

Owner's Guide

for

20-inch Electric Range

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INSTALLER Please leave this manual with this appliance.

Be sure range is properly installed by the installer.

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 range front frame. Open the storage drawer or oven door to see the rating plate. 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.

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS

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

	<p>⚠ WARNING</p> <ul style="list-style-type: none">• ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.• FOLLOW ALL INSTALLATION INSTRUCTIONS.
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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 for cleaning, be sure the anti-tip device is engaged when the range is replaced.

- For models with a storage drawer: Remove storage drawer.
- For models without a storage drawer: Remove the four screws that secure the lower panel to the range.

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. Replace storage drawer or lower panel.

Be sure appliance is properly installed and grounded by a qualified technician.

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 replace a blown fuse with one of the correct amperage, do not use a substitute.

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

TO PREVENT FIRE OR SMOKE DAMAGE

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

Never store or use gasoline or other flammable material vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

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

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

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

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 surface element.

To eliminate the hazard of reaching over hot surface elements, 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.

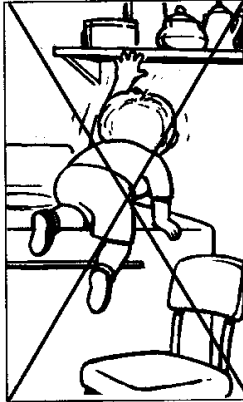
If fire is in a pan on the surface element, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

Never leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in 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 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.

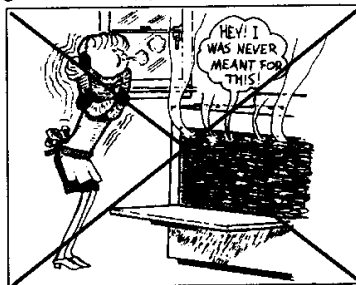
**ABOUT YOUR APPLIANCE**

To prevent injury or damage to the appliance, never use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

The oven vent is located at the left rear element. Keep oven vent duct unobstructed. Blockage of the vent prevents proper oven air circulation and will affect oven performance. Avoid touching vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding areas may become hot enough to cause burns.

Do not touch surface or oven elements, areas near elements or interior surface 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 clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

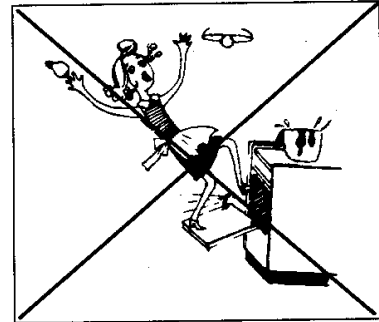
Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near the vent opening, oven door, and oven window.



Do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. If bulb breaks, disconnect power to the appliance to avoid electrical shock then remove bulb.

CAUTION: Never use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.

**COOKING SAFETY**

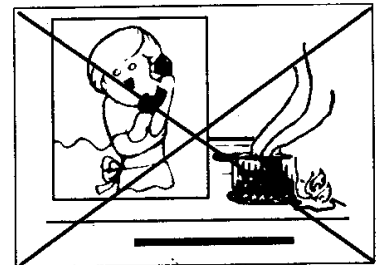
Always turn off surface element or the oven when cooking is completed.

It is normal for some parts of the cooktop, especially areas surrounding the surface elements, to become warm or hot during surface cooking operations. Therefore, do not touch the cooktop until it has had sufficient time to cool. If necessary, use dry pot holders to protect hands.

Make sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Always place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. Begin cooking on a higher heat setting then reduce to a lower setting to continue cooking.

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.



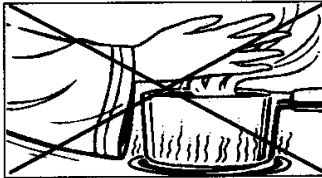
Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Never heat an unopened container as pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, vent 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 off as the fan may spread the flame.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn 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; avoid reaching into the oven. If a rack must be moved while oven is hot, use a dry pot holder and avoid touching hot element in oven.

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.

