

---

# Use and Care Manual

RYD249

**Caloric**

A **Raytheon** Company

## Congratulations

Your new built-in unit is designed to give you enjoyment, pride and satisfaction and the best meals you have ever prepared.

Some of the best designs, engineering skill and workmanship in the world have gone into your built-in unit. This book will help you to understand it and to use it to its fullest advantage.

### BEFORE YOU CALL FOR SERVICE:

We are assuming that proper installation was made and in accordance with all specifications and local code and that the appliance has been properly grounded.

Your built-in unit is engineered to give you many years of service. It has been thoroughly tested before leaving the factory. If properly cared for, your built-in unit should never require service. However, if your unit fails to perform properly, we suggest you check the following before you call a service man.

If the oven light does not come on, check the following:

\*Is the power cord plugged in?

\*Is the bulb loose? If necessary, replace the bulb with a 40-watt heat resistant bulb. Do not use an ordinary light bulb.

If the oven does not heat, check the following:

\*Is the oven thermostat set to the desired temperature?

\*Is the clock in manual operation?

If the oven does not heat to temperature . . . "electrical failure". If the bake/broil burner on the range will not operate, there may be an electrical failure. Electrical continuity to the unit may be checked by operating one of the electrical features on the unit such as oven light, buzzer on the clock timer, etc.

If these features do not operate, electrical continuity to the unit has been interrupted and should be checked. If the electrical features still do not operate, more than an electrical failure is involved and you should contact your local service source for assistance.

Burner cycles off and on during broiling:

This is a normal condition. Cycling of the burner occurs when you broil for longer times and may occur near the end of the broiling time.

The oven thermostat has been precisely preset at the time of manufacture with precision instruments. Comparative baking results with a prior-owned appliance does 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.

**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	800-289-2897
Southeastern Pennsylvania	215-672-7440

Massachusetts & Rhode Island	800-822-0088
Chicago & Suburbs	708-860-2688
Los Angeles & Vicinity	213-531-1283 OR 800-876-4242

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.

**FOR YOUR SAFETY**

**DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.**

**FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**FOR YOUR SAFETY**

**IF YOU SMELL GAS**

- 1. OPEN WINDOWS.**
- 2. SHUT OFF MAIN GAS SUPPLY VALVE.**
- 3. DON'T TOUCH ELECTRICAL SWITCHES.**
- 4. EXTINGUISH ANY OPEN FLAMES.**
- 5. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

You can be assured that your Caloric built-in oven has been design certified by the American Gas Association as being in compliance with safety standards established by the American National Standard Institute.

**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 \_\_\_\_\_

## INTRODUCTION

It is the responsibility of your dealer or one of his salesmen to describe the features of this new appliance to you. Ask him also to explain the warranty that accompanies this appliance so you will understand who will install it, who will service it under the warranty, and the cost, if any, of these services to you. Ask him what obligation you, as the buyer, have under the warranty, and if this obligation includes any in-warranty expense to you.

Packaged with this appliance is written information covering features, specifications, dimensions, installation requirements, warranty, safety precautions and other points which will help you to take full advantage of the many conveniences it has to offer.

We have attempted to include all information about your oven. However, if you have questions that this book does not answer, please contact your dealer or write to us including all information about your question.

Include the model number of your oven. This will be found on a serial plate located on your unit.

## CONTENTS

SAFETY .....	2
OVEN CONTROLS AND FEATURES .....	4
USING THE ELECTRONIC TIMER .....	6
Setting the Time-of-Day .....	6
Setting the Min/Sec Timer .....	6
Bake Hours and Stop Time Function .....	6
Automatic Time Bake Function .....	7
Alarm Clock Feature .....	7
BAKING .....	8
ROASTING .....	10
BROILING WITH THE ULTRA RAY® BROILER .....	11
SELF-CLEANING THE OVEN - UPPER .....	13
CARE AND MAINTENANCE .....	14
SERVICE INFORMATION .....	15
WARRANTY .....	17
PARTS DISTRIBUTORS.....	Inside Back Cover

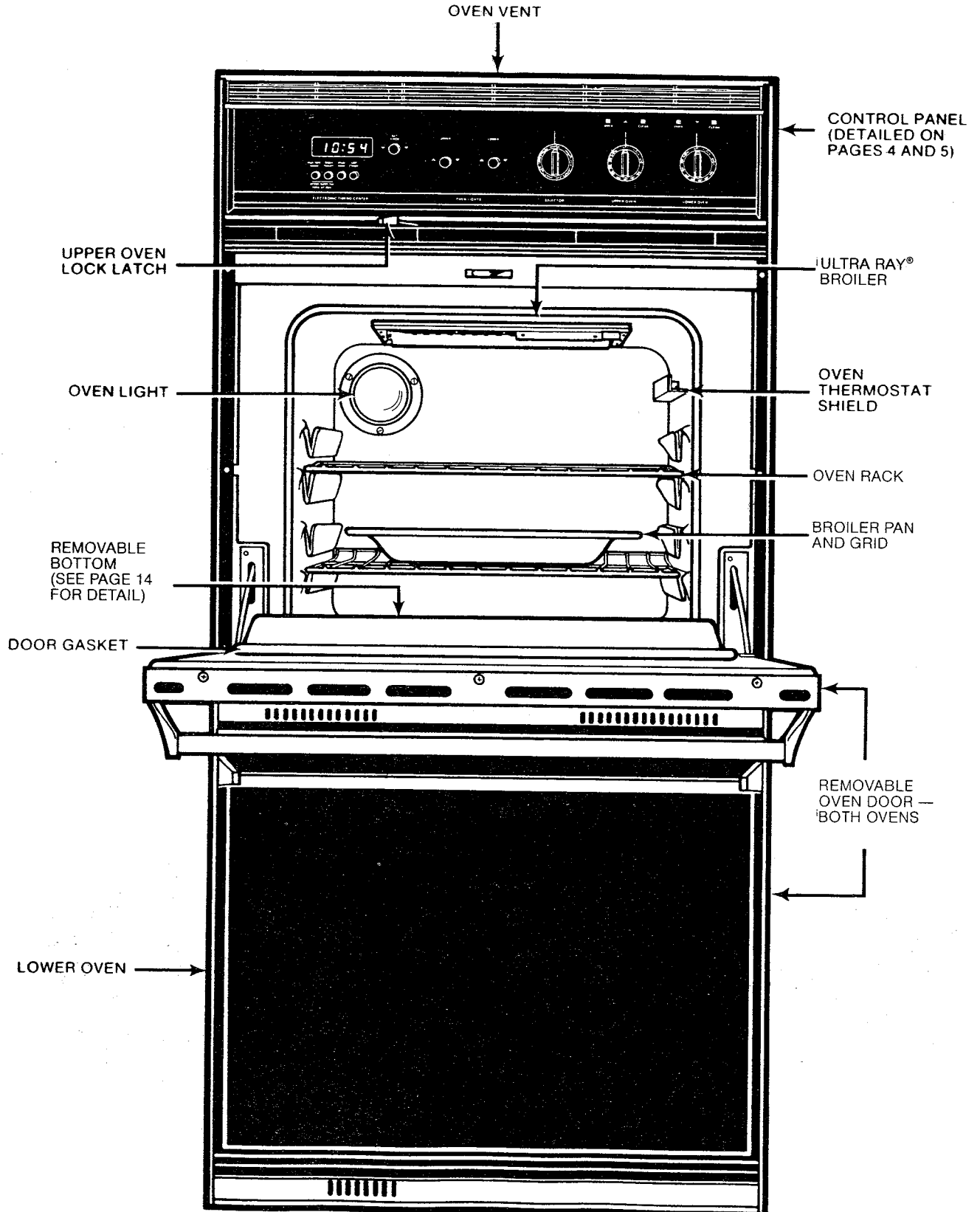
# **IMPORTANT PRECAUTIONS FOR SAFE COOKING**

---

Many years of safe, enjoyable cooking are ensured by learning and following the basic safety guidelines given below. Our ovens are designed for safe, easy operation. Now please do your part by becoming familiar with the following safety rules.

