

ABOUT COOKING – surface cooking

SELECTING HEAT SETTINGS

- If a higher setting is used to begin a cooking operation or to bring water to a boil, always **reduce** to a lower setting once cooking begins or water comes to a boil.
- For smoothtop cooking, it is better to select a lower setting and increase to a higher one later, if needed.
- Food will not cook faster at a setting that is higher than needed to maintain a gentle boil. The temperature of the water is the same whether boiling vigorously or gently.

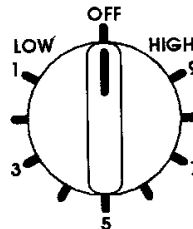
Factors affecting the heat setting include:

- Type, flatness and size of the cookware.
- Quantity and type of food being cooked.
- Use of a lid (covering pans speeds cooking and saves energy).
- Element voltage or voltage supply to your home.

SUGGESTED HEAT SETTING GUIDE

When turning knob to HIGH, there is an indent to identify the HIGH setting.

HIGH OR 9: Use to bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker.
Always reduce to a lower heat setting when liquid just begins to boil or food begins to cook.



MEDIUM-HIGH (7, 8): Use to brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquid.

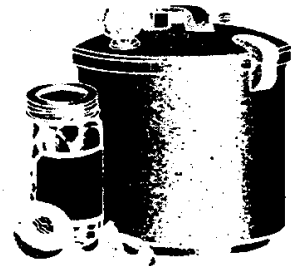
MEDIUM (4, 5, 6): Use to maintain moderate to slow boil for large amounts of liquid. To continue cooking uncovered food and for most frying operations.

MEDIUM-LOW (2,3): Use to continue cooking covered food and to maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.

LOW OR 1: Use to keep food warm before serving. Melt chocolate or butter.

CANNING INFORMATION

Acceptable water bath or pressure canners should be oversized and should have flat bottoms.



When canners do not meet these standards, contents may be longer and the canner may be damaged.

On a smoothtop cooktop, the canner bottom should extend more than 1/2 inch beyond the cooking surface.

Some canners are specifically designed for smoothtop (see illustration above).

A special canning element (model CE1) is available from your dealer for coil element cooktops. It elevates the canner above the cooktop to reduce trapped heat. This prevents damage to the porcelain surface and drip bowls.



CANNING ELEMENT (MODEL CE1)

When canning, use the HIGH setting just until the liquid comes to a boil or pressure is reached in the canner, then reduce to the lowest heat setting that will maintain a boil or pressure. If the heat is not turned down, the liquid to the cooktop may occur.

Check with your local Extension Service or the manufacturer of glass jars for the latest canning information.

ABOUT COOKWARE



CAUTION

Never allow a pan to boil dry as this may damage the pan, cooktop and/or heating element.

To achieve optimum surface cooking performance, select heavy gauge, flat, smooth bottom pans that fit the size of the surface unit.

Proper pans will reduce cooking times, use less energy and cook food more evenly. Use these tests to determine if pan bottom is flat.

Ruler Test:

1. Place a ruler across the bottom of the pan.
2. Hold it up to the light. Little or no light should be visible under the ruler.

Bubble Test:

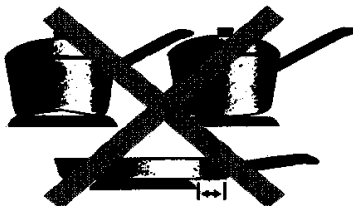
1. Put an inch of water into the pan, place on cooktop and turn control to HIGH.
2. Watch the bubble formation as the water heats.
 - Uniform bubbles = good performance.
 - Uneven bubbles = hot spots and uneven cooking.

Good Pans:

- Flat bottom, straight sides, and tight fitting covers.
- Made of a heavy gauge material that conducts heat well.
- Weight of handle does not tilt pan.
- Pan size matches the size of the surface unit. Pan should not extend more than 1-inch beyond the surface unit.

**Poor Pans:**

- Grooved or warped pan bottoms.
- Pan that is smaller than the surface unit.
- Thin gauge metal pans.
- Oversized pans or pans that rest across two coil elements. These will cause discoloration or damage to the drip bowls, damage to the porcelain cooktop, and may lengthen the cooking time on the smoothtop cooktop.
- Woks with round metal rings. The ring traps heat and may damage coil element, porcelain cooktop, and smoothtop cooktop.



COOKWARE MATERIALS

The pan material determines how evenly and is transferred from the heating element to the

Aluminum

Excellent heat conductor. Avoid thin gauge aluminum. Some foods will cause it to darken or pit. Anodized aluminum improves stain resistance and pitting. Often used as a bottom coating to improve the heating of other materials.

If you slide aluminum pans across smoothtop they may leave metal marks. Remove these marks immediately to prevent permanent marks. (See also Copper.)

Copper

Excellent heat conductor. Discolors easily. Often used as a bottom coating to improve the heat conductivity of other materials. May leave metal marks (see aluminum).

Stainless Steel

Slow heat conductor with uneven cooking if used alone. To improve heat conduction, copper or aluminum is used as a bottom coating or as an inner core between layers of stainless. Durable, easy to clean and resistant to staining.

Cast Iron

Good heat conductor, but slow to heat. Cooks evenly once temperature is reached. Needs seasoning to prevent sticking and rusting.

Porcelain Enamel

Glass-like substance fused to metal. Heating characteristics depend on base material (usually cast iron).

Glass-Ceramic

Slow heat conductor. Not recommended for smoothtop surfaces as it may scratch the smoothtop. Smoothtop may only be used in the oven.

ABOUT SPECIALTY COOKWARE

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

IMPORTANT SAFETY INSTRUCTIONS

GENERAL INSTRUCTIONS

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 injuries.



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

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.



NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

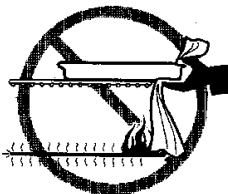


To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this manual. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.



Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to line drip bowls, or to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this manual.

COOKTOP

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different surface elements. Select pans having flat bottoms for each surface element. Proper relationship of pan to surface element improves cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are safe for use on cooktop or oven service without breaking or cracking due to sudden change in temperature. Follow utensil manufacturer's instructions when using glass or ceramic utensils.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

To prevent damage to removable heating elements, immerse, soak or clean in a dishwasher or oven. A damaged element could short resulting in a shock hazard.

Make sure drip bowls are in place as absence of drip bowls during cooking could damage wiring.

SMOOTH TOP

NEVER cook on broken cooktop. If cooktop is cracked, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners produce noxious fumes if applied to a hot surface. If a cloth, or paper towel is used to wipe spills on the cooking area, be careful to avoid steam burns.

OVEN

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

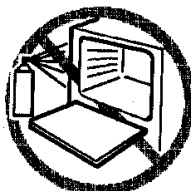
For proper oven operation and performance, do not block or obstruct oven vent duct.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

**SELF-CLEANING OVEN**

Clean only parts listed in this manual. Do not clean door gasket. The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.



Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent excessive smoking or flare-ups.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching or lifting the cooktop during a clean cycle.

VENTILATING HOODS

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan off when flambéing foods (such as Cherry Jubilee) under the hood. The fan, if operating, may spread the flame.

DEEP FAT FRYERS

Use extreme caution when moving the grease kettle or disposing of hot grease. Allow grease to cool before attempting to move pan.

CHILD SAFETY

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

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

Children must be taught that the appliance and/or on 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 appliance.

HEATING ELEMENTS

NEVER touch surface or oven heating elements, areas near elements or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

