

MAINTENANCE & ADJUSTMENTS

Built-in Oven: Electrical disconnect fitting is located under bottom plate in the broiler compartment at right rear.

Built-in Surface Unit: Unplug the three prong power cord. Access, as noted on installation instruction sheet, must be provided through cabinets beneath counter.

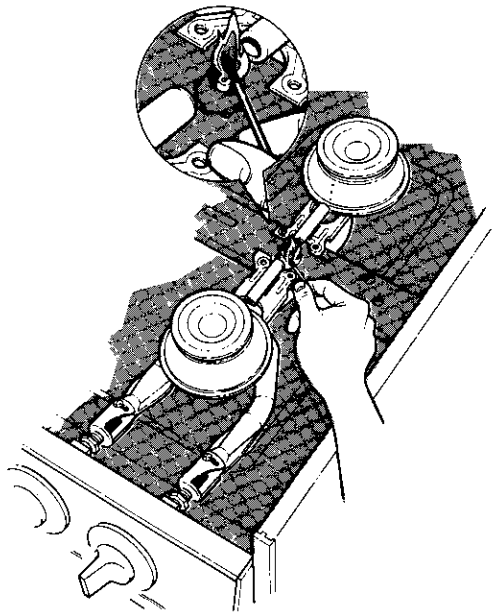
HOW TO LIGHT PILOT(S)

Be sure all surface and oven controls are set in the OFF position prior to supplying gas to the appliance.

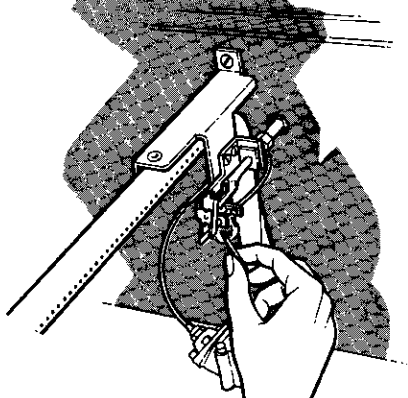
NOTE: When the appliance is first installed, the pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn valve on. When the burner lights, turn the valve off and proceed as directed below.

Surface Burner and Griddle/5th Burner Pilots:

Remove or raise and support cooktop on metal rod. Hold lighted match near the pilot ports.



Primary Oven Pilot: Remove oven racks and oven bottom. With the oven temperature control in the OFF position, hold a lighted match to the pilot located at the back end of

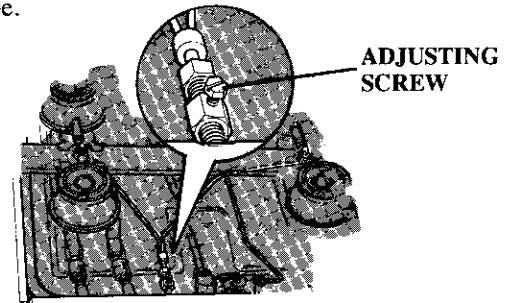


the oven burner. Once pilot is lit, replace oven bottom and racks. Be sure to secure the two screws at the front of the oven bottom.

Eye Level Oven Pilot: Remove oven racks and oven bottom. With the oven temperature control in the OFF position, hold a lighted match to the pilot located at the left end of the burner. The pilot flame is partially hidden by a metal shield so check to be sure pilot flame is lit. Replace oven bottom and oven racks.

ADJUSTING SURFACE PILOTS

The surface burner pilot should be adjusted to an approximate ¼-inch height. Adjustment of the surface burner pilot flame is accomplished by increasing or decreasing the flow of gas to the pilot. A pilot flame adjusting screw is located on the manifold pipe or oven control. To locate the proper pilot flame adjusting screw, trace the surface pilot gas supply tubing from the pilot back to the manifold pipe or oven control. In example below, adjusting screw is located on the manifold pipe.



To adjust pilot flame: Insert screwdriver into the adjusting screw and turn to the right or left until pilot flame is approximately ¼-inch in height.

CAUTION: Do not confuse the surface burner pilot adjusting screw(s) with the Tri-Temp burner adjustment screw or the oven control's "gas type" adjusting screw located within the stem on the oven control.

OPERATION OF SOLID STATE IGNITION MODEL DURING PROLONGED POWER FAILURE

If a power failure prevents use of electric spark system (Solid State Ignition), manual lighting of oven pilot is possible:

Primary Oven—CAUTION: OVEN MUST BE COOL WHEN MANUALLY LIGHTING OVEN PILOT. If oven is warm, wait until it cools before lighting pilot.

1. Open broiler compartment to the full open position. Remove broiler pan and tray for easier access to the pilot located on the right side of oven burner at the back of oven.
2. Reaching through the broiler compartment, hold lighted match to the oven pilot and turn oven temperature control to the desired temperature while observing pilot.

SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS

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

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. TURN ALL RANGE CONTROLS OFF.**
- 2. EXTINGUISH ANY OPEN FLAME OR CIGARETTE.**
- 3. OPEN WINDOWS.**
- 4. DO NOT TOUCH ELECTRICAL SWITCHES. (DO NOT TURN ANY ELECTRICAL SWITCHES ON OR OFF. SPARKS MAY IGNITE THE GAS).**
- 5. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

IN CASE OF FIRE:

1. Turn range controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
 - If the fire is in the oven, smother it by closing the oven door.
 - If the fire is in a pan on a surface burner, cover the pan.
 - Baking soda is also effective, if available.
 - Do not use water on grease fires.

INSTALLATION

Installation of the appliance must conform with local codes or, if no codes exist, with the current National Fuel Gas Code. Installation and adjustment of the appliance must be performed **ONLY** by a qualified installer or serviceman in accordance with the Installation Instructions. See accompanying Installation Instructions.

Be sure floor covering under your range can withstand prolonged heat.

This is a heavy appliance and can settle into soft floor coverings, such as cushioned-vinyl. When moving on this type of floor, use care.

A range should **NOT** be installed directly over kitchen carpeting unless an insulating pad or 1/4-inch thick piece of plywood is placed between the range and carpet.

If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Be certain all packing materials are removed from the range before operating, to prevent fire or smoke damage should the packing material ignite.

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.

GAS TYPE

All models are adjustable for use with **NATURAL** or **LP** (bottled) gas. An appliance adjusted for one type of gas **CANNOT** be used with the other type until adjustments are made by a qualified serviceman.

GAS ODOR

If gas odor is detected, cut off the gas supply to the appliance. Then, call your installer or local gas company to have the leak checked. **NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.**

SERVICING

Electrical supply must be disconnected before servicing appliance.

Do not repair or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

SAFETY INSTRUCTIONS

VENTING

Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

CLEANING

Turn off all controls and wait for range parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

AEROSOL SPRAYS

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

STORAGE ABOVE RANGE

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

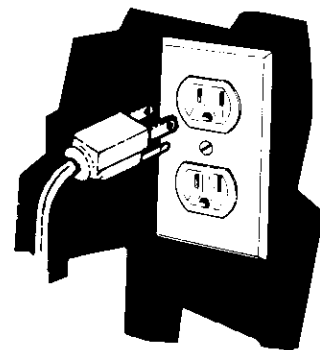
VENTILATING HOOD

To reduce the hazard of storage above a range, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

If an ungrounded, two-hole or other type electrical outlet is encountered, IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**



Always disconnect power to appliance before servicing.

SAFETY INSTRUCTIONS

UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan. Be sure you know which knob controls each surface burner.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

COOKING UTENSILS

ALUMINUM - Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

COPPER - Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

STAINLESS STEEL - Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

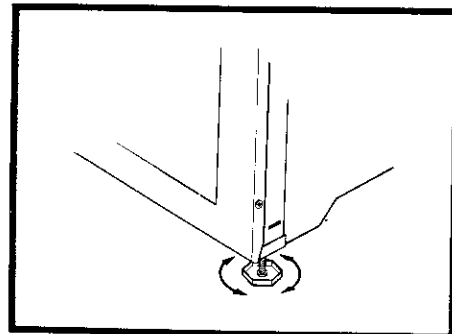
CAST IRON - Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

GLASS/GLASS-CERAMIC - Transfers heat slowly and unevenly, but holds heat well.

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. Check and follow manufacturer's recommended use or limitations for such utensils.

LEVELING LEGS

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.

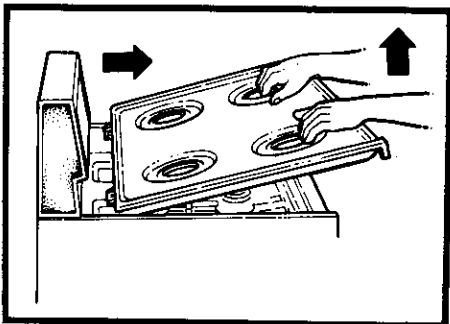


SURFACE COOKING

COOKTOP

To remove cooktop: When cool, first remove grates and drip bowls, if equipped. Grasp two front burner wells and lift up.

The top can be completely removed or, if equipped with a metal support rod, can rest on the rod. Support rod is located across the front of the burner box.

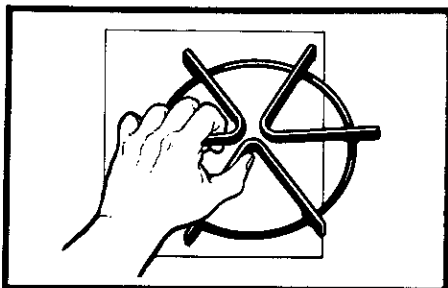


BURNER GRATES

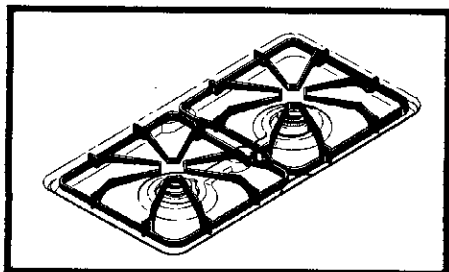
Your range will be equipped with either round or square grates.