1. Be certain your oven has been installed and properly grounded by a qualified technician.
2. Know where the main gas shut off valve is located.
3. Never use your oven for warming or heating the room.
4. Do not attempt to operate the oven during power failures.
5. Use only dry potholders. Moist or damp potholders contacting hot surfaces can result in burns from steam. Use only well-padded potholders. Do not use dish towels or cloth.
6. When hands are not protected by a potholder, always be sure oven surfaces are cool before touching.
7. To avoid burns, always pull out the oven rack when removing or placing items in the oven. Avoid reaching into a hot oven.
8. Do not cover the oven racks or oven surfaces with aluminum foil. This will hinder heat circulation.
9. Do not cover oven surfaces with aluminum foil when cleaning the oven. The self-cleaning feature makes this unnecessary.
10. Do not attempt to clean the oven or broiler burner ignitor. The ignitors are electrically operated and the danger of electric shock is present.
11. Do not place baking utensils directly on oven bottom.
12. Do not use disposable or substitute broiler pans or grids. The broiler pan and grid supplied with your oven have been scientifically designed to keep drippings cool so they will not become hot enough to ignite.
13. Never cover the broiler grid with aluminum foil. The foil may trap grease and cause smoke or fire. If desired, the broiler pan beneath the grid may be lined with aluminum foil to make clean up easier.
14. Always remove the broiler pan and grid from the oven when baking and roasting. A fire hazard could exist if a soiled pan and grid are left in the oven. Also, any drippings on the grid or pan will become baked on and very difficult to remove.
15. Do not heat an unopened glass or metal container of food in the oven. Built-up pressure inside the container may cause it to burst, resulting in serious personal injury or damage to the oven.
16. Always stand slightly back from the oven door when opening it so the initial rush of heat and steam can escape.
17. Keep oven vents unobstructed.
18. Wear proper clothing. Loose fitting or hanging garments should never be worn while cooking. Tie back long hair.
19. Do not use water on grease fires. Smother a fire's flames or use a dry chemical (such as baking soda) or foam type fire extinguisher.
20. Use extreme care when handling heavy food items, especially when large amounts of fat or other liquids are present.
21. Never leave young children unattended in the kitchen when the oven is in use. Never allow children to sit or stand on oven doors.
22. Do not store items of interest to children in cabinets above or around the oven. Children climbing on the oven door to reach these items could be seriously injured.
23. Clean your oven regularly. See pages 13 through 15 for full cleaning instructions.
24. Do not damage the oven door gaskets. They are essential for a good seal. Take care not to rub, damage, or move the gaskets. Hand clean only the areas recommended on pages 14 and 15.
25. Keep oven area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
26. Do not drape towels or any materials on oven door handles. These items could ignite and you could get burned.

# CALORIC BUILT-IN DOUBLE GAS OVEN FEATURES



# OVEN CONTROLS AND FEATURES

## Electronic Timing Center

The electronic timing center is used to program and control all timing functions. The timing center has five display and programming modes that are activated by the four push buttons.

**Time-of-day.** The present time-of-day is displayed or programmed by pressing the min/sec timer button and bake hours button simultaneously. After programming, the display will show the present time-of-day. AM and PM are not indicated.

**Min/sec timer.** This is displayed or programmed by pressing the min/sec timer button. Display shows the time remaining in the min/sec countdown or 0:00 if not programmed.

**Bake hours.** This is displayed or programmed by pressing the bake hours button. Display shows the time remaining in the cooking period or 0:00 if the mode is not programmed.

**Stop time.** This is displayed or programmed by pressing the stop time button. Display shows the time of day the cooking or self-cleaning cycle will end or 0:00 if the mode is not programmed. Setting range is from the present time-of-day plus 11 hours 59 minutes.

**Self-clean.** This mode is entered by pressing the self-clean button. Display will show a preprogrammed self-clean time of 3 hours or, if self-cleaning is underway, the time remaining in the cycle.

SEE PAGES 6-7 FOR COMPLETE PROGRAMMING AND OPERATING INSTRUCTIONS FOR THE ELECTRONIC TIMING CENTER.

## Set Knob

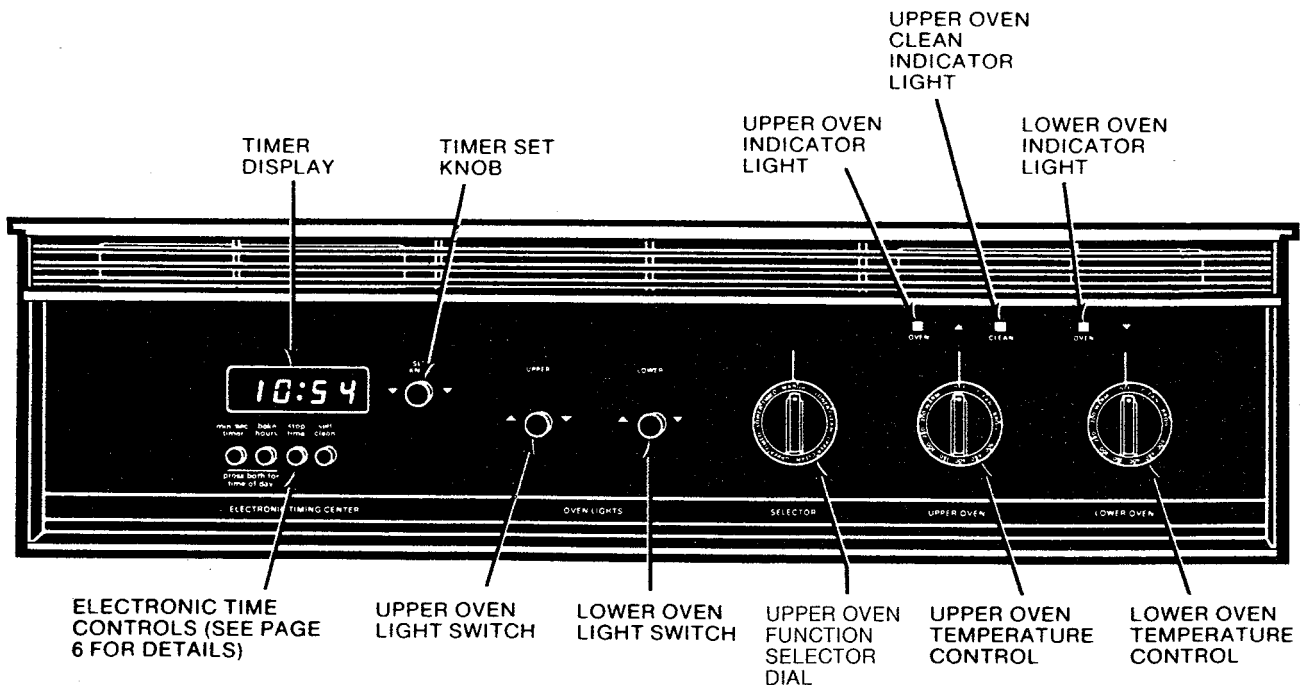
Times are set into the electronic timer by turning the SET KNOB located just to the right of the timing center. Turning to the right increases the displayed time. Turning to the left decreases the displayed time.