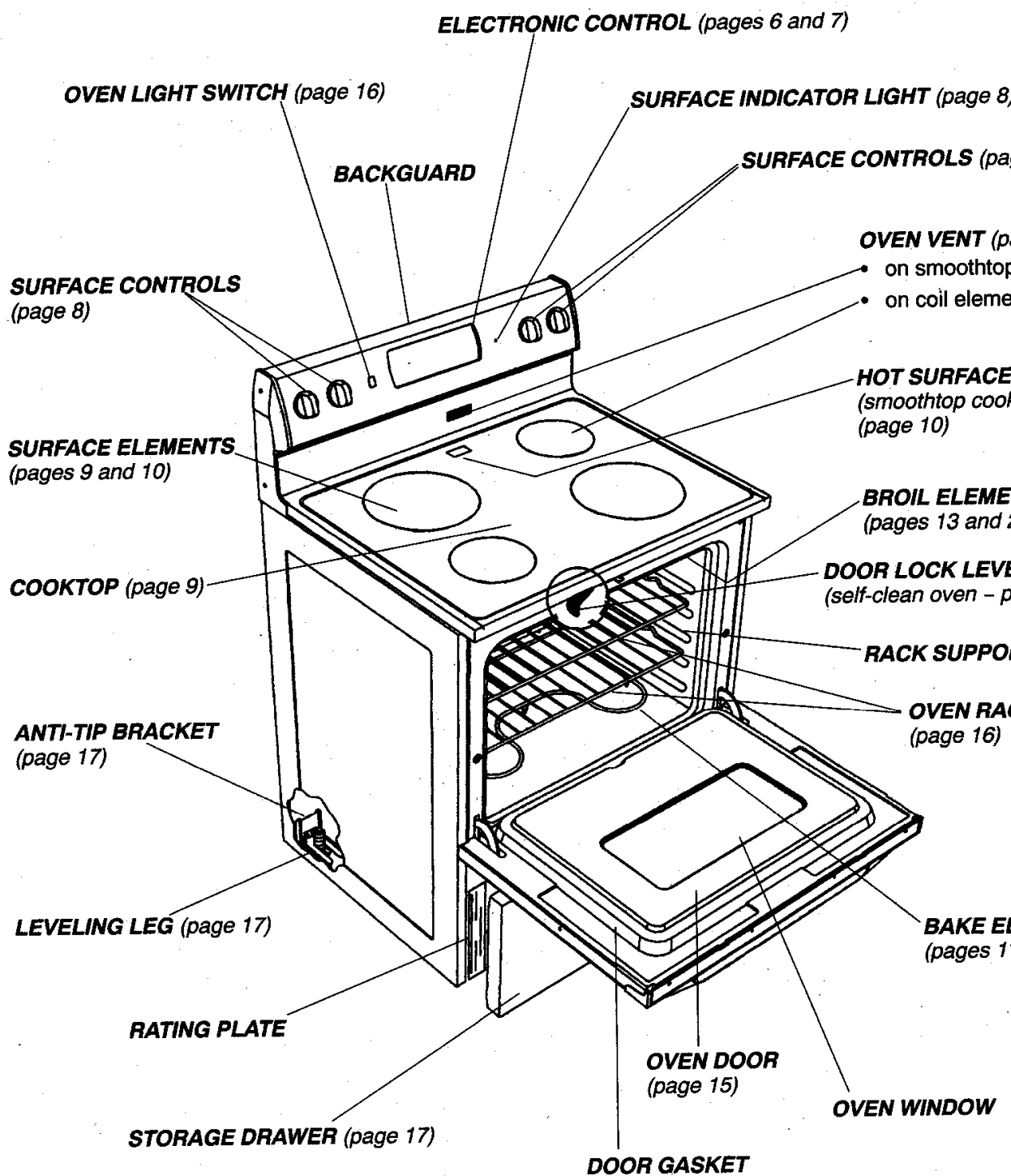
Other potentially hot surfaces include: Cooktop, surface facing the cooktop, oven vent opening, surface of vent opening, oven door, areas around the door and window.

IMPORTANT SAFETY NOTICE & WARNING

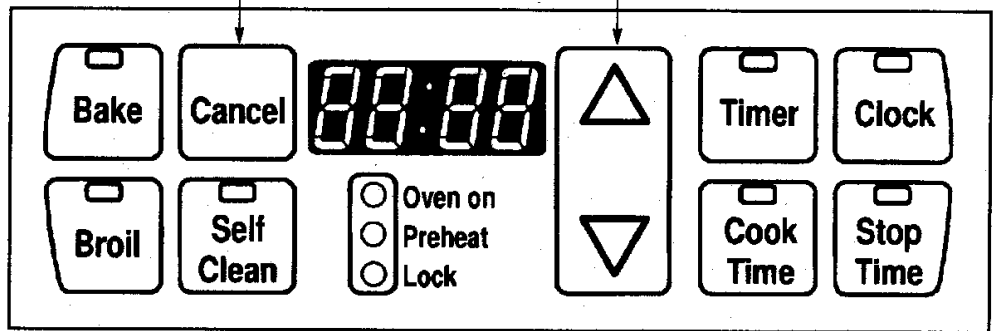
The California Safe Drinking Water and Toxic Substances Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to outdoors during the self-clean cycle by opening the oven and/or door in the room where the appliance is located.

RANGE FEATURES



Press this pad to cancel all operations except the TIMER. The time of day will reappear in the display.



ABOUT THE FUNCTION PADS

- Function pads are the BAKE, BROIL, SELF-CLEAN, TIMER, CLOCK, COOK TIME, STOP TIME, and CANCEL pads. A beep will sound when these pads are pressed.
- No beep will sound when the ▲ or ▼ pad is pressed.
- All function pads except the CANCEL pad feature an indicator light.

When the BAKE or BROIL pad is pressed, the indicator light will turn on to let you know that the oven is set for this operation.

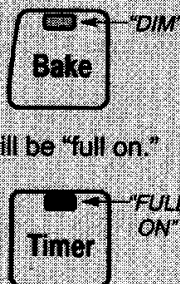


Indicator lights on SELF-CLEAN, TIMER, CLOCK, COOK TIME and STOP TIME pads will **flash** when the pad is pressed. These indicator lights will stop flashing but will remain lit once the function starts.

- If an indicator light on a function pad is lit and you set a second operation:
 - Either the control will not accept the operation or
 - The indicator light on the first pad will "dim" slightly and the indicator light on the pad you just pressed will be "full on." This lets you know that you have set the control for two operations.

For example: If you set the oven to bake at 350°F and then set a timing operation, the indicator light on the BAKE pad will "dim" and the indicator light on the TIMER pad will be "full on."

The display will show the operation for the pad with the "full on" indicator light. Press the function pad with the "dim" indicator light to recall that operation.



HOW TO SET CLOCK

- Press CLOCK pad.
- Press or press and hold ▲ or ▼ pad until correct time of day appears in display.



Display will flash when power is supplied to u. Press CLOCK pad. To recall time of day when function is displayed.

Clock time cannot be changed if oven is set for bake or delayed clean operation. Cancel the operation before setting the clock.

If timer is in use, press CLOCK pad **once** to recall time of day or **twice** to reset the time of day.

CLOCK DISPLAY DISABLE FEATURE

If you prefer that the time of day is not displayed

- Press and hold **both** CLOCK and CANCEL pads **for 3 seconds**.



When clock display is disabled, press CLOCK pad to recall time of day. Display will then blank.

If a power failure occurs when the clock has been disabled, the display remains blank and will not show time when power is restored.

Repeat step 1 to reactivate clock feature.

CLOCK, TIMER, OVEN CONTROL

HOW TO SET TIMER

1. Press TIMER pad.
2. Press **▲** or **▼** pad until correct time appears in display.



then



The timer feature does not operate the oven.

The timer can be set from 1 minute [0:01] up to 9 hours and 50 minutes [9:50].

The timer will start automatically. The TIMER indicator on the TIMER pad will light whenever the timer is in use. One long beep and "End" will be briefly displayed to signal the end of the timer operation.

To cancel timer: Press and hold TIMER pad for 3 seconds. Time of day will reappear in the display.

12 HOUR ENERGY SAVER FEATURE

The 12 Hour Energy Saver feature automatically turns off the oven if it was accidentally left on for 12 hours. To deactivate this feature so the oven will NOT turn off automatically at the end of 12 hours:

1. Press and hold CLOCK pad for 3 seconds.
2. Press **▲** or **▼** pad until 8:88 appears in the display. Current time of day will reappear in the display after 4 seconds.



then



Repeat steps 1 and 2 to reactivate the 12 Hour Energy Saver feature. 12:00 will appear in display to indicate the Energy Saver feature is restored.

CONTROL LOCK-OUT FEATURE

The Control Lock-Out feature prevents the oven from being turned on.

To activate:

1. Press and hold both STOP TIME and CANCEL pads for 3 seconds.



2. "OFF" will appear in display when this feature is activated. Only the timer functions will operate when Control Lock-Out feature is activated.

Repeat step 1 to deactivate.

"END OF TIMED COOK" BEEPS

You have a choice of three "end of cooking" beeps for the Automatic Oven Timer feature.

- **Option 1:** Four beeps then one beep every 5 minutes for the next 5 minutes or until CANCEL is pressed. (Default option.)
- **Option 2:** Four beeps. There are no more beeps.
- **Option 3:** Four beeps then one beep every 12 hours or until CANCEL is pressed.

How to select the desired option:

1. Press and hold both COOK TIME and CLOCK pads for 3 seconds.



- A single beep will sound.
- Display will show current option.

2. Press **▲** or **▼** pad to select the option number you wish. The current time of day will reappear in the display after 4 seconds.



CAUTION

Before cooking . . .

- Always place a pan on the surface unit **before** you turn it on. To prevent damage to range, **never** operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.
- Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.

During cooking . . .

- Begin cooking on a higher heat setting then **reduce** to a lower setting to complete the operation. **Never** use a high heat setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

After cooking . . .

- Be sure surface element is off after cooking.
- Clean up greasy spills as soon as possible.

Other tips . . .

- To eliminate the hazard of reaching over elements do not install cabinet storage above a unit.

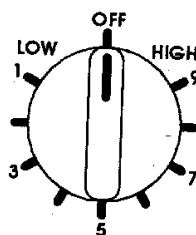
If storage is provided, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.

Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol spray.