CAUTION: Burner grates must be properly positioned before cooking.

When reinstalling round grates place pins in slots so grates stay in place.



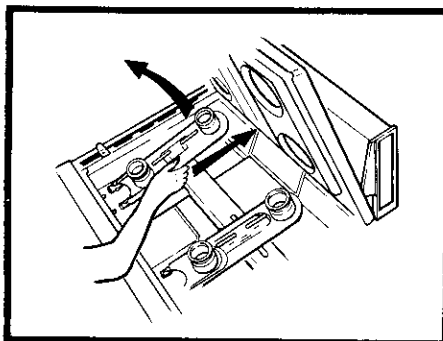
When reinstalling square grates, place indented sides together so straight sides are at front and rear.



SURFACE BURNERS

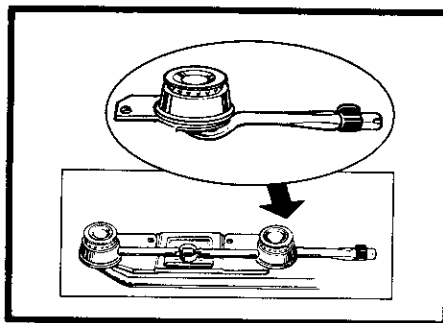
All surface burners are secured in place during transportation with either a shipping screw or a spring clip. Once the range is installed, these must be removed to allow quick and easy removal of the burner.

To remove the one piece uniburner:



Allow burner to cool. Lift cooktop. To remove uniburner, lift up slightly and pull out. Under no circumstances are burners to be taken apart for cleaning.

To remove standard single burner:



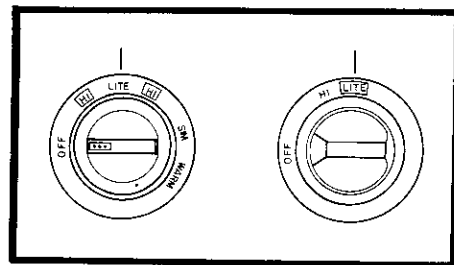
Remove or support cooktop. Grasp burner head and tilt to release tab from slot near igniter. Lift up and toward back of cooktop until air shutter end of burner releases from valve.

LIGHTING SURFACE BURNERS

Your range is equipped with either standing pilots or pilotless ignition which eliminates the constant standing pilot.

To light burner:

1. Place utensil on burner grate.
2. Push in and turn knob to the LITE position. On models equipped with pilotless ignition a clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size.



If flame should go out during a cooking operation, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.

OPERATING RANGE WITH PILOTLESS IGNITION DURING A POWER FAILURE.

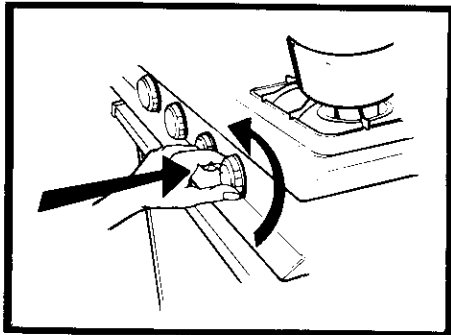
1. Hold a lighted match to the desired surface burner head.
2. Turn knob to LITE. The burner will then light.
3. Adjust the flame to the desired level.

CAUTION: When lighting surface burners, be sure all controls are in the OFF position. STRIKE MATCH FIRST and hold in position before turning knob on.

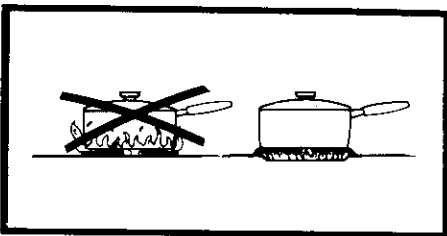
SURFACE COOKING

SELECTING FLAME SIZE

If a knob is turned very quickly from HIGH to WARM setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light again.



Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above range.



CAUTION: Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat.

GRIDDLE AND 5TH BURNER

(36" Range Only)

Before using the die cast aluminum griddle for the first time, season it by lightly rubbing the surface with a small amount of unsalted shortening. To prevent damage to the finish, do not use metal utensils, a high flame setting or suddenly change temperatures, such as immersing hot griddle in water.

Remove Griddle Cover:

1. Press down on any corner.
2. Slide fingers under 2 sides of griddle cover and lift off. **DO NOT** pry off with any instrument or tool.

To Use Griddle:

1. Remove porcelain griddle cover BEFORE turning on griddle burner. Top cover must be removed whenever griddle burner is in use.
2. Be sure grease cup, located under griddle, is in place.
3. Position griddle correctly. For even cooking results, preheat griddle using a low flame setting for about 5 minutes or until the entire cooking surface is heated. Sprinkle

a few drops of water over griddle; if properly heated, water will bead and dance. The water will sizzle and steam if griddle is not hot enough.