## Timer Alarm

The timer alarm cycles at two speeds. A fast beeping indicates the end of a min/sec timer program. A slow beeping indicates the end of a bake hours or stop time program. The alarm does not sound at the end of a self-clean cycle.

The alarm is shut off by pressing either the min/sec timer, bake hours, or stop time button. The alarm shuts off automatically after approximately 2 minutes if it is not silenced manually.

# CONTROL PANEL FEATURES



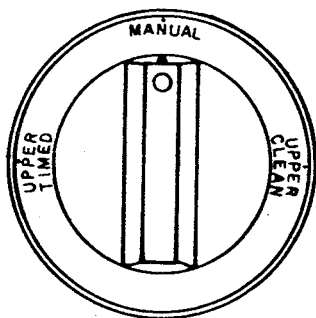
## Interior Oven Lights

The upper and lower ovens have interior oven lights that are controlled by separate switches on the control panel. Turn the switch to the *right* only to turn on and turn off the interior oven light.

## Oven Function Control — Upper Oven

This selector dial has the following three settings:

- **MANUAL.** Use this setting when oven is not in use, when broiling, or when operating the upper oven without an automatic timing or self-cleaning function.
- **UPPER TIMED.** Use this setting to automatically time bake or roast in the upper oven.
- **UPPER CLEAN.** Use this setting when running the upper oven through a self-cleaning cycle.

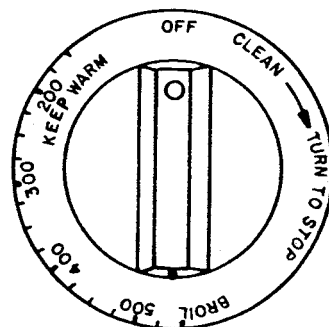


## Temperature Controls

Each oven has a separate temperature control dial. The dials can be set at any temperature from 150° F (KEEP WARM) to 550° F. The upper oven dial has a separate BROIL position. To help in setting the BROIL position, you will feel a slight catching action when you reach the BROIL position. The oven indicator light comes on and remains on during broiling until the oven reaches the safety cut out designed into the thermostat when it will cycle off. When the oven cools down it will cycle back on.

The upper oven control dial is turned past the BROIL position to the CLEAN setting when using the self-cleaning feature. The dial must be turned completely to the right until it stops to reach the correct CLEAN setting for self-cleaning.

Always be sure the controls are in the OFF position when the ovens are not in use.



## Power on Lights

Both the upper and lower ovens are equipped with indicator lights located above their temperature control dials.

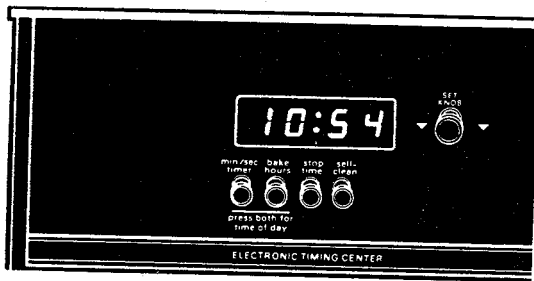
**Oven indicator light.** Anytime the temperature control for an oven is turned to a setting other than OFF, the oven indicator light glows until the oven reaches the selected temperature. The light comes on and goes off as the gas burner cycles to maintain the set oven temperature. When set on BROIL, the light remains on until the oven reaches the safety cut out designed into the thermostat when it will cycle off. When the oven cools down it will cycle back on (upper oven only).

**Clean indicator light** (Upper oven only). This light functions during the self-cleaning program. When lighted, it indicates that the oven has reached the high temperature needed for self-cleaning. The light will go out when the oven has cooled to a safe temperature for opening after the cleaning cycle is complete.



## USING THE ELECTRONIC TIMER

The electronic timing center lets you precisely control baking, roasting, broiling, and self-cleaning in the upper oven. Both the bake hours mode and the min/sec timer mode can be used to time cooking periods. However, only the bake hours and self-cleaning modes shut off the oven when the timing period is over. For example, you can automatically time bake a casserole in the upper oven using the bake hours mode at the same time you bake foods in the lower oven using the min/sec timer. Or you can run the upper oven through a self-cleaning cycle while timing foods in the lower oven with the min/sec timer.



### Power Failure

Power interruptions greater than 1 second result in the loss of programmed information and a flashing 88:88 display. **Do not attempt to use the oven during power outages;** it requires electric ignition. Never attempt to light burners manually.

### Setting the Time-of-Day

Time-of-day must be set before any other program can be used. Power to the timer results in a flashing 88:88 display. To program the time-of-day:

1. Press and hold in the min/sec timer and bake hours buttons at the same time. 0:00 will be displayed.
2. Turn the SET KNOB until the correct time-of-day is displayed. AM and PM are not indicated.
3. Release the min/sec timer and bake hours buttons. The correct time is now set into the timer.

The time-of-day can be changed by following steps 1 through 3 above, but it cannot be changed while there is a bake hours time, stop time, or self-clean cycle programmed into the timer.

### Setting the Min/Sec Timer

The min/sec timer can be used to precisely time baking, roasting, broiling, or warming in either the upper or lower oven. Min/sec timing is ideal for the delicate baking of items such as biscuits, cookies, popovers, and muffins. It can be used for timing up to 99 minutes. Between 0 and 1 minute, the timer can be set in 1-second increments. Between 1 and 10 minutes, it can be set in 10-second increments. Between 10 and 99 minutes, the setting interval is 1 minute.

The min/sec timer can be used at the same time with the bake hours, stop time, and self-clean functions. Before programming the time, set the desired temperature for the oven you are using and allow for preheating, if needed. To program the time:

1. Press the min/sec timer button. The timer will display 0:00, and the arrow above the button will remain lighted to indicate there is a time being programmed.
2. Turn the SET KNOB until the desired duration time is displayed, and release the min/sec timer button.

The timer is now programmed. The alarm will sound at the end of the countdown. The program can be canceled anytime by setting the remaining time to 0:00.

To change back to the time-of-day, press both the min/sec timer and bake hours buttons at the same time. Notice that the arrow above the min/sec timer button will flash slowly to show that there is a program in that mode. Whenever you want to check the time remaining in the program, simply press the min/sec timer button.

### Setting Bake Hours and Stop Time Function

The bake hours program is used for the controlled timing of baked or roasted foods in the upper oven. Because of the relatively short times and turning of foods required for broiling, the bake hours program is not recommended for this use. (Use the min/sec timer.) Times in the bake hours mode are displayed in hours/minutes format, and the setting range is from 1 minute to 11 hours 59 minutes. The setting increment is 1 minute.

