

**Electric Range
And Microwave
Cooking Center**

Use and Care Manual

**Free Cookbook Sampler
Offer Inside**

Caloric

A **Raytheon** Company

**IMPORTANT
TO ENSURE PROPER OPERATION READ THESE
INSTRUCTIONS BEFORE USING**

BE SURE APPLIANCE HAS BEEN INSTALLED PROPERLY AND IN ACCORDANCE WITH ALL SPECIFICATIONS AND LOCAL CODES PRIOR TO USE.

BE SURE THE APPLIANCE HAS BEEN PROPERLY GROUNDED.

IF LOWER OVEN LIGHT WILL NOT COME ON: BE SURE THE POWER IS CONNECTED TO RANGE. CHECK THE BULB IN THE OVEN COMPARTMENT TO BE SURE IT IS NOT LOOSE. REPLACE THE BULB WITH A 40-WATT HEAT RESISTANT BULB, IF NECESSARY. DO NOT USE AN ORDINARY LIGHT BULB.

IF OVEN DOES NOT HEAT: CHECK TO BE SURE THE OVEN THERMOSTAT IS SET TO THE DESIRED TEMPERATURE AND/OR THAT THE SELECTOR SWITCH IS SET TO "BAKE" OR "TIMED/COOK".

IF BROILER DOES NOT OPERATE: CHECK TO BE SURE THE OVEN THERMOSTAT AND SELECTOR SWITCH ARE SET TO "BROIL".

THE OVEN THERMOSTAT HAS BEEN PRECISELY PRESET AT THE TIME OF MANUFACTURE WITH PRECISION INSTRUMENTS. COMPARATIVE BAKING RESULTS WITH A PRIOR-OWNED APPLIANCE DO NOT NECESSARILY INDICATE IMPROPER CALIBRATION. TO AVOID COSTLY SERVICE "CHECK-OUT", A SIMPLE BOX-CAKE MIX TEST SHOULD BE PERFORMED FOLLOWING THE MANUFACTURER'S CAKE MIX RECIPE TO THE LETTER AS INDICATED ON THE PACKAGE.

BE SURE TO FILL-IN IMMEDIATELY THE USEFUL INFORMATION CHART INSIDE THE FRONT COVER OF THIS GUIDE FOR HANDY REFERENCE INFORMATION WHEN NEEDED.

OWNER'S REFERENCE

1. Model Number _____ Serial Number _____
Color _____ Code _____
2. Dealer's Name _____
Address _____ Phone _____
3. Date Purchased _____ Date Installed _____
4. Installer's Name _____
Address _____ Phone _____
5. Dealer Recommended Service Center:
Name _____
Address _____ Phone _____

CONGRATULATIONS

You have purchased an appliance that, when operated correctly, should give you years of top quality performance. Your Caloric Range was designed with safety in mind to give you cooking convenience and enjoyment. Read this book carefully before operating your new range and keep it nearby to refer to when necessary.

FREE "Pennsylvania Dutch Cooking Sampler"

Simply return the warranty registration card below (postage prepaid) and Caloric will forward our new Pennsylvania Dutch Cooking Sampler to you absolutely FREE. Our sampler contains many famous Dutch recipes.

Offer valid while supplies last so send for your free sampler TODAY!

Warranty Registration Card

Caloric
A Raytheon Company

| | | | |
|--------------|-------|----------------------|--|
| Name (Print) | | Model Number | |
| Address | | Serial Number | |
| City | State | Date Of Installation | |
| Zip Code | | | |
| Dealer Name | | | |
| Address | | | |
| City | State | Zip Code | |

BEFORE YOU CALL A SERVICEMAN:

SAFETY FIRST: Disconnect the main power supply to your range before attempting any repairs or adjustments. To do this, throw the circuit breaker switch or remove the fuse from your home's electrical service panel

If the surface units do not heat:

- Is the circuit breaker open or fuse blown?
- Is the range properly connected to the power source?
- Is the surface element firmly plugged in to the receptacle?

If the oven does not heat while surface units heat:

- Is the oven programmed correctly?

If the clean cycle does not start:

- Is the oven programmed for **CLEAN**?
- Is the latch in the correct position?

If the Latch Lever cannot be moved to "unlocked" position:

- Is the "Lock" light off?
- Is the oven timer set for delayed start?
- Is the house circuit breaker open or fuse blown?

DO NOT FORCE THE LATCH LEVER HANDLE OR THE COSTLY SELF/CLEAN LATCH MECHANISM MAY BE DAMAGED.

IF SERVICE IS REQUIRED, contact an authorized Caloric service center in your area at:

| | |
|------------------------------|---------------------------------|
| New York City & Connecticut | 800-631-0700 |
| Northern New Jersey | 201-288-1010 |
| Southern New Jersey | 800-523-2210 |
| Maryland & Delaware | 800-523-2210 |
| Southeastern Pennsylvania | 215-885-8200 or 800-562-6923 |
| Massachusetts & Rhode Island | 800-822-0088 |
| Chicago & Suburbs | 312-545-3138 |
| Los Angeles & Vicinity | 213-531-1283 or 800-262-1826 |

In all other areas, contact your selling dealer, your local yellow pages or white pages for an authorized Caloric service center, OR contact Caloric Corporation, Consumer Relations Department at 215-682-4211.

Caloric
A Raytheon Company



NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES

BUSINESS REPLY MAIL

FIRST CLASS PERMIT NO. 4 TOPTON, PA

POSTAGE WILL BE PAID BY ADDRESSEE

Caloric Corporation
Consumer Relations Department
Topton, PA 19562-9989



TABLE OF CONTENTS

| | |
|---|-----|
| Safety Instructions | 2 |
| Safe Installation and Operation | 3 |
| Microwave Models—Warning | 2,4 |
| Things To Keep In Mind When Using Conventional Element Cooking Surface..... | 4 |
| Surface Cooking | |
| Setting The Surface Controls | 5 |
| Cooking On The Surface Of Your Range | 5 |
| Surface Cooking Controls | 5 |
| Solid Element Use And Care | 6,7 |
| Efficiency And Energy Conservation Tips | 6 |
| Things To Keep In Mind When Using Conventional Oven | 6 |
| Conventional Baking, Roasting..... | 7 |
| Cooking Utensils | 8 |
| Timed Bake | 10 |
| Using The Oven | 13 |
| Roast Guide | 14 |
| Keeping Food Warm..... | 15 |
| Baking Problems, Reasons Why, What To Do..... | 16 |
| Using The Ultra-Ray® Broiler | 17 |
| Self-Cleaning Models: Operating The Self-Cleaning Oven | 18 |
| How Your Microwave Oven Works | 22 |
| About Your New Microwave Oven | 23 |
| Things Not To Do..... | 23 |
| Safety Features | 24 |
| Using Your Microwave Oven | 25 |
| Using the Min/Sec Timer | 26 |
| Setting The Clock | 27 |
| Cooking In Your Microwave | 28 |
| Defrosting | 30 |
| Cooking With The Temperature Probe | 32 |
| Bi-Level Cooking Rack..... | 35 |
| Care For Your Microwave Oven..... | 37 |
| The Problem Solver..... | 38 |
| Dishes You May Use..... | 39 |
| Cookware Not To Use..... | 40 |
| Maintenance Tips | 40 |
| Care And Maintenance | 41 |
| Cleaning The Range Top..... | 42 |
| Hood Exhaust Systems Safe Operation | 43 |
| Before You Call A Serviceman..... | 44 |
| Warranty | 45 |

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

1. Do Not Attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

2. Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

3. Do Not Operate the oven if it is damaged. It is

particularly important that the oven door close properly and that there is no damage to the: (1) Door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

4. The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.

Be sure to read completely the operating instructions which follow.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING — To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 2.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.

10. Do not cover or block any openings on the appliance.

11. Do not use outdoors.

12. Keep cord away from heated surfaces.

13. See door surface cleaning instructions on page 35.

14. To reduce the risk of fire in the oven cavity:

- a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

SOME WORDS ABOUT SAFE INSTALLATION AND OPERATION OF YOUR RANGE

ACCIDENTS CAN BE TRAGIC — ESPECIALLY BECAUSE SO MANY OF THEM COULD HAVE BEEN PREVENTED WITH A LITTLE CARE AND JUDGEMENT.

- PROPER INSTALLATION — BE SURE YOUR APPLIANCE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED ELECTRICIAN.
- USER SERVICING — DO NOT REPAIR OR REPLACE ANY PART OF THE APPLIANCE UNLESS SPECIFICALLY RECOMMENDED IN THE MANUAL. ALL OTHER SERVICING SHOULD BE REFERRED TO A QUALIFIED TECHNICIAN.
- NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.
- CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AREA WHERE APPLIANCE IS IN USE. THEY SHOULD NEVER BE ALLOWED TO SIT OR STAND ON ANY PART OF THE APPLIANCE.
- DURING THE FIRST FEW TIMES THE SELF-CLEANING FEATURE IS USED, THERE MAY BE SOME ODOR AND SMOKING FROM THE "CURING" OF THE BINDER IN THE HIGH-DENSITY INSULATION USED IN THE RANGE. WHEN THE INSULATION IS THOROUGHLY CURED, THIS ODOR WILL DISAPPEAR. DURING SUBSEQUENT SELF-CLEANING CYCLES YOU MAY SENSE AN ODOR CHARACTERISTIC OF HIGH TEMPERATURES WITH ELECTRIC HEAT. KEEP THE KITCHEN WELL VENTILLATED DURING THE SELF-CLEANING CYCLE!
- DO NOT TOUCH HEATING ELEMENTS — HEATING ELEMENTS MAY BE HOT EVEN THOUGH THEY ARE DARK IN COLOR. NEVER LET CLOTHING, POTHOLDERS OR OTHER FLAMMABLE MATERIALS COME INTO CONTACT WITH THE HEATING ELEMENTS.
- WEAR PROPER APPAREL — LOOSE FITTING OR HANGING GARMENTS SHOULD NEVER BE WORN WHILE USING THE APPLIANCE.
- USE ONLY DRY POTHOLDERS — MOIST OR DAMP POTHOLDERS ON HOT SURFACES MAY RESULT IN BURNS FROM STEAM. DO NOT LET POTHOLDER TOUCH HEATING ELEMENTS. DO NOT USE A TOWEL OR OTHER BULKY CLOTH.
- STORAGE IN OR ON APPLIANCE — FLAMMABLE MATERIALS SHOULD NOT BE STORED IN AN OVEN OR NEAR SURFACE UNITS.
- DO NOT USE WATER ON GREASE FIRES — SMOTHER FIRE OR FLAME OR USE DRY CHEMICAL OR FOAM-TYPE EXTINGUISHER.

CAUTION: DO NOT STORE ITEMS OF INTEREST IN CABINETS ABOVE OR ASIDE OF THE RANGE — THIS WILL PROTECT YOUR FAMILY FROM ACCIDENTS WHILE THE RANGE IS HOT.

Microwave Models:

Warning

These precautions should be read to avoid any possible exposure to microwave radiation or electrical shock.

The Microwave Oven is designed to give you long, safe and peak performance. However, as with all electrical appliances, there are some things that you must follow to avoid potential personal hazards and give you the performance you expect.

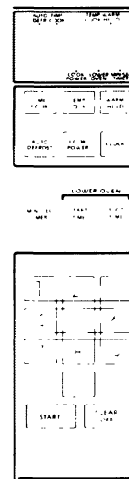
1. Visual check after uncrating.

After the unit is uncrated all packing material must be removed from the oven cavity. Inspect the oven for any damage, such as misaligned door, damaged gasketing around the door, dents or holes in the screen in the door, dents inside the oven cavity or broken glass tray. Any dents or breakage should be reported to your Dealer immediately and the delivering carrier. Your Dealer will tell you if the unit will operate correctly.

2. Electrical Grounding Instructions

The entire appliance must be properly grounded by a qualified installer to avoid shock hazard. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electrical Code.

3. Check the operation of the start, and stop switches. The Microwave oven contains a Safety Interlock system that engages when the door is closed, and disengages when the door is opened. Starting



the oven is done by touching the Start pad. Stopping the oven is done by either opening the door or touching the Clear/Off pad.

Here is how you may check the operation of the electric lock and interlocks:

First, place a pyrex cup of water in the microwave oven, shut the door and program 3 minutes into the control according to the operating instructions found on page 27. Touch the "START" pad. The fan should come on. The light will come on and the door will be locked.

Second, touch the CLEAR/OFF pad. The oven will shut off immediately. The sound of the cooking fan will cease. The oven will also shut off if the door is opened or the timer runs out.

If under any of the preceding conditions the oven does not operate properly, do not use the unit. Call your Dealer or Authorized Service Agency.

4. Do not remove the door or control panel at anytime, as you will be exposed to dangerous high voltage.

Things to keep in mind when using Conventional Element cooking surface

1. **Use Proper Pan Size** — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating 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 burner will also improve efficiency.
2. **Never Leave Surface Units Unattended at High**

Heat Settings — Boilover causes smoking and greasy spillovers that may ignite.

3. **Glazed Cooking Utensils** — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.
4. **Utensil Handles Should Be Turned Inward and Not Extended Over Adjacent Surface Units** — To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do Not Soak Removable Heating Elements — Heating element should never be immersed in water.

SURFACE COOKING

Setting the surface controls

To Use:

Push in and turn control to desired setting. Surface unit light will come on.

When Finished:

Turn control to OFF. Surface unit light will go out.

Cooking on the surface of your range

Cooking on the surface of your electric range is accomplished by conduction. When the unit is turned on, electric current heats the element. The element in turn heats the pan — when the pan is in proper contact with the element. Your range is equipped with reflector pans on which the element rests, reflecting heat to the bottom of the pan and catching spillovers.

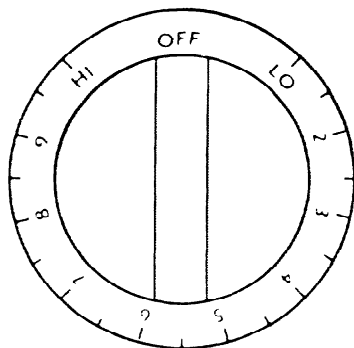
Surface Cooking Controls

Double Oven Models:

Controls are located on the upper oven control panel.

Indicator Light:

An indicator light, located in the surface element control cluster LIGHTS whenever any surface element is turned on.



USING THE CONTROLS — Each dial can be set to adjust the element to any required cooking temperature. In addition, there are distinct “click” positions for the “high”, “off”, and “low” positions. To heat any element, push in and turn the control dial in either direction to the desired setting.

The element will cycle off and on to maintain the temperature at the setting selected. In the final analysis, cooking temperatures depend on the cooking utensil and quantity of food being cooked as well as the dial setting. The following guide will prove helpful for most family meals.

“LO” — For food prepared at less than boiling temperature . . . for keeping food and beverages at serving temperatures.

“2” through “4” — For maintaining boiling of moderate quantities of liquids, after they have been brought to the boiling point at a higher setting.

“5” through “6” — For maintaining boiling of larger quantities . . . for low temperature frying . . . for maintaining correct pressure in pressure cookers.

“7” through “9” — For frying meat and poultry . . . for maintaining deep-fat frying temperatures.