- Aerosol-type spray cans are **EXPLOSIVE** and flammable when exposed to heat. Avoid storing storage near an appliance.
- **NEVER** leave any items, especially plastic, unattended on the cooktop. The hot air from the cooktop may ignite flammable items, melt or soften them or increase pressure in closed containers to burst.
- **NEVER** allow aluminum foil, meat probes or other metal object, other than a utensil on the element, to contact heating elements.

HOW TO OPERATE SURFACE UNIT

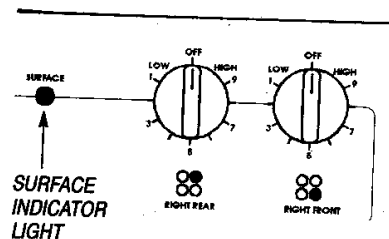
1. Place pan on surface unit.
2. Push in and turn knob to desired setting.
 - Each knob is identified by international symbols located below each knob.
 - Knob can be turned in either direction.
 - Knob can be set on any number or between any numbers.
3. After cooking, turn knob to OFF then remove pan.



○● ← INTERNATIONAL SYMBOLS
○ ○ RIGHT REAR

SURFACE INDICATOR LIGHT

A SURFACE indicator light located on the back of the range will turn on whenever a surface unit is turned on. It will turn off when surface unit is turned off.



ABOUT YOUR RANGE – the cooktop

COOKTOP

Freestanding ranges with a coil element cooktop will feature a lift-up cooktop.

The cooktop does not lift up on these models:

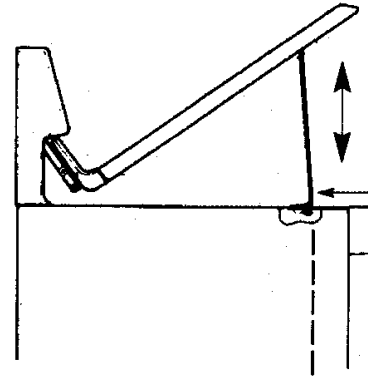
- Smoothtop cooktop
- Slide-in or drop-in range

To prevent staining or discoloration of cooktop:

- Clean cooktop after each use.
- Wipe acid or sugar stains as soon as they occur as these stains may discolor or etch the porcelain.

To raise the cooktop:

1. When cool, grasp the front edge of the cooktop.
2. Gently lift up until the two support rods, the cooktop, snap into place.



To lower the cooktop:

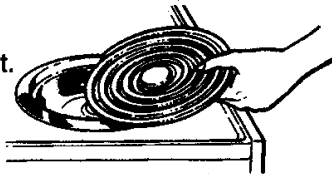
1. Hold the front edge of the cooktop and pull back on each support rod to release the support.
2. Then gently lower the top into place. The cooktop will slide into the range frame.

COIL ELEMENTS

- When an element is turned on, it will cycle on and off to maintain the heat setting.
- Coil surface elements are self-cleaning.
- Do not immerse elements in water.

To remove element:

1. When cool, raise element.
2. Carefully pull out and away from receptacle.



To replace element:

1. Insert terminals on the element into receptacle.
2. Gently lift up on outer edge of element while inserting terminals into receptacle.
3. Gently press down on outer edge of element until element sits level on drip bowl.



DRIP BOWLS

- Be sure drip bowl is properly installed and in place.
- Drip bowl will not “rock” when installed properly. Notch above opening on bowl should be centered over screw that secures receptacle to the cooktop.
- Absence of these bowls during cooking may subject wiring or component parts of the cooktop to damage.
- To prevent risk of electric shock or fire, do not cover drip bowls with aluminum foil.

Your range will be equipped with either chrome or porcelain coated steel drip bowls.

- **Chrome** drip bowls will turn blue or gold if overheated. This type of discoloration is permanent. It will not affect cooking performance.
- To protect the **chrome** or **porcelain** finish:
 - Avoid using high settings for long periods.
 - Reduce to a lower setting once food is cooked.
 - Do not use oversized cookware. Pans should not extend more than 1 inch from the element.
 - Clean bowls after each use.

**CAUTION**

NEVER use cooktop if the smoothtop is cracked, broken, or if metal melts onto the top. Call an authorized servicer. Do not attempt to repair it yourself.

SMOOTHTOP COOKTOP

- Canadian models only: The right front surface element may not operate during a self-clean operation. This is normal.
- Cooktop may emit a light smoke and odor the first few times cooktop is used. This is normal.
- Element under smoothtop cycles on and off to maintain the preset heat setting. Element will glow red when it cycles ON.
- Smoothtop **RETAINS** heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off, cooktop will be cool enough to touch.
- Before using cooktop for the first time, clean it thoroughly as directed in the cleaning chart on page 22. This will protect the smoothtop and will guarantee a clean cooktop when the elements are turned on.

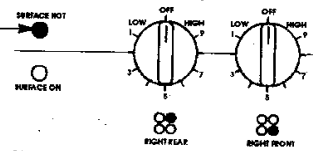
Aluminum foil will damage the smoothtop if it melts onto the top. Never use aluminum foil or foil-type disposable containers such as popcorn poppers. They may leave metal marks or may permanently melt onto the smoothtop.

Important: Watch sugary or starchy solutions carefully to avoid boilovers. If a sugar solution (jam, jelly, candy) or a starch solution (potatoes, rice) boils over, it may pit or discolor the smoothtop. Turn element to **LOW** and clean **immediately**. See page 22 for cleaning instructions.

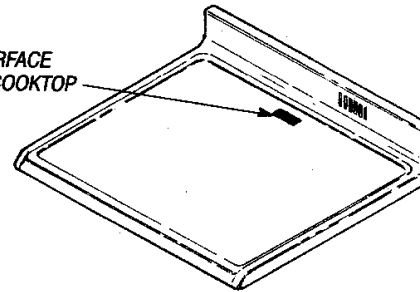
HOT SURFACE LIGHT

HOT SURFACE light will turn on when smoothtop is hot. Light will turn off when top cools. Hot surface light is located either on the backguard or at the back of the cooktop.

HOT SURFACE
LIGHT ON
BACKGUARD



HOT SURFACE
LIGHT ON COOKTOP

**TIPS TO PROTECT SMOOTHTOP COOKTOP**

TO PROTECT SMOOTHTOP from scratching, chipping, etching, or metal marks:

- ☐ Clean smoothtop after each use.
- ☐ Never let pan boil dry as this will permanently damage top.
- ☐ Never use smoothtop as a work surface or cutting board.
- ☐ Never cook food directly on smoothtop.
- ☐ Never place trivet or wok ring between top and pan. These items can mark or etch the top.
- ☐ Never place plastics on warm or hot smoothtop. Plastic may melt onto top. Top may chip or crack attempting to remove plastic.
- ☐ Never leave sugar, salt, sand, soil, shortening, or fat on smoothtop. They may scratch or damage top.
- ☐ Only use flat-bottom pans that are free of rough areas, nicks or scratches as these may scratch the top.

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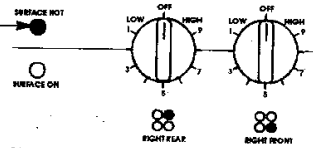
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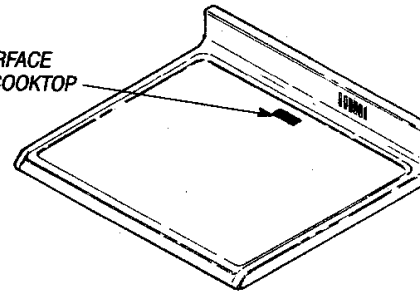
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ABOUT YOUR RANGE – the oven

HOW TO SET OVEN TO BAKE OR ROAST

1. Press BAKE pad.

- BAKE indicator on the BAKE pad will light.
- 000 will light in display.



2. Press or press and hold ▲ or ▼ pad to select oven temperature.

- 350° will light when either pad is pressed.
- Oven temperature can be set from 170° to 550°.



3. There will be a 4 second delay before the oven turns on. When the oven turns on:

- OVEN ON indicator will light.
- PREHEAT indicator will light.
- The preselected temperature will remain in display.



4. Allow 8 to 15 minutes for the oven to preheat.

- A single beep will indicate that the oven has preheated.
- The OVEN ON indicator will remain lit.
- The PREHEAT indicator will turn off.



5. Place food in the oven.

NOTE: The oven temperature can be changed any time. If the temperature is changed, the PREHEAT indicator will turn back on until the new temperature is reached. A beep will sound when the new temperature has been reached.

6. Check cooking progress at the minimum cooking time. Cook longer if needed.

NOTE: See pages 25, 26, and 27 for information on baking and roasting.

7. Press CANCEL pad and remove food from the oven.

- The BAKE indicator on the BAKE pad will turn off.
- The OVEN ON indicator will turn off.
- Time of day will reappear in display.



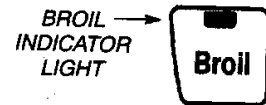
NOTE: If you forget to turn off the oven, it will automatically turn off at the end of 1 hour. If you wish to deactivate this energy saving feature, see page 7.

