

**Built-In Gas
Top Burner Units**

Owners Guide To Use and Care

**Free Cookbook Sampler
Offer Inside**

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FOR YOUR SAFETY

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

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.**

FOR YOUR SAFETY

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

Remember!

If possible "follow your nose" to the source. It may be only a pilot light that's out or a top burner valve that's partially turned on - something easily and safely corrected. If the source of the gas cannot be located or if the odor persists, call your gas supplier for assistance.

Congratulations

Your new Caloric Range is designed to give you enjoyment, pride and satisfaction and the best meals you have ever prepared.

However, it is obvious from the appearance, operation, and construction of your new range, that it is not the simple cooking device of years past. Consumer conveniences and safety features have brought today's ranges to a stage of sophistication never before achieved.

It is therefore important that you read this book carefully before operating your new range and keep it nearby so you can refer to it often.

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 _____

Before you call for service:

Your Caloric Top Burner Unit is engineered to give you many years of faithful service. It has been thoroughly tested before leaving the factory.

If properly cared for, your built-in unit should not require service. However, if your unit fails to perform properly, we suggest you check the following before calling for a serviceman.

Warning: (Electric Ignition Models)

For servicing the unit, the supply cord must be removed from the wall electrical outlet.

Top burner will not light -

Check the top pilots to be sure both are lit. If not, relight by lifting the main top and light with a match as shown. For main top removal instructions, see page 2.

This unit can be converted from one type of gas to another without additional conversion parts.

Instructions for conversion are contained on a label on each Caloric Built-In Surface Unit.

Electrical Failure

(Automatic Pilotless Ignition Models)

If the top burners, on the range will not operate, there may be an electrical failure. To check electrical continuity to the range, be certain that the range power supply cord in the rear of the range is firmly seated in the wall socket and that a household fuse or circuit breaker hasn't blown. If all electrical connections are all right, call your serviceman since more than a simple electrical failure is involved.

If service is required, contact an authorized Caloric service center in your area at:

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

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

Caloric

A Raytheon Company

Name

Model Number

Address

Serial Number

City

State

Date of Installation

Zip

Dealer Name

Address

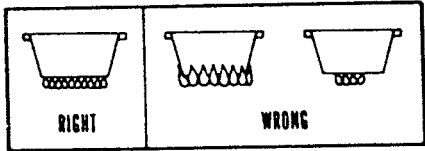
City

State

Zip

Controls - The burner control dials for each of the top burners are on the control panel beside the burners. The control panel is marked to show which burners the dials control.

Flame - The gas flame can be set at any desired height. After lighting the burner you can set the flame at high, medium or low by turning to the desired click position. The dial can also be set between the clicks for precise flames.



What is the right flame height? This depends on the utensil size and material, what you are cooking, and whether you are cooking with liquid. Here are some basic rules for selecting flame height.

1. The flame should never extend beyond the bottom of the pan. Any larger flame is wasted heat and only serves to heat the pan handles and the kitchen as well as the food.
2. Utensils which conduct heat slowly (stainless steel, cast iron, enamel, glass and glass ceramic) should be used with a low or medium flame unless you are cooking with a liquid. With no liquid, a high flame, and a pan material which transfers heat slowly, pan temperatures can be very uneven. The pan will be hot where the flame touches, but much cooler in other spots. At a lower flame, the same utensil heats gradually and much more evenly.

As a general rule, to fry in pans which conduct heat slowly, adjust the burner to a low or medium flame, about $\frac{1}{3}$ the diameter of the pan. This takes a little longer, but gives the best results. If you are boiling or simmering, the liquid helps to conduct heat and keep pan temperature even. Then you can use a higher flame, but never higher than the bottom of the pan.

3. Foods cook just as quickly at a gentle boil as at a furious rolling boil - in both cases the water temperature is 212° . A high boil only creates steam in the kitchen and cooks away moisture, flavor and nutrients. Avoid it except for the few cooking processes which need a vigorous boil.