4. Never replace griddle cover until griddle has cooled completely.

To Clean Griddle:

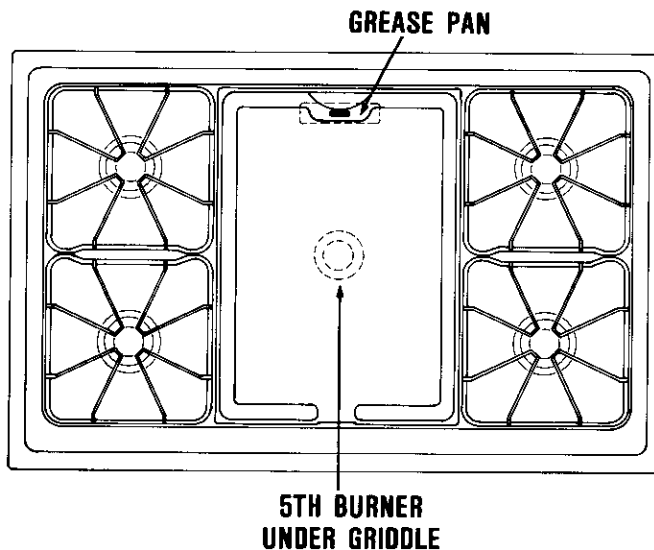
When griddle is cool, remove and wash in hot soapy water; rinse and dry. Do not wash in the dishwasher. Detergents will completely remove the seasoning.

GREASE PAN

There is a grease pan located at the center rear of the griddle burner. This pan should be removed and cleaned as necessary.

FIFTH BURNER

The griddle burner can be used as a fifth surface burner. Merely remove the griddle and replace with extra grate provided.



USING YOUR OVEN

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. Please expect some differences with this new range.

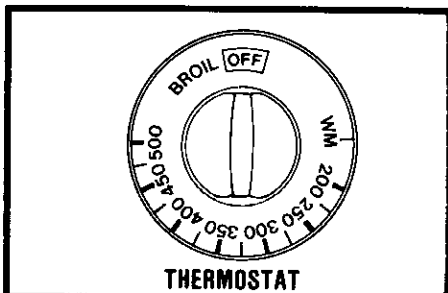
(ON PILOTLESS IGNITION MODELS)
**OVEN CANNOT BE
USED DURING A
POWER FAILURE**

The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal, and no gas escapes during this delay.

OVEN VENT

Your oven is vented through a duct at the base of the backguard or backsplash panels on eye-level models. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent openings or nearby surfaces during oven operation as they may be hot.

OVEN CONTROL



Your range is equipped with an OVEN THERMOSTAT knob which is used to select and maintain the oven temperature. Always turn this knob just TO the desired temperature not to a higher temperature and then back. Turn this knob to OFF whenever the oven is not in use.

PREHEATING

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

Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

OVEN RACKS

The two oven racks are designed with a "lock-stop" position to keep racks from accidentally coming completely out of the oven.

To remove: Be sure rack is cool. Pull rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock-stop" position to be sure rack is correctly replaced.

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

Place food in the oven on center of the rack. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils.

RACK POSITIONS:

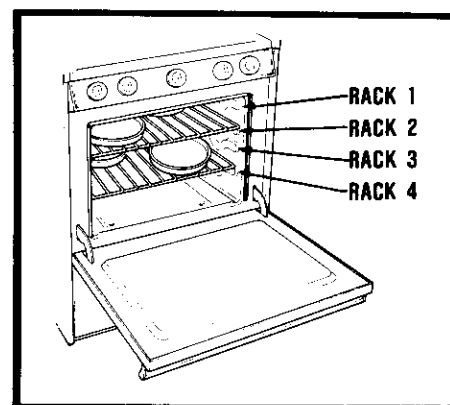
RACK 1 (top of oven) used for broiling thin foods.

RACK 2 used for one-rack baking or broiling thicker cuts of meat.

RACK 3 used for most one-rack baking and for roasting some meats.

RACK 4 used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.



USING YOUR OVEN

HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.
2. Turn oven thermostat knob to desired temperature. Allow oven to preheat until oven burner cycles off.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Turn oven thermostat knob to OFF. Remove food from the oven.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

| PROBLEM | CAUSE | PROBLEM | CAUSE |
|--|---|-----------------------------------|---|
| <i>Cakes are uneven.</i> | Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid. | <i>Excessive shrinkage.</i> | Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall. |
| <i>Cake high in middle.</i> | Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. | <i>Crumbly or dry texture.</i> | Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long. |
| <i>Cake falls.</i> | Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently. | <i>Uneven texture.</i> | Too much liquid. Undermixing. Oven temperature too low. Baking time too short. |
| <i>Cakes don't brown evenly on bottom.</i> | Oven not preheated. Pans darkened, dented or warped. | <i>Cakes have tunnels.</i> | Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high. |
| <i>Cakes don't brown on top.</i> | Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often. | <i>Cakes crack on top.</i> | Batter overmixed. Oven temperature too high. Too much leavening. |
| <i>Cakes, cookies, biscuits too brown on bottom.</i> | Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil. | <i>Cake not done in middle.</i> | Temperature too high. Pan too small. |
| | | <i>Pie crust edges too brown.</i> | Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin. |
| | | <i>Pies have soaked crust.</i> | Temperature too low at start of baking. Filling too juicy. Using shiny metal pans. |