ABOUT YOUR RANGE – the oven

HOW TO SET OVEN TO BROIL

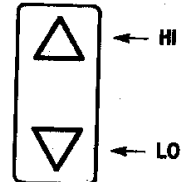
1. Press BROIL pad.

- BROIL indicator on the BROIL pad will light.
- 000 will light in display.



2. Press the ▲ pad to select HI (high) broil or the ▼ pad to select LO (low) broil.

- Select HI broil for normal broiling.
- Select LO broil for low temperature broiling of longer cooking foods such as poultry.



3. There will be a 4 second delay before the oven turns on. When the oven turns on:

- The OVEN ON indicator will light.



4. For optimum browning, preheat broil element for 3 to 4 minutes before adding food.

NOTE: Expect broil times to increase as browning to be slightly lighter if appliance is installed on a 208 volt circuit.

5. Place food in the oven. Leave oven door opened to the broil stop position (opened about 4-inches).

NOTE: See page 28 for broiling instructions and broiling chart.

6. Turn meat once about half way through cooking.

7. Press CANCEL pad. Remove food and broiler pan from the oven.

- The OVEN ON indicator will turn off.
- The BROIL indicator on the BROIL pad will turn off.
- Time of day will reappear in display.



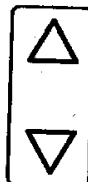
**CAUTION**

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near the oven.
- Allow steam and hot air to escape before reaching into oven to check, add, or remove food.

- Prepared Food Warning: Follow food manufacturer's instructions. If a plastic frozen food container's cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.

GENERAL INFORMATION

- Do not lock oven door during a cooking operation.
 - If the door is locked the LOCK indicator will light and the operation will be canceled. Unlock the door then reset the operation.
 - If oven temperature is above 400°F, the internal locking mechanism will engage and the door can not be unlocked until the oven has cooled.
- Both the bake and broil elements cycle on and off to maintain the oven temperature for baking. Only the broil element turns on for broiling.
- If you press BAKE or BROIL pad and do not set an oven temperature or broil setting within 30 seconds, the program will automatically cancel. The time of day will reappear in the display.
- To change oven temperature or broil setting during cooking:
 - If temperature is displayed, press ▲ or ▼ pad to select the new temperature.
 - If another function is displayed, press BAKE or BROIL pad then press ▲ or ▼ pad to select new temperature.

**OVEN CHARACTERISTICS**

Because each oven has its own baking characteristics, do not expect your new oven to perform exactly like your previous oven. Allow a period of adjustment.

OVEN TEMPERATURE ADJUSTMENT

You can adjust the oven temperature if the oven temperature is too hot or too cool.

To adjust the oven temperature:

1. Press BAKE pad.
2. Press ▲ pad until 550° is displayed.
3. Press and hold BAKE pad for 3 seconds until 00° appears in display.



then

4. Press and hold the ▲ or ▼ pad to select the temperature change you wish.



then

- The oven temperature can be increased or decreased by 5° to 35°.
- If the oven temperature was previously adjusted, the change will be displayed.

For example: If the oven temperature was set to 350° and you press ▼, the display will show – 35°.

5. Time of day will automatically reappear in display.

It is not necessary to readjust the oven temperature after a power failure or interruption. Broiling and other functions cannot be adjusted.

**CAUTION**

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near the oven.
- Allow steam and hot air to escape before reaching into oven to check, add, or remove food.

- Prepared Food Warning: Follow food manufacturer's instructions. If a plastic frozen food container's cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.

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- If you press BAKE or BROIL pad and do not set an oven temperature or broil setting within 30 seconds, the program will automatically cancel. The time of day will reappear in the display.
- To change oven temperature or broil setting during cooking:
 - If temperature is displayed, press ▲ or ▼ pad to select the new temperature.
 - If another function is displayed, press BAKE or BROIL pad then press ▲ or ▼ pad to select new temperature.

**OVEN CHARACTERISTICS**

Because each oven has its own baking characteristics, do not expect your new oven to perform exactly like your previous oven. Allow a period of adjustment.

OVEN TEMPERATURE ADJUSTMENT

You can adjust the oven temperature if the oven temperature is too hot or too cool.

To adjust the oven temperature:

1. Press BAKE pad.
2. Press ▲ pad until 550° is displayed.
3. Press and hold BAKE pad for 3 seconds until 00° appears in display.



then

4. Press and hold the ▲ or ▼ pad to select the temperature change you wish.



then

- The oven temperature can be increased or decreased by 5° to 35°.
- If the oven temperature was previously adjusted, the change will be displayed.

For example: If the oven temperature was set to 350° and you press the ▲ pad to increase the temperature by 15°, the display will show – 15°.

5. Time of day will automatically reappear in display.

It is not necessary to readjust the oven temperature after a power failure or interruption. Broiling and baking temperatures cannot be adjusted.

ABOUT YOUR RANGE - oven parts

OVEN DOOR



CAUTION

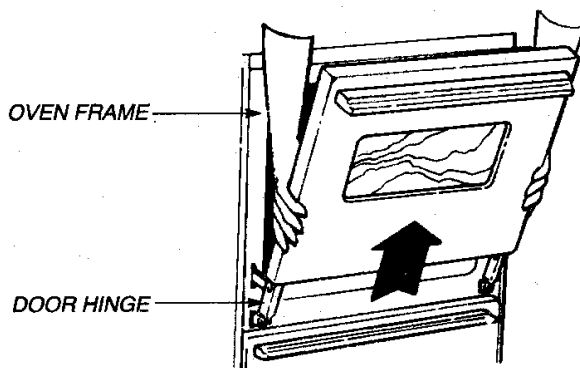
- **WARNING: NEVER** place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- **NEVER** place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

When baking, be sure oven door is completely closed. Baking results will be affected if door is not closed.

NOTE: When range is new, the oven door may feel "spongy" when you close the door. This is normal and will become less "spongy" with use.

To remove lift-off oven door:

1. When cool, open oven door to the broil stop position (opened about 4-inches).
2. Grasp door at each side.
3. Lift up evenly until door clears hinge arms. Do not use door handle to lift door.



To replace lift-off oven door:

1. Grasp door at each side.
2. Align slots in door with hinge arms on range.
3. Slide door down onto hinge arms until door is seated on hinges. Then push down on top corners of door to completely seat door on hinges.

Door is not completely seated if one side is higher or if door appears to be crooked.

Do not attempt to open or close door or operate oven until door is properly replaced.

DOOR LOCK LEVER

The door lock lever is used to lock the oven door for self-clean operation. To lock door, move the lever to the right. This is the locked position for the clean cycle.

Do not move the lock lever to the right or lock the door when baking. If the door is accidentally locked during baking, the cooking operation will be canceled.

- The cooking operation will be canceled.
- If oven temperature is above 400°F, the door will not unlock until the oven has cooled.
- Allow oven to cool then unlock and open the door. (A fan in front of oven to speed cooling.)

OVEN VENT



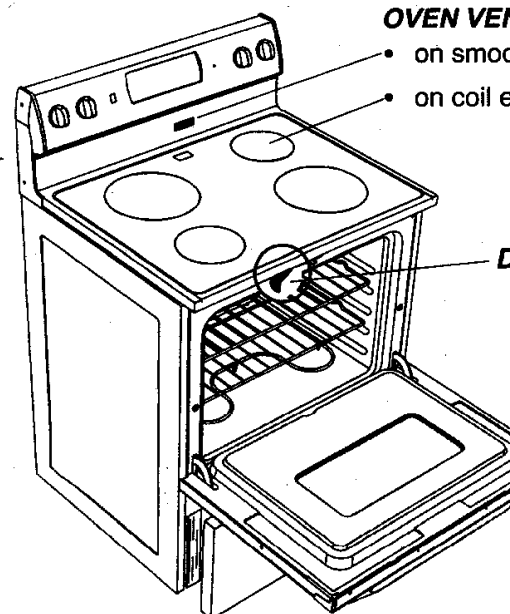
CAUTION

When oven is in use, the area near the oven vent opening may feel warm or hot to the touch.

On **coil element** cooktops, the oven vent is located at the RIGHT REAR element.

- Be sure drip bowl for the right rear element has a hole in the center to allow proper oven venting.
- Do not cover this drip bowl with aluminum foil. It will block proper oven venting and may cause fire results.

On a **smoothtop**, the vent is located at the backguard.



ABOUT YOUR RANGE

STORAGE DRAWER



CAUTION

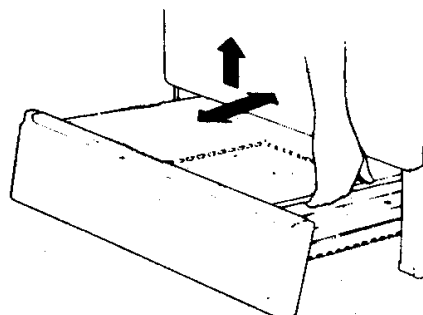
Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware.

The storage drawer can be removed to clean under the range.

To remove storage drawer:

1. Pull drawer out to the first stop position.
2. Lift up front of drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer up and out.



