

**Electric
Appliances**

Model #
ETD342, 643, 646
ETD647

**Use and Care
Manual**

**Free Cookbook Sampler
Offer Inside**

Caloric

A **Raytheon** Company

Important Instructions

Accidents are always tragic, especially because so many of them could be prevented with a little care and judgment. There are some basic good practices we hope you'll follow for safe use of your appliance.

A. All Appliances

- 1. Installation** - Be sure your appliance is properly installed and grounded by a qualified technician.
- 2. Warning** - Never use your appliance for warming or heating the room.
- 3. Children** - Do not leave children 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.
- 4. Wearing Apparel** - Loose fitting or hanging garments should never be worn when using the appliance.
- 5. 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.
- 6. Storage In Or On An Appliance** - Flammable materials should not be stored in an oven or near surface units.
- 7. Grease Fires** - Do not use water on grease fires; smother fire or flame or use dry chemical or foam-type extinguisher.
- 8. Potholders** - Use only dry potholders, moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

B. Surface Cooking Units

- 1. Proper Pan Size** - Our appliances are 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. Surface Units** - Never leave surface units unattended at high heat settings - Boilover causes smoking and greasy spillovers that may ignite.
- 3. Burner Bowls** - Make sure burner bowls are in place - absence of these bowls during cooking may subject wiring or components underneath to damage.
- 4. Protective Liners** - Do not use aluminum foil to line oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

- 5. Glazed Cooking Utensils** - Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- 6. Utensil Handles** - Handles should be turned inward and not extended over adjacent surface units, to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- 7. Heating Elements** - Do not soak or immerse removable heating elements in water.

Caution - "Do not touch surface units or areas near units". Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they had sufficient time to cool. Among these areas are the cooktop surface, heating elements burner bowls, etc.

C. Ovens

- 1. Opening Oven Door** - Use care when opening oven door; let hot air or steam escape before removing or replacing food.
- 2. Unopened Food Containers** - Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- 3. Oven Vents** - Keep oven vents and air intake openings unobstructed.
- 4. 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.
- 5. Broiler Pans** - Never cover broiler pan tray slots with aluminum foil.
- 6. Disposable Broiler Pans** - Do not use disposable broiler pans. They do not provide the two parts, the tray and the pan, and the fat has nowhere to escape.

Caution - "Do not touch heating elements or interior surfaces." Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns; among these surfaces are: oven vent openings, and surfaces near these openings, oven doors, and windows of oven doors, etc.

Important Instructions (continued)

D. Self-Cleaning Oven

- 1. Door Gasket** - Do not clean gasket. The door gasket is essential for good seal. Care should be taken not to rub, damage or move the gasket.
- 2. Oven Cleaners** - Do not use oven cleaners. No commercial oven cleaner or oven liner protective wadding of any kind should be used in or around any part of the oven.
- 3. Cleaning** - Clean only parts listed in this manual.
- 4. Self-Cleaning Operation** - Before self-cleaning the oven, remove broiler pans, tray and other utensils. Remove racks before self-cleaning.
- 5. Cooking Fan** - A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again (wall oven only).

E. Glass-Ceramic Cooking Surfaces

- 1. Broken Glass-Ceramic Cooktop** - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- 2. Cleaning Glass-Ceramic Cooktop** - Caution should be used if a wet sponge or cloth is used to wipe spills on a hot cooking area. Be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

F. Ventilating Hoods

- 1. Cleaning Hoods** - Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- 2. Flaming Foods** - When flaming foods occur under the hood, turn the fan off. The fan, if operating, may spread the flame.

CAUTION - "Do not store items of interest to children in cabinets above a range - children climbing on the range to reach items could be seriously injured."

Contents

Service

Important Safety Instructions

Section I	Installation	1
Section II	Features	2
Section III	Operating Instructions	4
	1. Cooktop	
	2. Grille/Griddle	
	3. Oven - Manual Lights	
	4. Oven Selector Control	
	5. Self-Clean Operation	
	6. Power Venting	
	7. Oven Lights/Work Lights	
	8. Clock, Minute Minder & Automatic Timer	
Section IV	Cooking Instructions	7
	1. Surface Cooking	
	2. Grill/Griddle	
	3. Oven Cooking	
	4. Cooking Hints	
Section V	Charts	14
	1. Baking	
	2. Broiling	
Section VI	Self-Clean Operation	15
Section VII	Cooktop Cartridge	16
Section VIII	Maintenance	22
Warranty		
Authorized Parts Distributors		

Section I Installation

1. Be sure the installer has observed all the instructions in the installation instruction sheet that was packed with the appliance.
2. On models with optional outside venting be sure ducting conforms to installation instructions.
3. Be sure appliance is properly grounded to avoid shock hazard.
4. Check to see if electrical power to appliance is turned on.

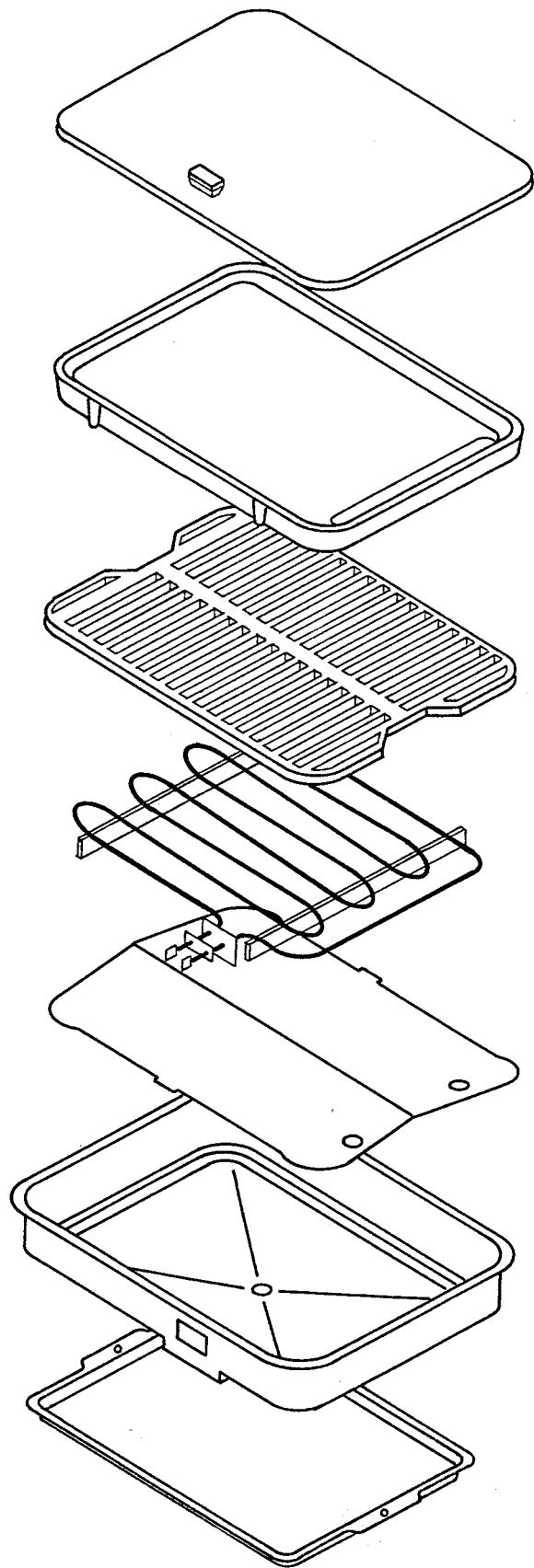
Assembly (Non-Cartridge Cooktop)

Assemble grille or griddle in the following manner to insure proper operation and performance.

1. Place grease pan into the opening in the main top.
2. Place chrome pan into opening in the main top with clearance hole for broil element at right front.
3. Place insert into bottom of chrome pan.

Note - Insert must be used to prevent flame up.

4. Insert plug-in broil element through opening in pan and into plug block, making sure contacts are securely in place. Element bracket should rest on pan. **(Surface switch must be in the off position before inserting broil element).**
5. Place grille directly on broil element. Your grille is now ready for use.
6. If you wish to use the griddle, omit step 5 and install griddle on the broil element, with drain sump to right

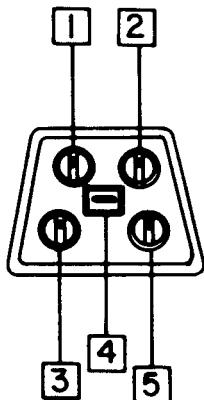


Section II Features

To assist you in identifying the features on your appliance, locate the control panel in this section that is like the one on your appliance or one that is similar.

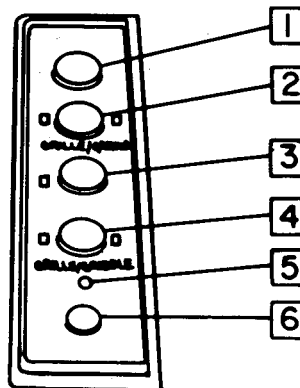
We reserve the right to change features without notice; therefore, your appliance may have some or all of the features shown on the diagrams.

Cooktop - 4 Element

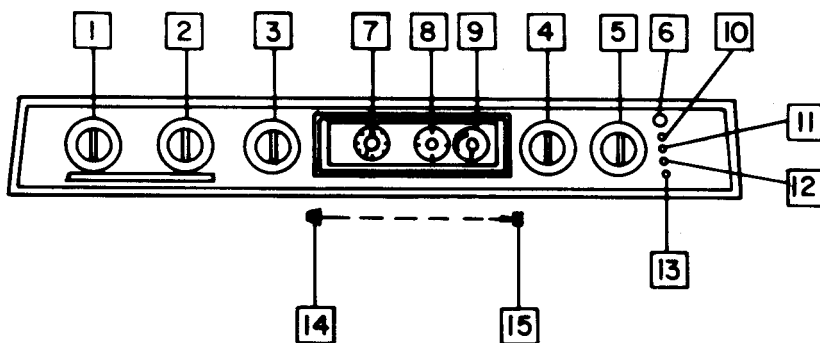


1. Left Rear Element Switch
2. Right Rear Element Switch
3. Left Front Element Switch
4. Surface Indicator Light
5. Right Front Element Switch

Cooktop Cartridge



1. Left rear heating element.
2. Left front heating element or left broil element.
3. Right rear heating element.
4. Right front heating element or right broil element.
5. Indicator light.
6. Exhaust fan switch.