UTENSIL SAFETY

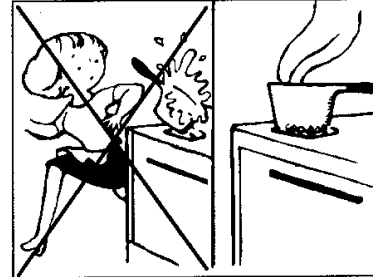
Use proper pan size. This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. 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 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 elements. 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, earthenware 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. 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.

Do not soak or immerse removable heating elements in water. Immersing element in water would damage element and insulating material inside element.

Do not use aluminum foil or foil liners to line drip bowls, cover an oven rack or line the oven bottom. Improper use of the liners may result in a risk of electric shock, or fire and may cause oven to overheat. Use foil only as recommended in this manual.

SAVE THESE INSTRUCTIONS

CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on or between any of the numbered settings.

To operate: Push in and turn the knob in either direction to the desired setting. A SURFACE indicator light will glow when a surface element is turned on. The indicator light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

GENERAL COOKING TIPS

To prevent damage to the range or utensil, never operate surface unit without a pan in place, never allow a pan to boil dry and never operate an element on HIGH for extended periods of time.

Food will not cook any faster at a higher setting than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the pan.

If a higher heat setting is used to bring liquid to a boil or to begin cooking, always **reduce** to a lower setting once liquid comes to a boil or food begins cooking. **Never leave food unattended during a cooking operation.**

Fit the size of the cookware to the size of the element. This conserves energy.

CANNING

Use HIGH just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure.

Prolonged use of HIGH or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, coil element and the drip bowl.

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.

COOKWARE

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 and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

Different types of cookware materials require different heat settings for the same cooking operation. The chart below is based on heavy gauge aluminum cookware. Lower the heat setting if using a thinner gauge metal or other materials.

Oversized cookware and cookware that rests across two elements are not recommended as they may trap enough heat to cause damage to the cooktop or elements. This is especially important when canning.

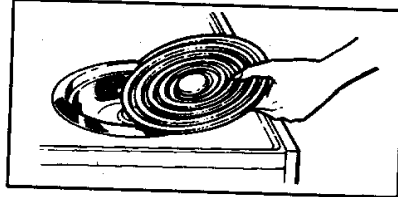
Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

USING THE COOKTOP

COIL SURFACE ELEMENTS

- Coil surface elements are self-cleaning.
- Do not immerse elements in water.
- When an element is turned on, it will cycle on and off to maintain the heat setting.
- To prevent damage to the range, NEVER operate surface element without a pan in place and NEVER allow a pan to boil dry.

To remove: When cool, raise element and carefully pull out and away from the receptacle.



To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element (opposite terminal-side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

Be sure drip bowls are properly installed. Cutout on drip bowl should be centered over the screw securing the receptacle to the maintop. If drip bowl is not installed properly and rests on this screw, the drip bowl will "rock".

DRIP BOWLS

- Be sure drip bowls, located under each element, are in place.
- Absence of these bowls during cooking may cause wiring or component parts underneath the cooktop to become damaged.
- To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

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

Chrome or porcelain drip bowls will discolor or craze over time or if overheated. This discoloration or crazing is permanent and will not affect cooking performance.

To protect the chrome or porcelain finish, avoid using high heat settings for long periods of time. Reduce to a lower setting once food begins cooking. Do not use oversized cookware. Pan should not extend more than 2 inches from the element.

Be sure the drip bowl for the left rear element has a hole in the center to allow proper oven venting. To prevent baking problems, never block the vent opening by placing a solid drip bowl in this location or by covering the hole in the center of the drip bowl with aluminum foil.

SUGGESTED HEAT SETTING GUIDE

Refer to cookware manufacturer's recommendations for suggested heat settings. Some manufacturers do not recommend the use of HIGH, or the use of HIGH for extended cooking operations.