To replace storage drawer:

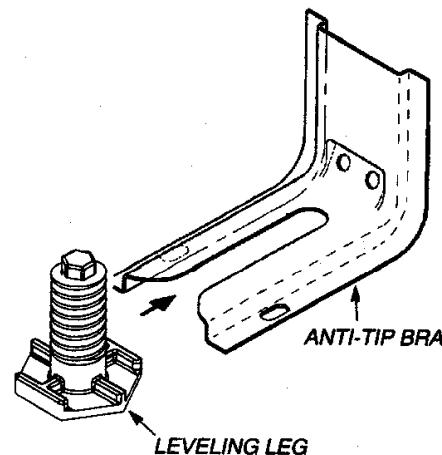
1. Fit the rollers located at the ends of the drawer glides into the rails on the range.
2. Lift up front of drawer and gently push in to first stop position.
3. Lift drawer up again and push until drawer is closed.

LEVELING LEGS



CAUTION

WARNING: The anti-tip bracket provides stability. The range must secure one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.



The installer should level the range when it is installed. If the range is not level, turn the leveling legs, located at each corner of the range, until range is level. Use a spirit level on an oven rack to determine if range is level.

Cooking results can be affected if the range is not properly leveled during installation.

HOW TO SET OVEN FOR A CLEAN CYCLE

1. Move door lock lever to locked position.



2. Press SELF-CLEAN pad.

- CLEAN indicator on the SELF-CLEAN pad will flash.
- 3:00 will light in display.
- If door is not locked, "dr" will appear in display. Lock door.



3. Press ▲ or ▼ pad to select clean time.

- You can select from 2 up to 4 hours.
- Oven will automatically clean for 3 hours. Or,
 - Select 2 hours for light soil.
 - Select 4 hours for heavy soil.

4. IF YOU WISH TO DELAY THE START OF CLEANING (if not, skip to #5):

- Press STOP TIME pad.
- Press ▲ pad to select the time of day you wish the oven to turn off.
 - Press CLOCK pad and time of day will reappear in display.
 - Press STOP TIME pad to recall the time you set.



then



5. When the oven turns on:

- The OVEN ON indicator will light.
- LOCK indicator will light when oven heats to 400°.
- Internal lock will engage. Door cannot be unlocked and opened when LOCK indicator is lit.



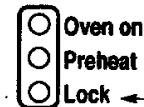
← LIGHT TURNS ON WHEN OVEN REACHES 400°

6. About one hour after the clean cycle ends, the LOCK indicator will turn off. The oven door can be unlocked and opened.



TO CANCEL CLEAN CYCLE:

- Press CANCEL pad.
- If LOCK indicator is NOT lit, unlock and open oven door.



← WHEN LOCK IS OFF, UNLOCK AND OPEN DOOR

If LOCK indicator is lit, allow oven to cool about one hour then unlock and open oven door.

ABOUT CLEANING – self-clean oven



CAUTION

- It is normal for parts of the range to become hot during a clean cycle.
- Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- To prevent damage to oven door, do not attempt to unlock the door when the LOCK indicator is lit.

BEFORE CLEAN CYCLE

- Remove pans, broiler pan, and oven racks. Racks may discolor and not slide easily after cleaning.
- Clean oven frame and door frame. These areas are not exposed to cleaning temperatures; soil may bake on during clean cycle.
- To prevent damage, do not clean gasket located on oven door. Gasket seals in heat during the clean cycle.
- To prevent excessive smoke or flare-ups, wipe up excess grease or spillovers from oven bottom.
- Porcelain is acid resistant, not acid proof and may discolor during the clean cycle. To prevent or reduce discoloration, wipe up sugar or acid spills (lemon, milk, barbecue sauce, cheese).

DURING CLEAN CYCLE

- As oven heats, the LOCK indicator will light. At this point, the door can not be unlocked and opened.
- To prevent damage to door or lock lever, do not force door open when the LOCK indicator is lit.
- Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time.
- Smoke may occur if oven is heavily soiled or if broiler pan was left in oven.
- As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage oven.

AFTER CLEAN CYCLE

- The LOCK indicator will go out about one hour after cycle ends. The door can be unlocked and opened. Use care as door may still be hot.
- A gray powdery ash may form on the oven bottom or racks. This is normal. Use a damp cloth to remove ash.
- If soil remains, the clean cycle may not have been long enough.
- Wipe oven racks with a damp cloth. Amount of vegetable oil or fat not slide easily after cleaning.
- Clean around oven vent. There is a deposit from the vent during cleaning.

CLEANING TIPS

- ☐ Turn off oven light before cleaning as the light may burn out during a clean cycle.
- ☐ Clean oven regularly rather than allowing soil to build-up.
- ☐ Do not use oven cleaners in, on, or around any part of the range as they will damage the finish or parts.

**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.

CLEANING CHART

PARTS	CLEANING AGENTS	CLEANING PROCEDURES
Broiler pan and insert, Select models	<ul style="list-style-type: none"> • Soap and water • Plastic or soap filled scouring pad • Dishwasher 	<p>Never cover insert with aluminum foil as this prevents draining to pan below.</p> <ol style="list-style-type: none"> 1. Remove from oven after use. Cool then pour off grease. 2. Place soapy cloth over insert and pan; let soak to loosen soil. 3. Wash in warm soapy water. Use soap filled scouring pad on stubborn soil. 4. Broiler pan and insert can be cleaned in the dishwasher.
Control knobs	<ul style="list-style-type: none"> • Soap and water • Mild liquid sprays • Glass cleaners 	<p>For ease of cleaning, turn off knob and remove by pulling forward.</p> <ol style="list-style-type: none"> 1. Wash, rinse, and dry. Do not use abrasive cleaning agents that will scratch the finish and remove the markings. 2. Turn on each element to be sure knobs have been correctly aligned.
Drip bowls, chrome	<ul style="list-style-type: none"> • Soap and water • Plastic scouring pads • Mild abrasive cleaners • Flitz Metal Polish 	<p>Do not cover drip bowls with aluminum foil.</p> <p>Bowls can permanently discolor over time, if exposed to excessive heat. Excess soil is allowed to bake on. The discoloration will not affect cooking performance.</p> <ol style="list-style-type: none"> 1. After each use, wash, rinse and dry. 2. If heavily soiled, gently scrub with plastic scouring pad. If scrubbing does not remove soil, to burn on, it may be impossible to remove. 3. A non-abrasive metal polish such as Flitz may be used to remove blue/gold heat stains. Flitz is available in many automotive stores and hardware stores. These stains are caused by overheating, and occur over a period of time. They are usually permanent. Follow directions.
Drip bowls, porcelain	<ul style="list-style-type: none"> • Soap and water • Mild abrasive cleaners • Plastic scouring pads • Dishwasher 	<p>Porcelain may discolor or craze over time, if overheated, or if soil is allowed to bake on. This is normal and will not affect cooking performance.</p> <ol style="list-style-type: none"> 1. When cool, wash after each use, rinse and dry to prevent discoloration. 2. To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner and plastic scouring pad.
Elements, oven and coil		<ol style="list-style-type: none"> 1. Elements are self-cleaning. Soil will burn off as elements are heated. 2. Do not spray oven cleaner on elements, electrical hook up or wiring. 3. Do not immerse coil-type surface elements in water.
Enamel, painted <ul style="list-style-type: none"> • Backguard • Oven door • Side panels • Storage drawer or lower panel 	<ul style="list-style-type: none"> • Soap and water • Mild liquid cleaner • Glass cleaner 	<p>NOTE: Use dry towel or cloth to wipe up spills, especially acid (lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may become dull if soil is not immediately removed. This is especially important on painted surfaces.</p> <ol style="list-style-type: none"> 1. When cool, wash with warm soapy water, rinse and dry. Do not use warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. 2. For stubborn soil, use mildly abrasive cleaning agents such as soda paste or Bon Ami. 3. Do not use abrasive, caustic or harsh cleaning agents such as scouring pads or oven cleaners. These products will scratch or permanently damage the surface.