About the amount of liquid to use - Use as little liquid as possible since foods cook as fast or faster and better in small amounts of water. When food is cooked, if there is some liquid left, serve it with the food or save it to use in other cooking. Many vitamins dissolve in the cooking water and are lost if it is discarded or drained off.

About Covers - A good fitting cover makes a utensil perform better. It keeps temperatures in the pan more even and holds in heat, odors and steam. Food can be cooked with less water and will retain more vitamins. Cover pans whenever you can, so foods can cook with maximum speed and minimum clean-up.

Utensils

When you are buying pans, look for utensils that are well balanced so they do not tilt when only partially filled. Remember too, that utensils cook best when nearly full so choose sizes to fit the quantity of food you cook. Just be sure the pan is not so small that you risk a spill-over.

Pan Materials - Pan materials have certain basic characteristics, some can be drawbacks. While these characteristics cannot be changed, utensils can be modified by combining materials, using special coatings or other techniques.

Also, a particular characteristic is important for one type of pan and not another. Good heat conductivity is very important in a skillet, for example, but matters little in a coffee pot.

Since the utensil is important in top burner cooking, perhaps some basic information will be helpful. Remember that good quality utensils are the least expensive in the long run.

Combinations of Materials - Combination pans - copper and stainless steel, stainless clad aluminum, for example - have some of the properties of both metals. Generally speaking, they will conduct heat as well as the predominant material and will require the same care as the surface material.

Special Coatings - Porcelain enamel is one coating which is used to make utensils easier to care for. Applied to cast iron, for example, it makes the utensil rust proof.

A second type of coating being used on many different utensils is a plastic called Teflon[®]. Because it is a very slick surface, foods will not stick to it and this makes cleaning much easier. High heat, sharp tools, and scouring powders or pads can damage or destroy the finish. Otherwise, the pan is used just as you would a similar uncoated pan.

Aluminum - Aluminum conducts heat very well and, therefore, heats quickly and uniformly. Foods brown very evenly in an aluminum skillet. It comes in many weights but a medium to heavy weight generally give best performance. Minerals in food and water will stain but do not harm it, nor is this discoloration

people. A quick scour with a soap pad after each use keeps aluminum like-new.

Iron is a very durable material, but it is subject to rusting unless coated with enamel. It is a moderately good

Pyrex®, for example, is inexpensive, and non-porous; food is visible as it is on two types of glass utensils, those for oven-top and those for top-of-the-range (kettles, coffee and tea pots). The oven-top is used for top burner cooking; the oven-top will break in the oven; both can withstand temperature changes like setting a cold surface. Glass conducts heat

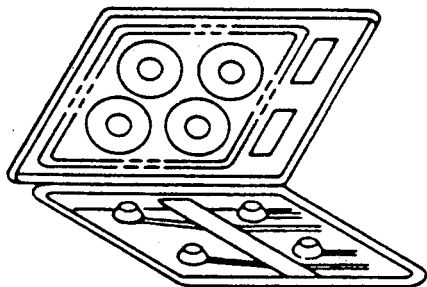
Glass ceramic (Corning® Ware for example) is hard, non-porous, easily cleaned and withstands temperature changes. It can be used for top burner or oven cooking. It conducts

Stainless steel is one of the most metals known, is extremely resistant to corrosion and requires no polishing.

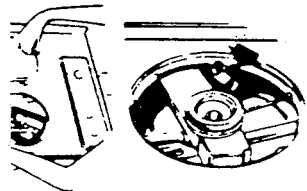
Follow the manufacturer's instructions in the area where a little extra care frequently makes a big cleaning job. Be sure, especially with stainless steel pans, are shiny clean with no food residue remaining, the next time you use the pan.

Removal of unit

Equipped with a removable top. First, remove the main top. Then lift top up to approximately 45 degrees and remove from unit.



Remove burner bowls and grates and lift off the main top. Then unlock the main top by releasing the latches indicated in the burner bowl opening.



Grasp the main top and lift upward.

The outside of the burners can be cleaned. The burner box is treated according to the material with soapy water and a towel.