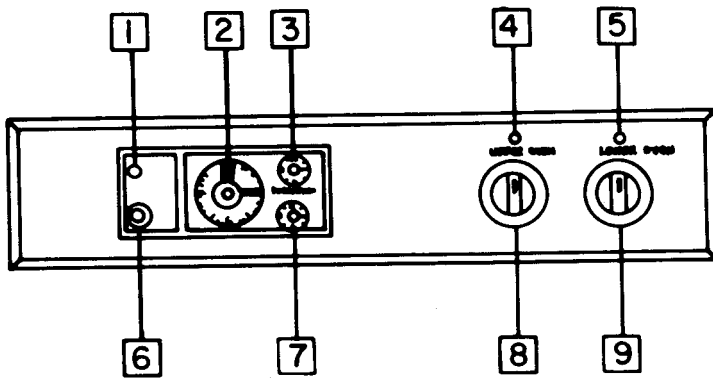


Self-Clean Drop-In Range

1. Left Front Element Switch
2. Left Rear Element Switch
3. Oven Control
4. Right Front Element Switch
5. Right Rear Element Switch
6. Oven Light Switch
7. Time of Day Clock and 1 Hour Minute Minder
8. Start Time Knob, Automatic Oven Operation
9. Stop Time Knob and Hours to Clean, Automatic Oven Operation
10. Surface Indicator Light
11. Reset Clock Indicator Light
12. Clean Indicator Light
13. Oven Indicator Light
14. Door Locking Lever in open position
15. Door Locking Lever in clean position

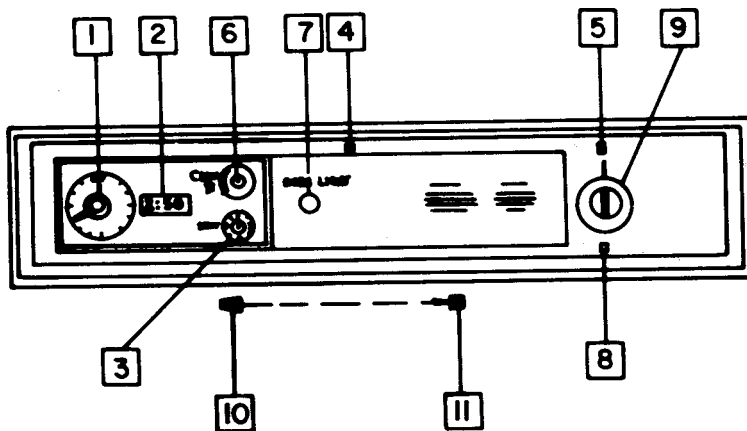
Section II (continued)

Wall Oven - Single or Double Oven/With or Without Automatic Oven Timer



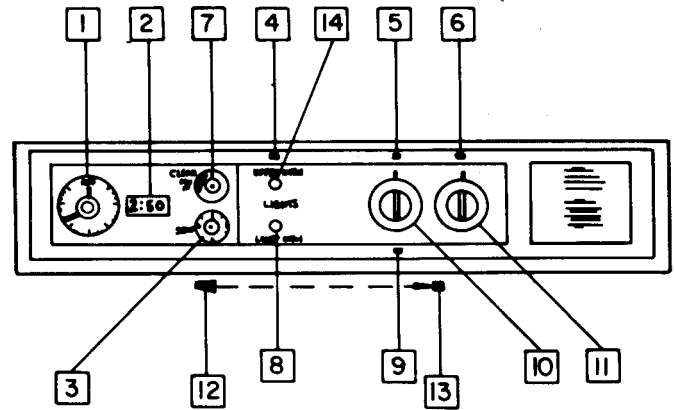
1. Rotisserie Switch
2. Time of Day Clock and 1 Hour Minute Minder
3. Stop Time Knob, Automatic Oven Operation
4. Upper Oven Control Indicator Light (double oven only)
5. Lower Oven Control Indicator Light
6. Oven Light Switch
7. Start Time Knob, Automatic Oven Operation
8. Upper Oven Control
9. Lower Oven Control

Self Clean Wall Oven - Single



1. 1 Hour Minute Minder
2. Time of Day Digital Clock
3. Start Time Knob, Automatic Oven Operation
4. Reset to Manual Indicator Light
5. Oven Indicator Light
6. Cook Time Knob and Hours to Clean, Automatic Oven Operation
7. Oven Light Switch
8. Clean Indicator Light
9. Oven Control
10. Door Locking Lever in open position
11. Door Locking Lever in clean position

Self Clean Wall Oven - Double



1. 1 Hour Minute Minder
2. Time of Day Digital Clock
3. Start Time Knob, Automatic Oven Operation
4. Reset To Manual Indicator Light
5. Upper Oven Indicator Light
6. Lower Oven Indicator Light
7. Cook Time Knob and Hours To Clean, Automatic Oven Operation
8. Lower Oven Light Switch
9. Clean Indicator Light, Upper Oven
10. Upper Oven Control
11. Lower Oven Control
12. Door Locking Lever in open position
13. Door Locking Lever in clean position
14. Upper Oven Light Switch

Section III

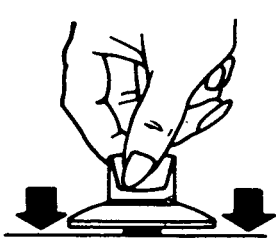
Operating Instructions

1. Cooktop

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

To set your surface unit control, grasp control knob and push down . . . turn either clockwise or counterclockwise to desired heat setting.



Controls must be pushed down to set only from **Off** position. When control is in any position other than **Off**, it may be rotated without pushing down.

An indicator light glows when any surface heating element is on.

2. Grille/Griddle

To set the control, grasp control knob and push down . . . turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed down to set only from **Off** position. When control is in any position other than **Off**, it may be rotated without pushing down.

An indicator light will glow when the grille element is on.

3. Oven - Manual

Bake Element Operation

To heat the oven in the bake cycle, turn oven control thermostat knob clockwise to the desired setting; never go beyond and then back to the setting. If you do this, turn oven off and start over.

The oven thermostat will now control the oven temperature by cycling the bake element automatically and maintain the set temperature for as long as required.

Broil Element Operation

To operate the oven in the broil cycle, turn oven control thermostat knob clockwise to broil position on the knob.

The element will stay on until it reaches the safety cut out designed into the thermostat which will cycle off. When the oven cools down it will cycle back on.

Turn the oven control to the off position upon completion of broiling. This must be done to allow oven control thermostat to pre-set for your next bake or broil function.

An indicator light will glow when the oven control is turned on. Some models feature a cycling indicator light.

Note: The bake and broil elements are covered with a protective coating of oil. When heated up for the first time, open the oven door and allow the thermostat to operate at 400 degrees for about 10 minutes. This should evaporate the oil and dissipate odors and possible smoke caused by the burning off of this protective coating.

4. Oven Selector Control (Some Models)

If your oven is equipped with an oven selector control, you have the option to (1) cook manual in both ovens at the same time, or (2) cook automatic in one oven and manual in the other oven at the same time, and (3) clean oven and cook manual in the other oven at the same time. The following chart shows the combinations available to you:

Manual:

Both ovens can be operated manually.

Lower Timed:

Lower oven can be clock controlled while cooking manually in upper oven.

Upper Timed:

Upper oven clock controlled, lower oven manual.

Upper Clean:

Clean upper oven, cook manual lower oven.

Lower Clean:

Clean lower oven, cook manual upper oven.

5. Self-Clean Operation

Things To Do Before Self-Cleaning

1. Remove broiler pan, oven racks and other utensils from oven.

Section III (continued)

2. Wipe up excess grease or spillovers from bottom of oven.
3. Clean spatters on oven door outside gasket area, and on front of oven. These areas should be wiped clean before self-cleaning.
4. Turn oven light off.

Follow these steps to start self-cleaning cycle:

1. Set oven selector switch to indicate oven to be cleaned. (Double cavity wall oven only).
2. Set timer to number of hours to clean, up to 3 hours but not less than 2.
3. Turn oven control thermostat knob clockwise to clean position.
4. Move oven door lock all the way to the right to lock door.

The oven indicator light will come on and cycle during cleaning. When oven reaches cleaning temperature the clean indicator light will come on and stay on until oven has cooled down.

For more information on self-cleaning see Section VI.

6. Power Venting (Some Models)

On some models, power venting is built into your range to exhaust heat and food odors from the room.

To operate venting system, raise the hood visor to the full open position. This should be done prior to cooking to set up an air pattern to allow the heat and odors generated to be attracted to the air stream.

7. Oven Lights/Work Lights

Oven lights are provided for your convenience. A switch mounted in the control section turns your oven light on.

8. Clock, Minute Minder & Automatic Cooking (Some Models)

To Set Minute Minder

Turn knob to set desired time from 0 to 60 minutes. At the end of the set time a bell will ring to signal to you that time is up. Turn knob until pointer reaches the **Off** position.

To Set Clock

Push minute minder knob in and turn to set correct time. Knob may be turned either direction to set time.

Automatic Operation (Start Immediately)

Turn start time knob until it pops out.