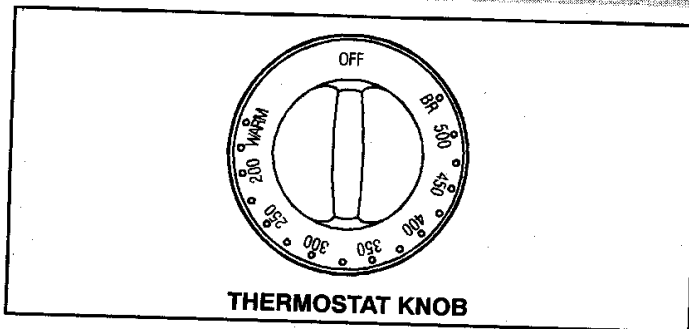
HEAT SETTINGS	USES
HIGH	To bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker. Always reduce to a lower heat setting when liquids just begin to boil or foods begin to cook.
Medium-High 7-9	To brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquids.
Medium 4-6	To maintain moderate to slow boil for large amounts of liquids. To continue cooking uncovered foods and for most frying operations.
Medium-Low 1-3	To continue cooking covered foods 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	To keep foods warm before serving. Melt chocolate.

OVEN VENT

The oven vent is located under the left rear surface element. 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.

OVEN CHARACTERISTICS

Because each oven has its own personal characteristics, do not expect that your new oven will operate 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 7, 8, 9 and 14 for additional information.

OVEN CONTROL

THERMOSTAT KNOB

The Thermostat knob is used to select and maintain the oven temperature. Always turn this knob just TO the desired temperature. Do not turn to a higher temperature and then back. Turn the knob to the OFF position to turn the oven off.

OVEN INDICATOR LIGHT

The OVEN indicator light, located on the control panel, turns on whenever the oven is turned on. When the oven reaches the preset temperature, the indicator light will turn off and as the oven elements cycle off and on.

HOW TO SET OVEN

1. When cool, place the rack in the desired rack position.
2. Turn the Thermostat 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.
4. Check food for doneness at the minimum time in the recipe. Cook longer if necessary.
5. Remove food from the oven and turn the Thermostat knob to OFF.

PREHEATING

Preheating is necessary for baking. Allow about 10 to 15 minutes for the oven to preheat. It is not necessary to preheat for roasting or broiling.

USE OF ALUMINUM FOIL

Do not place foil on the oven bottom. Do not cover 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. Or, cut a hole in the foil that is slightly smaller than the pan and place the foil under the pan.

OVEN RACK

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 position 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.

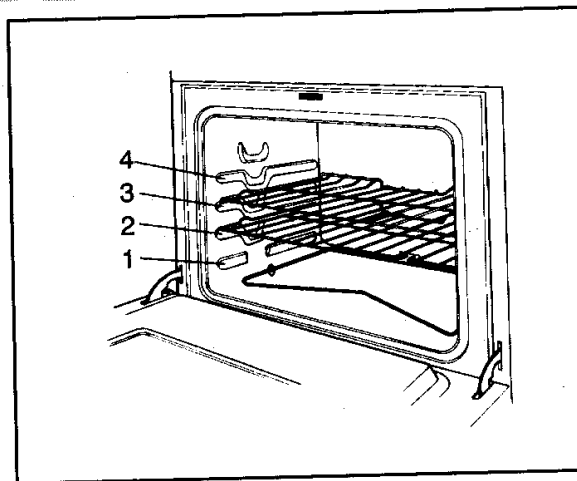
It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the center of the oven rack. Allow one to two inches between the edge of the utensil(s) and the oven walls.

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 more than one rack, stagger the food to ensure proper air flow.

RACK POSITION CHART

RACK 4 (highest position)	Used for broiling thin foods.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods, or broiling.
RACK 2	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, or cakes (in either tube, bundt, or layer pans).
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake.



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.</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.
- * If 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.
- * **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.
- * 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.
- * If using **heatproof 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 or two inches between the pans or between the pan and the oven walls or door.

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, use different pans, alter the recipe, expect cooking times to increase or decrease slightly.

ROASTING TIPS

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.

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 seasoning 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

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 broil element, the desired degree of doneness and the thickness of the meat.