USING YOUR OVEN

HOW TO ROAST

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Most meats are roasted at 325°F except tenderloin at 425°F and smaller poultry at 375°F to 400°F.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

PORK

Pork should always be cooked to an internal temperature of 170° (well done) throughout.

ROASTING CHART

| CUT OF MEAT | APPROXIMATE WEIGHT | INTERNAL TEMP. | TEMP. | TIME |
|-------------------------------|--------------------|---|-----------|--|
| BEEF Standing Rib | 6 to 8 lbs. | 140°F (rare) 160°F (medium) 170°F (well done) | 300-325°F | 23 to 25 min/lb. 27 to 30 min/lb. 32 to 35 min/lb. |
| | 4 to 6 lbs. | 140°F (rare) 160°F (medium) 170°F (well done) | 300-325°F | 26 to 32 min/lb. 34 to 38 min/lb. 40 to 42 min/lb. |
| Rolled Rib | 5 to 7 lbs. | 140°F (rare) 160°F (medium) 170°F (well done) | 300-325°F | 32 min/lb. 38 min/lb. 48 min/lb. |
| Rib Eye | 4 to 6 lbs. | 140°F (rare) 160°F (medium) 170°F (well done) | 350°F | 18 to 20 min/lb. 20 to 22 min/lb. 22 to 24 min/lb. |
| Tenderloin, Whole | 4 to 6 lbs. | 140°F (rare) | 425°F | 40 to 60 minutes (total time) |
| | 2 to 3 lbs. | 140°F (rare) | 425°F | 45 to 50 minutes (total time) |
| Sirloin Tip (high quality) | 3 to 4 lbs. | 140 - 170°F | 325-350°F | 35 to 40 min/lb. |
| | 6 to 8 lbs. | 140 - 170°F | | 30 to 35 min/lb. |
| Rolled Rump (high quality) | 4 to 6 lbs. | 150 - 170°F | 325-350°F | 25 to 30 min/lb. |
| PORK LOIN Center Half | 3 to 5 lbs. | 170°F Throughout | 325°F | 30 to 35 min/lb. |
| | 5 to 7 lbs. | 170°F Throughout | | 35 to 40 min/lb. |
| LAMB, LEG | 5 to 9 lbs. | 160°F (medium) 170 - 180° (well) | 325°F | 25 to 30 min/lb. 30 to 35 min/lb. |

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiler insert is designed to keep fat from being directly exposed to the burner to eliminate possible fire hazards.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

TO BROIL

1. Before broiling, trim excess fat to prevent excessive spattering and cut slashes around the outer edges of the meat to prevent curling during cooking.
2. Place broiler pan on any of the recommended rack positions. If food is placed too close to the burner overbrowning and smoking may occur. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want meat well done.
3. Broiling should be done with oven door closed.
4. Turn oven thermostat knob to BROIL.

5. Follow suggested times in broiling chart. Meat should be turned once about half way through cooking.

6. Check doneness by cutting slit in meat near center for desired color.

NOTE: Below are recommended rack positions. Remember, the closer to the flame, the quicker the food cooks. You can choose position according to the desired doneness.

BROILING CHART

| TYPE OF FOOD | RACK # | DONENESS | TOTAL TIME |
|--|--------|-----------------------------|--|
| Steaks 1" | 2 | rare medium well done | 8-10 min. 12-14 min. 18-20 min. |
| 1½" | 2 | rare medium well done | 14-16 min. 18-20 min. 25-30 min. |
| Hamburgers ¾" - 1" | 2 | rare medium well done | 10-12 min. 12-15 min. 15-18 min. |
| Chicken Halves | 2 | well done 185°F | 30-40 min. |
| Fish Filets Fresh Frozen | 2 2 | flaky flaky | 10-15 min. 15-20 min. |
| Ham Slice (Boneless) ¼" - ¾" Pre Cooked Uncooked | 2 2 | well done | 8-15 min. 15-20 min. |
| Bacon | 1 | well done | 2-4 min. |
| Chops ½" | 1 | well done | 6-10 min. |

FEATURES

DIGITAL CLOCK AND TIMER



88:88 will flash in the display when range is first connected to power or if power is interrupted.

TO SET: Press and hold clock SET button while turning Minute Timer knob to the correct time-of-day. Minute Timer knob can be turned in either direction.