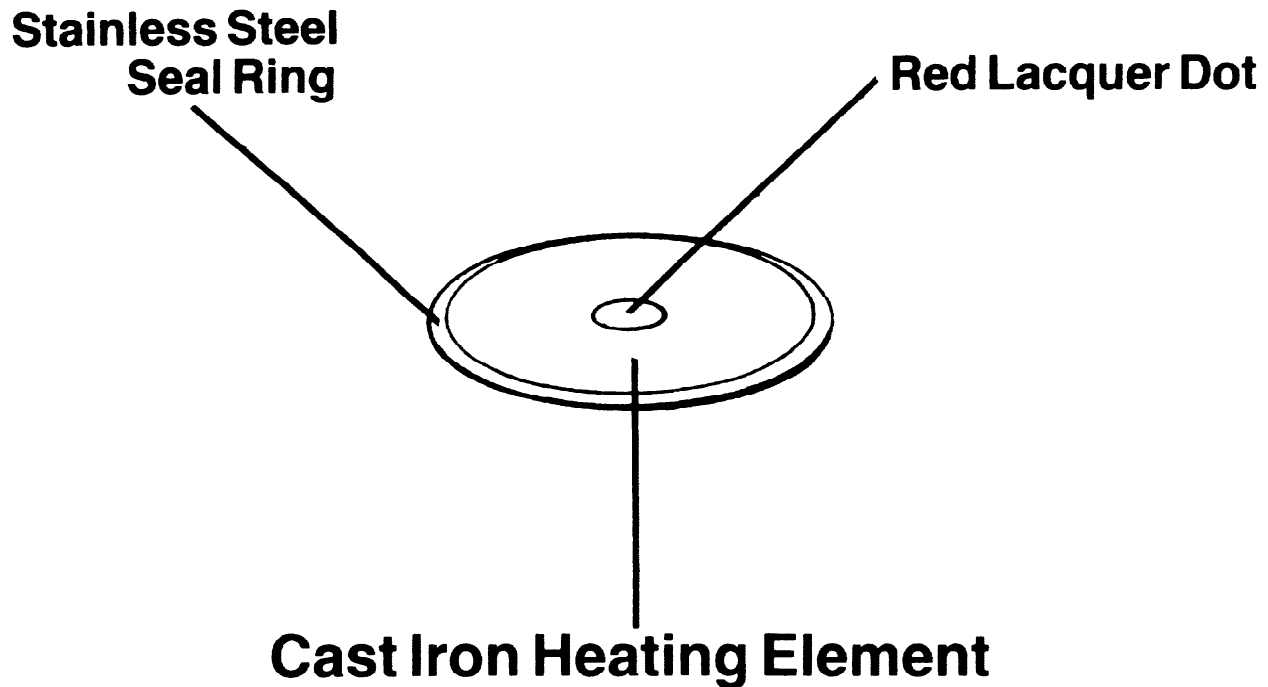
“HI” — Bringing foods to a boil.

If electric cooking is new to you, some of the cooking processes will differ from those you experienced with a gas range.

Heat-up and cool-down times for your elements will be different. The length of heat-up and cool-down will depend on initial temperature settings, type of utensil and amount of food being cooked. Generally, start the cooking process at a higher setting to initially heat-up the unit; then set the control to a low setting to finish the cooking process. Remember also that cooking continues after the unit is turned off; thus the control may be turned off prior to complete cooking and the residual heat contained within the element will finish the cooking process.

SOLID ELEMENT USE AND CARE GUIDE

Please take the two minutes necessary to read this guide before using your new, efficient, solid element burners.



IMPORTANT - BEFORE USING YOUR COOKTOP FOR THE FIRST TIME, HEAT THE ELEMENTS WITHOUT A PAN FOR 3 TO 5 MINUTES OR UNTIL SMOKING STOPS. Solid Elements are factory-sealed with a protective lacquer coating that prevents rusting or corrosion; this coating must be burned into the elements before cooking. To cure, heat regular elements on HI. Some smoking will occur - this is normal and non-toxic. If the lacquer is not allowed to burn in properly, it may adhere to the pan rather than to the solid element.

SURFACE CONTROLS - The controls are arranged according to the location of their corresponding elements; they provide marked heat positions with an infinite number of settings in between, thereby assuring ease and accuracy in cooking.

The elements feature temperature limiters (signified by the red dot) that prevent the elements from becoming excessively hot - they won't glow red. Pot meltdown or warpage is virtually eliminated and fire hazard is greatly reduced. The protector reduces incoming wattage when a pan boils dry or if the unit is operated without a pan for any length of time. Essentially, the protector activates when a cooking vessel is unable to properly conduct the heat away from the element's surface.

To turn on, push the knob and turn in either direction.

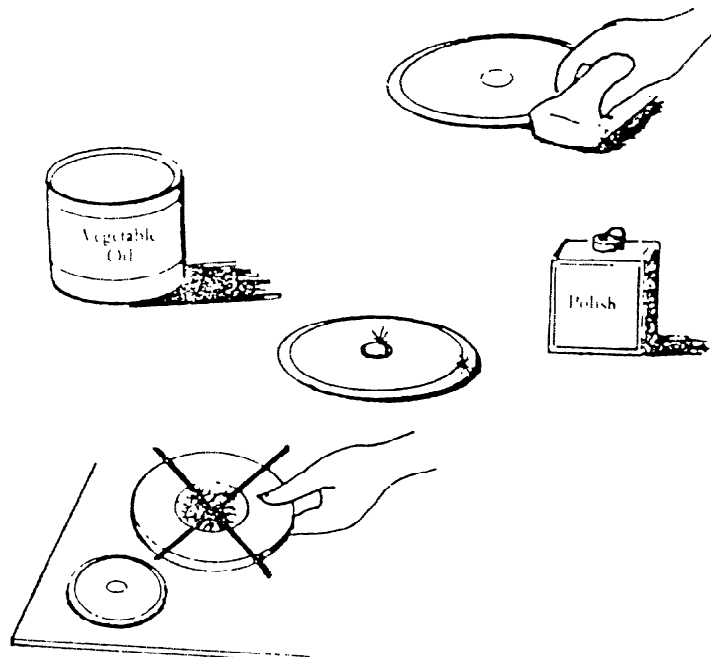
General Care & Cleaning

Use a damp sponge or cloth for normal cleaning. Heavy or burned-on soil may be removed with scouring pads. A "warm" burner will clean up faster.

Rinse the Solid Element thoroughly. Turn the Element on for a few minutes to allow it to dry completely. A thin coat of salt-free vegetable oil may be applied to protect and restore the cast iron to its original charcoal gray color.

The stainless steel seal ring may straw (turn golden) with use. This discoloring can be easily removed with any stainless steel cleaner.

Do not use decorative covers or trivets over the solid element. They may hold condensation and cause corrosion.



EFFICIENT COOKING METHODS

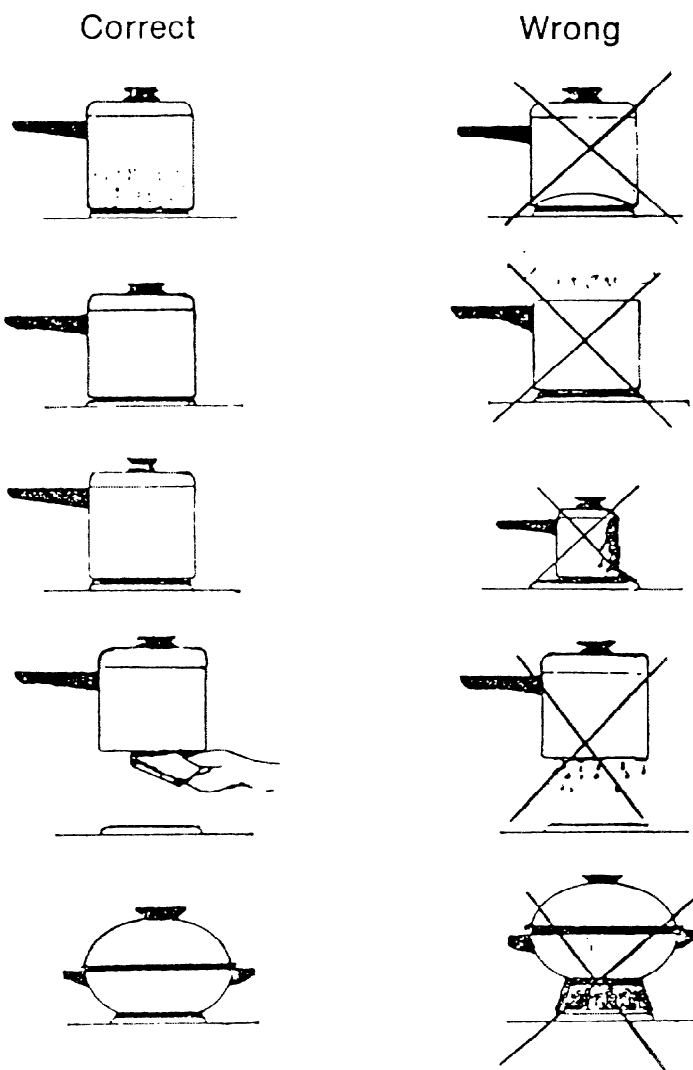
A flat bottom will contact the entire flat element surface. This allows optimum heat transfer and eliminates hot spots and uneven cooking. While a Solid Element takes a minute longer to reach desired temperature the time is more than "made up" in shorter cooking times.

Cooking with a lid also shortens cooking time and saves energy. This is especially important when cooking larger quantities. To take advantage of the residual heat contained in the solid element, cut the element off 5-10 minutes before food is ready and it will continue to cook.

Pan size should match the element size. A slightly larger pan covers the entire element and prevents spillovers from contacting the heating surface and burning.

Pan bottoms should be clean and dry to avoid spattering and maximize efficiency. If a spillover would occur, wipe pan and element as soon as possible. This will cut down on cleanup time later.

All utensils should be in direct contact with the Solid Element. Trivets, pads and specialty stands are not recommended.



Cooking Utensils

On the electric surface unit, the finish, materials under the finish and design of the pan determine how a pan heats.

Glass-Ceramic cookware is slow to respond to temperature changes. It is best for long, slow heat cooking with a liquid.

Aluminum responds quickly to temperature changes. It is best for frying, braising and pot roasting.

Cast Iron is slow to respond to temperature changes. It is best for long-term, low-heat cooking and pan frying.

Stainless Steel is usually combined with another metal such as copper, to better respond to temperature changes. It may be used for soups, sauces, vegetables and general cooking.

Copper, Tin-lined Cookware is quick to respond to temperature changes. It is excellent for gourmet cooking, wine sauces and egg dishes.

Enamelware is a stain resistant porcelain over metal. Cooking times are determined by the base metal, however usually lower temperatures are recommended for enamelware.

When selecting cookware, the design of the pan is as important as the basic material. For efficiency and best results, select pans with these features:

Flat bottoms and straight sides
Tight-fitting lids
Weight of handle does not tilt pan
Match pan bottoms to element size

Efficiency and Energy Conservation Tips

To absorb the full heat output from the surface element, cooking utensils must cover the entire element. An undersized utensil will expose the outer portion of the element resulting in heat and energy waste.

Heat and energy will also be wasted or cooking results affected when:

- Utensils are warped and do not sit flat on the element.
- An empty pan is left on a hot unit, resulting in damage to the range top, element, and/or utensils.

- **LIDS AND COVERS** — A tight-fitting lid helps any cooking utensil give more efficient performance. It maintains more even temperatures in the pan and holds odors and steam. Covering pans will cook foods faster and minimize clean-up.
- **USE OF WATER AND LIQUID** — Foods cook faster in small amounts of water. If, after cooking, liquid remains, serve it with the food or save it for other cooking purposes. Many vitamins dissolve in cooking water and are lost if the liquid is drained and discarded.

Things to keep in mind when using conventional oven

1. Always be certain the oven parts are cool before touching them with hands not protected by a potholder - heating elements may be hot, even though they are dark in color, while the oven is

being used. Other range surfaces such as oven doors, oven door glass, and vents may become hot enough to cause burns. Be certain to avoid touching these areas with unprotected hands.

2. Always use dry potholders, never a moist one, nor a trailing cloth, to avoid possible burns from steam.
3. Pulling out oven racks to "Stop" position is a convenience when lifting heavy foods and is also a

precaution against possible burns from touching hot oven surfaces.

4. Use care when opening door — let hot air or steam escape before removing or replacing foods.
5. Do not heat unopened food containers — build-up of pressure may cause container to burst and result in injury.
6. Do not use aluminum foil on the racks or oven bottom — the self-cleaning feature makes this unnecessary.
7. Keep oven vent ducts unobstructed.
8. Placement of oven racks — always place oven racks in desired location 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 Models:

9. Do not clean door gasket — the door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

10. **Oven Cleaners** — No commercial oven cleaner or oven liner protective coating of any kind should be used in the oven or to clean any exterior surface of the range. Damage to the surface finish may include removal of finish, loss of gloss or peeling.

11. Before self-cleaning the oven, remove broiler pan, oven racks and other utensils.

CAUTION:

Do not move the latch lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right may cause the latch mechanism to lock the door in the closed position at normal bake temperatures.

If the latch is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the latch lever.

Do not force the latch lever as this may cause permanent damage to the door latch.

Conventional Baking, Roasting, Broiling;

Setting the controls

Lower Oven

To Use:

1. Set Selector to "Manual".
2. Turn Oven Control to desired setting. Oven light will cycle on and off.

When Finished:

Turn Oven Control to "OFF".

TIMED BAKE

To Use:

1. Set Selector to "Timed Bake".
2. Set range clock to time of day, if necessary.
3. Select "Start" time.
4. Select "Stop" time.
5. Turn Oven Control to the desired setting. When cooking starts, the oven light will cycle on and off.

When Finished:

1. Turn Oven Control to "OFF".
2. Turn "Timed Bake" Selector to "OFF".

Baking/Roasting/Broiling Lower Oven

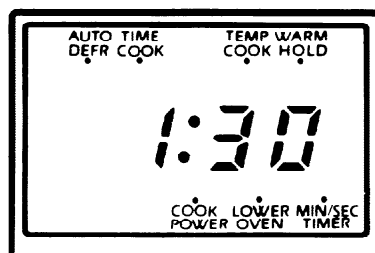
The air within the oven is heated by the bake element, located at the bottom of the oven and the broil element at the top of the oven. The heated air moves around the oven to heat the food within the pans. For even browning and cooking, each container needs enough space on each side to allow for the free move-

TIMED BAKE

To Use:

1. Set Selector to "Timed Bake".
2. Set the Clock to the correct time of day.
 - A. Touch "Clock", then enter the correct time of day by pressing the appropriate numbers in order.
(Ex. to enter 1:30, press "1", "3", "0")

1 3 0

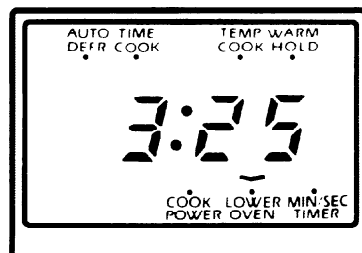


Touch "Start" to enter the time of day.

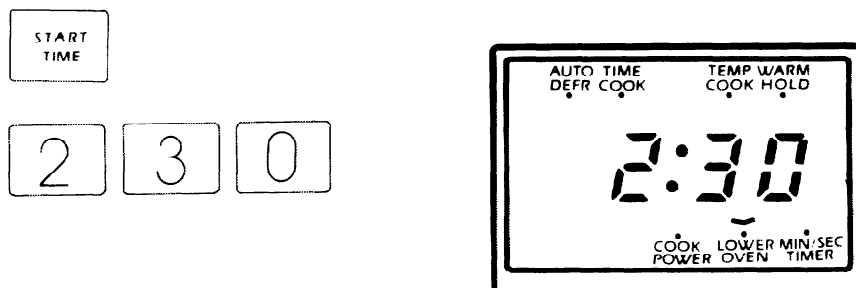
3. Program the desired stop time. Touch "Stop Time", then the desired time. An indicator shows that you are using the lower oven control.