Turn cooking hours knob and set pointer to the number of hours you wish to cook. If your oven is equipped with oven selector knob, turn knob to indicate oven to be timed.

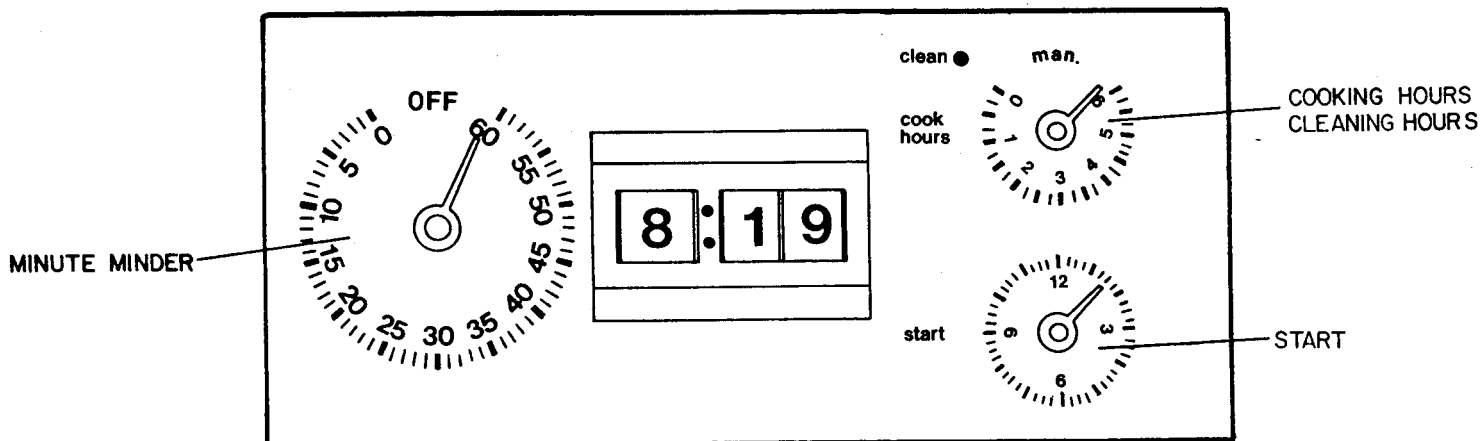
Set oven control knob to proper temperature (See Baking and Roasting Guide).

When food has been removed from oven, turn oven control to off. Reset timer to manual, and reset oven selector to manual.

Automatic Operation (Delay Start)

Push in start time knob and turn pointer to the time you want oven to turn on.

Turn cooking hours knob and set pointer to the number of hours you wish to cook. If your oven is equipped with oven selector knob, turn knob to indicate oven to be timed.



Section III (continued)

Set oven control knob to proper temperature (See Baking and Roasting Guide) when food has been removed from oven, turn oven control to off, reset timer to manual, and reset oven selector to manual.

Manual Operation

Turn start time knob until it pops out.

Turn cooking hours knob until pointer is in manual position. When pointer reaches manual the light marked reset to manual on control panel will go off.

If your oven is equipped with oven selector knob, turn knob to manual.

For Semi-Automatic Operation

Oven starts at once, shuts off at end of cooking cycle.

1. Push **Stop** knob in and turn to time oven is to shut **Off**.
2. Push **Start** knob in and release. Do not turn start knob.
3. Set oven thermostat to desired cooking temperature.

Caution - to reset oven for manual operation merely push **Stop** knob.

To Use Interval Timer:

1. To set the interval timer, turn the clock knob (without pulling) until the interval pointer is set at the desired timing interval.

2. The interval pointer will move clockwise automatically until it reaches the "O" position at which time the chime will sound until shut off manually.
3. Shut chime **Off** by turning the clock knob (without pulling) to the **Off** position.

To Set Clock:

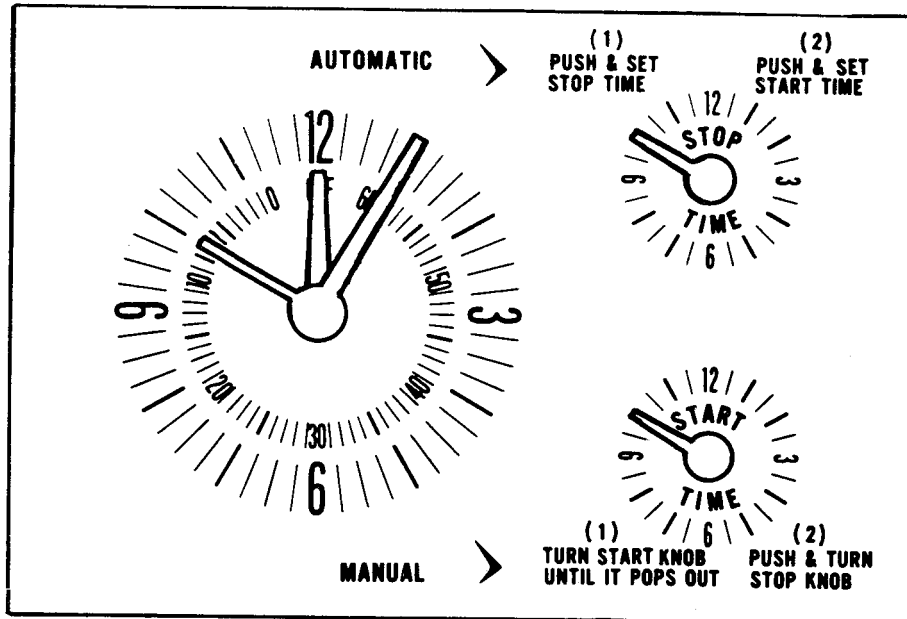
To set clock to time of day, press clock knob all the way in and turn clockwise until hands show correct time. Release clock knob pressure to allow hands to disengage and continue to turn knob until interval pointer is at **Off** position.

For Automatic On and Off Operation:

Oven starts at later time, shuts off at end of cooking cycle.

1. Push **Stop** knob in and turn until pointer indicates time oven is to turn **Off**.
2. Push **Start** knob in and turn until pointer indicates time oven is to turn **On**.
3. Set oven thermostat to desired cooking temperature.

Caution - Push "Stop" knob in to reset oven for "Manual" operation. "Start" knob should be out. If start knob has been accidentally push in, turn knob until it is released and springs outward.



Section IV

Cooking Instructions

1. Surface Cooking

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

All surface controls are marked on the control panel for their respective heating unit.

Control Settings

Increments in numbers or by zones.

- Hi (1) (Fry Zone) - Quick start for cooking; bring water to boil. (See page 23, why element should not be on Hi for long period.)
- Med. Hi (2-4) (Fry Zone) - Fast fry, pan broil; maintain fast boil on large amount of food.
- Med. (5-7) (Boil Zone) - Saute and brown; maintain slow boil on large amount of food
- Med. Lo (8-10) (Boil Zone) - Cook after starting at Hi; cook with little water in covered pan.
- Lo (11-13) (Simmer Zone) - Steam rice, cereal; maintain serving temperature of most foods.

Note: 1. At Hi, Med. Hi, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At Lo (11-13) use for simmer of soups, melting butter, chocolate, etc.

Different utensils and different amounts of foods being prepared will affect your choice of heat settings. However, experience will soon acquaint you with these characteristics.

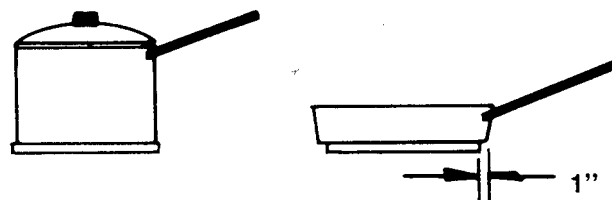
Retained Heat, Glass-Ceramic Cooktop

All glass-ceramic cooktops retain heat over the cooking area for longer periods than conventional heating elements - consequently if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential "boilover", move the utensil to a cool element or a non-element area of the glass-ceramic top.

A benefit of the "retained heat" feature is the discovery you can "turn off" the heating element several minutes before foods are finished, allowing the retained heat to finish the cooking.

Utensil Tips

Heating Elements



1. Utensils should be flat on bottom and should match the size of the surface element (large pans on large elements, small pans on small elements). In either case the utensil should not overlap more than 1" on each side as shown in illustration.
2. Aluminum utensils of medium weight are recommended for surface cooking because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for nutritious cooking with little water. Use regular and non-stick type finishes.
3. Use heat settings no higher than medium or follow manufacturer's directions when using utensils made of the following materials: cast iron, glass-ceramic (pyroceram), and stainless steel. Also, some types of enamelware which under certain conditions could melt and fuse to surface unit when higher heats are used.
4. It is most important for good conduction that utensils with flat bottoms be used. Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of surface unit can be shortened and cooktop can be damaged due to high temperatures required in this type of cooking.

Canning Tips

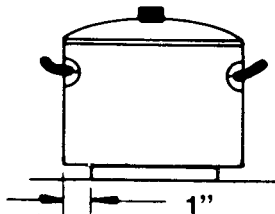
The canner should be flat on the bottom and should match the size of the surface element not overlapping more than 1 inch on each side.

Observe Following Points in Canning

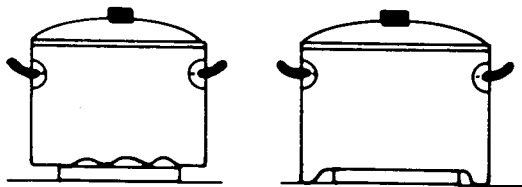
1. Bring water to a boil on **HI** heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 23, why elements should not be on **HI** for long periods).