In preparation for using the bake hours program, set the oven control selector to the UPPER TIMED position. Set the desired temperature and allow for preheating, if required. To program the duration time:

1. Press the bake hours button. The timer will display 0:00, and the arrow above the button will remain lighted to indicate that there is a time being programmed.
2. Turn the SET KNOB until the desired time is displayed in hours and minutes and release the bake hours button. The international symbol for baking will appear to the left of the programmed time to indicate a time bake program has been set.



The timer has also automatically computed a stop time and entered it into the timer memory. To see what this stop time is, push the stop time button and the timer will display the time-of-day baking or roasting will be complete.

For example, if you are roasting a turkey that calls for a 4-hour, 30-minute cooking time and you program this time into the bake hours mode at 1:00, the timer automatically computes the stop time of 5:30 and enters it into the timer memory. So when you press the stop time button, 5:30 will be displayed.

When the timer is returned to the present time-of-day, you will notice the arrows above the bake hours and stop time buttons flashing slowly on and off to show that there are times programmed into both the bake hours and stop time modes.

The alarm will sound at the end of the bake hours duration. The duration time hours can be changed anytime during the cooking cycle. Setting the remaining duration time to 0:00 cancels the bake hours program. To check either the time remaining in the cycle or the projected stop time, simply press the appropriate timer button.

### Automatic Time Bake Function

The bake hours and stop time modes of the timer can be used to automatically turn on and off the upper oven at preprogrammed times.

The automatic time bake feature is ideal for preparing baked potatoes, cured or frozen meats, most fruits and vegetables, and other foods where there is no danger of spoilage during the time the oven is not on. Automatic time bake should never

be used for egg- or milk-rich recipes such as custards, fish, poultry, pork, foods with stuffing, or other food items that spoil when kept at room temperature for extended periods of time. If a recipe calls for a spoilable item such as milk or eggs, be sure that the item is well chilled before placing it in the oven and that the standing time is very short (30 minutes maximum). To use automatic time bake:

1. Set the oven control selector to the UPPER TIMED position.
2. Program the desired stop time by pressing the stop time button and turning the SET KNOB until the proper stop time is displayed. This is the time you want the food to be finished.
3. Program the required bake hours duration by pressing the bake hours button and turning the SET KNOB until the correct bake time is displayed.
4. Set the oven temperature for the upper oven.

From this information, the timer automatically computes the correct start time and turns on the oven at that time. The oven then time bakes for the duration programmed into the bake hours mode, turns off the oven, and sounds the alarm at the preprogrammed stop time. If additional cooking time is needed, you must program a new bake hours time into the timer to restart the oven.

### Alarm Clock Feature

The stop time mode can be set to act as an alarm clock. Use it as a handy reminder that it's time to run an errand. The alarm clock feature is also great for timing marinades or the waiting period needed for dough to rise.

To use the timer as an alarm clock, set the stop time by pressing the stop time button and turning the SET KNOB until the desired alarm time is displayed. The timer is now programmed to sound the alarm at that time.

You will notice that the bake hours arrow is flashing rapidly. This is a signal that a duration time has not been programmed into the bake hours mode. Since a duration time is not needed for the alarm clock function, press the bake hours button and release it. The timer will revert to the present time-of-day, and the flashing arrow will disappear.

The program can be changed simply by resetting the stop time. An alarm clock program can be canceled by setting the stop time to 0:00.

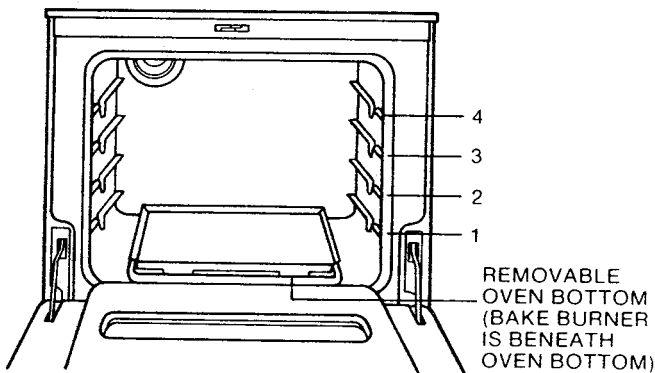
# BAKING

## Preheating

Preheating the oven is necessary when using temperatures below 225°F or when baking. For best results, it is extremely important that you pre-heat the oven when baking cakes and other items that have critical baking temperatures. After the temperature control has been set, the OVEN indicator light goes out when the oven reaches that temperature. Preheating takes no longer than 10 minutes.

## Rack Arrangement and Random Baking Feature

Racks should be arranged before turning on the oven. Each oven has two racks and four rack positions. Position #4 refers to the highest, farthest from the bottom position. Rack position #1 refers to the lowest, closest to the oven bottom.

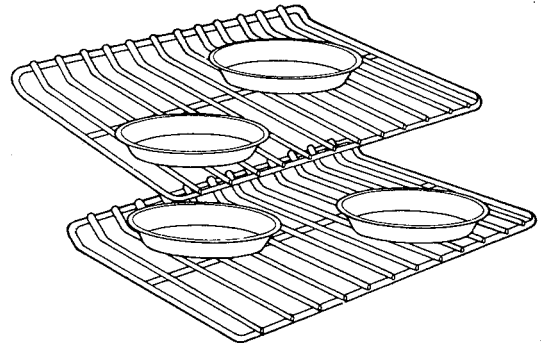


Your oven is equipped with tilt-proof oven racks with automatic stops. The racks can be easily removed and arranged at various levels. To remove a rack, pull it all the way forward to the STOP position. Raise the forward edge of the rack and lift it out. Reverse the procedure to install racks. Always install racks with the turned up edge toward the back of the oven. One or both racks can be used during baking. Do not use more than two racks in one oven.

While it is a good rule of thumb to place items to be baked as near to the center of the oven as possible, the Caloric gas oven features random baking. This means you will achieve consistent, even baking results on all rack positions.

## Pan Placement

When using large (15" × 13") flat pans or trays that cover most of a rack, it is best to use rack positions 2 and/or 3. When using two racks and a



number of smaller pans, stagger the pan positions so that no pan is directly above another. Always position pans so there is 1-1/2" to 2" of space between the outermost edge of the pans and the oven walls. There should also be 1-1/2" to 2" of clearance between pans.

## Bakeware

To ensure good baking results, use the proper baking pans. Use the pan size recommended in the recipe.

Warped or dented pans do not heat evenly and cause poor results.

Cakes, cookies, quick breads, and muffins should be baked in medium-weight, metal pans to ensure a light, tender, golden crust. Use bright or light color aluminum pans for best baking results. Dark pans absorb heat and can cause over-browning.

Use dull (but not dark) surfaced pie plates and bread pans to ensure a crisp crust and nice browning. Glass pans produce a heavier, darker crust.

When using glass bakeware or dark tinted bakeware, reduce oven temperature by 25° and use the recommended recipe time.

## Spillovers

If needed, place a cookie sheet on the lowest rack to catch spillovers from fruit pies and other high-moisture items. Remove this sheet for normal baking.

Never bake directly on the bottom of the oven; always use a rack.

## Aluminum Foil

Never use aluminum foil to cover the oven racks or the oven bottom. Never place foil directly under pans to catch spillovers. The high reflective power of aluminum foil can cause uneven baking results if placed under pans or on the oven racks and bottom. Foil can also block the flow of heat and cause damage to the oven interior.