STOP
TIME

3 2 5



4. Program the desired start time. Touch "Start Time", then the desired time. An indicator light shows that you are using the lower oven control.



Touch "Start" to enter the desired "Start Time" and "Stop Time" settings.

5. Turn oven control to the desired setting. When cooking starts the unit will beep twice and the lower oven indicator light will cycle on and off. The unit will beep four times to alert you that cooking is completed.

When Finished:

1. Turn Oven Control to "OFF".
2. Turn "Time Bake" Selector to "Manual".

Baking/Roasting/Broiling Lower Oven

The air within the oven is heated by the bake element, located at the bottom of the oven and the broil element at the top of the oven. The heated air moves around the oven to heat the food within the pans. For even browning and cooking, each container needs enough space on each side to allow for the free movement of hot air throughout the oven. Pans too close to each other, or cakes arranged on top of each other will not allow the free circulation of air.

Using the Oven

The oven provides five different shelf positions. In broiling, keeping food the proper distance from the broil element at the top of the oven is important.

NEVER COVER THE OVEN RACKS WITH ALUMINUM FOIL. THIS WILL SERIOUSLY AFFECT BAKING RESULTS.

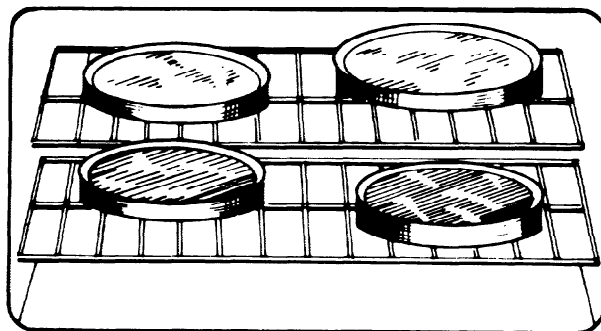
OVEN SHELVES/BROIL PAN

Both oven racks may be used for conventional baking and roasting. They will pull to the "Stop" position without tipping. They can be removed only by raising the forward edge after they have been pulled out as far as they go, so that they pass the "stop" formed in the oven wall.

The oven is furnished with a porcelain broiling pan and chrome-plated grid. To minimize clean-ups, the pan may be lined with foil; but foil should never be placed on top of the grid during broiling; it will trap grease near the heating element and may cause it to smoke or catch fire. The broiling pan may also be used for roasting.

SHELF ARRANGEMENTS

The shelves should be arranged before preparing foods or turning the oven "ON". Position 1 being lowest, closest to oven bottom. Position 5 being highest, furthest from the oven bottom. In general, when using one shelf, position 2 should be used. When using two shelves, positions 2 and 4 are generally used.



FOOD ARRANGEMENT

In placing baking pans, cookie sheets, etc., on the shelves, they should be kept a distance of two inches from the side and rear walls. If roasting or baking pans are placed on different shelves, they should be staggered so that one is not located directly under another. This will assure good distribution of heat and will allow food in both pans to be thoroughly cooked.

OVEN LIGHT

Some ovens are equipped with an oven light that turns on automatically when the door is opened.

OVEN-READY LIGHT

When the oven control is turned from the "Off" position and the Selector is in "Bake" position, an "Oven" light comes on. If the recipe calls for a cold oven start, food can be placed in the oven as soon as the range is turned on; if a hot oven is called for, food to be baked or roasted should not be placed in the oven until the "Oven" light goes out. When the light goes out, the oven has reached the pre-selected temperature. The "Oven" light will turn "on" and "off" as the bake element cycles on and off to maintain correct temperatures.

Oven Baking Guide

Hot Oven 400°-500°F.

Moderate Oven 350°-375°F

Slow Oven 300°-350°F.

Follow this guide for time and temperature unless they are given in the recipe you are using. Baking time will vary with temperature of ingredients and size and type of utensil being used. However, if oven temperature is correct, variance should not be more than that given in the guide

| | TEMPERATURE | |
|-------------------------|-------------|----------|
| | (Degrees) | Minutes |
| YEAST BREADS | | |
| Bread | 400 | 45-60 |
| Rolls | 375 | 25-30 |
| QUICKBREADS | | |
| Baking-powder Biscuits | 450 | 12-15 |
| Muffins | 425 | 20-25 |
| Popovers | 375 | 45-60 |
| Popovers with oven meal | 350 | 60-75 |
| Nut bread | 400 | 50-60 |
| Corn bread | 375-400 | 30 |
| COOKIES | | |
| Drop | 350-375 | 20-25 |
| Rolled | 375-400 | 8-12 |
| Sliced | 375-400 | 8-12 |
| Brownies | 350 | 25-30 |
| PIES | | |
| Pie shells | 475 | 10-15 |
| Custard | 400 | 35-45 |
| Pumpkin | 400 | 35-45 |
| Apple | 400 | 45-60 |
| Berry | 425 | 45-60 |
| Mince | 425 | 35-45 |
| CAKES | | |
| 8" Layer | 375 | 25-30 |
| 9" Layer | 350 | 30-35 |
| Cup Cakes | 375 | 20-25 |
| Loaf Cakes | 350 | 45-60 |
| Angel Food | 350 | 40-50 |
| Sponge | 350 | 40-50 |
| Jelly Roll | 425 | 12-15 |
| Fruit | 250-275 | 2-4 Hrs. |
| Gingerbread | 350 | 30-50 |

Conventional Roasting

For best results, a shallow pan close to the size of the meat is recommended. The broiler pan can be used if necessary.

Place the meat on a rack or a grid with the fatty side up. Do not cover or add water.

Place pan on oven rack so that the center of the meat will be in the center of the oven.

Set the Oven Control to the desired temperature. Refer to Roast Guide in this section.

Useful Information —

When roasting frozen meats, allow 1/3 to 1/2 more cooking time than for roasts already thawed.

After the cooking completes, allow the roast to stand 15 to 20 minutes before carving.

Rare or medium rare meats can be removed slightly before they are ready; they will continue to cook while the roast is standing to be carved.

Meats and poultry prepared in the dry "roast" method should not be covered; nor should water be added prior to roasting.

ROAST GUIDE (An aid for roasting times and temperatures)

| FOOD | Oven Temp. | Min./lb. | FOOD | Oven Temp. | Approx. Total Cooking Time In Hours |
|--------------------------------|------------|----------|----------------|------------|-------------------------------------|
| BEEF | | | CHICKEN | | |
| Roasts | 325° | | 4 to 5 lbs. | 375° | 1½ to 1¾ |
| Rare | | 20-25 | over 5 lbs. | | 1¾ to 2 |
| Medium | | 26-30 | TURKEY | 325° | |
| Well Done | | 33-35 | 6-8 lbs. | | 3½ to 4 |
| Rolled Roast | 325° | | 8-12 lbs. | | 4 to 4½ |
| Rare | | 32-36 | 12-16 lbs. | | 5½ |
| Medium | | 36-40 | 16-20 lbs. | | 5½ to 7 |
| Well Done | | 43-45 | 20-22 lbs. | | 7 to 8½ |
| PORK (Fresh) | 325° | | DUCK | 325° | |
| Fresh Ham (Whole) | | 22-28 | 3-5 lbs. | | 1½ to 2 |
| Loin | | 35-40 | GOOSE | 325° | |
| Shoulder, Butt | | 40-45 | 6-8 lbs. | | 3 to 3½ |
| Shoulder, Picnic | | 35-40 | | | |
| HAM (Smoked- Mild Cure) | 350° | | | | |
| Picnic Shoulder | | 30-35 | | | |

* Small chickens can also be roasted at 400° for darker browning. If so, the cooking time should be shortened.

** For stuffed turkey or duck, cooking time may increase 15 to 20 minutes

Keeping Food Warm

The Keep-Warm oven setting can be helpful in many ways.

If you wish to use the Keep-Warm feature immediately after baking at a higher temperature, turn the oven control dial to the Warm setting (see chart) and open the oven door for 10 to 15 minutes to allow excess heat to escape.

Arrange the food for serving on the platters. When at Warm, the oven will not damage china.

NOTE: If you plan to keep food warm on a platter, be sure the oven has cooled after baking before placing the platters in the oven. **DO NOT USE PLASTIC PLATTERS, OR SILVER TRAYS IN THE KEEP-WARM OVEN.**

To prevent moist foods such as cooked vegetables, mashed potatoes, gravy, yeast rolls, biscuits, etc. from drying out, they should be covered tightly before being placed in the oven. Aluminum foil is ideal for this.

Meat can be carved ahead of time and then kept warm. Sliced meats must be covered lightly with dampened paper towels or a wet towel to prevent cut surfaces from drying. If you wish to slice rare or medium meats you can do so if you do not allow the cut surfaces to remain exposed to the air. Cut the slices as described but keep the surfaces close together.

KEEP-WARM OVEN CHART

| | |
|---|--------------|
| Bacon | 225° |
| Beef - Rare | Warm |
| Medium | Warm |
| Well Done | Warm |
| Fish - Baked or Broiled (loosely covered) | Warm |
| Ham | Warm |
| Lamb | Warm |
| Pork - Fresh | Warm |
| Smoked | Warm |
| Poultry - Roasted | Warm |
| Fried | Warm |
| Seafood - Baked or Fried (loosely covered) | Warm |
| Vegetables (covered) | Warm |
| Biscuits - Muffins | Warm |
| Casseroles | 200° |
| Gravy | Warm |
| Pizza (loosely covered) | 225° |
| Rolls (tightly wrapped) | Warm |
| Deep Fat Fried Food | 200° |
| Potatoes - Baked | 200° |
| Potatoes - (loosely covered) | Warm 250° |
| Pies, pastry | Warm |

THAWING FROZEN FOODS

The Keep-Warm oven may be used for thawing frozen foods. Use the Warm setting for thawing. Poultry should only be thawed until the giblets can be removed. Thaw cut-up poultry, fish or meat cuts just enough to separate the pieces. Ground meat should be thawed just enough to allow you to mix and form it. Once the food is thawed, cook it immediately. Do not refreeze food that has been thawed.

To thaw and freshen cooked frozen baked goods, use the Warm setting. Wrap food loosely to prevent drying but to permit the evaporation of ice crystals formed during freezing.

BAKING PROBLEMS, REASONS WHY, WHAT TO DO:

| PROBLEM | REASONS WHY | WHAT TO DO |
|---|---|--|
| Cookies, biscuits, burn on bottom. | Oven preheat time too short. | Allow oven to preheat to desired temperature. |
| | Oven shelf overcrowded. | Select pan sizes that leave air-space on all sides of pan. |
| | Pan heats too fast. | Use light colored baking sheet. |
| Bread does not rise in oven. | Oven is too hot. | Reduce temperature or recheck oven setting. |
| Bread loaf bakes over pan, poorly shaped. | Oven temperature too low. | Recheck oven temperature. |
| Cakes not baked in center. | Oven too hot. | Set oven temperature 25 degrees lower and bake recommended time. |
| | Type and size of pan. | Use suggested pan size, glass baking dishes usually bake at a lower temperature. |
| Cake fell. | Underbaked, oven door opened too often. | Keep oven door closed. Bake recommended time. |
| Cakes not level. | Range or oven shelf not level. | Place a marked glass measuring cup, filled to one marking with water, in center of oven rack. If water level is uneven, refer to installation instructions for leveling range. |
| | Pan too close to oven wall. | Allow minimum of 1½ inches clearance on all sides. |
| Foods undercooked after recommended cooking time has elapsed. | Oven not up to temperature. | Set oven temperature 25 degrees higher and bake recommended time. |
| | Improper use of foil. | Foil should not be placed on floor of oven, over a cooking shelf or thermostat bulb. |

Using The Ultra-Ray® Broiler

The Ultra-Ray® Broiler is available on some models and is identifiable by noting the special metal shield directly above the broiler element.

To use your Ultra-Ray® broiler, set the selector dial to "BROIL" and the temperature control dial to "BROIL" (since all broiling is done with a fast, searing heat, no temperature selection is used except with certain recipes).

DO NOT PRE-HEAT THE BROILER BEFORE USING.

BROILING TIPS

Foods generally broiled include steaks, hamburgers, chicken, fish, chops, fruit and vegetables.

Remove excess fat from the meat before broiling. Slash the fat around the edges of steaks and chops to prevent curling.

Do not pierce meats with sharp utensils during broiling.

Season meats when browned - not before cooking.

Most meats are turned once during broiling - after the top side is done. Fish does not require turning and is broiled with the skin side down.

IMPORTANT!

The effective useful cooking area of the broiler is reduced when you use the higher rack positions. The Ultra-Ray® burner uses infra-red rays to cook the food and they travel only in straight lines. In the higher rack positions, the rays cannot reach all corners of the broiler grid.

EXAMPLES:

General rule of thumb: The proper distance from the burner is determined by the degree of "Doneness" desired and the broiling time. For a charred exterior and a rare interior, place the food close to the burner for a shorter cooking time; for well done - further away and for a longer time.

SPECIFICS

Broiler grid - 12½ x 13" (approx.) - In the top (#5) rack position the Infra-red rays cover about 25% of the broiler grid area. In the #4 rack position you can use about 30% of the grid area. In the #3 rack position about 35%, in the #2 position the coverage is about 60% and in the bottom #1 rack position the rays cover 90% of the broiler grid area.

BROILING CHART

| <u>FOOD</u> | <u>TOTAL BROILING TIME (MIN.)</u> | <u>FOOD</u> | <u>TOTAL BROILING TIME (MIN.)</u> |
|---------------------|---|----------------------|---|
| BEEF | | LAMB | |
| Steaks (1" thick) | | Chops or Steaks | |
| Rare | 10 | 1" thick | 8 - 10 |
| Medium Rare | 11 | 1½" thick | 12 - 14 |
| Medium | 12 - 14 | 2" thick | 14 - 16 |
| Well Done | 20 | PORK (Cured) | |
| Steaks (1½" thick) | | Bacon | 2 - 6 |
| Rare | 15 | Ham Slice | |
| Medium | 20 - 25 | "Cook before eating" | |
| Well Done | 30 | ½" thick | 10 - 20 |
| Steaks (2" thick) | | 1" thick | 20 - 30 |
| Rare | 25 | Ham Slice | |
| Medium | 30 - 35 | "Fully Cooked" | |
| Well Done | 40 | ½" thick | 8 - 12 |
| Ground Beef Patties | | 1" thick | 14 - 18 |
| (¾" to 1" thick) | 8 - 15 | FRUIT | |
| FISH | | Grapefruit, Peach or | |
| Filletts or Steaks | 10 | Tomato Halves | 8 - 12 |

Operating The Self-Cleaning Oven

AVOID TOUCHING AREAS ABOVE OVEN DOOR AND REAR OVEN VENT. THESE AREAS BECOME HOT ENOUGH TO CAUSE BURNS DURING CLEANING CYCLE.

HOW THE SELF-CLEAN CYCLE WORKS

The self-cleaning cycle generates high temperatures within the oven which cause food spills and spatters to decompose into minute amounts of vaporized matter, water, and a small residue of ash that can be easily removed with a damp cloth.