Main Top Cleaning

If the main top has a porcelain enamel finish, wash with soapy water and a sponge. Do not use harsh abrasives since they

Stainless steel can be cleaned with stainless steel cleaners, such as "Cameo Aluminum & Stainless Steel Cleaner". Be sure to rub in the same direction as the brushed grain finish. Stubborn stains can be removed by using a nylon scouring pad, such as "Scotch Brite" pad, and rubbing carefully in the same direction as the brushed grain finish.

Control Panel Cleaning

Your unit is equipped with a control panel. This part may be removed from the unit for cleaning. First, the main top should either be removed or supported by the support rod (on some models). Then, simply lift the control panel off the unit for cleaning. Allow the control panel area to cool first. Wash these parts with soapy water and a sponge.

Top Burner Cleaning

Be sure the main top and burners are cool before cleaning. Remove the main top as explained. Then remove the burners for cleaning.

Be certain that the four (4) burner mounting screws are removed from the bracket at the burner head before attempting to remove the burner.

If the shipping screws are still in place, they can be removed with a Phillips Screwdriver.

Grasp the burner at the burner head and lift upward with a slight twisting movement away from the burner control

in top between the burner opening and

of the unit can now be wiped clean (the top can be lifted out for easier cleaning). As the interior is porcelain enamel, it should be cleaned accordingly. Allow to cool first, then wash with water and a sponge. Wipe dry with a

Cleaning

Top of your appliance has a porcelain enamel finish, allow it to cool and then wash it with water and a sponge. Do not use harsh abrasives as they may scratch or mar the finish.

Enamel tops may be cleaned with available enamel cleaners, such as "Cameo Aluminum & Steel Cleaner". Be sure to rub in the same direction as the brushed grain finish of the top. Stubborn stains can be removed by using a nylon scouring pad, such as "Scotch Brite" pad, and rubbing in the same direction as the brushed grain finish of the main top.

Control Panel Cleaning

Your unit is equipped with either a glass or metal control panel. This part may be removed from the unit for cleaning. First, the main top should either be removed or supported by the support rod (on some models). Then, simply lift the control panel off the unit for cleaning. Allow the control panel area to cool first. Wash these parts with soapy water and a sponge.

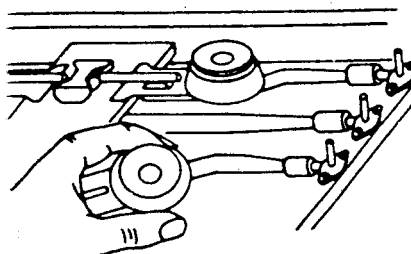
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Wiping the burners following each use will remove spill-over deposits and grease splatters before these soils get a chance to harden on the surface. Burnt soil can be cleaned by soaking the burners in a warm water and dishwashing liquid detergent such as "Dove" or "Lux". A dishcloth or non-abrasive pad (such as Dobie pad) should be used to rub the burner caps before the soaking period. Be sure the burners are dry, as water lodged in the burner parts might cause an uneven flame or interfere with automatic lighting.

If stains still remain after soaking you can soak any heavily-soiled burners in a solution of two tablespoons of "Dip-It" per quart of water. Use a large pan and enough water so the cap and base part of the burner assembly can be completely immersed; bring water to a boil, remove vessel from burner, and add measured amount of "Dip-It". Immerse the burner in the hot solution and soak for 20 minutes, no longer. Be sure the liquid completely covers the cap and base portion of the assembly. After 20 minutes, remove burner, cool slightly and rinse thoroughly with cold water. Be sure hands are protected to prevent burns from hot water. Be sure all the solution is completely rinsed off both the inside and outside of the burner. If some stains still remain, rub with a "Dobie" pad.

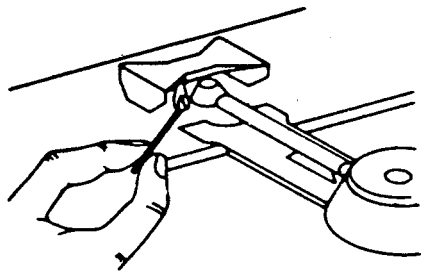
Do not use wooden pick to clean the holes.