## Additional Baking Tips

Avoid opening the oven door when baking. Every time the door is opened heat is lost, which leads to poor baking results. Use the interior oven light and oven window to check on baking program (upper oven only). Wait until the shortest recommended baking time is over before checking the food with the oven door open.

## Solving Conventional Baking Problems

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

### BAKING PROBLEM REMEDIES

Problem	Cause	Remedy
Food browns unevenly.	Improper heating.	Preheat until oven indicator light goes out.
	Aluminum foil on oven rack or oven bottom.	Remove foil.
	Baking utensil too large for the recipe or oven.	Use correct size utensil.
	Several utensils crowded together.	Leave at least 1-1/2" or more space between all utensils and oven walls.
Food too brown on bottom.	Baking utensil too large for the recipe.	Use correct utensil.
	Baking utensil dark or glass.	Lower oven temperature 25°F for this type of utensil or use a shiny, reflecting utensil.
Food dries out before browning.	Oven temperature too high.	Lower oven temperature.
	Oven door opened too frequently.	Use min/sec timer or alarm clock function 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.)	Use a cookie sheet. This is a utensil with a small turned up edge at one or both ends for easier handling.
	Cookie sheet too large to allow proper circulation.	Use smaller size cookie sheet. 15" x 13" is maximum recommended size.
	Dark cookie sheet.	Use a light, shiny cookie sheet.
	Cookie sheet left in oven after bake time.	Remove cookie sheet immediately after baking.
	Oven temperature too high.	Lower oven temperature.
Cookies too flat.	Hot cookie sheet.	Allow cookie sheet to cool between batches.
	Oven temperature too high.	Lower temperature. If using dark or glass utensil, lower temperature 25°F.
Cake too brown on bottom or a crust forms on bottom.	Oven temperature too high.	Lower temperature. If using dark or glass utensil, lower temperature 25°F.
Cake not done inside or on top; cake pale, flat, or shrunken.	Incorrect pan size.	Use correct size pan for recipe. If different size pans recommended, be certain to use the correct time for that size pan. Fill pan at least half full, but no more than two-thirds full.
	Oven temperature too low.	Raise oven temperature.
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 half that measurement of batter.

# ROASTING

Roasting is a dry heat cooking process. (In contrast, broiling is a direct heat cooking process.) Roasting is recommended for tender cuts of beef, pork, poultry, lamb, and veal.

## Pans and Rack Arrangement

For the best results, use a shallow, open pan that is close in size to the cut of meat. Always support the meat on a separate roasting rack that fits the size of the pan you are using. The rack keeps the roast from frying or stewing in the juices produced while cooking.

To help self-basting, place the meat in the pan fatty side up. Do not cover the meat or add water. Arrange the oven rack so that the center of the meat is located in the center of the oven. Never put the pan on the oven bottom or the roast will burn.

## Roasting Tips

- When roasting frozen meats, allow one-third to one-half more cooking time than for thawed meats.
- After roasting is complete, allow the roast to stand 15 to 20 minutes before carving.
- Rare or medium-rare meats can be removed several minutes before they are done. The meat will continue to cook after it is removed from the oven.

## Keeping Food Warm

Your oven has a manual WARM setting that is helpful in many ways. This temperature keeps food warm until you are ready to serve. When using the warm feature immediately after baking, roasting, or broiling, remove the food from the oven and open the oven door for about 10 minutes to allow excess heat to escape. **BE SURE THE OVEN HAS COOLED FROM HIGHER TEMPERATURES.**

Moist foods such as cooked vegetables, mashed potatoes, gravy, and yeast rolls should be wrapped or covered tightly in aluminum foil when keeping them warm.

Because this low temperature will not damage china, food can be arranged on a serving platter and kept warm in the oven. Do not use plastic or silver in the keep-warm oven.

Meats can be carved ahead of time and kept warm, but the slices should be covered with a damp

towel, either paper or cloth, to prevent them from drying.

## Roasting Times and Temperatures

Use the following charts as guides for estimating roasting times and temperatures.

### ROASTING GUIDE—MEAT

Food	Oven Temp.	Min/lb
<b>Beef</b>		
Roasts	325°	
Rare		20-25
Medium		26-30
Well-done		33-35
Rolled roast	325°	
Rare		32-36
Medium		36-40
Well-done		43-45
<b>Pork (fresh)</b>		
Fresh ham (whole)	325°	22-28
Loin		35-40
Butt shoulder		40-45
Picnic shoulder		35-40
<b>Ham</b>		
(Smoke-mild cure)	350°	
Picnic shoulder		30-35

### ROASTING GUIDE—POULTRY

Food	Oven Temp.	Approx. Total Cooking Time (In Hours)
<b>Chicken*</b>		
4-5 lb	375°	1-1/2 - 1-3/4
over 5 lb		1-3/4 - 2
<b>Turkey**</b>		
6-8 lb	325°	3-1/4 - 4
8-12 lb		4 - 4-1/2
12-16 lb		4-1/2 - 5-1/2
16-20 lb		5-1/2 - 7
20-22 lb		7 - 8-1/2
<b>Duck (unstuffed)</b>		
3-5 lb	325°	1-1/2 - 2
<b>Goose</b>		
6-8 lb	325°	3 - 3-1/2

\*Small chickens can be roasted at 400° for darker browning—the cooking time will be shorter

\*\*For stuffed turkey or duck, cooking time can be increased 15 to 20 minutes.

## BROILING WITH THE ULTRA-RAY® BROILER

Broiling is a quick-cook method that is done with fast, searing heat. It produces meats that are browned or lightly charred on the outside and moist and juicy on the inside.

The upper oven is equipped with Caloric's exclusive "Ultra-Ray®" broiler. The "Ultra-Ray®" broiler is faster than conventional broilers, so follow the suggested times given in the broiling guide until you familiarize yourself with its operation. For broiling, set the temperature control to the BROIL position. The dial is designed with a slight catch at the BROIL position to ensure that the control is properly set. The oven indicator light also comes on.

**DO NOT PREHEAT THE BROILER BEFORE USING.**

The "Ultra-Ray®" broiler does not require preheating. The burner will light automatically in 50 to 60 seconds.

**CLOSE THE DOOR COMPLETELY FOR ALL BROILING.** The "Ultra-Ray®" broiler consumes most smoke and spatter, and because preheating is not needed, the kitchen stays cooler. Never broil with the second oven rack placed between the rack you are using and the broiler burner.

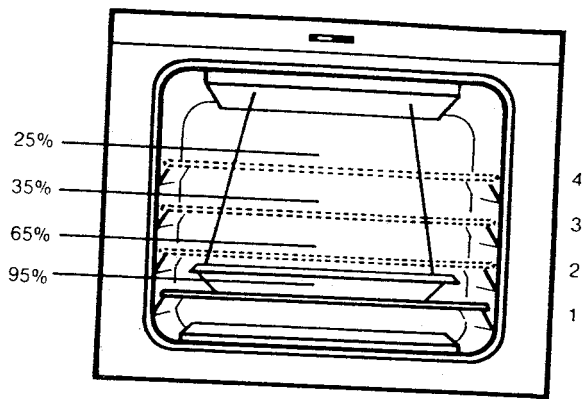
### Broiler Pan and Tray

Each oven is supplied with its own porcelain broiler pan and chrome broiler grid. **YOU MUST ALWAYS USE THE BROILER PAN AND GRID SUPPLIED WITH THE OVEN.** Use of substitute broiler pans and grids can cause excessive smoking and dangerous flare-ups.