Because kitchens can become noticeably warmer, you may wish to schedule self-cleaning when the kitchen is not in use for 3½ to 4 hours. A definite duration for the self-cleaning process (which will depend on the degree of soil) must be selected. Normally the clean cycle should be from 1½ to 3 hours long, depending upon how soiled the oven is initially. Self-cleaning can be initiated as well as terminated automatically while the homemaker is not present.

NOTE: Energy can be saved if the self-cleaning cycle is started after a bake or broil operation; while the oven is still hot, reducing the preheat time needed to reach the self-clean temperature. The oven should be prepared for the self-clean cycle prior to use; removing the excess spills in the bottom, soil inside the oven opening and on the frame of the door. When removing rack(s), etc., use potholders or oven mitts; avoiding contact with oven heating elements, etc.

BEFORE SELF-CLEANING

Before self-cleaning is started, certain simple preparations should be made.

1. Remove condiment containers, plastic spoon-holders, etc., from top surface of range.
2. Broiling pans, grills and all other utensils must be removed from the oven. If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp. Therefore, it is recommended that oven racks be removed during cleaning cycles.
3. If you have a serious spillover, lift-off large clumps of food and wipe up puddles of grease before the cleaning cycle is started. Excessive spillovers left in the oven may cause smoking or ignite during the cleaning cycle. For best results, use self-cleaning feature frequently before oven gets too dirty.

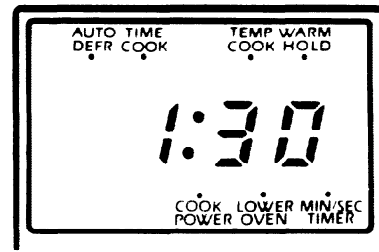
4. ACCUMULATED SOIL 2-2½ INCHES INSIDE THE OVEN OPENING, AND ON THE FRAME OF THE DOOR ITSELF SHOULD BE CLEANED BY HAND SINCE IT MAY NOT BE REMOVED BY THE SELF-CLEANING ACTION, BUT WILL INSTEAD BE BAKED HARD BY THE HEAT, BECOMING MORE DIFFICULT TO REMOVE LATER. DO NOT USE COMMERCIAL OVEN CLEANERS ON THE DOOR FRAME (OR ANYWHERE ELSE ON SELF-CLEANING OVENS.) Fine steel wool soap pads may be used to clean door openings and frames. Soap and suds should be rinsed away thoroughly.

CARE MUST BE TAKEN TO INSURE THAT THE SILVER OVEN SEAL IS NOT RUBBED, WETTED, OR DISTURBED IN ANY WAY WHILE THE DOOR FRAME IS BEING CLEANED.

SELF CLEANING

1. Turn selector to "TIMED BAKE". Turn thermostat to "CLEAN".
2. Set the clock to the correct time of day.
 - A) Touch "CLOCK", then enter the correct time of day by pressing the appropriate numbers in order.
(Ex. to enter 1:30, press "1", "3", "0")

1 3 0

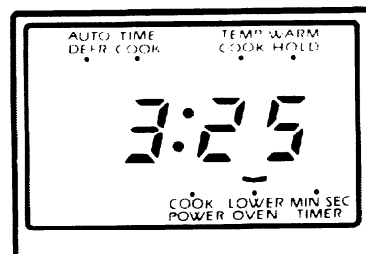


Touch "START" to enter the time of day.

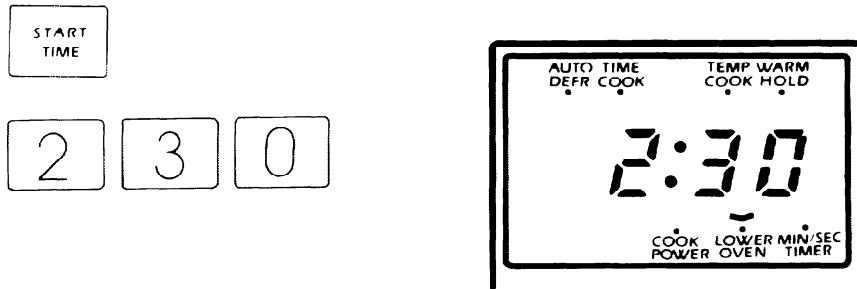
3. Program the desired stop time. Touch "STOP TIME", then the desired time. An Indicator Light shows that you are using the lower oven control.

STOP
TIME

3 2 5

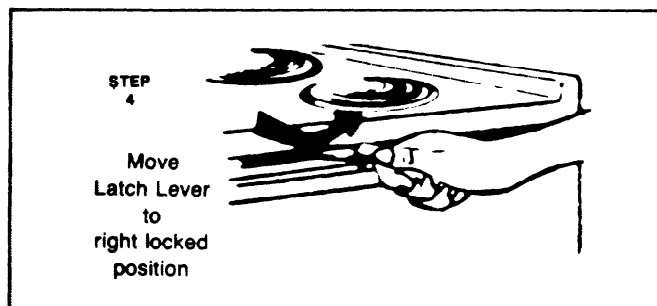


4. Program the desired start time. Touch "START TIME", then the desired time. An Indicator Light shows that you are using the lower oven control.



Touch "START" to enter the "START TIME" and "STOP TIME" settings.

5. Close and lock the oven door by moving the Latch Lever as far to the right as it will go. Positive engagement of the locking mechanism is necessary self-cleaning to take place. If the lever is accidentally dislodged from the extreme right-hand position, it must be restored to the locked position.



When this 5-step procedure for self-cleaning has been followed, the "Clean" and "Oven" lights will light immediately indicating that the heating elements are in operation and the oven is in Clean. As the temperature increases, the door will automatically lock and the latch cannot be moved. This is a safety measure which prevents the oven door from being opened under high temperature conditions.

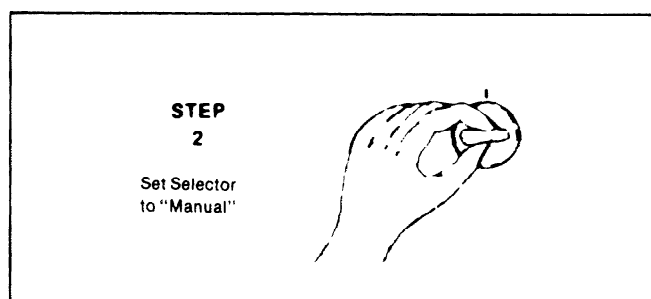
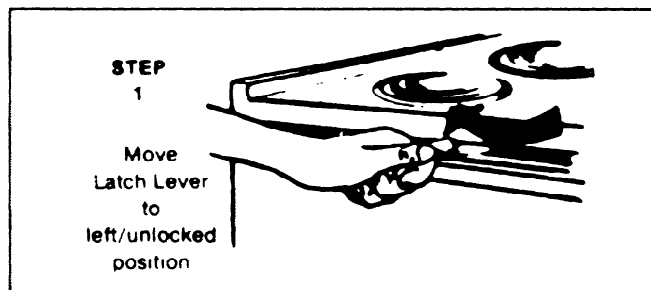
The "Oven" and "Clean" lights turn off, as soon as the self-cleaning time has elapsed (indicating that the electric heaters are no longer in operation).

AFTER SELF-CLEANING

After approximately one hour, the oven temperature will fall to about broiling temperature and the door latch can be moved to the left to open the door.

- A. If the Latch Lever does not move, allow an additional 10 minutes cooling time.

- B. Never force the Latch Lever, damage to the lever or latch mechanism will result. (This is an easily detectable condition and servicing costs must be assumed by the customer.)
- C. Turn Selector to the "Manual" position.



TO STOP SELF-CLEANING

To cancel or interrupt the self-cleaning cycle before the "Cleaning" light is off, rotate the Selector from "Timed Bake" to "Manual".

OR

Touch "Stop Time", then "Clear Off".

In cases of exceptionally heavy soil deposits, extra cleaning time may be required. In such cases, the regular self-clean procedure should be increased for an additional hour. Operating costs for self-cleaning are moderate.

During the first few times the self-cleaning system is used, there may be some odor and smoking from the "curing" of the binder in the high-density insulation used in the range.

When the insulation is thoroughly cured after a few self-cleaning cycles, this odor will disappear. Some people can also sense an odor characteristic of high temperatures with electric heat.

The self-cleaning system incorporates a smoke eliminator adequate to dispose of any smoke generated in a normal cleaning cycle. However, if excessive spills have not been wiped up or if soil is allowed to build up and accumulate for a long time, some smoking may occur. This is a temporary condition.

MICROWAVE MODELS

HOW YOUR MICROWAVE OVEN WORKS

Conventional cooking depends on external heat.

When you cook in a conventional oven you normally pre-heat it. This heat slowly, over a period of time, penetrates in toward the center of the food and cooks it. Or, when you cook food on the range top, you apply heat from an electric or gas source to cook the food. Both of these methods are cooking by conduction.

The Microwave Oven uses high energy, high frequency microwaves.

Microwaves are electromagnetic waves of energy, similar to radio, light and heat waves. The Microwave Oven operates on a frequency of 2,450 megahertz. These microwaves are similar to the waves sent out by your television station and radio station. The Federal Communications Commission limits or controls the design of the microwave ovens. It is controlled because there are a number of communication systems that operate closely to the frequency used in the microwave oven. Microwaves have many of the same characteristics that light waves have. First, they both travel in a straight line. They can be generated, reflected, transmitted, and absorbed. The basic differences are what materials reflect, transmit, and absorb them, and how the microwaves are generated. In the microwave oven the generator for producing the microwaves is a Magnetron. The Magnetron is a vacuum tube which operates as an oscillator to generate microwaves.

Reflected or absorbed

Although microwaves can be reflected in the same manner that light is, the materials that reflect them vary. For example: aluminum and stainless steel

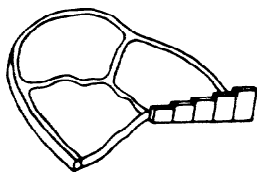
reflect microwaves. The perforated screen in the door of the microwave oven reflects the microwaves, yet they transmit light. Paper products transmit microwaves while light is either absorbed or reflected. The selective nature of microwaves makes it possible to cook in the microwave oven and still to have the wall, ceiling, floor, cooking container and door remain cool because they reflect the microwaves. They will warm up slightly from the transfer of heat from the food by conduction.

How food is heated

Foods are heated in the microwave oven by the absorption of the microwaves. Every inch of all food is made up of many millions of molecules. These molecules react to the microwave field much the way a compass needle reacts to a magnet. If you put a magnet to one side of a compass, the needle will then point to the magnet. When you move the magnet to the other side of compass the needle will turn towards the magnet. When this process is repeated quickly and many, many times, eventually friction in the bearing that supports the needle will cause heat. The molecules in the food react in a very similar manner to the changing microwave field. The molecules tend to align themselves with the field. The molecules that make up the food being cooked in the microwave oven are rotated 180° 2,450 million times a second. This rotation causes the food to heat.

Food cooked inside and out

As the microwaves penetrate the food, a little power is lost to each successive layer of molecules. The center molecules are therefore not rotated a full 180°



MICROWAVE PENETRATION

until heat is generated towards the center of the food as opposed to the outside of the food. Food in the microwave oven is being cooked all the way through at the same time (with more cooking taking place on the outside of the food). It is, therefore, possible to prepare a rare, medium, or well done roast. The fact that food is heated throughout makes it possible for the microwave oven to cook food fast. Time required to cook food in the microwave oven is solely dependent on how much heat is required throughout the

food, and the amount of heat required by the food and the weight of the food.

Safety features

The safety features built into each microwave oven are designed so that you can not operate the unit when the door is open.

ABOUT YOUR NEW MICROWAVE OVEN

Registration. Also included with the packet that comes with the unit is a purchase registration card. This must be filled out and returned to us. Federal regulations require that all manufacturers of microwave ovens have a permanent record of the owners of each unit.

Warning Page. Please read pages 2 and 3 of this book carefully before operating your microwave oven. It contains precautions which will help you avoid any possible exposure to microwave radiation or electrical shock.

The Microwave Oven Range incorporates all the latest in cooking technology. Therefore, we have listed many of the "do's and don'ts" in order that you may fully enjoy all of the features in a safe convenient way. Also, observing the "do's and don'ts" will insure the most efficient use of the product.

For the first few days that you have the unit in your home, we suggest that you keep a cup or glass of water in the unit when it is not in use. This will help protect the oven if it should accidentally be turned on, causing the oven to operate without a "load" in it. It is possible to damage the Magnetron tube if the unit is operated without anything in it.

Some things to do and not to do. Be sure to read the sections about the types of cooking utensils you should and should not use. It is important that you do not use any cookware of any kind that is made from metal or has a metal content. The Microwave oven

range will be one of your most prized kitchen appliances and will help you prepare faster, more nutritious meals for your family.

THINGS NOT TO DO . . .

Do not operate the microwave oven when it is empty. When there is no food to absorb it, microwave energy can damage the Magnetron tube seriously.

Do not use metal cookware of any kind in the microwave oven. It is possible to damage the Magnetron tube or heat the cooking vessel sufficiently and cause a fire.

Do not operate microwave oven when door gasket or door seal is damaged. To do so would allow microwave energy to escape. The gaskets must be replaced with a special type from your Caloric Dealer. Do not substitute other materials or gaskets.

Use metal only as directed. Metal strips may be used on roasts and poultry to protect less dense or vulnerable parts. Metal trays may be used for TV dinners. However, when using metal in the microwave oven, **keep metal at least 1-inch away from sides of oven.**

Use only a meat thermometer designed for use in the microwave oven to check food when the microwave oven is operating. Meat thermometers contain metal and may cause "arcing" and malfunction and/or damage to the unit.

Do not wrap food in aluminum foil when cooking in the Microwave Oven.

Do not cook eggs in the shell. Do not cook eggs with an unbroken yolk. It may result in a pressure build up and eruption. Pierce the yolk with a fork before cooking.

Do not bake potatoes, tomatoes or apples unless the skin has been pierced. You should be sure that all foods with an outer skin or membrane are pierced to allow steam to escape during cooking.

Do not cook vegetables in a plastic bag (or air-tight container) unless the bag has been pierced. This allows steam to escape during cooking.

Do not cook in a container with a restricted opening, such as a pop bottle, or salad oil bottle.

Do not pop popcorn in the microwave oven.

SAFETY FEATURES:

The microwave oven does not emit x-ray radiation and conforms to all safety requirements or standards of Underwriters' Laboratories, Inc.

When the microwave oven is operating in accordance with design specifications you can not operate the oven with the door open. Any motion in the door handle will disengage the interlock system and stop the oven. Any one of the three "Safety" switches stops the unit from operating. In effect, the microwaves are extinguished as quickly as a light bulb that is controlled by a light switch.

Be sure to read: "Things not to do" section beginning on page 23 and continued on this page. You will find that these hints and suggestions will make food preparation even easier.