Section IV (continued)

2. **Be sure canner fits over center of surface element.** If your cooktop does not allow canner to be center on surface element, use small diameter containers for good canning results.
3. Flat bottom canners give best canning results. Be sure bottom of canner is flat and fits snugly over surface element. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.



Acceptable



Not Acceptable

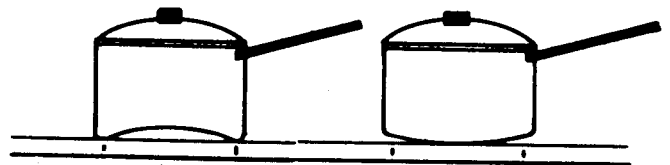
4. Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

Note: If your cooktop is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: 1) using a pressure canner, and 2) for faster heating of large water quantities, begin with Hot tap water.

Glass-Ceramic Cooktop

To prevent damage to your glass-ceramic cooktop, it is important that you select the proper utensil.

1. Always select utensils with flat bottoms. They are the fastest and best conductors of heat and provide the most consistent and satisfactory results.
2. To determine if the utensil is flat on the bottom, place a ruler on the bottom of the utensil and hold it up to a light. No light should be observed between the bottom of the utensil and edge of ruler.



Not Acceptable Not Acceptable

3. Avoid the use of utensils with convex, concave or irregular bottoms. These shorten the life of the cooktop and can result in heat stains that are not removable.
4. The glass-ceramic material does not break easily; however, there are limits to what any material will withstand. Although the glass-ceramic passes the falling pot test, a heavy blow with a sharp instrument might crack it. But this is hardly likely in practice.
5. **Do not use utensils** of a diameter that permits either side of bottom to rest on any rim portion of the cooktop.
6. Never allow aluminum foil, foil wrapped packages, and disposable aluminum cooking utensils to come in contact with the hot glass ceramic surface. It will permanently damage it.
7. Pots should not be allowed to boil dry on high settings as this will damage the glass-ceramic plate and cause degrading of the surface.
8. Canning is not recommended on glass-ceramic cooktops.

Grille/Griddle

Grille

- A. Be sure grille section is assembled correctly as shown on page 1.
- B. Pre-condition new grilles by brushing with salad oil or any of the new non-stick coatings to prevent meats from sticking.
- C. Pre-heat grille on HI for 10 minutes. Pre-heating improves the charbroiled flavor of meats - also makes for a more attractive grilled mark on meats.
- D. Even though the broil element does not glow red it will still produce the fine flavor of charbroiling - and to cook steaks rare or medium rare, the radiant heat makes meats taste better, look better, and seals in all the natural juices.

Section IV (continued)

- E. Excessive amounts of fat should be trimmed from meats – as only a normal amount will produce the smoke needed for that “outdoor flavor”.
- F. Give your attention to the grille while the grille is in operation. Do not leave the grille unattended.
- G. Allowing excessive amounts of grease or drippings to flame consistently indicates a need to clean grille interior or that excessive amounts of fat are used.

Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

Note: Should grease cause sustained flame up:

1. Remove the food from the grille (preferably with a long handled fork).
 2. Turn the grille switch to “Off”.
 3. Keep exhaust fan “On”.
 4. Cover grill with a metal cookie sheet.
- H. Do not allow grille pan to become overloaded with grease. Clean after each use.
 - I. Do not cover grille completely with meat. Leave some air space between each steak.

Griddle

- A. Be sure grill section is assembled correctly as shown on page 1.
- B. Remove grille since it is not used when griddle is used.
- C. Wash griddle with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse thoroughly and dry.
- D. Condition the griddle by lightly wiping a teaspoon of cooking oil with a paper towel or a soft cloth over entire surface. Let cooking oil remain on surface.
- E. Place griddle over broil element with drain sump as shown on page 1.
- F. Using griddle: After 10 minute pre-heat on HI setting, switch to medium high or medium for best results on almost all griddling. Some general tips are:
 1. For griddled foods requiring crisp exterior surfaces, do pre-heat griddle 10 minutes (HI setting).

2. Foods such as pancakes, french toast, griddled sandwiches, cube steaks and hamburgers are best cooked on a pre-heated griddle. Grease pre-heated griddle lightly before adding food.
- G. Do not allow grille pan to become overloaded with grease. Clean after each use.

3. Oven Cooking

The heat mixing with the cooler air in the oven cavity may produce fogging of the door glass or a collection of water on the door. To prevent this, open the oven door for the first few seconds of initial oven heat-up. This will allow the moist air within the oven to escape without the forming of visible moisture on the range. The amount of moisture will depend upon the humidity of the air and water content of the food being cooked. Fogging and even dripping water will usually occur in geographic locations of high humidity.

A. Pre-Heating Oven

Pre-heating the oven is required when using temperatures below 225°, **or when baking.**

To pre-heat the oven, set Oven Control knob to desired temperature setting. After oven indicator light has cycled off the second time, oven has been pre-heated.

It is extremely important that you pre-heat the oven when baking cakes and items that have critical baking temperatures.

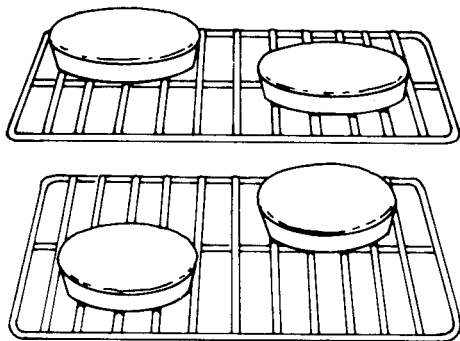
B. Rack Positions

Best baking results in all ovens are achieved near the center of the oven. Use one of the two middle rack positions for most baking applications. Use the lowest rack position for slow cooking of large items such as turkeys and large roasts. For high temperature baking such as biscuits or corn bread, use the upper middle rack, or top rack. Be sure and use a bright pan for high temperature (over 400°) baking.

Insert rack with raised edge upward and to the rear of the oven. This raised edge prevents rack from being accidentally pulled entirely off the track and out of the oven.

Section IV (continued)

C. Placement of Pans



Place pans far enough apart so that heat can circulate between them. Leave a minimum of 2" space between pan or cookie sheet and side walls, rear wall and oven door. Do not place pans closer than 2" of each other.

If more than one pan is used, stagger pans on the racks as shown in illustration so that pans are not directly above and below each other.

D. Spillover

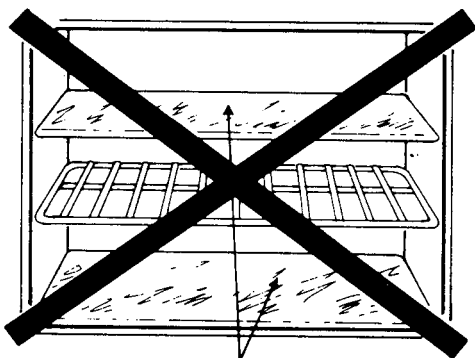
Insert a cookie sheet on the lowest rack to catch spillovers, especially from fruit pies.

E. Condensation - Self-Clean Ovens

Your appliance has incorporated within it the latest design for cooler surface temperatures, so it would be cooler to the touch during oven cooking. Therefore, there can be a greater difference in temperature between the outside surface of the appliance and the oven interior temperature, over previous appliances.

This new design in appliances is more likely to have moisture present. The amount of moisture will depend on the humidity of the air and the type of food being cooked.

F. Aluminum Foil



ALUMINUM FOIL

Never use aluminum foil to cover racks, oven bottom or directly under bake pans to catch spillovers.

The high reflective power of aluminum foil may cause uneven baking results if placed under pans and if placed on oven rack or oven bottom, heat will be blocked and the oven interior may be damaged.

G. Utensils

Use bright or light colored aluminum pans for best baking results. Dark pans absorb heat and cause over browning.

Bake biscuits and cookies on a flat sheet or a very shallow pan. The bottom of an inverted pan may be used. Use glass or dull (but not dark) surfaced pie plates and bread pans for a crisp crust.

When baking cakes in glass utensils, lower recommended heat 25°F, and use recommended time. Recommended temperatures need to be changed for baking pies in glass utensils.

Use level pans. Warped ones result in uneven browning and mis-shapen products.

Use the size of pan recommended in the recipe. As a general guide, cake pans should be filled only about two-thirds full.

4. Cooking Hints

A. Cooking Foods With Your Automatic Oven Timer

When cooking with the delayed timer, select foods that will not deteriorate as a result of standing in the oven during the time that will elapse before cooking starts.

Frozen meats and most vegetables can be cooked automatically, but foods such as milk, eggs, fish, poultry and pork should not be held unless they are thoroughly chilled in the refrigerator first and do not stand more than one hour before cooking starts.

When cooking with the automatic timer, use rack level one lower than normal.

B. Using the Minute Minder

If a recipe gives 30 to 40 minutes as the baking time, set the minute minder for 30 minutes.

Leave door closed until the minimum baking time given has elapsed, then check food. "Don't be a peeping Tom".

C. Hold Warm Setting on Oven Control

All models have oven controls that enable you to set the oven at a very low holding temperature (140°F) which is marked **Hold Warm** on the knob.

Section IV (continued)

Hold Warm setting is ideal for holding food at serving temperature without further cooking. It is also ideal for thawing frozen foods prior to cooking and for warming left-overs.

Meats and vegetables should be tightly covered for best holding results. Pastries and casseroles should be left uncovered.

Hold Warm temperature will not harm china, and most plastic dinnerware that is designed to withstand this temperature.

D. Using the Low Temperature Settings

If oven has been in use, it should be cooled for use at lower temperatures.

The quickest method is to turn the oven control to the recommended low temperature setting and open the oven door for 10 minutes to allow extra heat to escape. Then close the door until you are ready to serve.

5. Broiler Use

A. Electric Broiler

Your oven contains a top broil element to provide additional flexibility for broiling foods such as "stuffed lobster" and for top browning of casseroles, meringues, etc.