Broiling Tips

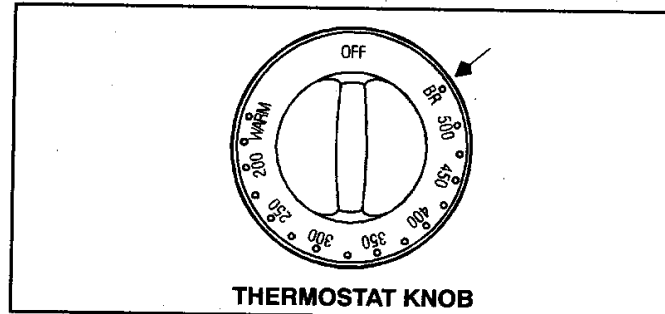
Broiling requires the use of a broiler pan and insert. The broiler insert should be designed to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

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 oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the broil element. 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 12 for instructions on cleaning the broiler pan and insert.



THERMOSTAT KNOB

To Set Oven To Broil:

1. Place the oven rack in the recommended rack position.
2. Turn the Thermostat knob to BROIL.
3. If desired, preheat the broil element for about 3 minutes before placing the meat in the oven.
4. Broil with the door open to the broil stop position (opening about 4-inches).
5. Follow the suggested times in the chart below. Turn meat once about halfway through cooking.
6. Check for doneness by cutting a slit near the center of the meat.
7. After broiling, turn the Thermostat knob to OFF and remove the broiler pan from the oven.

NOTE: Broil times may increase if the range is installed on 208 volts.

BROILING CHART

TYPE OF MEAT	RACK POSITION*	DONENESS	TOTAL TIME (MINUTES)**
BACON	#3	Well Done	6 to 10
BEEF STEAKS 1-inch thick	#3 #3	Medium Well Done	15 to 18 19 to 23
CHICKEN Pieces	#2 or 1	Well Done	30 to 45
FISH Fillet Steaks, 1-inch thick	#3 #3	Flaky Flaky	8 to 12 10 to 15
GROUND BEEF PATTIES 3/4-inch thick	#3	Well Done	15 to 18
HAM SLICE, precooked 1/2-inch thick	#3	Warm	8 to 12
PORK CHOPS 1-inch thick	#3	Well Done	22 to 26

* The top rack position is position #4.

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

OVEN DOOR

The oven door is not designed to be removed by the consumer.

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 in oven to check, add or remove food.

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.

STORAGE DRAWER, if equipped

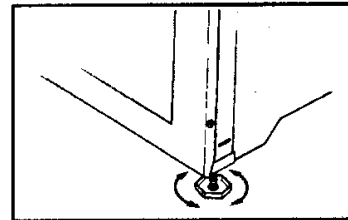
The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

To remove: Empty drawer then 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 remove drawer.

To replace: Fit the ends of the drawer glides onto the rails. 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.

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.

ABOUT CLEANING PRODUCTS

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Also, read and carefully follow the manufacturer's directions when using any cleaning product.

To determine if a cleaning product is safe, 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, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

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 Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub.

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

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

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

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

To prevent staining or discoloration, clean range after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked Enamel: • Side panels • Storage drawer, if equipped • Oven door • Backguard	• Detergent and water • Mild liquid cleaner • Glass cleaner	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. 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. 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. NOTE: Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
Broiler Pan and Insert, if equipped	• Detergent and water • Plastic or soap-filled scouring pad • Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Remove from oven 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. Broiler pan and insert can be cleaned in the dishwasher.
Control Knobs	• Detergent and water • Mild liquid sprays • Glass cleaners	For ease of cleaning, turn off knob and remove by pulling forward. Wash, rinse, and dry. Do not use abrasive cleaning agents as they may scratch the finish and remove the markings. Turn on each element to be sure knobs have been correctly replaced.
Drip Bowls, Chrome • Brown food stains • Blue/gold heat stains	• Detergent and water • Plastic scouring pads • Mild abrasive cleaners • Flitz Metal Polish (Follow package directions)	Bowls can permanently discolor over time or if exposed to excessive heat or if soil is allowed to bake on. The discoloration will not affect the cooking performance. After each use, wash, rinse and dry to prevent difficult soils. If heavily soiled, gently scrub with plastic scouring pad. If soil is allowed to burn on, it may be impossible to remove. Do not cover with aluminum foil. These stains are caused by overheating, and normally occur over a period of time. They are usually permanent and will not affect the cooking performance. To minimize: 1. Avoid excessive use of the high heat setting. Use HIGH only to start cooking, then lower the setting to finish cooking. 2. Use flat bottom pans that do not extend more than two inches from the surface element. A non-abrasive metal polish such as Flitz may be used to help remove stains. Flitz is available in many automotive supply and hardware stores.