ABOUT CLEANING - cleaning chart

PARTS	CLEANING AGENTS	CLEANING PROCEDURES
Glass <ul style="list-style-type: none"> Oven window 	<ul style="list-style-type: none"> Soap and water Glass cleaner Paste of baking soda and water 	<p>To prevent staining of the oven window, avoid using excessive amounts of water which may seep under or behind glass.</p> <ol style="list-style-type: none"> Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Rinse with clear water and dry. Do not use abrasive materials such as scouring pads, powdered cleaning agents. They will damage glass.
Metal finishes such as brushed aluminum, or chrome <ul style="list-style-type: none"> Backguard Cooktop Oven door Storage door Trim parts 	<ul style="list-style-type: none"> Soap and water Glass cleaner Plastic or non-abrasive pad or sponge 	<ol style="list-style-type: none"> Wash with soap and water or a glass cleaner and a soft cloth. To prevent scratching or dulling of the finish, do not use metal, abrasive, or harsh cleaners, or caustic cleaners such as oven cleaners. To clean brushed aluminum: Use only soap and water or a glass cleaner to prevent scratching or dulling of the finish. To clean brushed chrome cooktop or door: <ul style="list-style-type: none"> Use a paste of baking soda and water and a soft cloth. Rub with the grain to prevent scratching, dulling or streaking. Use a soft cloth and mineral oil to restore luster or to remove fingerprints or smudges. Clean with an automotive chrome cleaner or polisher.
Oven interior		<p>Porcelain enamel is acid resistant, not acid proof. Therefore, wipe up sugary or acid spills (milk, fruit, tomato, etc.) as they occur. See pages 18-19 for self-clean oven.</p>
Oven racks	<ul style="list-style-type: none"> Soap and water Plastic scouring pad Cleansing powders Soap-filled scouring pad 	<ol style="list-style-type: none"> Clean with soapy water. Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. <p>Racks will permanently discolor and may not slide smoothly if left in place during a self-clean operation. If this occurs, wipe the rack and rack supports with a small amount of vegetable oil to restore movement, then wipe off excess oil.</p>
Plastic finishes <ul style="list-style-type: none"> Door handles Backguard trim Knobs End caps 	<ul style="list-style-type: none"> Soap and water Non-abrasive plastic pad or sponge Glass cleaner 	<p>NOTE: To prevent staining or discoloration, wipe up fat, grease, (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with paper towel or cloth.</p> <ol style="list-style-type: none"> When cool, clean with soap and water, rinse, and dry. Use a glass cleaner and a soft cloth. <p>NOTE: Never use oven cleaners, abrasive or caustic liquid oven cleansers on plastic finishes. These cleaning agents will scratch and damage the finish.</p>
Porcelain enamel <ul style="list-style-type: none"> Cooktop on coil elements Trim on smoothtop cooktop Backguard 	<ul style="list-style-type: none"> Soap and water Paste of baking soda and water Non-abrasive plastic pad or sponge 	<p>Porcelain enamel is glass fused on metal and may crack or chip if abused. It is acid resistant, not acid proof. All spillovers, especially acidic, should be wiped up immediately with a dry cloth. This is especially important around the vent opening for smoothtop cooktop. Stain will discolor or dull if soil is not removed.</p> <ol style="list-style-type: none"> When cool, wash with soapy water, rinse and dry. Never wipe off a warm or hot surface with a damp cloth. This causes cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on the finish of range.

PARTS	CLEANING AGENTS	CLEANING PROCEDURES
Smoothtop cooktop	Never use oven cleaners, ammonia or glass cleaners with ammonia.	NOTE: Call an authorized servicer if the smoothtop should melt or aluminum foil should melt on the cooktop.
<ul style="list-style-type: none"> To clean light to moderate soil 	<ul style="list-style-type: none"> Cooktop Cleaning Creme* Soap and water Paste of baking soda and water 	Wait until cooktop has cooled before cleaning. Gently apply with a non-abrasive plastic brush, nylon or plastic pad, paper cloth. Rinse thoroughly and completely dry.
<ul style="list-style-type: none"> To clean heavy soil or brown/gray stains from hard water or metal marks 	<ul style="list-style-type: none"> Cooktop Cleaning Creme* 	Gently scrub with cleaning creme and clean cloth or paper towel. Cover with damp paper towels to keep cleaner moist 30 to 45 minutes. Scrub to remove remaining stain. Rinse and dry.
<ul style="list-style-type: none"> To clean burned-on or crusty soils or residue 	<ul style="list-style-type: none"> Single-edge safety razor blade Cooktop Cleaning Creme* 	Hold razor blade scraper at 30° angle and very carefully scrape. Clean remaining soil with Cooktop Cleaning Creme.
<ul style="list-style-type: none"> To clean sugar, starch, plastic 	<ul style="list-style-type: none"> Single-edge safety razor blade held with a potholder Wooden spoon or plastic handled metal spatula 	Immediately turn element to LOW and scrape from hot surface. Then turn element OFF and cool. Clean residue with scraper and cleaning creme.
<ul style="list-style-type: none"> Aluminum foil 	<ul style="list-style-type: none"> * Can be purchased from your dealer. 	Aluminum foil can not be removed once it melts on to the top. If over a cooking area, the cooking area cannot be used as it may cookware or damage the smoothtop.

ABOUT CLEANING PRODUCTS

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Carefully follow manufacturer's directions.

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 Cleaners – Ajax, Barkeepers Friend, Cameo, Soft Scrub.

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

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

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

ABOUT COOKING – surface cooking

SELECTING HEAT SETTINGS

- If a higher setting is used to begin a cooking operation or to bring water to a boil, always **reduce** to a lower setting once cooking begins or water comes to a boil.
- For smoothtop cooking, it is better to select a lower setting and increase to a higher one later, if needed.
- Food will not cook faster at a setting that is higher than needed to maintain a gentle boil. The temperature of the water is the same whether boiling vigorously or gently.

Factors affecting the heat setting include:

- Type, flatness and size of the cookware.
- Quantity and type of food being cooked.
- Use of a lid (covering pans speeds cooking and saves energy).
- Element voltage or voltage supply to your home.

SUGGESTED HEAT SETTING GUIDE

When turning knob to HIGH, there is an indent to identify the HIGH setting.

HIGH OR 9: Use to bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker.

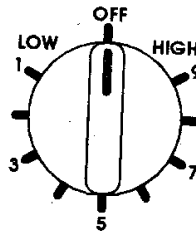
Always reduce to a lower heat setting when liquid just begins to boil or food begins to cook.

MEDIUM-HIGH (7, 8): Use to brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquid.

MEDIUM (4, 5, 6): Use to maintain moderate to slow boil for large amounts of liquid. To continue cooking uncovered food and for most frying operations.

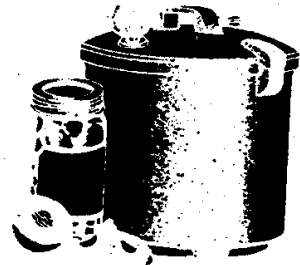
MEDIUM-LOW (2,3): Use to continue cooking covered food and to maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.

LOW OR 1: Use to keep food warm before serving. Melt chocolate or butter.



CANNING INFORMATION

Acceptable water bath or pressure canner oversized and should have flat bottoms.



When canners these standard may be longer may be damaged.

On a smoothtop canner bottom s extend more than beyond the cook

Some canners are specifically designed for smoothtop (see illustration above).

A special canning element (model CE1) is available from your dealer for coil element cooktops. It elevates the canner above the cooktop to reduce trapped heat. This prevents damage to the porcelain surface and drip bowls.



When canning, use the HIGH setting just until comes to a boil or pressure is reached in the then reduce to the lowest heat setting that boil or pressure. If the heat is not turned down to the cooktop may occur.

Check with your local Extension Service or manufacturer of glass jars for the latest canning information.

ABOUT COOKWARE



CAUTION

Never allow a pan to boil dry as this may damage the pan, cooktop and/or heating element.

To achieve optimum surface cooking performance, select heavy gauge, flat, smooth bottom pans that fit the size of the surface unit.

Proper pans will reduce cooking times, use less energy and cook food more evenly. Use these tests to determine if pan bottom is flat.

Ruler Test:

1. Place a ruler across the bottom of the pan.
2. Hold it up to the light. Little or no light should be visible under the ruler.

Bubble Test:

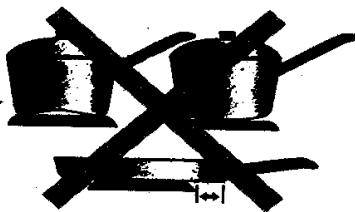
1. Put an inch of water into the pan, place on cooktop and turn control to HIGH.
2. Watch the bubble formation as the water heats.
 - Uniform bubbles = good performance.
 - Uneven bubbles = hot spots and uneven cooking.

Good Pans:

- Flat bottom, straight sides, and tight fitting covers.
- Made of a heavy gauge material that conducts heat well.
- Weight of handle does not tilt pan.
- Pan size matches the size of the surface unit. Pan should not extend more than 1-inch beyond the surface unit.

**Poor Pans:**

- Grooved or warped pan bottoms.
- Pan that is smaller than the surface unit.
- Thin gauge metal pans.
- Oversized pans or pans that rest across two coil elements. These will cause discoloration or damage to the drip bowls, damage to the porcelain cooktop, and may lengthen the cooking time on the smoothtop cooktop.
- Woks with round metal rings. The ring traps heat and may damage coil element, porcelain cooktop, and smoothtop cooktop.



COOKWARE MATERIALS

The pan material determines how evenly a is transferred from the heating element to the

Aluminum

Excellent heat conductor. Avoid thin gauge. Some foods will cause it to darken or pit. An improves stain resistance and pitting. Often bottom coating to improve the heating of ot

If you slide aluminum pans across smoothtop they may leave metal marks. Remove these immediately to prevent permanent marks. (

Copper

Excellent heat conductor. Discolors easily. a bottom coating to improve the heat conduction materials. May leave metal marks (see aluminum

Stainless Steel

Slow heat conductor with uneven cooking if To improve heat conduction, copper or aluminum as a bottom coating or as an inner core between layers of stainless. Durable, easy to clean and resistant.