Insert food to be broiled on broil pan and tray included with your appliance. Broiling may be started when broil element is red.

Broiling speed is determined by the distance between the food and the broil element. For slower broiling, allow about 4" between the top surface of the food and broil element. For "fast" broiling, food may be as close as 2" to the broil element. "Fast" broiling is best for meats where "rare to medium" doneness is desired.

Refer to broiling chart for approximate oven broiling time. Time may vary due to distance of meat from oven broil element.

B. Closed Door Smokeless Broil (Some Models)

If your oven has a smokeless broil indicator light, the built-in smoke eliminator will greatly reduce the smoke and odor normally associated with broiling. To use just turn the oven control to the broil position.

In order for the smokeless broil feature to function you **must** use the **chrome broiler tray** and porcelain broiler pan supplied with the oven. Any other type of broiler tray and pan will generate more smoke than the smoke eliminator is designed to handle and cause smoke to come out around the door and from the oven vent.

The principle of smokeless broil is to have the red hot broil element remove the carbon and grease from the smoke and allow only heat and steam to come out the oven vent.

If the broil element cycles off, which can happen when it reaches the safety limit of the oven thermostat, the element will no longer be red hot and will allow the smoke to exhaust out the oven vent or around oven door.

It is suggested that you start from a cold oven to obtain the maximum broiling time before the oven control reaches its safety limit and cuts off.

When opening oven door to turn meat, any smoke generated during broil cycle that has not passed over the red hot broil element will vent out the open door. This is normal.

Section IV (continued)

6. Solving Conventional Baking Problems

Baking problems can occur for many reasons. Check the chart below for causes and remedies of the most common problems. It may be time to replace some of those old baking utensils that have darkened and warped with age and use.

Baking Problems	Cause	Remedies
Food Browns unevenly.	Improper heating. Aluminum foil on oven rack or oven bottom. Baking utensil too large for the recipe. Several utensils crowded together Oven light ON during baking.	Preheat until heating light goes out. Remove foil. Use correct size utensil. Leave at least 1 inch or more of space between all utensils and oven walls. Use oven light only for checking food. Turn off while baking.
Food too brown on bottom.	Baking utensil too large for the recipe. Baking utensil dark or glass	Use correct utensil. Lower oven temperature 25°F for this type of utensil or use a shiny, reflecting utensil.
Foods dry out before browning.	Oven temperature too high. Oven door opened too frequently.	Lower oven temperature. Use Minute Minder as a reminder to check food at minimum time.
Cookies too brown on bottom.	Pans too deep. (A jelly roll pan with a lip around all sides is not recommended for cookies.) Cookie sheet too large to allow proper heat circulation. Cookie sheet dark or dull. Oven temperature too high. Rack position too low.	Use a cookie sheet. This is a utensil with a small turned up edge at one end for easier handling. Use smaller size cookie sheet. Use a light, shiny cookie sheet. Lower oven temperature. Raise the rack to a higher position.
Cakes too brown on bottom or forms a crust on bottom.	Oven temperature too high.	Lower temperature. If using dark or glass utensil lower temperature 25°F.
Not done inside or on top. Cake pale, flat and shrunken.	Incorrect pan size. Rack position too low.	Use correct size pan for recipe. If different size pans recommended, be certain to use the correct time for that size pan. Raise the rack to a higher position.
Cake has coarse texture.	Utensil too small or shallow.	Use correct size pan. Measure pans across top, from inside to inside; also measure depth. To measure an odd shaped pan, fill pan with water. Measure the water. Use 1/2 that measurement of batter.

In scratch baking, use proper measures for liquids and dry ingredients. Do not interchange dry and liquid measures.

Section V - Charts

1. Baking:

Food		Temp.	Time
Bread	Bread, Rolls, Yeast	425°	15 min.
	Corn Bread, Muffins	425°	20-30 min.
Cakes	Angel Food, Pound	325°	60-75 min.
Pies	Fruit, Raw	425°	35-45 min.
	Custard	425°	20 min.
Vegetables	Potatoes, Baked	450°	50-60 min.
	Beef, Standing Rib 6-8 lb.	300°	Med. 22-25 min./lb.
	Beef, Rolled Rib	300°	Med. 38 min./lb.
Roasts	Lamb, Leg or Shoulder	300°	30-35 min./lb.
	Veal, Leg or Shoulder	300°	25 min./lb.
	Pork, Loin	325°	30-40 min./lb.
Poultry	Chicken	325°	25 min./lb.
	Turkey	300°	20-30 min./lb.

2. Broiling:

The table below contains suggested time for broiling various cuts of meat. These times may be varied to suit the individual taste.

Food	Size	Oven Runner	Time in Minutes	
			1st Side	2nd Side
Bacon	Thin	Top	4-6	
Beef, Ground	1" Thick	Top	6	4
Beef, Steak	¾-1¼"	Top	3	2
		Top	5	3
		Middle	7	5
	1¾"-2"	Top	6	4
		Top	8	6
		Middle	12	12
Chicken	2 lb. Split Pieces	Middle	25-30	10-15
		Middle	15	12
Fish	½" Fillet	Top	7-9	(Skin side down)
	1½ lb. Whole	Top	10	5
Ham	½" Thick	Top	6	4
Lamb Chops	½" Thick	Top	6	4
Pork Chops	½" Thick	Top	6	4

Section V (continued)

3. Grille (Non-Cartridge Cooktop)

Meat	Preheat	Element Setting	Medium	Medium Rare	Rare
¾" Steak	7-10 min. at HI	Turn to LO	8 min. ea. side	6 min. ea. side	5 min. ea. side
1-1½" Steak	7-10 min. at HI	Turn to LO	10-12 min. ea. side	8-10 min. ea. side	7-8 min. ea. side
1½-2" Steak	7-10 min. at HI	Turn to LO	12-15 min. ea. side		
Hamburger, thick	None	Start at HI and turn down in about 7 min.	12 min. first side 7 min. second side	10 min. first side 5 min. second side	
Hamburger, thick	7-10 min. at HI	Turn to LO	8 min. first side 7 min. second side	5-6 min. ea. side	
Hamburger, med.	None	Start at HI and turn down in about 7 min.	10 min. first side 5 min. second side	8 min. first side 4 min. second side	
Hamburger, med.	7-10 min. at HI	Turn to LO	6 min. first side 5 min. second side	5 min. first side 4 min. second side	

4. Griddle (Non-Cartridge Cooktop)

Food	Preheat	Element Setting
Bacon	5 min. at HI	LO
Sausage	5 min. at HI	LO
Ham-sliced	5 min. at HI	LO
Hamburger	5 min. at HI	LO
Eggs	5 min. at LO	LO
Pancakes	At LO until water droplet sizzles	LO

Meats may be placed on griddle while preheating. Slow cooking will greatly reduce meat shrinkage. Avoid overheating griddle by leaving element at HI setting.

Section VI

Self Clean Operation

If your oven is self-cleaning follow these simple instructions to clean it:

Things To Do Before Self-Cleaning

1. Remove broiler pan, oven racks and other utensils from oven.
2. Wipe up excess grease or spillovers from bottom of oven.
3. Clean spatters on oven door outside gasket area, and on front of oven. These areas should be wiped clean before self-cleaning.
4. Oven light off.

Follow These Steps To Start Self-Cleaning Operation

1. Set oven selector to indicate oven to be cleaned (Double cavity oven only).
2. Set timer to number of hours to clean, up to 3 hours, but not less than 2.

NOTE: Be sure time of day clock is set to correct time.

3. Push oven control knob, and turn to clean.
4. Move oven door lock all the way to the right to lock door.

When oven control knob is turned to clean, the oven indicator light will come on, and cycle during cleaning. When oven reaches cleaning temperature the clean indicator light will come on, and stay on until oven has cooled down. **Door cannot be unlocked while clean light is on.**

Wall Oven Only

Any time the oven is in the bake, clean and broil cycles and the temperature between the ovens is below 150°F, the fan will run at low speed.

When the temperature gets above 150°F the fan will run on high speed.

The purpose of the fan, is to keep a flow of air passing over and around the control components, to provide for a longer life expectancy.

After cleaning, a light ash will be left in oven, this can be easily wiped off with a damp sponge or cloth. Turn all controls to off or manual positions. Leave door latch lever at left side for all cooking operations.

Delayed Start Cleaning

To delay the start of the clean cycle, set the start time knob to the time you wish clean cycle to start, then follow the above steps for self-clean operation.

Variable Clean Cycle

Your oven is equipped with a variable clean cycle, which allows you to select the cleaning time to suit the amount of soil. You may have to experiment to determine the time for a particular soil deposit. In general you can use 2 hours for light soil, and 2 to 3 hours for moderate to heavy soil.

Oven Racks

Remove oven racks before self-clean operation. The high temperatures encountered during the self-clean cycle will discolor the oven racks.

Note: Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the oven racks in and out of the oven. Wear marks will not interfere with the overall cleaning action of the oven.

Door Latch Lever

The door latch is used for latching the door closed for self-cleaning operations only. **For all cooking operations the latch must be all the way to the left in the cook position.**

Reset To Manual Light (Some Models)

This light is to indicate that the automatic timer or the oven selector is in the automatic set position. This is to remind you to return control to the manual settings.

Indicator Lights

There are (2) indicator lights for the oven thermostat. The one designated **oven**, indicates the oven is on and heating. This light will cycle off and on during the cooking or cleaning operation. The one designated **lock**, indicates the oven is at cleaning temperatures and the door cannot be unlocked. This light will stay on until oven is cool enough to open.

Door Gasket

The door gasket is essential for a good seal. Care should be taken not to scrub, damage or move the gasket. If something is spilled on the gasket, it should be cleaned by using soft cloth with a detergent solution and then rinsing with clean water.