CARE AND CLEANING CHART, Continued

PARTS	CLEANING AGENTS	DIRECTIONS
Drip Bowls, Porcelain	<ul style="list-style-type: none"> • Detergent and water • Mild abrasive cleaners • Plastic scouring pads • Dishwasher 	<p>After each use, wash, rinse and dry to prevent difficult soils. To clean by hand, soak in hot sudsy water, then use mild abrasive cleaner and plastic scouring pad.</p> <p>Do not cover with aluminum foil.</p> <p>Porcelain bowls may discolor or craze over time or if overheated. This is normal and does not affect the cooking performance.</p>
Elements, Oven and Coil		<p>Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection. Do not immerse coil-type surface elements in water.</p>
Glass • Oven window, if equipped	<ul style="list-style-type: none"> • Detergent and water • Glass cleaner 	<p>To prevent staining of the oven window, avoid using excessive amounts of water which may seep under or behind glass. Wash with detergent and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.</p>
Metal Finishes • Trim	<ul style="list-style-type: none"> • Detergent and water • Glass cleaner 	<p>Do not use oven cleaner or abrasive agents, as they will damage the finish. Remove stubborn soil with soap and water. Polish with a soft cloth.</p>
Oven Rack	<ul style="list-style-type: none"> • Detergent and water • Plastic scouring pad • Cleansing powders • Soap-filled scouring pads 	<p>Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.</p>
Plastic Finishes • Door handle • Control panel • End caps • Trim	<ul style="list-style-type: none"> • Detergent and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge 	<p>Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar the finish.</p> <p>To prevent staining or discoloration, remove fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) soils immediately with a dry paper towel or cloth. When surface is cool, clean, rinse, and dry.</p>
Porcelain Enamel • Cooktop • Oven interior	<ul style="list-style-type: none"> • Detergent and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Oven cleaner, porcelain oven only. 	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acidic or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acidic soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range. Use oven cleaner only on porcelain enamel oven interior.</p>
Silicone Rubber Door Gasket	<ul style="list-style-type: none"> • Detergent and water 	<p>Door gasket is located on the oven door. DO NOT REMOVE GASKET. Wash with soap. Rinse thoroughly.</p>

BEFORE YOU CALL FOR SERVICE**CHECK THESE POINTS:****Part or all of your electric range does not operate**

- Is the range plug loose or disconnected from the electrical outlet?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?

Surface elements fail to turn on or heat the food properly

- Is the range plug loose or disconnect from the electrical outlet?
- Are coil elements properly plugged into the receptacles?
- Were appropriate utensils used? (See page 4.)
- Are the surface element controls properly set?
- Is voltage to the house reduced?

Food not baking or cooking correctly

- Is the oven rack properly placed for baking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set?
- Is there 1 to 2-inches of space between pans and the oven walls?
- Are the range and oven rack level?
- Was good cookware/bakeware of the proper size used?
- Was the oven vent covered or blocked on the range surface?
- Are you using a tested recipe from a reliable source?
- Have you used aluminum foil correctly?

Baking results differ from previous oven

- Oven thermostat calibration may differ between old and new oven. The newer oven thermostat may be more accurate than the one on your previous oven. Follow a reliable recipe and review information on pages 6-9.

Food does not broil correctly

- Was the control set properly for broiling? (See page 10.)
- Was the proper rack position used? (See page 10.)
- Did you allow time for the broil element to preheat?
- Was aluminum foil used on the broiler insert, blocking the slits for fat drainage?
- Was the oven door opened to the broil stop position?

HOW TO OBTAIN SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this manual. Contact the dealer who sold you the appliance for service.

If your appliance should require service or replacement parts, contact your dealer or authorized servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write to Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1120. Include the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Program by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

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

MACAP (Major Appliance Consumer Action Program) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.