Cast Iron

Good heat conductor, but slow to heat. Cool once temperature is reached. Needs seasoning to prevent sticking and rusting.

Porcelain Enamel

Glass-like substance fused to metal. Heating characteristics depend on base material (usually cast iron).

Glass-Ceramic

Slow heat conductor. Not recommended for surfaces as it may scratch the smoothtop. Smoothtop may only be used in the oven.

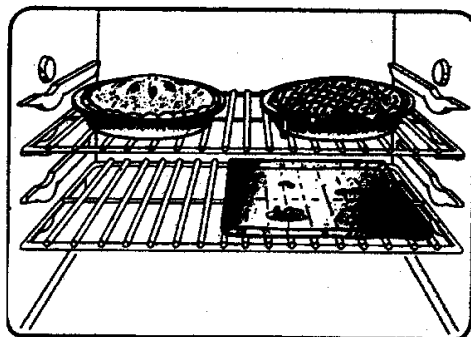
ABOUT SPECIALTY COOKWARE

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

ABOUT COOKING – baking & roasting

ALUMINUM FOIL USAGE

- Do not cover an entire oven rack or oven bottom with aluminum foil. This will reduce heat circulation, result in poor baking and may damage the oven bottom.
- A small piece of foil may be used to catch spillovers. Place it on a lower rack several inches below the food.



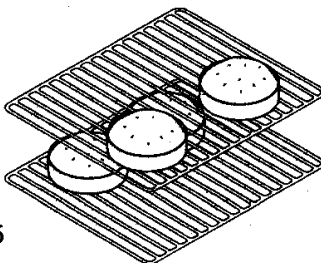
- Do not cover the broiler insert with aluminum foil. This prevents fat from draining into the pan below and increases flare-ups and smoke. However, the broiler pan may be lined with foil for easier clean-up.

RACK POSITIONS

- For optimum results, air must circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven. Allow two inches between the edge of the pan(s) and the oven walls.
- Use one rack for optimum baking results of cakes, cookies or biscuits.

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, stagger the food to ensure proper air flow.
- If cooking on two racks, use rack positions 2 and 4 for cakes and rack positions 1 and 4 or 2 and 5 when using cookie sheets. Never place two cookie sheets on one rack.
- If roasting a large turkey, place the turkey on rack 1 and the side dishes on rack 5.



PREHEATING

- Preheating is necessary for baking.
- It is not necessary to preheat for roasting.
- To preheat, set the oven to the desired temperature.
- The OVEN ON and PREHEAT indicator lights will turn on. Allow oven to preheat 8 to 15 minutes.
- The PREHEAT indicator light will turn off and a beep will sound to let you know that the oven has preheated.
- Selecting a temperature higher than desired will preheat the oven any faster, and may have a negative effect on baking results.

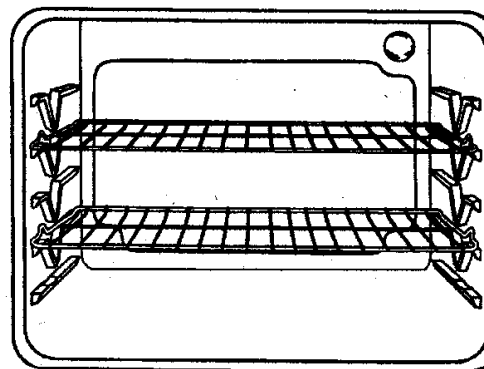
RACK 5 (highest position): Used for toasting and two-rack baking.

RACK 4: Used for most broiling and two-rack baking.

RACK 3: Used for most baked goods on a cookie sheet, jelly roll pan, or frozen convenience foods, or for roasting.

RACK 2: Used for roasting small cuts of meat, casseroles, baking loaves of bread, cakes (in bundt, or layer pans) or two-rack baking.

RACK 1: Used for roasting large cuts of meat, poultry, pies, souffles, or angel food cake, or for broiling.



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.

Bakeware 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.
- **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 pie and bread.

- For optimum baking results, bake cookies on a **flat** cookie sheet. If the pan has sides, like a jelly roll pan, browning may not be even.
- If using **oven-proof glassware**, or **dark Bakeware**, **Baker's Secret** reduce the oven temperature except when baking pies or bread. Use the same baking time as called for in the recipe.
- If using insulated bakeware, expect cooking times to increase slightly. It is not necessary to adjust the temperature.

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

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

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.

- For best results use tender cuts of meat weighing 3-lbs. 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.
- 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 the USDA's Meat & Poultry Hotline at 1-800-535-5989.

For cooking information, write to the National Cattlemen's Beef Association, 444 North Dearborn Avenue, Chicago, Illinois 60611, or call 1-800-368-3138.

ABOUT COOKING – baking

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

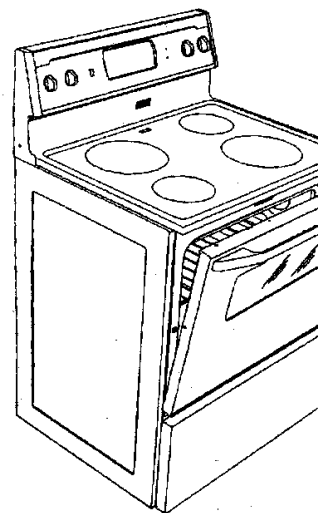
PROBLEM	POSSIBLE CAUSES
<i>Cakes are uneven.</i>	<ul style="list-style-type: none"> • Pans too close or touching each other or oven walls. • Batter uneven in pan. • Temperature set too low or baking time too short. • Oven not level. • Undersprayed. • Too much liquid.
<i>Cake high in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Baking time too long. • Overmixing. • Too much liquid. • 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 too often. • Added incorrect type of oil to cake mix. • Added additional ingredients to 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 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, place the front of the oven on the upper rack and toward the back of the oven on the lower rack.</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 cookware such as Ecko's Baker's Secret may require lowering the oven temperature 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 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. • Edge 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.

BROILING TIPS

Broiling is used for tender cuts of meat or marinated meats, poultry, fish and some fruits and vegetables. The food is placed directly under the broil element.

Cooking time is determined by the desired degree of doneness and the distance between the food and the element.

- For best results, steaks and chops should be at least 3/4-inch thick. Thinner cuts should be pan broiled.
- Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the fat to prevent curling during cooking.
- Season meat after cooking. Salt tends to draw juices out of the meat and delay browning.
- Preheat broil element 3 to 4 minutes for optimum browning.
- Use a broiler pan with an insert designed to drain excess liquid and fat away from the cooking surface. This is to prevent spatters and smoke.
- When broiling in an electric oven, the door should be opened to the broil stop position (opened about 4-inches).



- For a brown exterior and rare interior, cook close to the broil element. For well-done, cook the broiler pan farther from the element.
- Increasing the distance between the meat and the broil element will help reduce spattering and smoke.
- Select Lo Broil for longer cooking foods like chicken pieces.
- Foods that require turning should be turned during broiling. Turn after half the recommended cooking time.

BROILING CHART

TYPE OF MEAT	RACK POSITION*	DONENESS	TOTAL COOKING TIME (M)
BACON			
BEEF STEAKS 1-inch thick	#4	Well Done	6 to 8
CHICKEN Pieces	#4	Medium Well Done	15 to 19
FISH Fillet Steaks, 1-inch thick	#3 or #4	Well Done	10 to 15
GROUND BEEF PATTIES 3/4-inch thick	#4	Flaky Flaky	8 to 10
HAM SLICE , precooked 1/2-inch thick	#4	Well Done	15 to 20
PORK CHOPS 1-inch thick	#4	Warm	8 to 10
	#4	Well Done	22 to 25

* The top rack position is position #5.

** Broiling times are approximate and may vary depending on the meat.

ABOUT SERVICE



CAUTION

- Do not attempt to service this appliance yourself unless directed to do so in this manual or the chart below. Refer all other servicing to a qualified servicer or call us at 1-800-323-1965.
- Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until

you know what caused the problem. Always use a blown fuse with one of the correct amperage. Do not use a substitute.


- Always disconnect power to unit **before** attempting any service by tripping circuit breaker to the OFF position or removing the fuse.