Reminder - Only the area inside the door gasket will reach self cleaning temperatures. You may notice brown stains on the face of the oven front or on the oven door liner outside the gasket. These are easily removed with detergent solution and cloth. Be sure not to use abrasives, as this might damage the gasket.

Section VI (continued)

Ash Deposits

Some types of soil will leave loose ash deposits in the oven. The amount of ash will depend on how heavily the oven was soiled before cleaning. This ash can be easily removed with a damp sponge or cloth.

If dark spots remain in the oven after cleaning, it is possible that the clean cycle was not long enough. These spots will be removed during next clean cycle.

Oven Light

Do not operate oven in clean cycle with light cover removed or broken.

Section VII

Cartridge Cooktop

1. Self-contained vent system (some models).
2. Removable cartridges.
3. Push-to-turn infinite heat control switches.
4. Indicator light.
5. Lifetime surface elements (some models).
6. Rotisserie option.
7. Black Glass-Ceramic Cartridge (some models).

Installing & Removing Cooktop Cartridges

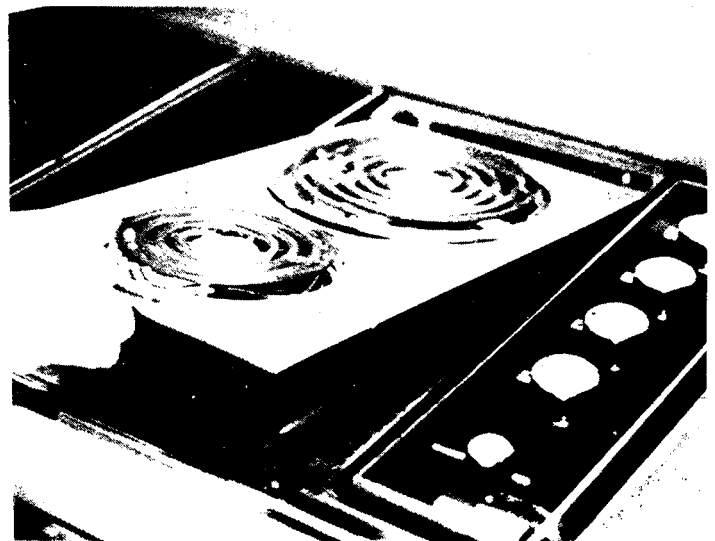
To Install Cartridge

1. Both ceramic glass and element cartridges install in exactly the same way and are interchangeable. Install cartridge with terminal end toward the rear of the cooktop (see picture). Surface switches must be in the off position.
2. Simply slide the cartridge to the rear of cooktop until the cartridge terminal is completely engaged in plug.
3. Lower front end of the cartridge into the range until it is flush with the surface. Your cooktop is now ready for use.

To Remove Cartridges:

Controls must be in the off position and cartridges cool.

1. Lift up on "Tab" at the front of cartridges until base of cartridge clears the opening at the front of cooktop. Lifting the cartridge too high, while still engaged, could damage the terminal.
2. To disengage terminals, hold cartridge by "Sides" and slide toward the front of the cooktop. Lift out when fully unplugged.
3. Do not stack cartridges where they might fall or be damaged. Never store other materials on top of ceramic glass cartridges, this could damage or mar the surface.



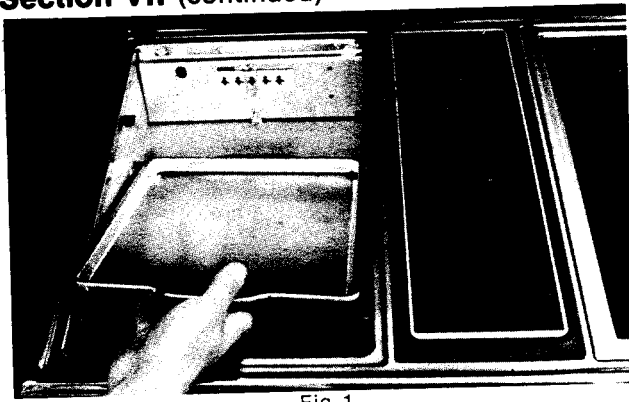


Fig. 1

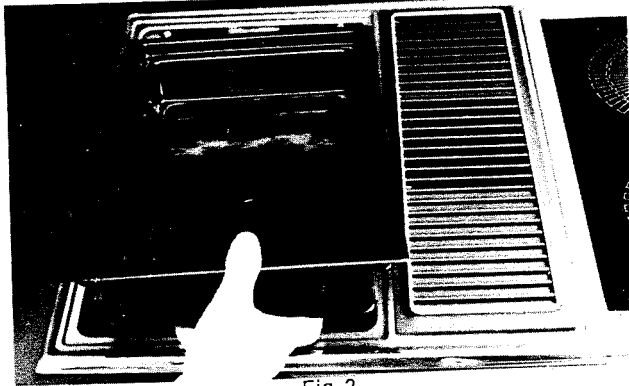


Fig. 2

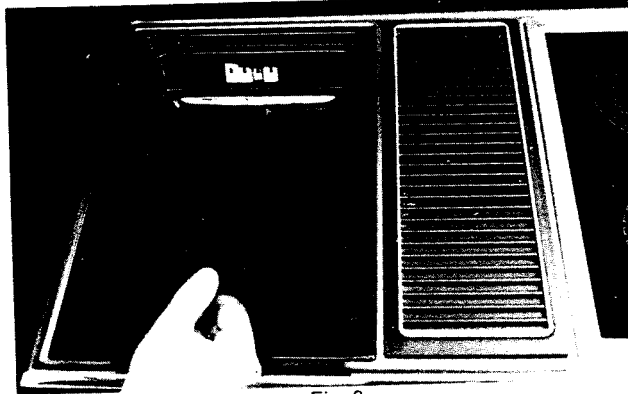


Fig. 3

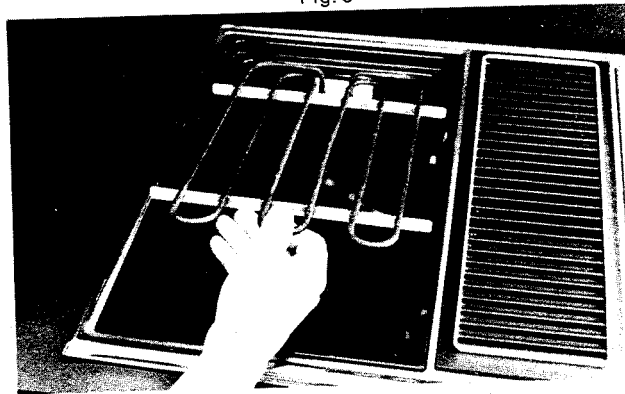


Fig. 4

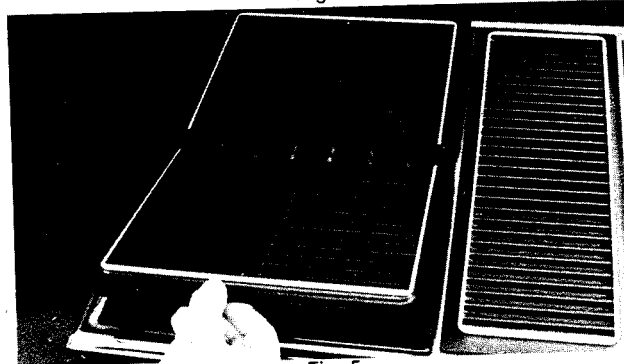


Fig. 5

Converting Your Cooktop To A Grill

It is as simple as 1 - 2 - 3.

Simply remove the cooktop cartridge and . . .

1. Insert the grease pan as shown in Fig. 1.
2. Insert the grill pan as shown in picture, with opening to the rear.
3. Place the grill insert in the bottom of the pan as shown at left.
4. To insert grill element, first make certain all switches are in the off position. Then holding the grill element with the terminals pointing toward the rear of the cooktop - and level with the surface - insert terminals into the grill plug as far as it will go. (Do not force.)

The grill element should now rest on the ledge of the grill pan.

5. Now you are ready to install the grill grate as shown.
6. Blower operation (some models): The blower will come on automatically when the grill, griddle, or rotisserie cartridges are used. When other cartridge accessories are in use, the blower must be operated manually.

Remove Grill Element

When removing the grill element to clean, be sure all switches are in the off position and grill element is cool.

Remove grate and then slide grill element forward till unplugged.

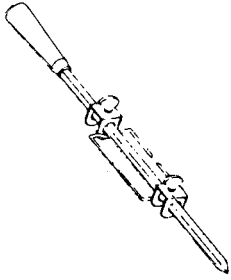
Installing Other Accessories

By removing complete assembly, you are now ready to utilize any of the other optional accessories.

Section VII (continued)

Rotisserie

To assemble the rotisserie components follow the illustration shown.



Screw the handle on the end of the spit. Next insert one of the skewers, so the points face away from the handle on the spit and lock in place with thumbscrew. Install second skewer on spit with points facing handle and lock in place with thumbscrew. Now your rotisserie spit is assembled and ready for use.

Slide the rotisserie motor into the slot in the back of the rotisserie enclosure and insert spit in enclosure guides and into motor drive.

4. Place the rotisserie enclosure and motor into the grille pan with motor at rear of cooktop as shown in picture.
5. Your rotisserie is now installed and ready to use.

Rotissing should be done with the 2 grilles removed. If left in place, cooking time will be considerably increased.

The use of a meat thermometer is recommended when possible.