Using Your Microwave Oven

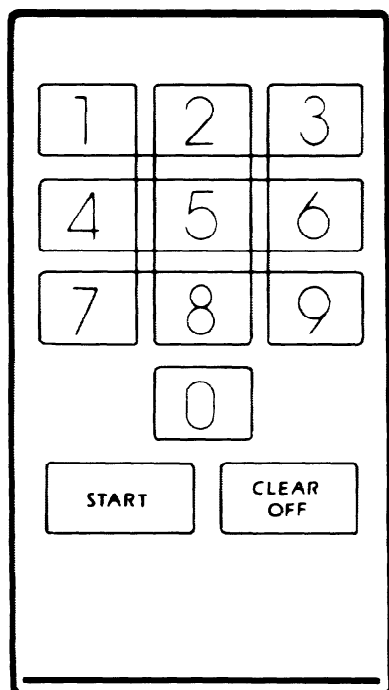
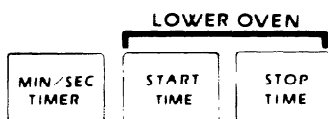
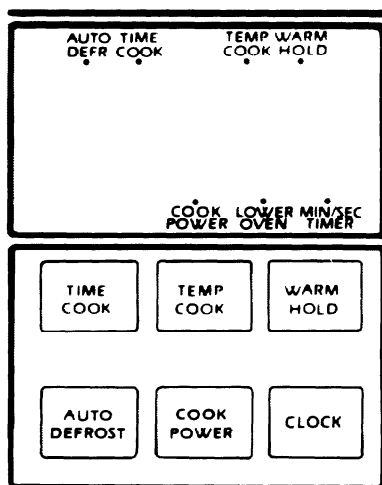
Microwave Oven Controls

There are three parts in the control section:

- The Digital Display/Clock and Indicator Lights
- Command Pads
- Number Pads

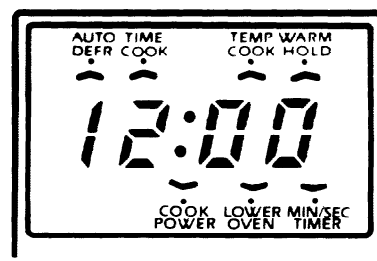
Instructions for each control are covered on the following pages. **Read them carefully.**

When you first plug in the oven, a tone sounds and the Display will be blank. If after you set the Clock, the Display becomes blank again, it means your electricity was off for a while. Reset the Clock.



Digital Display/Clock and Indicator Lights

When you are not using the microwave oven, this is an accurate digital clock. When you are using the microwave oven, it displays time settings, indicator lights and shows what number pads you touched.



Command Pads

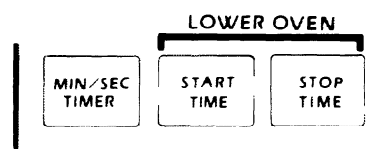
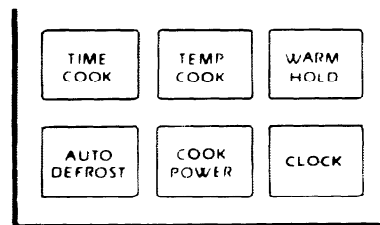
Touch Command Pads to tell the microwave oven what to do and in what order. A few examples:

- CLOCK tells the oven you are going to set the clock.
- START tells the oven to start.

See page 27 for information on the tone you hear when touching any pad.

Each Command Pad (except START, CLEAR/OFF and CLOCK) lights an Indicator Light on the digital display. The Indicator Light comes on when you touch the Command Pad.

While the oven is running, an Indicator Light (or lights) will be on to show what the oven is doing.

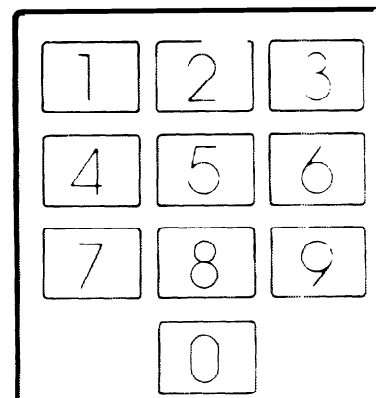


See "Operating the Self-Cleaning Oven" and "Timed Bake" sections for use of Lower Oven Command pads.

Number Pads

Once you've touched a Command Pad to tell the oven what you want it to do, you'll touch Number Pads to tell it...

- a time
- a Cook Power
- a food temperature



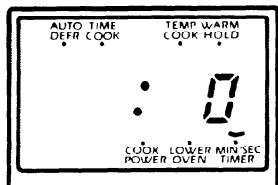
Using the minute/sec timer

The Minute/Sec Timer does not start or stop cooking. It can be used alone or while the oven is operating. It works like a kitchen timer.

Do This . . .

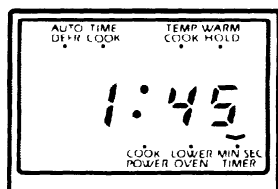
This Happens . . .

1. Touch MINUTE/SEC TIMER.



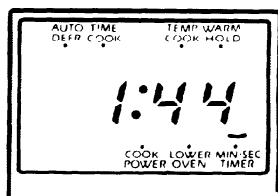
The Minute Timer Indicator Light will come on and the Display will show a "0". **The first Number Pad must be touched within 5 seconds or the Display will again show the time of day.** Touch MINUTE/SEC TIMER again and continue.

2. Touch Number Pads for minutes and seconds.



The Display will show what numbers you touched **in the order you touched them**. This example shows 1 minute, 45 seconds.

3. Touch START.



The MINUTE/SEC TIMER Indicator Light will stay on to show that the Minute/Sec Timer is running. The Display counts down the seconds to show how much time is left on the Minute/Sec Timer. When the set time is up, a beep will sound and the Display will show the time of day.

Programming Tone

Each time you touch a pad you will hear a tone. If you don't hear a tone, it is because the instruction is not correct, or because the tones have been removed.

EXAMPLE: If you touch a Number Pad before you touch a Command Pad, you will not hear a tone. The instruction is not correct.

If you want to remove the programming tone:

- Open the door.
- Touch CLEAR/OFF twice, then touch START.
- The tone will not sound for any touch.

If you want to replace the programming tone:

- Open the door
- Touch CLEAR/OFF twice, then touch START
- The tone will sound for any correct touch

If you want to remove all tones:

- Open the door
- Touch CLEAR/OFF twice, touch 0, then touch START
- All audible tones will be cancelled.

Setting the Clock

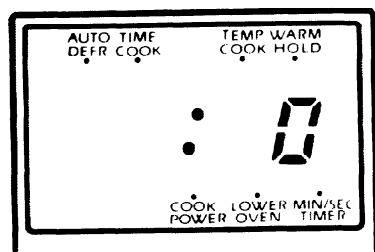
When the oven is first plugged in, the Clock Display shows 88:88. If the electric power ever goes off, the Clock/Display will again show all 8's when the power comes back on.

You can cook or use the Minute Timer without setting the clock, but the display will be blank after cooking.

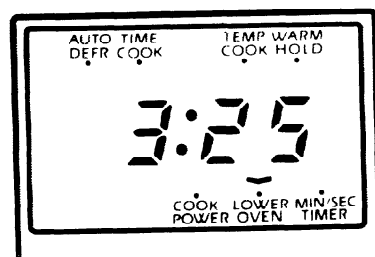
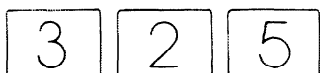
Do This . . . This Happens . . .

1. Touch CLOCK

The Display will show a "0" and the colon will start to flash. The first Number Pad must be touched within 5 seconds or the Display will go blank. Touch CLOCK again to continue.



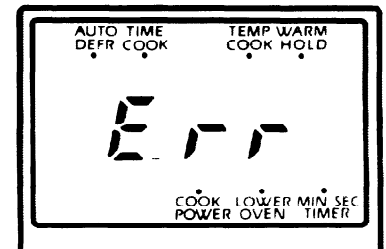
2. Touch Number Pads for the correct time of day. The Display will show what numbers you touched in the order you touched them.



3. Touch START

The colon will stop flashing. The Clock is set.

If you have touched an incorrect time, such as 12:65, "Err" will show on the Display. Touch CLOCK and start over.



Cooking In your Microwave Oven

Be sure to read the Cookbook packed with the microwave oven. It contains information about:

- What microwave energy is.
- How food is cooked by microwave energy.
- What affects cooking speed and cooking evenness.
- Safety tips.
- Utensils to use when cooking in a microwave oven.

Important things to remember to get the best cooking results.

- ALWAYS cook food for the minimum recommended cooking time. If necessary, add time in one or two minute periods, then check for doneness to avoid overcooking the food.
- Stir, turn or rearrange the food being cooked about halfway through the cooking time for most even doneness with all recipes.
- If a glass cover is not available, use waxpaper, paper towels or Saran® Wrap. Turn back a corner to vent steam during cooking.

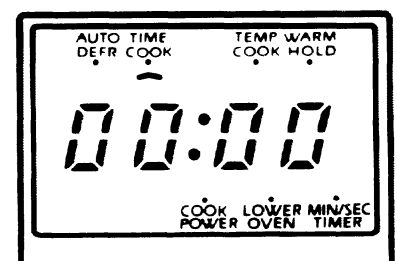
Cooking at High Cook Power

Do This . . . This Happens . . .

1. Put food in the oven and close the door.

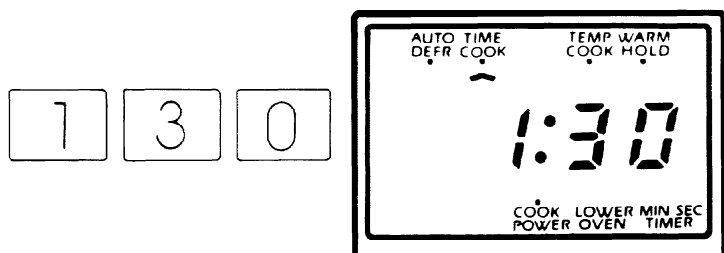
2. Touch TIME COOK

The TIME COOK Indicator Light will come on and the Display will show four 0's.



3. Touch number pads for the cooking time you want.

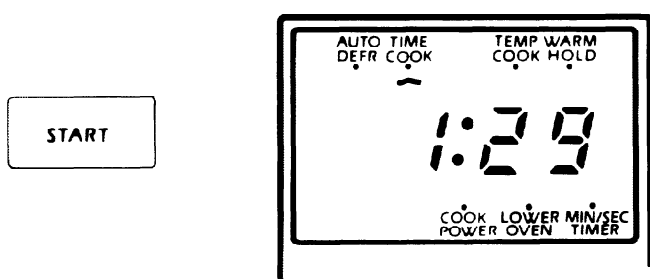
The Display will show the numbers you touched in the order you touched them.



4. Touch START

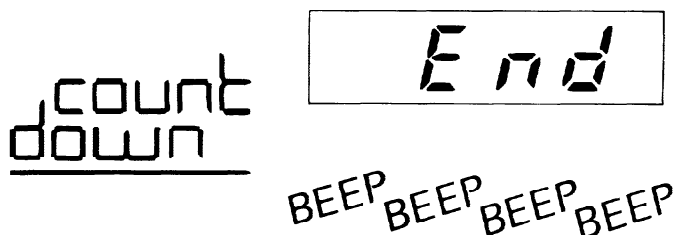
The oven will automatically cook at high Cook Power.

The TIME COOK Indicator Light will stay on to show that the oven is cooking in the first cycle.



The Display counts down the time to show how much time is left in the first cycle.

When the cooking time ends, "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching CLEAR/OFF). "End" will remain on the Display and a beep will sound every 30 seconds until door is opened or CLEAR/OFF is touched. The Display will then show the time of day.



Changing the cooking time

Cooking time can be changed any time before touching START or during the cycle:

1. Touch TIME COOK
2. Touch numbers for the new time
3. Touch START

TIME COOK will continue cooking for the new time.

Lower Cook Powers

For best results, some recipes call for lower Cook Powers. The lower the Cook Power, the slower the cooking. Each Number Pad also stands for a different percentage of Cook Power. Many recipes in your Cookbook tell you, by number, which Cook Power to use. Recipes in other books and magazines may tell

you by name (HI, MED, LO, etc.) or percentage (10%, 50%, 80%, etc.).

The following chart gives the percentage of Cook Power each Number Pad stands for, and Cook Power name usually used.

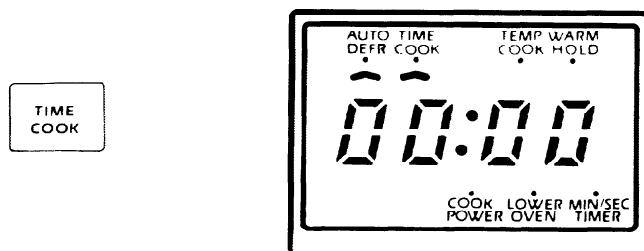
| | | |
|-----------|--------------------|-----------------------------|
| automatic | 100% of full power | HIGH |
| 9 | 90% of full power | |
| 8 | 80% of full power | |
| 7 | 70% of full power | MED-HIGH |
| 6 | 60% of full power | |
| 5 | 50% of full power | MED |
| 4 | 40% of full power | |
| 3 | 30% of full power | MED-LOW |
| 2 | 20% of full power | |
| 1 | 10% of full power | LOW |
| 0 | no power | (fan and light will be off) |

Do This . . . This Happens . . .

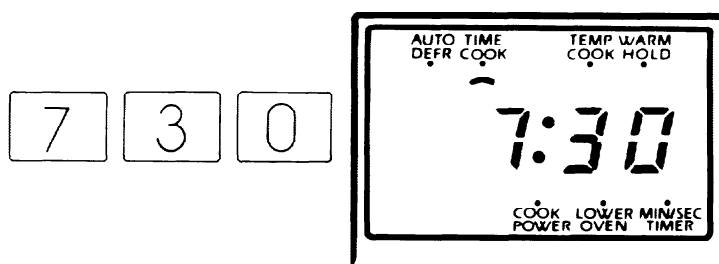
1. Put food in the oven and close the door.

2. Touch TIME COOK

The TIME COOK Indicator Light will come on and the Display will show four 0's.

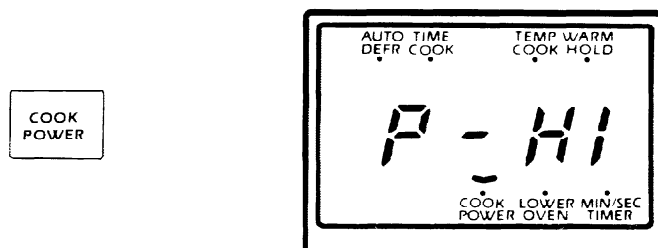


3. Touch number pads for the cooking time you want
The Display will show the numbers you touched in the order you touched them.



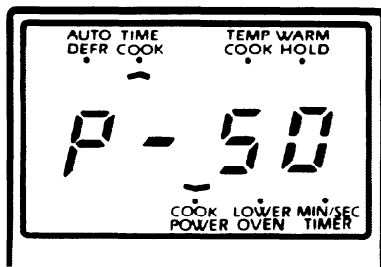
4. Touch COOK POWER

The COOK POWER Indicator Light will come on and the Display will show "P-HI". This shows the oven is preprogrammed to cook at full (HIGH) power.



5. Touch a number pad for the Cook Power you want
The Display will show what you touched.

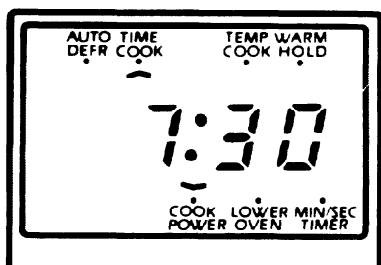
5



6. Touch START

The TIME COOK and COOK POWER Indicator Lights will stay on to show that the oven is cooking at a cook power other than high.

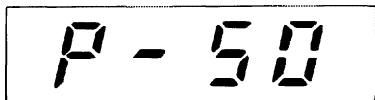
START



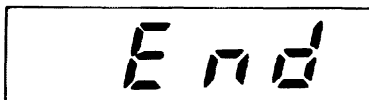
The Display counts down the time to show how much cooking time is left in the first cycle.

count down

For 2 of every 10 seconds, the Display will show the Cook Power you selected.