### Rack Positions

The "Ultra-Ray®" broiler uses infrared rays to help cook the food. Because these rays can travel only in straight lines, the effective cooking area of the broiler is reduced when you use the higher rack positions. At high rack positions, the rays cannot reach all corners of the broiler grid, so larger pieces of meat might not broil sufficiently at the outer edges.

There are four rack positions for broiling; position #4 is closest to the broiler and position #1 is closest to the oven bottom. The effective cooking areas on the broiler tray for each rack positions are as follows:



Rack Position	Effective Cooking Area
#4	25%
#3	35%
#2	65%
#1	95%

Always center the food on the broiler tray.

The proper distance from the burner is determined by the degree of "doneness" desired, the amount of food being broiled, and the overall broiling time. For rare and medium-rare steaks and meats, place the meat closer to the flame in the rack positions #4 or #3 and use a shorter broiling time. This will produce a charred exterior and juicy interior. For medium and well-done, the meat should be placed farther away from the broiler on rack positions #2 or #1. In lower rack positions broiling times increase. It might not be possible to broil extremely thick pieces of meat to well-done without heavy outside charring.

### Broiling Tips

- Always start broiling on a cold broiler grid to ensure even broiling.
- Do not pierce meat with a knife or fork. This allows the juices to escape.
- Trim the outer layer of fat from steaks and chops and slit fatty edges to prevent the meat from curling.
- Broil food on one side, then season and turn it. Season the second side just before you remove it from the broiler. Do not season meats before broiling. Salt will draw juices from the meat.

- When broiling fish, grease the broiler tray slightly to prevent sticking. Do not grease a hot tray. Thin fish filets do not require turning, and fish should always be broiled skin side down.
- Always broil poultry skin side down first, and split and break joints so the meat will lie as flat as possible.
- If putting barbeque or other sauces on the food, do so in the last 5 to 7 minutes of broiling to prevent burning.

- Always remove the broiler pan and grid from the oven after broiling is complete. Never leave the pan and tray in a hot oven. Rinsing or soaking the grid and pan while it is still warm will make cleanup much easier.

### Safety Tip

Remember, never cover the broiler grid with aluminum foil. A piece of foil lining the broiler pan beneath the grid will make cleanup easier.

BROILING GUIDE				
Food	Size	Rack Position	Time (In Minutes)	
			Side One	Side Two
Steak (beef)	1"			
Rare		4	6	4
Medium		3	6	5
Well-done		2	9	8
	1-1/2"			
Rare		3	7	6
Medium		2	9	8
Well-done		2	10	12
	2"			
Rare		2	10	10
Medium		1	15	20
Well-done		1	15	25
Bacon	full grid	2	8	do not turn
Ground beef Patties	3/4"	2	7	6
Meatballs		2	6	5
Pork chops	3/4"	2	12	6
Chicken parts	skin side down	1	12	11
Fish	3/4" boned filet	1	9	2
	1/2" frozen filet	3	5	4
Sausage Links		2	6	3
Patties	1/2"	2	9	5
Hot dogs (scored)		4	4	1
French fries		3	8	4
Open-face cheese sandwiches		2	3-4	do not turn
Toast	full grid	2	5	2
Tomatoes		2	7	do not turn
Grapefruit		2	7	do not turn

# SELF-CLEANING THE OVEN

## Upper Oven Only

### Self-Cleaning Cycle

During the self-cleaning cycle, extremely high temperatures are generated inside the oven that cause food spills and spatters to decompose into tiny particles of ash that are easily wiped away with a damp cloth.

Cleaning can begin and end whenever you choose within 11 hours and 59 minutes — even when you are away from home or at night. You can also clean the upper oven while you bake or roast in the lower oven. Even delicate items such as angel food cake can be baked while the upper oven is in a self-clean cycle.

**CAUTION:** The self-cleaning cycle should always be used to clean the upper oven. Never use commercial oven cleaners to clean upper oven surfaces.

### Before Cleaning

Before self-cleaning begins, the following preparations are necessary:

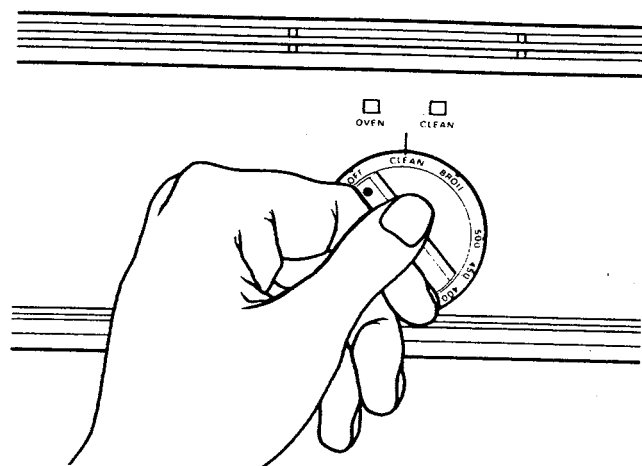
1. The broiler pan, broiler grid, and all oven racks should be removed from the oven. The high heat generated during cleaning can discolor and warp these items. Remove all other cooking utensils as well.
2. Wipe off any large spills from the oven bottom and sides.
3. Some areas of the oven must be cleaned by hand before the self-cleaning cycle begins. Otherwise this soil will be baked onto the oven surface and become very difficult to remove. These areas are the door outside the gasket and the interior of the oven up to 2 inches inside the door frame. Use a soft towel, nonabrasive cleaner, and water, and be sure to rinse off suds completely before starting the self-cleaning cycle. Be careful not to wet down or damage the door gasket in any way.

### Programming and Starting the Cycle

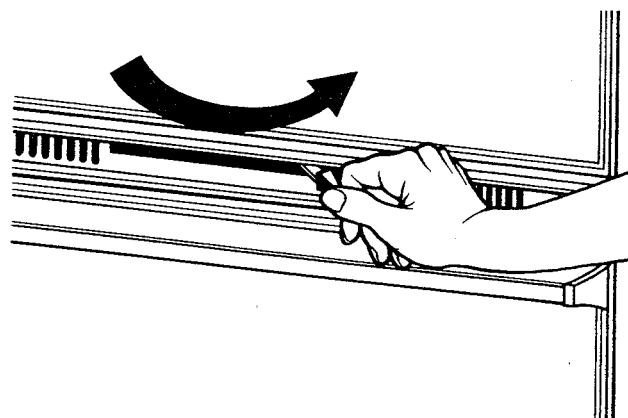
The self-clean function will work only when there is no other automatic timing or alarm clock function programmed into the timer. If needed, cancel any other program in the timer by setting bake hours and stop time to 0:00.

The actual self-cleaning process is started by a simple four-step procedure:

1. Set the oven control selector to the UPPER CLEAN position. The CLEAN indicator light for the upper oven will come on.



2. Set the temperature control for the upper oven to the CLEAN position by turning it as far as it will go to the right. The CLEAN indicator light will go off, but it will come back on when the oven reaches the proper cleaning temperature.
3. Enter the self-cleaning mode by pressing the clean button. The timer display will show C3:00 to indicate a self-clean program of 3 hours has been automatically entered into the timer. The cleaning time can be changed from the standard 3 hours by turning the SET KNOB. Times up to 4 hours are possible. Cleaning times of less than 2-1/2 hours are not recommended because the cycle would be too short to do an adequate job.
4. Close and lock the upper oven door by moving the latch lever as far to the right as it will go. Positive engagement of the lock is needed for self-cleaning. If the lever is accidentally moved from the extreme right-hand position, it must be restored to the locked position.