MINUTE TIMER

TO SET: Turn MINUTE TIMER knob to the right, to the desired time, up to 60:00 (1 hour). Timer will begin counting down after a few seconds delay. When time has lapsed, a continual beep will sound for up to 2 minutes.

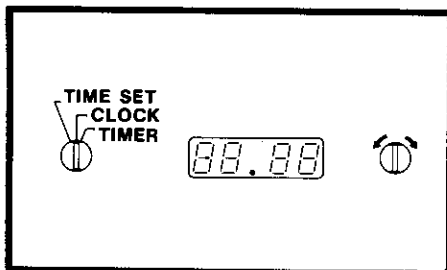
Press CLOCK SET button to stop beep sounds. The correct time-of-day will reappear in the display.

To cancel a timing operation, turn MINUTE TIMER knob to the left, until 00:00 appears in the display. The correct time-of-day will reappear in the display after a few seconds delay.

To check time-of-day during a timing operation, press and hold CLOCK SET button. Time will reappear in the display.

ELECTRONIC DIGITAL CLOCK AND TIMER

When power is first supplied to the range, or if there is a power failure, the display will blink 88:88. Follow the instructions below to set the clock.



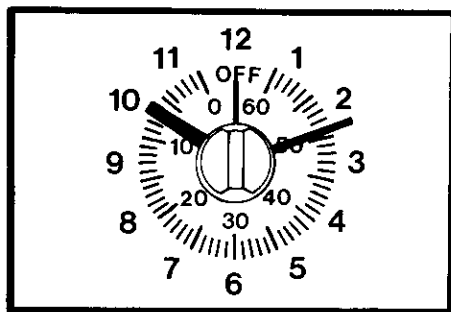
TO SET THE CLOCK:

1. Turn knob to the TIME SET position.
2. Turn SET knob in either direction and hold until the correct time-of-day appears in the display.
3. Turn knob to the CLOCK position.

TO SET THE TIMER:

1. Turn knob to the TIMER position.
2. Turn SET knob in either direction and hold until the desired time appears in the display. Display will immediately begin counting down in seconds.
3. When time lapses, an alarm will sound and the correct time-of-day will reappear in the display.
4. Turn knob to the CLOCK position.

ANALOG CLOCK AND TIMER



TO SET CLOCK: Push in and turn Minute Minder knob to the left to the correct time-of-day. Be sure Minute Minder hand is on OFF after setting clock.

TO SET MINUTE MINDER: Turn knob in either direction to the desired time. When the bell rings, manually turn the Minder to OFF.

EYE LEVEL OVEN

(If equipped)

Do not use the upper oven for cooking items that are too heavy or bulky to handle easily, especially if considerable amounts of hot fat or liquids are involved. Removing such foods from the oven is difficult and can be hazardous.

The size of this oven makes it convenient for cooking smaller quantities of food. However, it does have some limitations. Do not use a large cookie sheet, pan or other utensils which will block air flow in the oven. Two cake layers can be baked at the same time, but should be placed on two racks and staggered so one is not directly over the other.

CONTINUOUS CLEANING OVEN

WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven contains a special catalyst and is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place - no cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

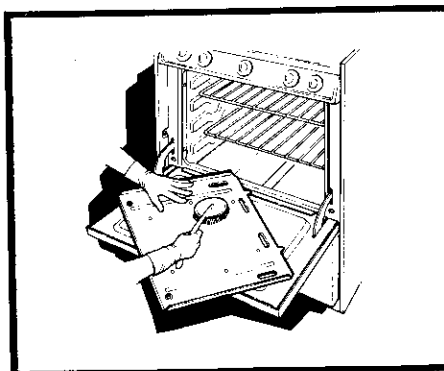
MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



HINTS

Brittle crusts or stains can be loosened by **GENTLY** tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE, ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

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

NOTE: The lower broiler compartment may be lined with porcelain-enamel and **NOT** with the Continuous Cleaning finish. Follow cleaning instruction in cleaning chart on page 14.

COMMERCIAL OVEN CLEANERS

Never use cleaners on the oven burner, exterior finishes, trim parts or on the Continuous Cleaning Oven finish. These parts will be permanently damaged by the cleaner.

MAINTENANCE

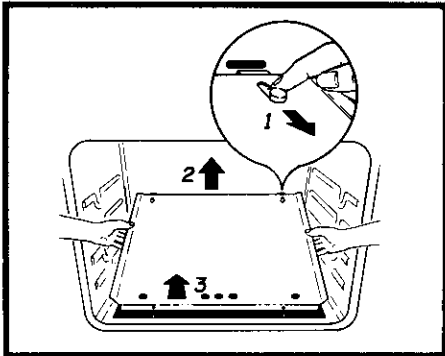
OVEN BOTTOM

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the holes in the front edge of the oven bottom clear the pins in the oven front frame. Remove oven bottom from oven.

36" Models: Push oven bottom toward back of oven. Lift front end up. Pull toward front of oven and remove.