TROUBLESHOOTING CHART

PROBLEM	POSSIBLE CAUSES	SUGGESTED CORRECTIONS
Part or all of appliance does not operate.	<ol style="list-style-type: none"> 1. Range is disconnected from power or is loosely connected to power. 2. Tripped circuit breaker or blown fuse. 3. Power supply has been interrupted. 4. Surface or oven controls not set properly. 5. Oven door left in locked position after clean cycle. 6. Oven set for delayed cook or clean. 	<ol style="list-style-type: none"> 1. Check to be sure plug is securely inserted in wall receptacle. 2. Check or re-set circuit breaker. Check fuse. 3. Wait until power has been restored. 4. See page 8 for setting surface units; see pages 11, 12 and 13 for setting oven control. 5. Unlock oven door. 6. Cancel program. See page 12.
Surface or oven elements fail to operate or heat food. CANADIAN MODEL ONLY: The right front element on the smoothtop may not operate during a clean operation. This is normal.	<ol style="list-style-type: none"> 1. Range is disconnected from power or is loosely connected to power. 2. Tripped circuit breaker or blown fuse. 3. Power supply has been interrupted. 4. Surface or oven controls not set properly. 5. Surface element is not properly installed. 6. Oven was not set to correct temperature. 7. Oven was set for delayed cook. 8. Oven was not preheated properly. 9. Defective part. 	<ol style="list-style-type: none"> 1. Check to be sure plug is securely inserted in wall receptacle. 2. Check or re-set circuit breaker. Check fuse. 3. Wait until power has been restored. 4. See page 8 for setting surface units; see pages 11, 12 and 13 for setting oven control. 5. See page 9 for instructions on how to replace a surface element. 6. Set oven to temperature recommended for cooking. 7. Cancel program and reset. See page 12. 8. Allow oven to preheat until PREHEAT indicator turns off and a beep is heard. Then place food in oven. 9. Have authorized servicer replace part.
Smoothtop cooktop. <ol style="list-style-type: none"> 1. Tiny scratches or abrasions 2. Metal-marks 3. Brown streaks and specks 4. Areas of discoloration with a metallic sheen 5. Pitting or flaking 	<ol style="list-style-type: none"> 1. Coarse particles (dust, salt, sand) between cookware and cooktop. Incorrect cleaner. Sliding glass or metal pan across top. Using cookware with rough bottoms. 2. Sliding or scraping metal pans or oven racks across cooktop. 3. Boilovers, incorrect cleaner, used soiled cloth or sponge, soiled cookware. 4. Mineral deposits from water and foods. 5. Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc. 	<ol style="list-style-type: none"> 1. Tiny scratches are not removable and do not affect cooking. In time, the scratches will become less visible. Be sure cookware bottom and cooktop are clean before use. Use cookware with a smooth, non-scratching bottom. Do not use cookware across cooktop. 2. Do not slide metal object across cooktop. To clean, cool, clean with Cooktop Cleaning Cream. 3. Clean up boilover before reusing the cooktop. Be sure cookware, especially bottoms, are dry. 4. Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers. 5. Use correct heat setting and large enough cookware. Watch cooking operation to prevent boilovers and spattering.

PROBLEM	POSSIBLE CAUSES	SUGGESTED CORRECTIONS
Baking results are not what you expected. <ul style="list-style-type: none"> • Uneven browning (too dark on top or bottom). • Underdone or overdone. • Browning is too dark or light. • Cake is not level. 	<ol style="list-style-type: none"> 1. Oven is too hot or too cool. 2. Selected BROIL rather than BAKE. 3. Food not positioned correctly in oven. 4. Used incorrect pan. 5. Used aluminum foil incorrectly. 6. Oven rack was crowded with pans. 7. Used unreliable recipe or did not follow recipe. 8. Oven vent was blocked. 9. Range is not level. 10. Door is not correctly installed. 	<ol style="list-style-type: none"> 1. Select correct oven temperature. When baking, always preheat oven before adding food. 2. Select the BAKE pad, not BROIL, for baking. 3. See rack placement on page 25. 4. Dark pans produce dark browning. Switch to light-colored aluminum pans or reduce the oven temperature by 25°F. See page 26. 5. Never use foil to cover an oven rack. Use a small piece of foil on the rack below the pan to hold the pan. See page 25. 6. Stagger pans on rack. Allow 1 to 2 inches between pans and oven walls. 7. Select recipes from reliable sources. Always carefully follow instructions and do not substitute ingredients. 8. See page 15 for information on oven vent. 9. See page 17 for instructions on leveling the range. 10. See page 15 for instructions on replacing the door.
Baking results differ from previous oven.	<ol style="list-style-type: none"> 1. Oven seems hotter or cooler than your previous oven. <p>NOTE: Oven temperatures may vary between the new and the old oven. As oven temperature often "drifts" and may become hotter or cooler. Also, newer ovens may operate differently from older ovens. You should expect some differences in baking results.</p>	<ol style="list-style-type: none"> 1. See page 11 for instructions on adjusting oven temperature. NOTE: Do not adjust temperature if only one or two recipes are in question. The problem may be the recipe rather than the oven.
Food not broiling properly.	<ol style="list-style-type: none"> 1. Oven incorrectly set. 2. Used incorrect rack position. 3. Broil element was not preheated. 4. Used aluminum foil incorrectly. 5. Oven door was closed during broiling. 	<ol style="list-style-type: none"> 1. See page 13 for operating instructions. 2. See page 28 for information on broiling. 3. For optimum browning, preheat the broiler for 3 to 4 minutes before placing food in the broiler. 4. The broiler pan can be lined with foil; do not line the broiler insert with foil. 5. Always leave door opened to the broil position (opened about 4-inches) during broiling.
Oven smokes excessively during broiling.	<ol style="list-style-type: none"> 1. Food placed too close to broil element. 2. Broiler insert covered with aluminum foil. 3. Meat is too fatty. 4. Marinade not completely drained before broiling. 5. Basted meat too early during broiling. 6. Used a soiled broiler pan. 	<ol style="list-style-type: none"> 1. Move broiler pan down one rack position. 2. Never cover insert with foil as this prevents fat from draining to pan below. 3. Trim excess fat before broiling. 4. Completely drain marinade from meat before broiling. 5. Baste meat during the last few minutes of cooking. 6. Always clean broiler pan and insert after broiling.
Oven will not self-clean.	<ol style="list-style-type: none"> 1. Self-clean feature was not properly set. 2. Oven set for a delayed clean. 3. Oven door not closed and/or locked. 	<ol style="list-style-type: none"> 1. Follow instructions on page 18. 2. Cancel program and reset clean cycle. 3. Close and lock oven door.

ABOUT SERVICE

PROBLEM	POSSIBLE CAUSES	SUGGESTED CORRECTIONS
Oven door will not lock for self-clean.	<ol style="list-style-type: none"> 1. Self-clean was not properly set. 2. Oven door is not closed. 	<ol style="list-style-type: none"> 1. Follow instructions on page 18. 2. Be sure door is properly closed.
Oven door will not unlock after clean cycle or if accidentally locked during baking.	<ol style="list-style-type: none"> 1. Clean cycle ended less than one hour ago. 2. Oven hot enough to engage internal lock, if accidentally locked during baking. 	<ol style="list-style-type: none"> 1. Allow about 1 hour for oven to cool. unlocked when LOCK indicator is no longer displayed. 2. Allow oven to cool until LOCK indicator is displayed. To speed cooling, allow air to flow on oven door.
Moisture condensation on oven window.	<ol style="list-style-type: none"> 1. Window may fog when cooking food high in moisture. 2. Used a cloth saturated with water to clean window. 	<ol style="list-style-type: none"> 1. This condition is normal. 2. Wring excess water from cloth before using.
Oven light does not turn on.	<ol style="list-style-type: none"> 1. Oven light bulb is loose or burned out. 2. Light switch in the OFF position. 	<ol style="list-style-type: none"> 1. Check or replace bulb. 2. See page 16 for instructions.
Strong odor when oven is turned on.	<ol style="list-style-type: none"> 1. "Burning off" of manufacturing oils or insulation. 2. Food soil. 	<ol style="list-style-type: none"> 1. This is a normal odor for a new range. It should disappear after a few uses. A clean cycle will speed up the process. 2. Use self-clean feature.
<p>"F" plus a number or letters appear in display.</p> 	<p>This is called a FAULT CODE. If a fault code appears in the display and beeps sound, disconnect power to the appliance and call an authorized servicer.</p> <p>If the oven is heavily soiled, excessive flare-ups may result in a fault code during a self-clean cycle. Press any pad except the CANCEL and ▲ or ▼ pads and allow oven to cool for 1 hour then reset the clean cycle.</p>	

HOW TO RECEIVE SERVICE

1. Contact your nearest Company Store or Product Service Center. If you do not know the location of the nearest store or center, consult the Yellow Pages in your telephone directory under APPLIANCES, or call us at 1-800-323-1965.
2. When requesting information or service, the following information will be needed.
 - a. Model and serial numbers. (See rating plate located on the range front frame.)
 - b. Your name, address and telephone number.
 - c. Dealer or servicer's name, address and telephone number.
 - d. Brief description of the problem and service history.
 - e. For warranty service, proof of purchase date (sales receipt) will be needed.

3. If you are not able to satisfactorily resolve complaint with the local response, call or write:

National Customer Relations Manager
619 Chicago Avenue
Chicago, Illinois 60671
1-800-323-1965

4. If you still do not receive satisfactory service, write the Major Appliance Consumer Action Program letter. Include the information listed in #2.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

MACAP is an independent agency sponsored by trade associations as a court of appeals on complaints which have not been resolved satisfactorily within a reasonable period of time.