When the program is set, the exhaust fan will automatically turn on and remain on throughout the cleaning cycle. The oven indicator light will go on to show heating has begun. As the temperature increases, the clean indicator light will go on, and the oven door will automatically lock. When the clean light is on, the door latch cannot be moved. This is a safety measure that prevents the door from being opened at very high temperatures.

### **After Self-Cleaning**

About 45 minutes after the self-cleaning cycle is complete, the clean indicator light will go off to signal the oven temperature has fallen to about broiling temperature. The door latch can then be moved to the left and the door opened.

**After the door is unlatched**, set the temperature control to OFF and the oven function control to MANUAL. When the oven cavity has cooled to a safe temperature, use a damp cloth or sponge to wipe any ash from the oven surfaces. Also, lift out the oven bottom and wipe away any ash from beneath it.

### **To Stop Self-Cleaning**

To cancel or interrupt the self-cleaning cycle, press the CLEAN button when the self-cleaning mode is being displayed, or simply set the cleaning duration time to 0:00.

If the CLEAN indicator light is off, unlatch the door, then set the temperature control and oven function control in the OFF and MANUAL positions.

If the CLEAN light is on, the oven temperature is too high for the door to be opened safely, and the latch will remain locked. Wait for the CLEAN light to go out, then unlatch the door. After the door is unlatched, set the temperature control and oven function control in the OFF and MANUAL positions.

**NOTE:** The door latch can only be operated when the temperature control and oven function control are set to the proper CLEAN positions.

During the first few times the self-cleaning function is used, there might be some odor and smoking from the curing of the binder in the high-density insulation used in the oven. This is normal and will disappear after a few self-cleaning cycles.

The self-cleaning system will dispose of any smoke generated in a normal cleaning cycle. However, if excessive spills have not been wiped up or

soil is allowed to build up and accumulate for a long time, some smoking can occur. This is a temporary condition.

### **Delayed Self-Cleaning**

You can program the timer to begin self-cleaning at a time most convenient to you, such as when you are away from home, when the kitchen is not in use, or at night. To do so:

1. Prepare the upper oven for cleaning, and program the desired clean cycle as outlined above.
2. Press the stop time button and set the desired stop time by turning the timer SET KNOB. As in the automatic time bake function, the timer will automatically compute a starting time based on the cleaning cycle duration. The timer will then automatically turn on the oven, run the programmed self-clean cycle, and turn off the oven. Because the alarm does not sound at the end of a clean cycle, programming an oven to clean overnight is no problem.

## **CLEANING THE OVEN**

### **Lower Oven Only**

The oven should be cleaned regularly with a good oven cleaner such as "Jiffoam" or "Easy-Off". Regular use of the oven cleaner will avoid excessive, baked-on grease build-ups which are difficult to clean. Follow the manufacturer's instructions for the use of the oven cleaners!

**IMPORTANT!** - If you use an oven cleaner on the oven interior be sure the cleaner does not run onto aluminum or chrome trim parts as the finish of these items may be damaged.

The lower oven can be easily cleaned by removing the oven door and oven racks.

**Removing Oven Door** - Open the door to the intermediate stop position (open approx. 4"). Grasp both sides of the door and lift off the hinges.

**Replacing the Door** - Hold it over the hinge arms with the two slots in the bottom of the door lined up with the hinges. Slide the door downward as far as it will go. The door can be removed only from the intermediate position.

## **CARE AND MAINTENANCE**

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

The oven control panel and oven doors can be cleaned using glass cleaner and a soft, lint-free cloth. Never use abrasive cleaners on these surfaces.

The timer buttons, timer SET KNOB, oven selector knob, light switches, and temperature control knobs are all removable to make cleaning easier.

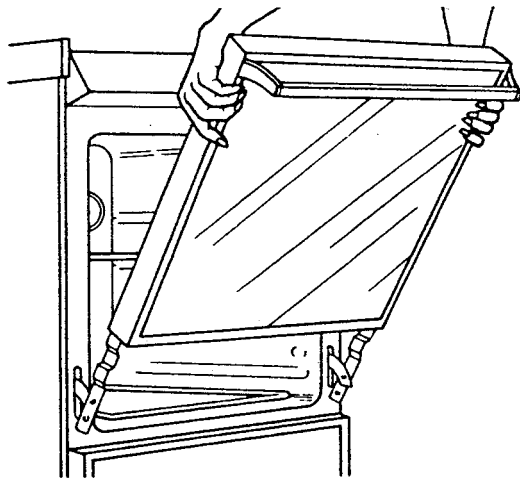
### Removable Oven Bottom

Both ovens have removable bottom panels that make cleanup of heavy spills easier. To remove, grasp the oven bottom on each side near the front. Slide the oven bottom toward the rear of the oven 1/4", then lift the front and slide out the bottom. Although the upper oven bottom is cleaned during the self-clean cycle, it is best to clean up heavy spills as they occur.

### Removable Oven Doors

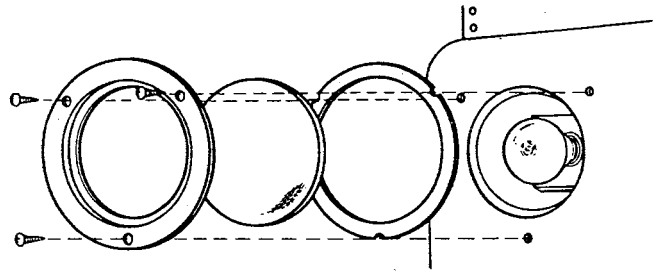
Both oven doors can be easily lifted off and removed for cleaning in a more convenient location. Do not immerse the door in water when cleaning. To remove the door, open it to the first STOP position and grasp it firmly on each side. Remember, the door is heavy. Lift upward and off the metal arms.

To replace the door, align it with the hinge and slide the door down into place. Make certain the door is all the way down on the hinges before closing. NOTE: Make certain that the door with window is replaced on the upper oven only!



### Replacing Interior Oven Lights

**CAUTION:** Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.



1. Remove the three screws holding the retainer, light cover, and gasket in place.
2. Use an oven mitt during bulb removal to protect your hand in case the bulb breaks.
3. Replace the bulb with a 120-volt, 40-watt appliance bulb.
4. Replace the gasket, light cover, and retainer.
5. Reconnect power at the main fuse or circuit breaker.

NOTE: Removing the oven door makes access to the oven light easier.

## SERVICE INFORMATION

It is assumed that your oven has been properly installed in accordance with all specifications and local codes and that the appliance has been properly grounded.

### Before You Call for Service...

- Be sure you read and understand the operating instructions provided with this appliance.
- Check to see that the oven is plugged in and that a house fuse has not blown or circuit breaker has not tripped.
- If the oven does not heat, be sure there are no automatic time bake or self-cleaning programs entered into the electronic timing center. Are all controls properly set?
- Check for blocked air circulation due to:
  1. Block of the oven vent.
  2. Improper use of aluminum foil.
  3. Improper positioning of oven bottom.
  4. Improper positioning of cooking utensils or racks.
- If the broiler burner does not light, be sure the temperature control is set at the exact BROIL position.