When the cooking time ends, "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching CLEAR/ OFF). "End" will remain on the Display and a beep will sound every 30 seconds until door is opened or CLEAR/OFF is touched. The Display will then show the time of day.



BEEP BEEP BEEP BEEP

Changing Cook Power

The COOK POWER can be changed any time before touching START or during the cycle.

- Touch COOK POWER
- Touch number for the new Cook Power
- Touch START, the cycle will cook at the new Cook Power for the original time

OR

- Touch COOK POWER twice, if you want to change a lower Cook Power to HIGH
- Touch START

Defrosting

Use AUTO DEFROST to thaw frozen food before cooking. For suggested defrost times, see the guide behind the oven door or in your cookbook.

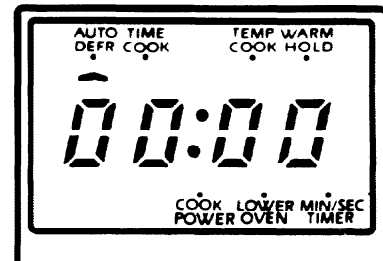
Do This . . . This Happens . . .

1. Put frozen food in the oven and close the door

2. Touch AUTO DEFROST

The AUTO DEFROST Indicator Light will come on and the Display will show four 0's.

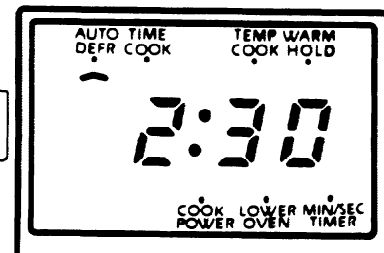
AUTO DEFROST



3. Touch number pads for the defrosting time you want.

The Display will show the number you touched in the order you touched them. This example shows 2 minutes, 30 seconds.

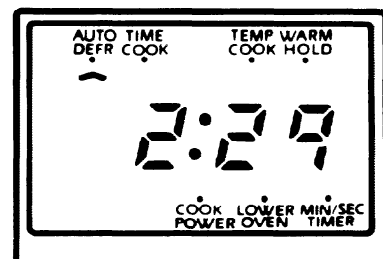
2 3 0



4. Touch START

The AUTO DEFROST Indicator Light will stay on to show that the oven is in Auto Defrost Cycle.

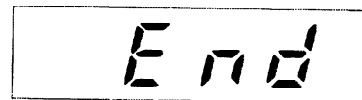
START



The Display counts down the time to show how much defrosting time is left.

When the defrost time ends, "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching the CLEAR/OFF. "End" will remain on the Display and a beep will sound every 30 seconds until door is opened or CLEAR/OFF is touched. The Display will then show the time of day.

count down



BEEP BEEP BEEP BEEP

Standing Time

For best results, allow the food to stand for a while after defrosting. This helps equalize the temperature of the food to provide more even defrosting.

When TIME COOK follows AUTO DEFROST, the oven automatically provides a standing time equal to the time touched in for AUTO DEFROST. COOK will begin after the automatic standing time.

About the "AUTO DEFROST" Cycle

The microwave oven automatically divides the time set for the AUTO DEFROST Cycle into three equal parts:

| | |
|-------------|------------------------|
| First Part | 80% of full Cook Power |
| Second Part | 50% of full Cook Power |
| Third Part | 20% of full Cook Power |

This automatic step-down in Cook Power helps defrost food quickly and completely.

Changing or Adding Defrost Time

You can change the defrosting time any time before or after touching START.

- Touch AUTO DEFROST
- Touch numbers for new time
- Touch START

Any new time setting made while AUTO DEFROST is operating will continue the defrosting at only 20% of full power.

The best time to change the setting is near the end of the AUTO DEFROST Cycle.

- Open the door
- Check the food with long-tined fork; if center area is hard frozen, set additional time.
Remember that standing time is necessary to complete defrosting.
- Close the door and touch START to continue the cycle if no additional time is needed.
OR
- Touch in new instructions for additional defrosting time.

Cooking Automatically After Defrosting

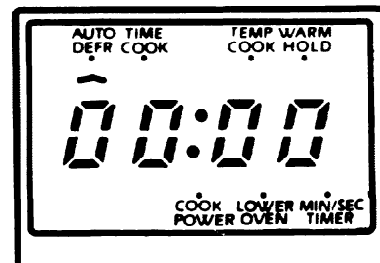
The controls can be set so the microwave oven goes automatically from defrosting to the Cook Cycle you have touched in.

Do This . . . This Happens . . .

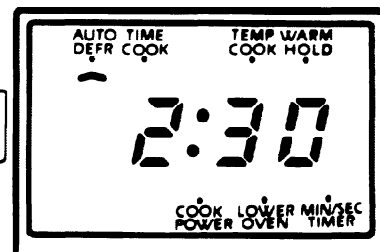
1. Put food in the oven and close the door

2. Touch AUTO DEFROST

The AUTO DEFROST Indicator Light will come on and the Display will show four 0's.

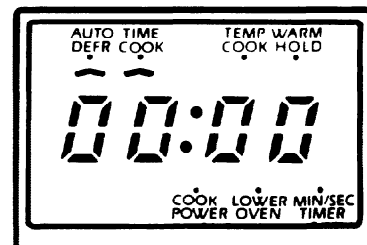


3. Touch number pads for the defrosting time you want
The Display will show the numbers you touched in the order you touched them. This example shows 2 minutes, 30 seconds.

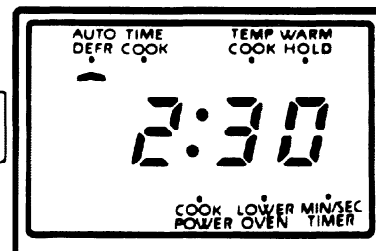


4. Touch COOK

The TIME COOK Indicator Light will come on and the Display will show four 0's.

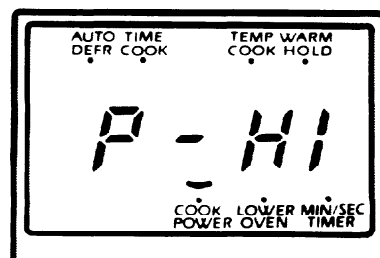


5. Touch number pads for the cooking time you want
The Display will show the numbers you touched in the order you touched them.

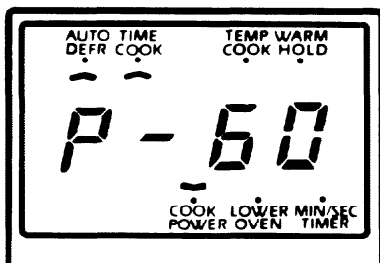
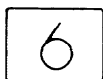


6. Touch COOK POWER

(Options: Skip to 8 if you want to cook at high power)
The COOK POWER Indicator Light will come on and the Display will show "P-HI". This shows the oven is preprogrammed to cook at full (HIGH) power.

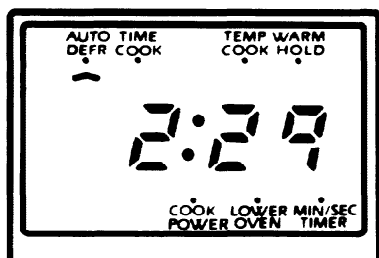


7. Touch a number pad for the cook power you want
The Display will show what you touched



8. Touch START

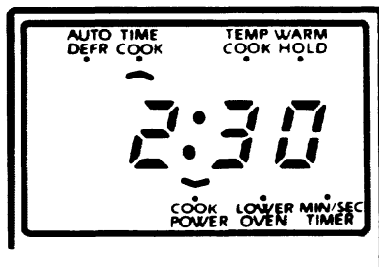
When you touch START, the AUTO DEFROST Indicator Light will stay on. All other Indicator Lights will go off. The Display counts down the time to show how much time is left in the defrost cycle.



When the defrost time ends, the microwave oven automatically lets the food stand for the same amount of time used for defrosting. The AUTO DEFROST Indicator Light stays on and the Display counts down the standing time. During the countdown the oven will be dark, and the fan will be off.

When the standing time is over, you will hear 2 beeps and the cooking cycle will start.

BEEP BEEP

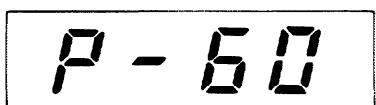


The TIME COOK Indicator Light will be on during the cooking cycle. The COOK POWER Indicator Light will also be on if you are using a Cook Power other than high.

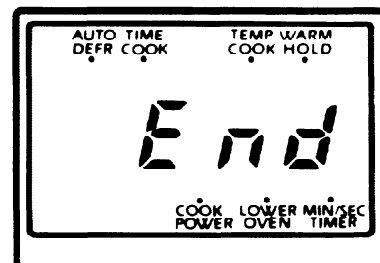
count
down

The Display counts down the time to show how much time is left in the second cycle.

For 2 of every 10 seconds, the Display will show the Cook Power you selected, if you are using a Cook Power other than high.



When the TIME COOK Cycle ends, "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching the CLEAR/OFF.) "End" will remain on the Display and a beep will sound every 30 seconds until door is opened or CLEAR/OFF is touched. The Display will then show the time of day.

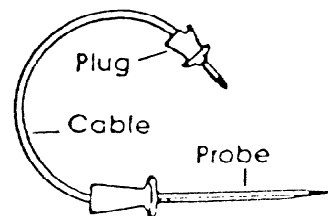


Cooking with the Temperature Probe

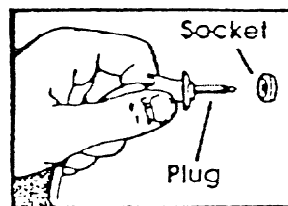
The Temperature Probe helps take guesswork out of cooking roasts and larger casseroles. The probe is designed to turn off the oven when it senses the temperature you chose. See your cookbook for helpful information in cooking different types of food.

Do This . . .

1. Insert at least 1/3 of the temperature probe into the food.



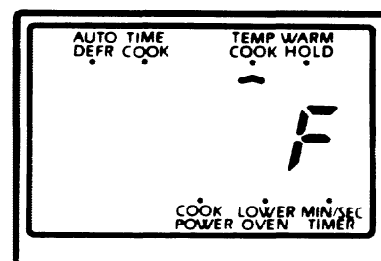
2. Place food in the oven and plug the probe into the socket on the oven wall.



3. Make sure the probe does not touch any part of the oven interior. Close the door.

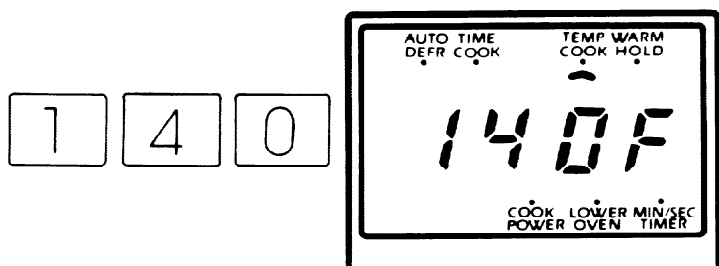
Do This . . . This Happens . . .

4. Touch TEMP COOK
The TEMP COOK Indicator Light will come on and the Display will show "F".



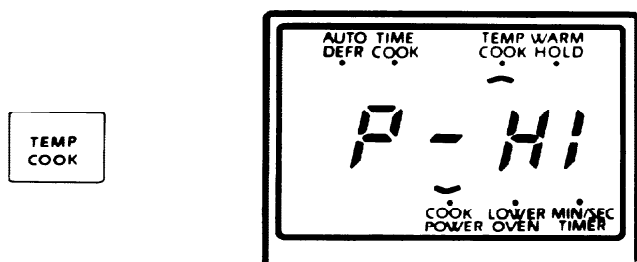
5. Touch number pads for the desired final temperature.

The Display will show the numbers you touched in the order you touched them.

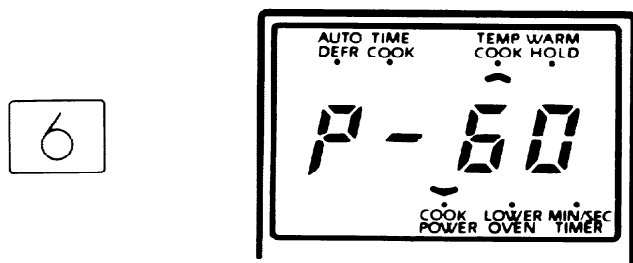


6. Touch COOK POWER

(Options: Touch START if you want to use high power) The COOK POWER Indicator Light will come on and the Display will show "P-HI". This shows the oven is preprogrammed to cook at full (HIGH) power.



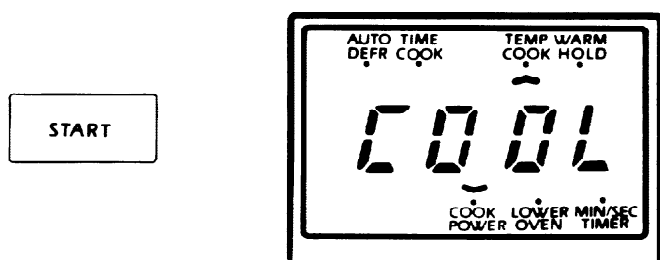
7. Touch a number pad for the cook power you want. The Display will show what you touched.



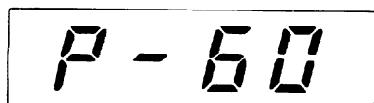
8. Touch START

The TEMP COOK and COOK POWER Indicator Lights will stay on.

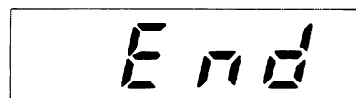
The Display will show "COOL" to show the food is less than 90°F. As the food cooks, the Display will show the internal temperature of the food for every 5°F increase.



For 2 of every 10 seconds, the Display will show the Cook Power you selected, if you are using a Cook Power other than high.



When the probe senses the temperature you selected, the oven shuts off. "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching the CLEAR/OFF). "End" will remain on the Display and a beep will sound every 30 seconds until door is opened or CLEAR/OFF is touched. The Display will then show the time of day.



BEEP BEEP BEEP BEEP

Hints for Using the Temperature Probe

DO . . .

- use hot pads when removing probe from food or food from oven.
- stir food during cooking when recommended.
- stir soups, casseroles and drinks before serving.
- cover roasts with foil and let stand a few minutes after cooking. Remove foil if you decide to cook it longer.
- remove the probe from the oven when not cooking by temperature.

DON'T . . .

- let probe or probe cable touch any part of the oven interior.
- let probe touch foil (if used). Foil can be kept away from probe with wooden toothpicks. Remove foil if arcing occurs.
- use paper, plastic wrap or plastic containers. They will be in the oven too long.
- use probe in regular oven.
- force probe into frozen food.
- use probe for foods that need to simmer.

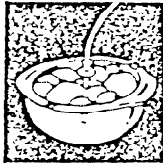
Changing the Temperature Setting

When using the Temperature Probe, TEMP COOK settings can be changed before or during operation:

- Touch TEMP COOK
- Touch number for new temperature
- Touch START. The oven will continue cooking to the new temperature. If the new temperature is lower than the temperature of the food, the oven will shut off.

Temperature Probe Cooking Tips

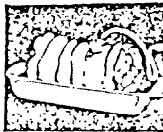
For casseroles, the tip of the probe should be in the center of the food. Stir foods when recommended. Replace the probe.



For liquids, balance the probe on a wooden spoon or spatula so the tip of the probe is in the center of the liquid.