Be sure the burners are dry, as water lodged in the burner parts might cause an uneven flame or interfere with automatic lighting. (The burners can be heated in the oven to dry them. Simply place the burners in the oven on the oven racks and set the dial to 170°. Leave in about 30 minutes.)

When replacing burners be sure they are in the correct positions.

Relighting Top Pilots

If the top pilots should be extinguished while cleaning the unit, relight them with a match as shown.



General Care and Cleaning

Avoid Harsh Cleansers

In order for your range to retain a new appearance, care must be taken to protect the porcelain enamel and metal finishes. Never use gritty cleansers on porcelain enamel or polished metal trim. In time they will "age" your range. Never use oven cleaner, which is highly alkaline, on exterior finishes, trim or aluminum parts.

Wait for the surfaces to cool

Do not wash or wipe any of the enamel parts while the unit is still warm from operation. Sudden temperature changes can cause the glass-like enamel to crack.

Prevent Acid Stains

Vinegar, sour milk, citrus fruits, marinades and sauces with tomatoes contain acids which can stain or discolor even the finest acid-resistant materials and finishes. Do not allow these acids to come in contact with your range. If a spill occurs, wipe it up immediately with a dry cloth. When the surface is cool, wash with warm soapy water and dry.

Ordinary Stains

In most cases ordinary stains can be removed with baking soda and a damp cloth. If the stain remains, use mild cleanser taking care not to scratch or mar the finish.

Chrome Finishes

Never use steel wool, scouring powder, oven cleaners or abrasives on bright metal or painted surfaces.

Usually a damp cloth will wipe chrome surfaces clean. Use any good chrome cleaner if the stains don't wipe off easily.

Burner Knob

Do not use a scouring pad or scouring powder to clean burner knobs. The numerals can be rubbed off the knobs by the abrasive action.

The bottom area of the grate is not covered by porcelain enamel and therefore should be dried thoroughly to prevent rusting of the prongs. Also due to the glass-like nature of enamel, it may sometimes chip from the prong area; however, this does not affect the performance of the range.

WARRANTY

LIMITED APPLIANCE PARTS WARRANTY

PARTS WARRANTY

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

WARRANTY SERVICE

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

WARRANTY LIMITATIONS

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

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

OWNERSHIP

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

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.

Appliance Maintenance Agreement

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

AUTHORIZED PARTS DISTRIBUTORS

ALABAMA

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

ARIZONA

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

CALIFORNIA

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

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

R & B Appliance Parts
253 So. Mountain View, San Bernardino, CA 92408
AC714-889-2280

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

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

CANADA (Caloric Only)

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

Mossman's Appliance Parts, Ltd.
578 Bank Street, Ottawa, Ontario K1S 3T3
AC613-237-6666

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.
416 Manitow Road, S.E., Calgary, Alberta T26 4C4
AC403-243-7022

CANADA (Modern Maid Only)

Amiel Distributors
1112 Rue Berlier, Chomeday Laval, Canada H7G3R9

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

CONNECTICUT

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

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

FLORIDA

Marcone Appliance Parts Center
1911 Dana Drive, Fort Myers, FL 33907
AC813-936-3422

Marcone Appliance Parts Center
812 Rosselle Street, Jacksonville, FL 32204
AC904-354-3398

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

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

Marcone Appliance Parts Center
3722 North Pace Blvd., Pensacola, FL 32505
AC904-432-2448

Marcone Appliance Parts Center
1800 N. Powerline Road, Pompano Beach, FL 33060
AC305-973-4100

Dade AC305-944-2629

Marcone Appliance Parts Center
12965 S.W. 85th Ave. Rd., South Miami, FL 33157
AC305-255-4333

Marcone Appliance Parts Center
1440 Capitol Circle N.W., Tallahassee, FL 32303
AC904-575-0696

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

GEORGIA

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

ILLINOIS

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

ILLINOIS (Continued)

Automatic Appliance Parts Corporation
1598 N. Farnsworth Ave., Aurora, IL 60505
AC312-851-6300

Automatic Appliance Parts Corporation
7757 W. Lawrence Avenue, Norridge, IL 60656
AC312-453-8384