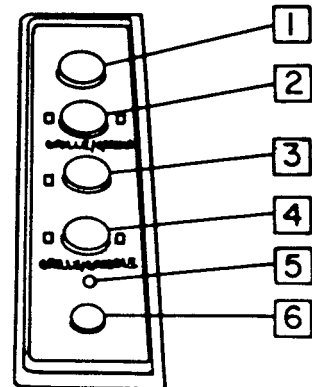
Surface Controls for Cooktop Cartridges and Accessories

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

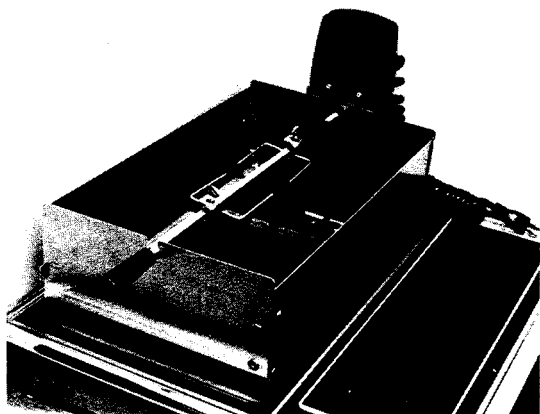
Controls are as follows: (See illustration)

1. Left rear heating element.
2. Left front heating element or left broil element.
3. Right rear heating element.
4. Right front heating element or right broil element.
5. Indicator light.
6. Exhaust fan switch.



Installing Rotisserie

1. Be sure all control switches are in the "off" position.
2. If the grille assembly is not installed in one of the cooking sections of your cooktop you will have to remove the cartridge and install grille assembly as noted on page 20.
3. If you have the grille assembly installed, remove the 2 grille grates.



Control Settings

To set your surface unit control, grasp control knob and push down . . . turn either clockwise or counter-clockwise to desired heat setting.

Control must be pushed down to set only from off position. When control is in any position other than **off**, it may be rotated without pushing down.

How to Use The Grille/Griddle/Rotisserie Grille

1. Be sure grille section is assembled correctly as noted on page 17.
2. Pre-condition new grilles by brushing with salad oil or any of the new non-stick coatings to prevent meats from sticking.

Section VII (continued)

3. Preheat grille on high for 10 minutes. Preheating improves the charbroiled flavor of meats – also makes for a more attractive grille mark on meats.
4. The broil element should glow red to produce the fine flavor of charbroiling – and to cook steaks rare or medium rare. The radiant heat makes meats taste better, look better, and seals in all the natural juices.
5. Excessive amounts of fat should be trimmed from meats – as only a normal amount will produce the smoke needed for that “outdoor flavor”.
6. Give your attention to the grille while the grille is in operation. Do not leave grille unattended.
7. Allowing excessive amounts of grease or drippings to flame consistently indicates need to clean grille interior or that excessive amounts of fat are used.

Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

Note: Should grease cause sustained flame up:

- A. Remove the food from the grille (preferably with a long handled fork).
 - B. Turn the surface switch to “off”.
 - C. Keep exhaust fan “on”.
 - D. Cover grille with griddle.
8. Do not allow grease pan to become overloaded with grease. Clean after each use.
 9. Do not cover grille completely with meat. Leave some air space between each steak, etc. to allow ventilation system to remove vaporized drippings.

Griddle

1. Be sure the grille section is assembled correctly as noted on page 18.
2. Remove the 2 grates since they are not used when griddle is to be used.
3. Before using griddle wash with hot soapy water, using a sponge or dishcloth, to remove any manufacturing oils. Rinse thoroughly and dry.

4. Pre-condition the griddle surface by lightly wiping a teaspoon of cooking oil with paper toweling or a soft cloth over entire surface. (Do not use shortening or butter). Let cooking oil remain on the surface.
5. Place griddle over broil element with drain sump at rear.
6. Using griddle. After 10 minute pre-heat on high setting, switch to medium high or medium for best results on almost all griddling. Some general tips are:
 - A. For griddled foods requiring crisp exterior surfaces, do preheat griddle 10 minutes on high.

Foods such as pancakes, french toast, griddled sandwiches, cube steaks, and hamburgers are best cooked on a preheated griddle. Grease preheated griddle lightly before adding food.
7. Do not allow griddle pan to become overloaded with grease. Clean after each use.
8. Always use nylon, hard rubber or wooden kitchen tools on conventional no-stick finish. Do not use metal spoons, spatulas or knives.

Rotisserie

1. Remove the two grille grates. Surface switch for that position should be in the off position.
2. Place the rotisserie enclosure (with motor installed at back) on top of grille pan.
3. After spit has been inserted through meat and meat skewers tightened, place spit in position on the enclosure. The rotisserie motor should now be plugged into a 110 volt A.C. outlet.
4. The rotisserie is controlled by turning the “on-off” switch on the back of the motor housing.

Note: Rotissing should be done with the aluminum surface grates removed. If left in place, cooking time will be considerably increased.

The use of a meat thermometer is recommended when possible.

5. Do not allow pan to become overloaded with grease. Clean after each use.

Section VII (continued)

Grille Guide

Preheat 10 minutes on high for best flavor.

		Setting	Approximate Cooking Time (minutes)	
			First Side	Second Side
Steak (1/2-3/4")	Rare	HI	5	4
	Medium	HI	6	6
	Well	HI	8	8
Steak (1-1 1/2")	Rare	HI	5-7	5
	Medium	HI	9-11	10
	Well	HI	12-15	12

Approx. Total Cooking Time (Minutes)

Hamburgers	9	20-25
Hot Dogs	9	12-15
Pork Chops	9	25-30
Barbecued* Spare Ribs	9	50-60
Lamb Chops	8	25-35
Chicken Pieces	9	45-60
Ham Slice	8	20-25
Lobster Tails	HI	20-25
Garlic Bread	HI	2-3

*Baste with barbecue sauce last 15-20 minutes.

Griddle Guide

Preheat 10 minutes on high.

	Control Setting	Approximate Cooking Time (minutes)	
		First Side	Second Side
Sausage Patties	9	8	4
Bacon	9	3	1-2
Ham Slice	8	6	5-6
Hamburgers	9	6	5
Fish Sticks	6	5	3-4
Hot Dogs	8	5	5
Buns	8	3	
French Toast	6	3	2-3
Grilled Sandwiches	7	3	3
Pancakes	7	1 1/2-2	1-2
Eggs	4	3	(1)

Rotisserie Guide

	Setting	Time (minutes)	Meat Thermometer Temp.
Beef Roast (Well Done)	9	45 per lb.	170°
Pork Loin Roast	8	65 per lb.	185°
Leg of Lamb	9	45 per lb.	180°
Chicken, Medium	9	120 (total)	190°
Cornish Game Hen	8	60 (total)	190°

(1) Above times are approximate (with grates removed).

(2) Preheating is optional.

(3) Roasts of approximately 3-3 1/2 lbs. are the most suitable for rotissing.

Section VII (continued)

Some models are equipped with a ventilation system. Check to see if yours has one.

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grille and grille accessories.

To operate the ventilation system, turn the exhaust fan switch on the control panel clockwise until a click is heard; at this time the exhaust fan will come on.

Continuous use of the ventilation system will insure a comfortable and less humid kitchen, free of cooking odors and soiling moisture that normally creates a frequent need for cleaning.

1. Cleaning The Ventilation System

Before cleaning the vent grille be sure exhaust fan is shut off.

To clean grille, remove from cooktop by lifting off and wipe with a damp cloth. If necessary the grille can be washed in the sink. Use mild household liquid detergents for cleaning.

The filters are a permanent type and should be cleaned when soiled. Warm water and liquid dishwashing detergent is all that is required to clean the filters in the sink. Filters may also be safely cleaned in the dishwasher.

The ventilation box may be sponged out in the event of spills.

2. Cleaning The Grille Grates

Before cleaning the grates be sure all control switches are in the "off" position and all grille components are cool.

To clean the 2 grates, remove from cooktop by lifting off. The grilles can be washed in the sink with a mild household detergent. Wipe dry before re-installing on cooktop.

A plastic scouring pad can be used to clean grilles. Do not use oven cleaners.

3. Element Cartridge

The Element Cartridge does not normally need to be removed from the cooktop for cleaning - however all controls must be "off" and elements cool.

Never immerse cartridge in water to clean. This can damage wiring. Interior and bottom of cartridge may be wiped clean with a detergent solution if necessary.

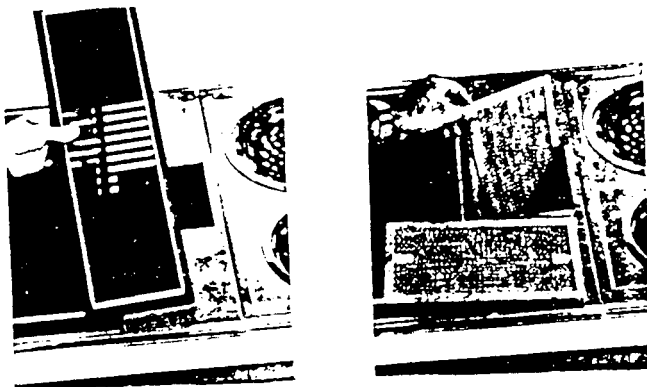
4. Cleaning The Rotisserie

The rotisserie spit and enclosure can be washed the sink using a mild household detergent and a plastic pad. (Remove motor before cleaning enclosures.)

The motor housing can be wiped with a damp cloth after it is unplugged.

5. Other Components and General Care

Refer to Section VII - Maintenance.



Cleaning The Cooktop (This does not include glass-ceramic cartridge)

Section VIII Maintenance

General Care - Two cardinal principles for easy care are: 1. **Prevention**, 2. **Quick Clean Up**.

Commercial oven cleaners must not be used on any aluminum, chrome or plastic parts, as the caustic effect will damage the finish.