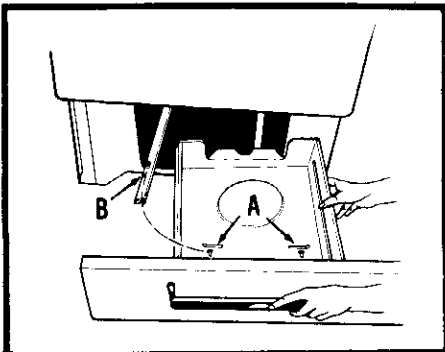
To replace: Fit holes onto pins, lower rear of oven bottom and slide the catches back to lock oven bottom into place.



BROILER DRAWER

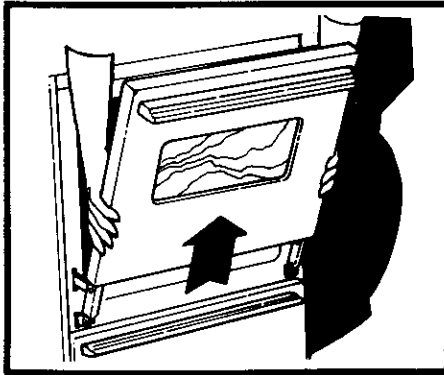
To remove: Lift and rotate the two levers "A" to the side, pull drawer forward, up and out.

To replace: Line up hooks on drawer slides "B" with holes in drawer and push until hooks are caught. Return levers "A" to locking position.



OVEN DOOR

To remove lift-off door: Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To replace door: Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

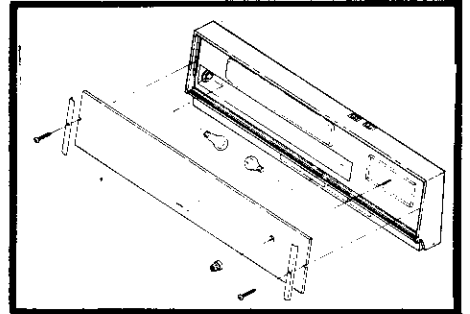
Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place.

LIGHT REPLACEMENT

Before replacing light bulb, **DISCONNECT POWER TO RANGE.** Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

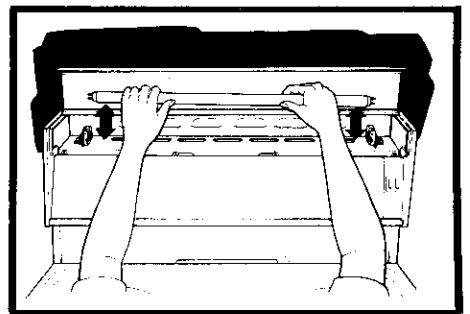
To replace oven light: Be sure bulb and oven are cool before replacing bulb. Remove bulb with a dry pot holder to prevent possible harm to hands and **very carefully** remove bulb. Replace with a 40 watt **APPLIANCE** bulb. Reconnect power to the range.

To replace surface light: Remove clock knob, two screws and two retainer strips. Carefully remove glass panel and light bulbs. Depending on your model, replace with either a 40 watt fluorescent or a 15 watt incandescent light bulb. Replace parts and restore power to appliance.

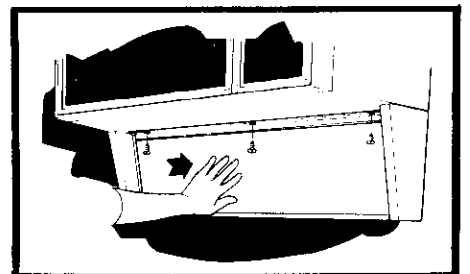


To replace fluorescent surface light: Grasp the top trim of backguard with thumbs under front edge and pull outward while lifting to release trim from catches at each end.

Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place and restore power.



To replace fluorescent surface light: On eye level models only. Remove two screws holding trim piece along side edge of glass. Support glass while removing screws so glass will not fall forward. Remove bulb and replace. After replacing bulb, restore power and check light operation prior to replacing glass panel.