Automatic Appliance Parts Corporation
16334 S. Kilbourn, Oak Forest, IL 60452
AC312-687-7300

Automatic Appliance Parts Corporation
246 North Cass Avenue, Westmont, IL 60559
AC312-960-2266

INDIANA

Hagan Parts Corporation
807 Oak Hill Road, Evansville, IN 47711
AC812-423-4254

In-State AC800-742-3693

MARYLAND

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

AC800-492-0833

MASSACHUSETTS

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

MICHIGAN

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

Servall Company
26500 Grand River, Detroit, MI 48240
AC313-538-0150

Servall Company
24312 Gratiot Ave., E. Detroit, MI 48021
AC313-778-1600

Servall Company
6619 Schaeffer Hwy., Dearborn, MI 48126
AC313-582-7900

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

Servall Company
412 E. Elm St., Lansing, MI 48912
AC517-487-9550

Servall Company
1124 S. Water St., Saginaw, MI 48601
AC517-754-0497

Servall Company
630 W. Kearsley, Flint, MI 48503
AC313-238-5678

Servall Company
19000 Ecorse Rd., Allen Park, MI 48101
AC313-928-5150

MINNESOTA

Appliance Parts, Inc.
250 Third Avenue North, Minneapolis, MN 55440
AC612-333-0931

Appliance Parts, Inc.
964 Rice Street, St Paul, MN 55117
AC612-489-8004

MISSISSIPPI

Appliance Parts Corporation
727 South Gallatin, Jackson, MS 39205
AC601-948-4680

MISSOURI

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

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

NEW JERSEY

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

NEW YORK

All Appliance Parts, Inc.
12985 Sunrise Hwy., Bellmore, NY 11710
AC516-221-6660

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

All Appliance Parts, Inc.
1985 New York Ave., Huntington Station, NY 11746
AC516-427-2341

All Appliance Parts, Inc.
113-02 Atlantic Ave., Richmond Hill, NY 11419
AC212-441-4300

All Appliance Parts, Inc.
600 Jericho Turnpike, Selden, NY 11784
AC516-698-5000

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

NEW YORK (Continued)

Batavia Washing Machine
240 Ellicott Street, Batavia, NY 14020
AC716-343-2295

NORTH CAROLINA

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

D & L Appliance Parts Co., Inc.
247 Wellons Village, Durham, NC 27703
AC919-682-8640

D & L Appliance Parts Co., Inc.
2811 Firestone Drive, Greensboro, NC 27406
AC919-274-7627

D & L Appliance Parts Co., Inc.
923 19th St., S.W., Hickory, NC 28601
AC704-322-4503

D & L Appliance Parts Co., Inc.
2324 Atlantic Avenue, Raleigh, NC 27601
AC919-828-0975

D & L Appliance Parts Co., Inc.
1090 Burke St., Winston-Salem, NC 27101
AC919-723-3068

OHIO

American Electric Washer Co.
1834 E. 55th St., Cleveland, OH 44103
AC216-431-4400

American Electric Washer Co.
16924 Detroit Ave., Lakewood, OH 44107
AC216-226-2400

American Electric Washer Co.
5817 Pearl Road, Parma, OH 44130
AC216-888-3300

American Electric Washer Co.
264 E. 305th St., Willowick, OH 44094
AC216-585-1400

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

OREGON

Diversified Parts
2104 S.E. 9th Street, Portland, OR 97214
AC503-238-3799

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

PENNSYLVANIA

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

PA 800-322-9002
Wagner Appliance Parts, Inc.
515 Richmond St., Reading, PA 19605
AC215-372-2385

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

TN 800-572-7357
Non-TX 800-251-6225

TEXAS

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

(Caloric Only)

Pearsol Appliance Company
3127 Main Street, Dallas, TX 75226
AC214-939-0930

AC800-492-1993
Pearsol Appliance Company
3825 E. Loop 820 South, Fort Worth, TX 76112
AC817-451-3389

(Modern Maid Only)

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

TX 800-442-3110
Non-TX 800-527-5008

VIRGINIA

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