A little care regularly keeps an appliance like new and is much easier than waiting until stains are cooked on and a major cleaning job is necessary. All surfaces can be safely washed with detergent and hot water. To retain the original appearance, rinse and wipe surfaces dry after washing.

To keep the fine porcelain enamel and polished metal finishes free of scratches, avoid the use of gritty harsh cleaners, and abrasives which in time will dull the shiny new finish. To add luster to colored porcelain, you can use a glass wax cleaner.

If foods such as fruit juices, vinegar, coffee, tea or milk are spilled on the range, wipe them off immediately to guard against permanent discoloration of the finish.

Never place extremely hot utensils on porcelain finished areas.

The Pound of Cure

If there is a spillover when the range is warm, wipe up with a dry cloth or paper towel. After the range is cool, finish cleaning with warm water and detergent or wash with a solution of 3 tablespoons baking soda dissolved in 1 quart of warm water. Rinse with clear warm water and dry with soft cloth.

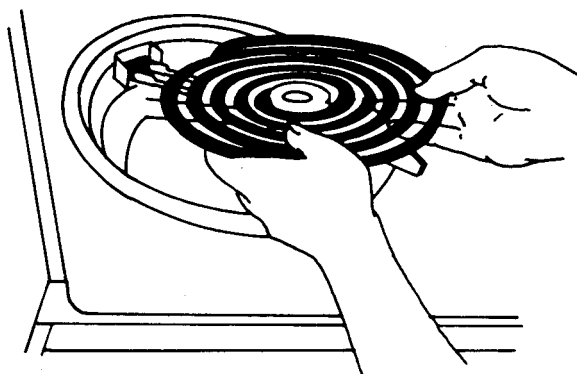
Never scrape surfaces with a sharp object such as a knife or razor blade.

In most cases, ordinary stains can be removed from the range with baking soda and damp cloth. Never use harsh, abrasive cleaners.

In most cases, warm vinegar water will clean chrome surfaces. Use any one of the many good chrome cleaners if the stains prove to be stubborn. A light coating of baby oil will add luster to brushed chrome surfaces.

All removable parts (except aluminum and continuous cleaning surfaces) will clean more easily if soaked in vinegar and hot water (4 tablespoons vinegar to 2 quarts water) for a few hours.

Plug-In Surface Elements



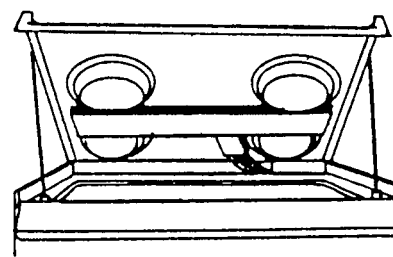
To remove, lift the edge of the element opposite plug-in prongs and pull out. Burner bowls may now be removed by lifting out.

Burner Bowls

First of all the burner bowls **must** be thought of as a cooking utensil rather than as a part of the cooktop, since we clean cooking utensils after every use, we **must** clean the burner bowl after every use.

The burner bowls can be cleaned in hot soapy water or in a dishwasher. If after washing, spots burned on during cooking do not come off, try to remove them with a soapy cloth and chrome cleaner, or ammonia water. If necessary, rub lightly with a metal sponge such as Brillo® or S.O.S.® pads. Do not use abrasive powders or cleaners.

Lift-Up Top



The main top on your range or separate built-in range top may be opened up for cleaning purposes. Top is hinged at rear and is opened by simply lifting up at front edge.

Elements On HI Settings

One of the biggest single causes of damaging the surface elements and impossible to clean spots and burner bowl blue discoloring is the excessive use of Hi heat position. It is absolutely essential that the Hi heat position be used only sparingly to bring food to a quick boil. The lower heat positions do the job just as well and the cooking is more efficient.

Control Panel

To clean the control panel, remove the knobs by pulling off. Using a soft damp cloth, clean the control panel area. Wipe dry before installing knobs.

Control Panel Knobs

To clean the knobs, wash in a mild detergent and rinse with clear water. Wipe dry before installing on unit.

Metal Surfaces

Wash with a mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, or acids as they may damage the finish.

Surface Elements/Griddle Element

Most soil will burn off the elements under normal conditions. Never immerse element in water or wash in dishwasher.

Cleaning The Grille

The grille can be washed in the sink with a mild household detergent or placed in the dishwasher. Wipe dry before re-installing on cooktop.

A plastic scouring pad can be used to clean grille. Do not use oven cleaners.

Cleaning The Grille Pan, Grille Insert And Griddle

These can be washed in the sink using a mild dishwasher detergent and a plastic scouring pad. They also can be placed in the dishwasher to clean. Never use oven cleaners.

Refer to page 8 for pre-conditioning or seasoning griddle after cleaning.

Removable Oven Bottom Plates (Except Self-Clean Models)

All ovens have completely removable oven bottoms. You can take it to the sink for cleaning. To remove, grasp oven bottom on each side near front. Slide oven bottom rack about 1/4" then lift the front and slide out. To replace, reverse procedure.

See page 26 for additional cleaning instructions for continuous cleaning oven bottom plates.

Care and Cleaning of Glass-Ceramic Surface

1. Save on clean-up time:

- Make sure bottom of cookware and cooking area are clean and dry.
- Select correct heat settings and use cookware large enough to accommodate food and liquid to eliminate boilovers and spattering.

- If possible, wipe up food spills and spatters from adjacent heating areas before using such areas for cooking.
- Use a spatter shield when shallow frying.

2. Daily care:

Use Elco or Corning™ Cleaner-Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

- Apply a dab of Cleaner-Conditioner in center of each unit to be cleaned. (For normal cleaning, start with about 1/8 tsp. of Cleaner-Conditioner and apply more if needed.)
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel, and wipe dry.

3. Once a week:

Use cleaner routinely once or twice a week to prevent discoloration, especially in hard water areas.

Remember:

- If a wet paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns.
- Never mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not use sponge or dishcloth. They may leave film of soil-laden detergent water on heating area which may cause discoloration next time area is heated. If that should happen, Cleaner-Conditioner will remove it.

Other Glass-Ceramic Cleaning Materials.

Do Use:

Cleaner-Conditioner should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

1. Elco cleaner No. 2, Bar Keeper's Friend.
2. A fine-polishing cleansing powder such as Bon Ami® polishing powder.
3. Non-impregnated plastic and nylon pads, some examples are: Dobie® scouring pad, Skuffy scouring brush, Tuffy® plastic mesh ball.

Section VII — (Continued)

4. Pan Dandy
5. Delete® cleaner. Specially formulated to clean hard water spots.

Do not use:

Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the cooktop. Use only the type of materials recommended above.

1. Avoid abrasive impregnated plastic, nylon and cloth pads such as: Rescue® brand scouring pads, Scotch-Brite® brand scouring pads, Golden Fleece® pot cleaner and scour cloths - these can scratch.
2. Avoid metal pads such as Chore Girl® pot cleaners, Kurly Kate pot cleaners, S.O.S. soap pads, Paddy® soap pads - these can metal-mark and scratch.
3. Avoid abrasive, heavy-duty cleansing powders such as Ajax® cleanser, Comet® cleanser - these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.
4. Avoid chemical oven cleaners - these can etch the cooking glass-ceramic surface.
5. Avoid rust stain removers such as: Whink® and Zud® rust stain removers.
6. Avoid Clorox® and other bleaches.

Cleaning Broiler Pan - As soon as broiling is finished remove it from the oven and sprinkle tray with detergent and cover with wet paper towels to loosen grease and food particles.

Let pan cool. Wash pan and tray in hot sudsy water. A mild abrasive can be used.

Lift Off Door

Oven door may be easily lifted off and removed. Open door to first stop position and grasp firmly at each side and lift upward and off.

The door can now be taken to the sink for cleaning.

Oven windows are not removable. Wash in place with detergent and warm water or a solution of baking soda and water (3 tablespoons soda to 1 cup water).

To replace door, align door with hinge arms and slide it down into place. Make sure door is all the way down on hinges before closing, to prevent the possibility of chipping porcelain or scratching chrome.

Oven Light Replacement (Self-Clean Oven)

Caution - Disconnect power at main fuse or circuit breaker before replacing bulb.

1. Remove 3 screws holding light cover in place.
2. Use an oven mitt during bulb removal to protect your hand against possible bulb breakage.
3. Replace with 120 volt, 40 watt appliance bulb.
4. Replace glass, retainer and gasket.

Oven Light Replacement

Caution - Disconnect power at main fuse or circuit breaker before replacing bulb.

When the light burns out, replace it with a 120 volt, 40 watt appliance bulb. Use an oven mitt during bulb replacement to protect your hand against possible bulb breakage.

Continuous Cleaning Ovens

How It Works - The continuous cleaning surface is made of a porcelain enamel with a porous texture. When a spatter or spill contacts the porous surface, it is oxidized by the combination of air circulating through the pores and the heat from normal cooking operations. The time necessary for the cleaning action depends on the type and size of the spatter or spill and the operating temperature of the oven.

What To Expect - Continuous Cleaning will handle most spatters automatically. Some deposited toward the very end of the cooking period naturally may still be visible when the food is removed. However, they will diminish in subsequent oven use. The oven will appear presentably clean, even though some spatters may be present. Generally, barring an accident, there's no need to manually clean the oven.

What Not To Expect - Spillovers required assistance because air cannot reach the pores activating the continuous cleaning process. Since your unit has a **removable oven bottom(s)**, it's a simple matter to do this cleaning at the sink with a soft nylon brush and clear water. Heavy spatters also require some assistance as described further in this section.

What Not To Do - Never use any scouring powders on continuous cleaning porcelain. They will fill the pores of the porcelain and stop all cleaning action. **Do Not** use abrasive materials, steel wool, knives or scrapers, scouring pads, etc., as they will damage the finish.