For roasts, the tip of the probe should be in the center of the largest muscle, but not touching fat or bone.



- Casseroles cooked using the Temperature Probe should be made from precooked foods. Do not use raw meats, raw vegetables or cream sauces in casseroles.
- Dry casseroles do not work well.
- Thaw frozen casseroles and meats in the microwave oven before inserting the probe.
- If you are cooking individual servings such as mugs of soup, check the probe setting in several of the items – all the mugs may not heat at the same rate.
- Dry meat loaf mixtures don't work well.
- Remember that roasts may vary in size, shape and composition. Use the timings for minutes per pound as a guide as well as the Temperature Probe.

Cleaning the Probe

1. Remove probe from microwave oven using hot pads.
2. Wipe probe with a hot sudsy cloth. Use a plastic scouring pad to remove stubborn foods.
3. Probe may be placed in the silverware basket of the dishwasher.

Using Warm Hold

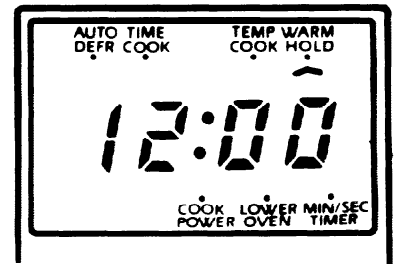
Hot, cooked foods can be safely kept warm in your microwave oven for up to 99 minutes, 99 seconds (about 1 hour, 40 minutes). WARM HOLD can be used by itself, or it can automatically follow a cooking cycle or TEMP COOK Cycle.

Do This . . . This Happens . . .

Put cooked, hot food in oven and close door.

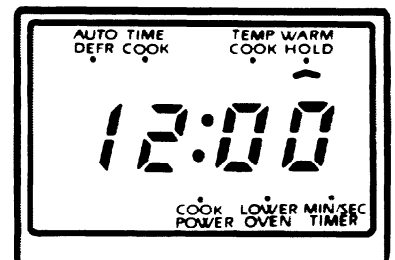
2. Touch WARM HOLD

The WARM HOLD Indicator Light will come on. The Display will show the time of day.



3. Touch START

The WARM HOLD Indicator Light will stay on. The Oven Light and the fan will come on. The Display will continue to show the time of day.



- WARM HOLD operates for up to 99 minutes, 99 seconds.
- Opening the oven door cancels WARM HOLD. Close the door and touch WARM HOLD, then START if additional WARM HOLD is desired.
- Foods cooked covered should be covered during WARM HOLD.
- Pastry items (pies, turnovers, etc.) should be uncovered during WARM HOLD.
- Complete meals kept warm on a dinner plate should be covered during WARM HOLD.
- The use of more than one complete WARM HOLD (about 1 hour, 40 minutes) is not recommended. The quality of some foods will suffer with extended time.

To Automatically Follow Another Cycle

While you are touching in cooking instructions, touch WARM HOLD before touching START
OR

After the oven starts operating, touch WARM HOLD and then START.

When the last cooking cycle is over you will hear 4 beeps. The WARM HOLD Indicator Light will come on and the time of day will be displayed while the oven continues to run.

Changing or Adding Instructions.

Your microwave oven is designed to let you change your mind while you are touching in instructions and to let you change instructions after you have started the oven.

- WARM HOLD can be used by itself or it can be added at any time:
 - Touch WARM HOLD
 - Touch START
 - If used by itself WARM HOLD will start
 - If added to cooking operations, WARM HOLD will start after the cooking cycle or TEMP COOK
- Touch TIME COOK
 - Touch TIME COOK
 - Touch numbers for the new time
 - Touch START
 - The cycle will cook at the original Cook Power for the new time
- Cook Power can be changed at anytime during the cooking cycle, or TEMP COOK
 - Touch COOK POWER
 - Touch a number for the new Cook Power
 - Touch START. The Cycle will cook at the new Cook Power for the original time

OR

 - Touch COOK POWER twice, then touch start if you want to change a lower Cook Power to high
- When using the Temperature Probe, TEMP COOK can be changed during operation:
 - Touch TEMP COOK
 - Touch number for new temperature
 - Touch START. The oven will continue cooking to the new temperature. If the new temperature is lower than the temperature of the food, the oven will shut off.
- TIME COOK can be added anytime while AUTO DEFROST is operating:
 - Touch TIME COOK
 - Touch in time and Cook Power instructions
 - Touch START

Standing time occurs between AUTO DEFROST and TIME COOK

Cancelling Instructions

- Touch CLEAR/OFF to erase all instructions or beeps
- Opening the oven door during cooking does not cancel cooking instructions, however, WARM HOLD is cancelled when the oven door is opened.

Other Operating Hints

There are a number of things you can do with your microwave oven. Some will be reminders. Others will be mentioned for the first time.

1. To double check settings while the oven is running, touch the command pad for the setting you want to check. The instruction programmed for that pad will show on the Display for 5 seconds. Then the Display will return to show what the oven is doing.
2. To stop the oven while it is running:
 - Open the door. The oven will stop. You can restart it by closing the door and touching START.
 - Touch CLEAR/OFF. All instructions will be erased. You must touch in new instructions.
3. If you touch two instructions into the same cycle, the second instructions will erase the first.
4. When using a Cook Power other than high, the Display will show the Cook Power for 2 seconds of every 10 during cooking.
5. When TIME COOK follows AUTO DEFROST, a standing time equal to the defrosting time will occur between the two. The TIME COOK Cycle will automatically begin after this standing time.

Bi-Level Cooking Rack

Use the Bi-Level Cooking Rack when cooking in more than one container. The metal rack can be turned upside-down to help fit taller containers on the bottom of the oven. See the cookbook provided with your oven.

NOTE: Do not store the metal rack in the oven. Arcing and damage to the oven can result if someone accidentally starts the oven.

Inserting the Rack

- Insert the rack securely into the rack supports on the side walls of the oven (first position)
- Turn rack upside-down when using a taller container on the bottom of the oven (second position)
- Do not operate the oven with the metal rack stored on the floor of the oven. Damage to the interior finish will result.

Cleaning the Rack

- Wash by hand with a mild detergent and a soft or nylon scrub brush. Dry completely.
- Do not use abrasive scrubbers or cleansers.

Special Caution

- Do use hot pads when removing rack from oven after cooking. It may be hot.
- Do put food in containers, then place containers on rack.
- Do use only when cooking foods in more than one container.
- Do use only in the microwave oven.
- Do not use with browning dish.
- Do not let food container touch the top or side of the oven.
- Do not store rack in oven.
- Do not cook foods directly on rack without putting them in containers first.

Care For Your Microwave Oven

Your New Microwave Oven is a Valuable Appliance, Protect It From Misuse By Following These Rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The interior and exterior oven walls can be scratched. The control panel can be damaged.
- **Don't remove the antenna cover** at the top of the oven. You will damage the oven.



BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.

How To Clean The Inside

Walls, floor and plastic cover. Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

Door-inside. Glass: Wipe up spatters daily, wash when soiled, with a minimum of sudsy warm water. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. **DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.**

Special note when using Browning Dish: High heat generated on bottom of Dish can cause scorched appearing stains to bake onto the oven floor if grease is

present. These may be removed with Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It may scratch the paint.

Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

Control Panel. Wipe with a damp cloth. Dry

thoroughly. Do not use abrasives or sharp objects on the panel. They can damage it.

Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry.

The Problem Solver

To Save Time and Money— before you call for service, check the Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

Oven Will Not Come On:

- Main circuit breaker is tripped.
- One of house fuses has blown.

Control Panel Lighted, Yet Oven Will Not Start:

- Make sure you touched START button.
- Door is not securely closed.
- You have already entered another program and not touched CLEAR/ OFF to cancel it.
- Probe not inserted properly or not being used during Temp Cook.
- You have not entered numbers after Time Cook.
- You have not entered desired finished temperature after Temp Cook.
- CLEAR/OFF was touched accidentally.
- Be sure temperature set is higher than actual food temperature.

Foods Are Either Overcooked or Undercooked:

- Not enough time set when using Time Cook function because of variance of starting food temperatures.
- The density and amount of foods will vary and thus may need more time for completion.
- Probe not inserted properly into meat or dish.
- Incorrect Cooking Power entered.
- Dish was not rotated, turned or stirred if these instructions were given in recipe.
- Too many dishes in oven at same time.
- You did not enter a different Cooking Power as suggested in recipe.

All These Things Are Normal on Your Microwave Oven:

1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
4. Dull thumping sound while operating at power levels other than high.
5. Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

DISHES YOU MAY USE

Heat proof utensils may be used. Check dishes with decorations to see that they contain no metal.

Glass and Glass Ceramic Cookware such as CorningWare®

Plastic containers may be used. However, foods may distort the shape of some types of plastic.

Oily or greasy foods may remove glaze on some plastics.

China dishes without metal trim may be used.

Paper products, such as paper plates, toweling to cover foods that might spatter, or used to absorb grease, may be used.

Browning Dishes — Designed for the Microwave oven use may be used.

EXCEPTIONS: Do not use any cookware that has metal attachments, or handles affixed with an epoxy glue.

If in doubt, use this dish test:

If you are questioning the type of dishes you have, this simple dish test will help you to determine whether to use them in the Microwave Oven.

1. Place a cup filled with water in the particular dish to be tested.
2. Place them in the Microwave Oven.
3. Program the control for 2 minutes at high power.
4. Push "START" button and allow timer to return to "0".

Test results. If the water is very warm and the dish cool, you may use the dish. If the dish is slightly warm around the edges, it may be used for short term cooking. If water is cool and the dish hot, do not use dish.

Cooking Bags, Pouch Packs and Plastic Wraps

Cooking bags. Be sure to use a string tie instead of the small metal tie which is packed with cooking bags. Pierce a hole in the bag for steam to escape or it may expand and burst. You will notice a great deal of moisture collecting in the bag. This moisture may slow cooking somewhat. Remove excess moisture using a spoon or baster.

Pouch packs that you fill and seal at home may be used. Pierce bag before heating to allow steam to escape, or it may expand and burst.

Plastic wraps. Use to cover foods you are reheating. Some wraps, because of the type of plastic, will become sticky and difficult to remove after being heated. Some may shrink around the dish or food. Use plastic wrap for short time reheating only. Be sure to pierce plastic wrap.

Cookware Not To Use

Do not use metal pans. Metal handles on ceramic dishes or metal trim cannot be used in the oven.

Do not use cooking wrap with metal foil ends.

Do not use foil pans for entrees or pot pies.

Do not use aluminum foil except in turkey roasting; small strips may be used on wing tips and leg bones only.

Do not use glazed Centura® dinnerware by Corning.

Do not use the closed handle cups from the Corelle Living Ware®. Other pieces including open handled cups from this pattern may be used.

Do not use melamine dishes, as these generally have some metal in the basic composition, the dishes may char and/or break.

The use of cooking utensils or ceramic ware containing metal, or other metal products in the Microwave Oven will shorten the life of the Magnetron tube or damage the tube and may heat the cooking vessel sufficiently to cause fire.

Use of metal can shorten the life of the Magnetron tube.

Fast cooking in the Microwave Oven is accomplished because the microwave energy is able to penetrate the food from all sides. Top. Bottom. Sides.

If metal is used in the Microwave Oven it will reflect the microwaves and not allow the shadowed area to cook as well as you would like.

This means that the results will not be what you anticipate.

The use of metal cookware, or any type of glassware, ceramic or earthenware that has metal trim, parts or certain metal particles will shorten the life of the Magnetron tube.

TAKE CARE OF YOUR MICROWAVE OVEN MAINTENANCE TIPS

Do not operate unit when empty. Whenever you operate the unit be sure that you have food in it. Otherwise, you might damage the Magnetron.

Do not remove Control Panel at any time. The control panel should not be removed at any time, except by an Authorized Serviceman.

Cleaning the discharge air vent. There will be a slight buildup of cooking vapors on the discharge vent. It should be cleaned occasionally.

Do not attempt to remove the vent. As it is an integral part of the unit. Clean the air vent with damp cloth.

Noticeable condensation. When heating liquids, cooking moisture laden foods or bringing foods to a boil, condensation may form on oven walls and door. Moisture may also be felt upon opening the oven

door. This is normal to microwave cooking and does not necessarily indicate the oven is emitting microwave energy.

How to clean the splatter shield inside the unit. The Splatter Shield keeps the top of the unit and stirrer (a fanlike blade that reflects the microwaves inside the unit) from getting dirty. Normally, a damp cloth will remove any splatter from the shield.

Clean the door, door seal and gasket.

Clean both sides of the door, the door gasket, and the door closure area with a warm sudsy cloth. A large build-up of food residue can prevent proper closure. Do not use harsh abrasive cleaners or steel wool.

Be sure to return the Registration Card. Your microwave oven range will not be registered in your name unless the registration card with this unit is returned to us.

Care and Maintenance

CARE —

Cleaning Range Exterior — Exterior painted surfaces and trim can be cleaned with a damp cloth and soapy water or a low-abrasive cleaner such as "Soft-Scrub®". No abrasives, gritty cleaners or steel wool should be used.

The glass on the control panel should be cleaned only with a soft damp cloth, never with scouring powder or steel wool. All control knobs can be pulled off to simplify cleaning control panels, and replaced on control shafts in minutes. Be sure to note the position of the knobs so they can be replaced on the proper control in their original position after cleaning. DO NOT use scouring pads to clean control knobs. The numerals can be rubbed off of the knobs by the abrasive action of the pad.

Chrome Finishes — Usually a damp cloth will clean chrome and aluminum surfaces. A good non-abrasive metal cleaner can be used. Never use steel wool, scouring powder, oven cleaners or abrasives on bright metal or painted surfaces.

REMOVING OVEN DOOR (Lower Oven) —

The door on the Master oven may be removed to

facilitate cleaning. Open door to "Broil" position (about 5 inches ajar), pull straight up, lifting at broil angle until door clears hinges.

To replace, slide door back on hinges (hinges must be at broil angle).

REMOVING STORAGE DRAWER

The storage drawer at the bottom of the range can be removed to clean the area beneath it. After the drawer has been pulled out as far as it will go, the front edge should be raised to clear the stud on glide rails. When replacing the drawer, the stud on the glide rails must be engaged in the matching slot of the drawer.

REPLACING OVEN BULBS — Top Mounted — The bulb is located in the top of the oven in a shielded cavity. To replace the bulb, lift the maintop to clean position. The lightbulb holder is mounted to the drip baffle on a metal plate secured by two screws. **Turn off electric power to the range at the house fuse or circuit breaker box.** Remove the two screws, lift out the holder assembly and replace with a 40-watt heat resistant type.

Cleaning the range top

TILT-TOP

Your range features a tilt-top for easy cleaning of the spill tray under the surface units. Spills such as vinegar, lemon juice, tomato juice and other acid foods should be wiped away immediately; they may leave a light stain if left on a heat surface. Cleaning under the surface units once a week will prevent burn-on of food, stains, etc.

Reflector pans may be removed for cleaning at the sink. A good non-abrasive metal cleaner can be used; never use steel wool, scouring powder, oven cleaners or abrasives on the bright metal surface. Should they become badly stained or accumulate burned-on food, they may be soaked in warm water, then thoroughly

scoured with a soap-filled pad. DO NOT place in oven during self-clean cycle; they will lose the bright finish and become less effective in reflecting heat to the bottom of the utensil.

Surface elements should be cooled down before removing for cleaning. If they become badly soiled from spillover, remove excess spillage with a soft wet cloth; DO NOT IMMERSE IN WATER. Burned-on material will usually char and self-clean during subsequent cooking operations.