CLEANING CHART

| PARTS | CLEANING AGENTS | DIRECTIONS |
|---|---|--|
| Broiler insert & pan | Soap & water Plastic scouring pad Soap filled scouring pad | Remove from broiler after use. Allow to cool, then pour off grease. Place soapy cloth over tray and pan, let soak to loosen soil. Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. |
| Burner box | Soap & water Appliance wax | Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry. If desired, an application of wax can be used. |
| Control knobs | Mild detergent & water | To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly. |
| Backguard - glass oven window | Soap & water Paste of baking soda & water Window cleaning fluid or ammonia | Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. |
| End panels, polyester | Soap & water | Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Never use oven cleaners. |
| Grates | Detergent & water Soap filled scouring pad | Grates are made of porcelain coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. Clean stubborn soil with soap filled scouring pad. |
| Metal finishes - Aluminum - backguard & control panel Chrome & stainless steel - trim parts | Soap & water Paste of baking soda & water | Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish. |
| Oven racks | Soap & water Cleansing powders & plastic pads Soap filled scouring pad | Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. |
| Exterior porcelain finish | Mild soap & water Paste of baking soda & water | Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range. |
| Interior porcelain finish (See page 12 for continuous clean oven instructions) | Soap & water Cleansing powders & plastic pads Commercial oven cleaner | Wipe acid stains immediately with a dry cloth. Clean oven walls and bottom with soap and water. Stubborn soil is removed with cleansing powders or plastic pad. Do not use metallic cleaning pads. They will scratch the surface. Commercial oven cleaners can be used but follow manufacturer's directions. |
| Chrome drip bowls | Soap & water Paste of baking soda & water Plastic scouring pad | Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. NOTE: Rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on. |
| Surface burners | Soap & water Paste of baking soda & water Plastic scouring pad such as Tuffy® | Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: steel wool, abrasive cleaning agents, dishwasher detergent, or metal polishes. These will damage finish. Do not clean burners in dishwasher. Burners can be dried in the oven set at 140°F. CAUTION: Burner and burner tube must be dry before use. |
| Vinyl finishes Door handles Manifold panel | Soap & water | Never use abrasive or caustic cleaning agents on vinyl finishes. |

SERVICE

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

| PROBLEM | CAUSE | CORRECTION |
|--|--|--|
| 1. Surface burner fails to light | <ul style="list-style-type: none"> a. power supply not connected (Pilotless ignition) b. clogged burner port(s) | <ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box b. clean ports with straight pin |
| 2. Burner flame uneven | <ul style="list-style-type: none"> a. clogged burner port(s) b. burner not properly positioned | <ul style="list-style-type: none"> a. clean ports with straight pin b. see page 5 to correctly replace burner |
| 3. Surface burner flame <ul style="list-style-type: none"> • lifts off port • yellow in color | <ul style="list-style-type: none"> a. air/gas mixture not proper | <ul style="list-style-type: none"> a. call serviceman to adjust burner primary air |
| 4. Oven burner fails to light | <ul style="list-style-type: none"> a. power supply not connected (Pilotless ignition) | <ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box |
| 5. Oven temperature inaccurate <ul style="list-style-type: none"> • food takes too long or cooks too fast • pale browning • food over-done on outside and under-done in center • over browning | <ul style="list-style-type: none"> a. oven not preheated b. incorrect rack position c. incorrect use of foil d. oven bottom incorrectly replaced e. oven thermostat sensing device out of holding clip(s) | <ul style="list-style-type: none"> a. preheat oven 10 minutes b. see page 7 c. see page 7 d. replace oven bottom correctly e. reinsert sensing device securely into clip(s) |
| 6. Clock and/or light does not work | <ul style="list-style-type: none"> a. power supply not connected b. burned out light bulb c. defective switch, starter or ballast d. defective clock or loose wiring | <ul style="list-style-type: none"> a. connect power supply, check circuit breaker or fuse box b. replace light bulb c. call serviceman to check d. call serviceman to check |

SERVICE

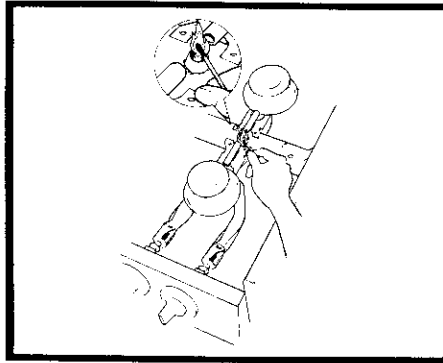
LIGHTING PILOTS

Be sure all surface and oven controls are set in the OFF position prior to supplying gas to the appliance.

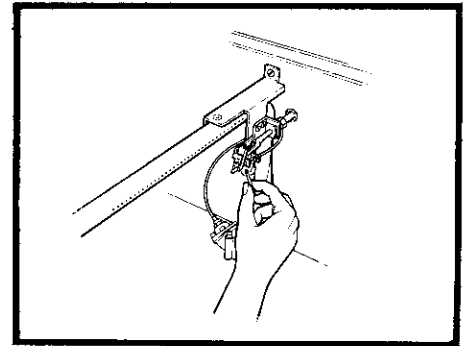
NOTE: When the appliance is first installed, the pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn valve on. When the burner lights, turn the valve off and proceed as directed below.

Surface Burner and Griddle/5th Burner Pilots:

Remove or raise and support cooktop on metal rod. Hold lighted match near the pilot ports.



Oven Pilot: Remove oven racks and oven bottom. With the oven thermostat knob in the OFF position, hold a lighted match to the pilot located at the back end of the oven burner. Once pilot is lit, replace oven bottom and racks.



Ranges equipped with Pilotless Ignition: Oven cannot be manually lighted with a match during a power failure.

SERVICE

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

HOW TO OBTAIN SERVICE

When your range requires service or replacement parts, contact your Dealer or Authorized Service Agency. Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside cover for location of your model and serial numbers).

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37311, (615) 472-3333. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your service agency or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

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

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