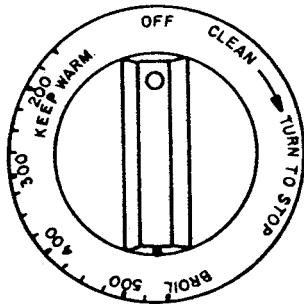
## Oven Temperature Performance

The oven thermostat has been preadjusted at the time of manufacture to maintain an average temperature in close tolerance to the oven thermostat dial setting. It is normal to expect the average oven temperature to vary from the oven thermostat dial setting, and recipes are written in consideration of differences in the average temperature, which may vary as much as 25°.

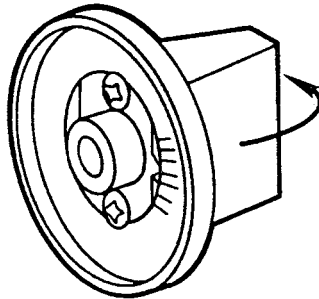
Food texture and the ambient starting temperature of the ingredients are also factors which may alter the recommended completion time. It is also important to consider these same aspects when comparing your new appliance to the one that you were previously using.

If, after using the oven for a period of time, you believe that foods are consistently underdone or overdone, make the following adjustments:

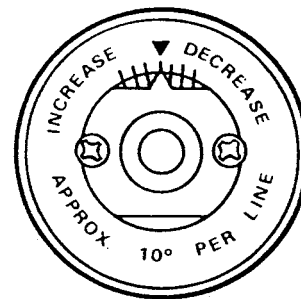
1. Gently pull the oven temperature control knob straight out from the control panel.



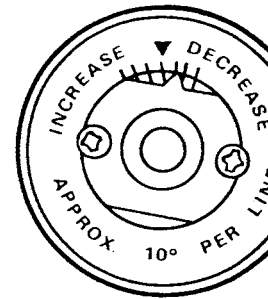
1. REMOVE KNOB.



2. TURN KNOB OVER.



3. FACTORY SET POSITION.



4. LOOSEN SCREWS ADJUST POINTER TIGHTEN SCREWS REPLACE KNOB.

2. Turn the knob over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory set to point at the middle line.
3. Turn the knob handle to move the pointer plate to the next line to increase or decrease oven temperature.
4. Tighten screws with the pointer at the new line and replace the knob on the control panel. Use the oven for a period of time and repeat above procedure if necessary. Move the pointer plate **only one line each time**.

## Serial Number Location

The serial number of your oven is located on the bottom, left side of the oven door opening.

## Service Contract

Caloric offers an appliance service contract which makes it possible to protect yourself against future unexpected investments in functional replacement components and related labor costs on your product 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.

# WARRANTY

## GAS RANGES & OVENS—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 three (3) years 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.

### **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 three (3) years from the initial delivery of the appliance, and continues in force for three (3) years from the initial delivery, even if relocated by the first or subsequent purchaser(s).

### **WARRANTY CONDITIONS**

Caloric's 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.

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.

## Authorized Parts Distributors

### ALABAMA

Washer & Refrigeration Supply Co., Inc.  
716 Second Avenue, North  
Birmingham, AL 35201  
AC205-322-8693

### ARIZONA

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

Appliance Parts Company of Arizona  
2333 N. 35th Ave., Phoenix, AZ 85009  
AC602-269-6385

### CALIFORNIA

API Appliance Parts, Inc.  
1645 Old County Road, San Carlos, CA 94070  
AC415-591-4467 or AC800-950-PART

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

R & B Appliance Parts  
5070 Lindsay Court, Chino, CA 91710  
AC714-591-9405

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  
AC416-291-7415

### COLORADO

Front Range Appliance Parts  
1312 W. Stanford, Englewood, CO 80110  
AC303-761-4195 AC800-727-3727

### CONNECTICUT

All Appliance Parts, Inc.  
474 Frontage Road, West Haven, CT 06516  
AC203-932-3090

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

### DELAWARE

Jacoby Appliance Parts  
228 W. Market St., Newport, DE 19804  
AC302-999-9981

### FLORIDA

Marcone Appliance Parts Center  
8347 N.W. 36th Street  
Miami, FL 33166  
AC306-893-4333 or FL800-432-2805

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 or FL800-282-6636

### 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  
7757 W. Lawrence Ave., Chicago, IL 60656  
AC312-453-8384

Automatic Appliance Parts Corporation  
926 22nd Street, Rockford, IL 61108  
AC815-398-0650

### INDIANA

Hagan Parts Corporation  
807 Oak Hill Road, Evansville, IN 47711  
AC812-423-4254 or IN800-742-3693

### KENTUCKY

Dayton Appliance Parts Co. (Cincinnati Appl. Parts)  
1977 Dixie Highway, Ft. Wright, KY 41011  
AC606-341-9744

Marcone Appliance Parts Center  
4422 Kiln Court, Louisville, KY 40218  
AC502-456-4422

### MARYLAND

Coastline Parts  
816 Snow Hill Road, Salisbury, MD 2180  
AC301-742-8634

Tribble's Inc.  
10731 Baltimore Ave., Beltsville, MD 20705  
AC301-937-7440

Tribble's Inc.  
901 Southern Ave., Oxon Hill, MD 20745  
AC301-894-6161

### MASSACHUSETTS

All Appliance Parts Inc.  
22 Water Street, Cambridge, MA 02141  
AC617-868-8360

### MICHIGAN

Servall Company  
228 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.  
1251 Washington Ave. No., Minneapolis, MN 55401  
AC612-333-0931

### MISSISSIPPI

Appliance Parts Company  
727 South Gallatin, Jackson, MS 39204  
AC810-948-4680

### 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

### NEVADA

Appliance Parts Co. of Arizona (G & N Appl. Parts)  
2001 South Western Ave., Las Vegas, NV 89102  
AC702-382-6532

### 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  
823 No. Olden Ave., Trenton, NJ 08638  
AC809-392-6051

### 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 or AC800-888-7013

### NEW YORK (Continued)

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

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

Dayton Appliance Parts Co. (Cincinnati Appl. Parts)  
11273 Grooms Road, Cincinnati, OH 45242  
AC513-489-1980

Dayton Appliance Parts Co. (Dayco Appl. Parts)  
620 E. Weber Road, Columbus, OH 43211  
AC614-262-6446

Dayton Appliance Parts Co.  
122 Sears St., Dayton, OH 45402  
AC513-224-3531

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 or OR800-452-8055 or 800-547-8535

### PENNSYLVANIA

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

Appliance Parts Distributors  
400 Bristol Pike, Croydon, PA 19020  
AC215-785-6282

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  
AC615-622-4158 or TN 800-572-7357 or AC800-251-6225

### TEXAS

Central Supply  
2612 McKinney  
Houston, TX 77253  
AC713-224-7772

Pearsol Appliance Company  
3127 Main Street, Dallas, TX 75226  
AC214-939-0935 or AC800-492-1993

Standard Appliance Parts Distributors  
2970 Blystone St., Suite 109, Dallas, TX 75220  
AC214-357-6493 or TX800-442-3110 or AC800-527-5008

### VIRGINIA

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

### WEST VIRGINIA

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

Dayton Appliance Parts Co.  
116 Fifth Ave., Huntington, WVA 25701  
AC304-523-1990