Surface elements of the same size are interchangeable; you may wish to snap the front units in the back positions periodically. To remove, lift and pull unit straight out from plug.

Hood Exhaust Systems

Safe Operation

- **CLEAN VENTILATING HOODS FREQUENTLY — GREASE SHOULD NOT BE ALLOWED TO ACCUMULATE ON HOOD OR FILTER.**
- **WHEN FLAMING FOODS UNDER THE HOOD, TURN THE FAN OFF. THE FAN, IF OPERATING, MAY SPREAD THE FLAME.**

Models with an eye-level oven can be equipped with built-in hood exhaust systems. Grease, smoke and steam from foods cooking on the burners below the upper oven are drawn up. The vapors move through a filter before being exhausted to the outside (ducted models) or back into the room (ductless models).

To operate the hood exhaust, open the front panel to the first stop. This will activate the hood fan motor.

To keep the fine polished metal finish free from scratches, avoid the use of gritty cleaners which in time, may dull the appearance of your hood.

The aluminum filter inside the hood can be removed for cleaning. To do this, open the front panel of the hood to the second stop. This stops the fan motor.

Lift and tip the filter forward at bottom and remove.

NOTE: *If your hood is a no-duct charcoal hood there should be a charcoal filter behind the aluminum one.*

THE CHARCOAL FILTER CANNOT BE IMMERSED IN WATER. *It should be replaced periodically through your area parts distributor (see listing in this book).*

FILTER CLEANING — Clean aluminum filter by immersing in warm, soapy water and rinse. Allow filter to dry thoroughly before replacing.

CLEANING FAN AND FAN BLADE — The hood fan and fan blade should be cleaned at least once a year.

Remove the filter as described in the preceding text. Disconnect the electrical plug to the hood motor.

Loosen the two (2) wing nuts on each side of the fan housing. It is not necessary to completely remove the wing nuts. Pull the fan housing down and out.

Clean carefully using a damp cloth and replace the housing, reversing the above procedure. Be sure the plug is plugged back in before replacing filter(s).

Before You Call A Serviceman

SAFETY FIRST: *Before attempting any repairs or adjustments on your range, be sure the main power supply is disconnected. This can be done by removing a fuse or throwing a circuit breaker switch at the electrical service panel to the house.*

SURFACE UNIT AND OVEN DOES NOT HEAT: Check to see that the range powercord is firmly seated in the wall receptacle if the range is not wired in...check the power supply fuses or circuit breakers.

MASTER OVEN DOES NOT HEAT WHILE SURFACE UNITS HEAT: Make sure clock is properly set for "Manual" operation on double-decker models.

MASTER OVEN TAKES A LONG TIME TO HEAT: Be sure thermostat tubing near top heating element is secured in position by metal clips; if not, wait until oven cools down and secure in place.

UNEVEN BROWNING: Too many pans or aluminum foil blocks air circulation...pan too large for oven,

may be touching oven walls...pans may be discolored with dark areas absorbing more heat than bright surfaces...range may not be level — check with pan of water and adjust leveling "feet" on bottom of range frame if required.

Self-Cleaning Models:

CLEAN CYCLE DOES NOT START:

Check to see that Oven Timer is not set for a delayed start. If indicator on "Start" dial of Oven Timer does not correspond with time on electric clock, press the Start knob and turn in clockwise direction until knob pops out.

LATCH LEVER CANNOT BE MOVED TO UNLOCKED POSITION: The oven must be cool in order to move Latch Lever to the left or unlocked position. Otherwise call your Dealer or Authorized Service Agency. **Do not force the Latch Lever handle or the costly self-clean mechanism may be damaged.**

WARRANTY

MICROWAVE APPLIANCES — LIMITED APPLIANCE PARTS WARRANTY

PARTS WARRANTY

Subject to certain but necessary WARRANTY LIMITATIONS LISTED BELOW, Caloric warrants all PARTS of this Caloric appliance against defects in material and workmanship for a period of one (1) year from the date of its delivery. Any replacement parts furnished at no cost to the purchaser in fulfillment of this warranty, are warranted only for the unexpired portion of the original warranty. Caloric's appliance parts warranty pertains only to the PARTS of the appliance, not the labor required for repair or replacement, which is the responsibility of the source from whom this appliance was purchased.

EXTENDED LIMITED FOUR YEAR WARRANTY ON MAGNETRON TUBE

As a special extension of its PARTS WARRANTY, Caloric warrants the MAGNETRON TUBE in the microwave portion of this Caloric appliance against defects in material and workmanship for a period of five (5) years from the date of its initial delivery. Any replacement magnetron tube furnished at no cost to the purchaser in fulfillment of this warranty is warranted only for the unexpired portion of the original warranty. Caloric's EXTENDED LIMITED FOUR YEAR MAGNETRON TUBE WARRANTY pertains only to that PART of the appliance and not to any other part of the appliance or the total appliance.

WARRANTY SERVICE

The selling dealer, builder, or utility from whom this appliance was purchased is responsible for advising the purchaser of the period of no-charge warranty service labor coverage, and how and from whom warranty service is available. Replacement parts under the terms of this warranty must be furnished by a franchised Caloric dealer or authorized Caloric service agency.

WARRANTY LIMITATIONS

Caloric's product warranty DOES NOT apply to glass parts, light bulbs, or fluorescent lamps. We warrant only that these will be commercially acceptable at the time of delivery and allow you 30 days to report any malfunctions to the selling agency from whom the appliance was purchased or the authorized service agency as advised by your selling agency.

Caloric's product warranty DOES NOT apply to the porcelain enamel surfaces, ceramic surfaces, painted surfaces, and decorative finishes, nor does it cover normal deterioration of finishes, bright metal and other trim. We warrant that all of these surfaces and finishes will be commercially acceptable at the time of delivery and allow you ninety (90) days from the date of purchase to report otherwise.

OWNERSHIP

The appliance PARTS warranty remains in force for one year from the initial delivery of the appliance, and continues in force for one year from initial delivery, even if relocated by the first or subsequent purchaser(s).

The EXTENDED LIMITED FOUR YEAR MAGNETRON TUBE WARRANTY stated above remains in force for five (5) years from the initial delivery of the appliance, and continues in force even if relocated by the first or subsequent purchaser(s).

WARRANTY CONDITIONS

Caloric's LIMITED APPLIANCE PARTS WARRANTY DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than normal household use and service.

OPERATING THE MICROWAVE OVEN WHEN EMPTY OR USING METAL UTENSILS IN THE OVEN WILL BE CONSTRUED AS APPLIANCE MISUSE AND ABUSE. HOWEVER, USE OF METAL UTENSILS DURING SIMULTANEOUS CONVENTIONAL AND MICROWAVE COOKING IS PERMITTED.

Caloric's PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR CALORIC'S EXPRESSED WARRANTIES, AND (2) CALORIC SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE CALORIC APPLIANCE.

Caloric's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by, or cautioned against, in the Caloric Use and Care Instructions.

PURCHASE REGISTRATION CARD

The purchaser should fill out and mail to Caloric the purchase registration card included with the appliance. This will help Caloric expedite any future communications regarding the appliance. Your warranty rights are conditioned upon the return of the Purchase Registration Card.

MODEL AND SERIAL NUMBERS

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Caloric.

FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Caloric Corporation, Consumer Relations Department, Topton, Pennsylvania 19562-1499, or call AC215-682-4211.

APPLIANCE MAINTENANCE AGREEMENT

Caloric offers an appliance maintenance agreement which makes it possible to protect yourself against future unexpected investments in functional replacement components and related labor costs on your products after the expiration of your existing new product warranty. The protection provided by this plan goes into effect the day that your original warranty expires or when your payment is processed. You can have months of peace of mind for only pennies a day.

Write today indicating model number, serial number, and the date the product was purchased, for an application for a Caloric Appliance Maintenance Agreement.

NOTES

Authorized Parts Distributors

ALABAMA

Modern Appliance Service
504 Tarrant Road, Gardendale, AL 35071
AC205-631-4570

ARIZONA

Appliance Dealer Supply
740 West Grant, Phoenix, AZ 85007
AC602-252-7506

Appliance Dealer Supply
4620 E. Speedway, Tucson, AZ 85712
AC602-881-7855

CALIFORNIA

API Appliance Parts, Inc.
1645 Old County Road, San Carlos, CA 94070
AC415-591-4467

API Appliance Parts Inc.
1545 South Van Ness, San Francisco, CA 94110
AC415-826-2223

R & B Appliance Parts
13300 Paramount Blvd., South Gate, CA 90280
AC213-634-8405

R & B Appliance Parts
1684 Callens Road, Ventura, CA 93003
AC805-642-9078

CANADA (Caloric Only)

Mossman's Appliance Parts, Ltd.
1465 Gerrard St., E., Toronto, Ontario M4L 2A2
AC416-461-1147

Mossman's Appliance Parts, Ltd.
746 Ellice Avenue, Winnipeg, Man. R3G 0B6
AC204-775-8409

CANADA (Caloric & Modern Maid)

Reliable Parts, Ltd.
860 Kingsway, Vancouver, B.C. V5V 3C3
AC604-872-1291

Reliable Parts, Ltd.
11850 142nd St., Edmonton, Alberta T5L 267
AC403-453-6735

Reliable Parts, Ltd.
418 Manitou Road, S.E., Calgary, Alberta T2G 4C4
AC403-243-7022

CANADA (Modern Maid Only)

Amiel Distributors Limited
1645 Highway 440 West
Chomedey Laval, Quebec, Canada H7L 3W3
AC514-381-8013

Energy Savings Appliance
2245 Midland Avenue
Scarborough, Ontario M1P-3E7

CONNECTICUT

All Appliance Parts, Inc.
194 Richmond Hill Ave., Stamford, CT 06902
AC203-324-5701

All Appliance Parts, Inc.
223 Brainard Road, Hartford, CT 06114
AC203-247-4212

DELAWARE

Jacoby Appliance Parts
226 W. Market St., Newport, DEL 19804
AC302-999-9981

FLORIDA

Marcone Appliance Parts Center
777 N.W. 79th Street, Miami, FL 33150
AC305-693-4333
FL 800-432-2805

Marcone Appliance Parts Center
2108 W. Central Blvd., Orlando, FL 32805
AC305-841-8582

Marcone Appliance Parts Center
1515 Cypress Street, Tampa, FL 33606
AC813-253-5327
FL 800-282-6636

GEORGIA

D & L Appliance Parts Co., Inc.
5864 New Peachtree Road, Atlanta, GA 30340
AC404-458-8191

HAWAII

Appliance Parts Co., Inc.
1550 Kalani St., Honolulu, HI 96817
AC808-847-3271

ILLINOIS

Automatic Appliance Parts Corporation
1506 E. Algonquin, Arlington Hgts., IL 60005
AC312-439-4095

INDIANA

Hagan Parts Corporation
807 Oak Hill Road, Evansville, IN 47711
AC812-423-4254
In-State AC800-742-3693

MARYLAND

Appliance Parts of Washington
10224 Southard Drive, Beltsville, MD 20705
AC301-937-9000

AC800-492-0833

MASSACHUSETTS

MGMS Associates, Inc.
22 Water Street, Cambridge, MA 02141
AC617-868-8360

MICHIGAN

Servall Company
226 E. Baltimore, Detroit, MI 48202
AC313-872-3655

Servall Company
440 Lake Michigan Dr., N.W., Grand Rapids, MI 49504
AC616-451-2691

MINNESOTA

Appliance Parts, Inc.
250 Third Avenue North, Minneapolis, MN 55401
AC612-333-0931

MISSISSIPPI

Appliance Parts Company
727 South Gallatin, Jackson, MS 39204
AC601-948-4680

MISSOURI

Carroll Appliance Parts
3150 Mercier, Suite 526, Kansas City, MO 64111
AC816-753-3545

Marcone Appliance Parts Center
2300 Clark Avenue, St. Louis, MO 63103
AC314-231-7141

NEW JERSEY

All Appliance Parts, Inc.
470 U.S. Highway 46, Teterboro, NJ 07608
AC201-641-3444

Jacoby Appliance Parts
269 Main St., Hackensack, NJ 07601
AC201-489-6444

Jacoby Appliance Parts
600 Jersey Avenue, New Brunswick, NJ 08901
AC201-846-0300

Jacoby Appliance Parts
923 No. Olden Ave., Trenton, NJ 08638
AC609-392-6051

NEW YORK

All Appliance Parts, Inc.
40 Austin Blvd., P.O. Box 276, Commack NY 11725
AC516-543-4000

All Appliance Parts, Inc.
1034 Yonkers Avenue, Yonkers, NY 10704
AC914-237-0500

Appliance Parts Distributors of Buffalo, Inc.
1175 William Street, Buffalo, NY 14206
AC716-856-5005
NY800-462-7232
PA800-828-7681

NEW YORK (continued)

Appliance Parts Distributors of Buffalo, Inc.
3150 Erie Blvd., Eas' Syracuse, NY 13214
AC315-446-0800
AC800-962-0902

Appliance Parts Distributors of Buffalo, Inc.
1130 Emerson St., Rochester, NY 14606
AC716-254-2274
AC800-462-6830

Jacoby Appliance Parts
1656 Central Ave., Albany, NY 12205
AC518-869-2283

NORTH CAROLINA

D & L Appliance Parts Co., Inc.
2100 Freedom Drive, Charlotte, NC 28231
AC704-374-0400

OHIO

Parts America Inc.
2086 Romig Road, Akron, OH 44320
AC216-745-6600

Parts America Inc.
1834 E. 55th St., Cleveland, OH 44103
AC216-431-4400

Pearsol Appliance Parts Co.
2319 Gilbert Avenue, Cincinnati, OH 45206
AC513-221-1195

OREGON

Diversified Parts
2104 S.E. 9th Street, Portland, OR 97214
AC503-236-6140

Oregon 800 452-8055
Other States 800-547-8535

PENNSYLVANIA

Wagner Appliance Parts, Inc.
1814 Tilghman St., Allentown, PA 18104
AC215-439-1564
PA800-322-9002

All Appliance Parts, Inc.
312 N. Easton Road, Willow Grove, PA 19090
AC215-657-3777

Collins Appliance Parts, Inc.
1533 Metropolitan Street, Pittsburgh, PA 15233
AC412-321-3700

SOUTH CAROLINA

D & L Appliance Parts Co., Inc.
901 S. Cashua Drive, Florence, SC 29501
AC803-662-3261

TENNESSEE

Appliance Parts Warehouse, Inc.
2311 East 23rd Street, Chattanooga, TN 37407
AC615-822-4158
TN 800-572-7357

Non-TN 800-251-6225

TEXAS

Appliance Parts Center
3790 Yale Street, Houston, TX 77018
AC713-692-1424

(Caloric Only)

Pearsol Appliance Company
3127 Main Street, Dallas, TX 75226
AC214-939-0935

AC800-492-1993

(Modern Maid Only)

Standard Appliance Parts Distributors
2970 Blystone St., Suite 109, Dallas, TX 75220
AC214-357-6493

TX 800-442-3110

Non-TX 800-527-5008

VIRGINIA

Evans Electric Company
451 Elm Avenue, Portsmouth, VA 23704
AC804-399-3044

WEST VIRGINIA

Parts America Inc.
158 E. Spring St., Charleston, W VA 25301
AC304-345-4400

Caloric

A **Raytheon** Company

PPS/CC

Printed in U.S.A.

36-059845-03-0