

Electric Ranges

**EHS/EJS - "OF"
Prestige**

ESS 341, 343, 345, 349, 356, 357, 394, 3

Use and Care 380

Manual EHT 312, 322, 333, 3

Please note that all of the features in this book do not apply

3400 upsweep Electric

Caloric

A Raytheon Company

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

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

BE SURE THE APPLIANCE HAS BEEN PROPERLY GROUNDED.

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

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

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

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

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

OWNER'S REFERENCE

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

CONGRATULATIONS

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

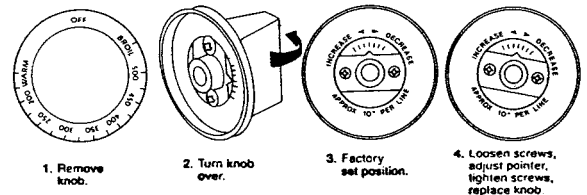
Important Words About Oven Temperature Performance

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

On some models, if foods are consistently underdone or overdone, make the following adjustments:

1. Gently pull **oven temperature control knob** straight out from control panel.
2. Turn knob over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the metal 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 knob handle to move pointer plate to the next line to increase or decrease oven temperature.
4. Tighten screws with pointer at new line and replace knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time.!**



BEFORE YOU CALL A SERVICEMAN:

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

If the surface units do not heat:

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

If the oven does not heat while surface units heat:

- ... Is the oven programmed correctly?

If the clean cycle does not start:

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

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

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

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

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

New York City & Connecticut	800-727-2643
Northern New Jersey	201-288-1010
Southern New Jersey	800-523-2210
Southeastern Pennsylvania	215-672-7440
Massachusetts & Rhode Island	800-822-0088
Chicago & Suburbs	708-860-2688
Los Angeles & Vicinity	213-531-1283 OR 800-289-2266

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.

TABLE OF CONTENTS

Important Safety Instructions	2
Surface Cooking	3
Setting The Surface Controls	3
Cooking On The Surface Of Your Range	3
Surface Cooking Controls	4
Things To Keep In Mind When Using Conventional Element Cooking Surface	4
Solid Element Use & Care	4
General Care & Cleaning	4
Efficient Cooking Methods	5
The Protected Solid Element	5
Cooking Utensils	6
Efficiency and Energy Conservation Tips	7
Things To Keep In Mind When Using Conventional Oven	7
Conventional Baking, Roasting, Broiling	7
Setting the Controls — Lower Oven	8
Automatic Timing (Single Oven)	8
Semi-Automatic Timing (Single Oven)	9
Automatic Timing (Double Oven — Non Self-Cleaning)	9
Automatic Timing (Double Oven — Self-Cleaning)	9
Semi-Automatic Timing (Double Oven — Non Self-Cleaning)	9
Semi-Automatic Timing (Double Oven — Self-Cleaning)	10
Minute Timer	10
Using The Electronic Timer	10
Set Knob	10
Power Failure	11
Timer Alarm	11
Setting Time Of Day	11
Setting Min/Sec Timer	11
Setting Bake Hours & Stop Time Function	11
Automatic Time Bake Function	12
Alarm Clock Feature	12
Using The Oven	12
Using The Ultra-Ray® Broiler	13
Using The Conventional Broiler	14
Using The Broiler—Upper Oven	15
Oven Baking Guide	15
Conventional Oven—Useful Information	16
Roast Guide	17
Keeping Food Warm	17
Baking Problems, Reasons Why, What To Do	18
Eye Level Oven Operation	19
Using The Oven	20
Using The Broiler	20
Features	21
Self-Cleaning Models: Operating The Self-Cleaning Oven	21
Self-Cleaning Models With Electronic Timers	21
Care and Maintenance	24
Cleaning The Range Top	25
Continuous Cleaning Oven Surfaces	26
Hood Exhaust Systems Safe Operation	26
Before You Call A Serviceman	27
Warranty	28
.....	29

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance.
2. Install or locate this appliance only in accordance with the provided installation instructions.
3. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven.
4. Use this appliance only for its intended use as described in this manual.
5. Do not cover or block any openings on the appliance.
6. Do not use outdoors.
7. Keep cord away from heated surfaces.
8. See door surface cleaning instructions on page 25
9. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
10. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

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

**SAVE THESE
INSTRUCTIONS**

GROUNDING INSTRUCTIONS

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

SURFACE COOKING

Setting the surface controls

To Use:

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

When Finished:

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

Cooking on the surface of your range

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

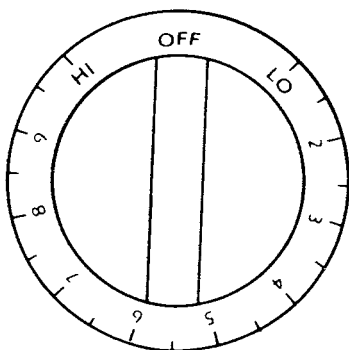
Surface Cooking Controls

Single Oven Models:

Top element control dials are located on the control panel.

Double Oven Models:

Controls are located on the upper oven control panel.



Indicator Light:

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

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

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

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

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

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

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

“HI” — Bringing foods to a boil.

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

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

BE CAREFUL WHEN USING CONVENTIONAL ELEMENT COOKING SURFACE

1. Use Proper Pan Size — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings — Boilover causes smoking and greasy spillovers that may ignite.

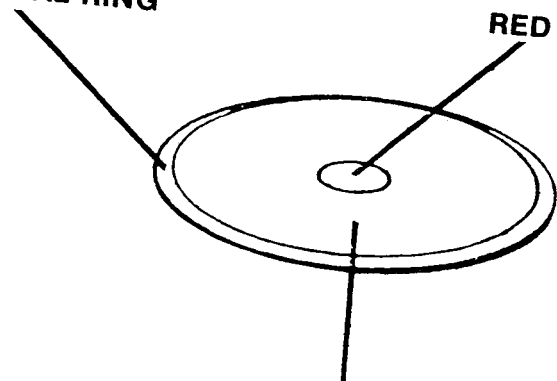
3. Glazed Cooking Utensils — Only certain of glass, glass/ceramic, ceramic, earthen or other glazed utensils are suitable for getop service without breaking due to the den change in temperature.
4. Utensil Handles Should Be Turned Inward Not Extended Over Adjacent Surface Unit To minimize burns, ignition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

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

Solid Element Use and Care

STAINLESS STEEL SEAL RING

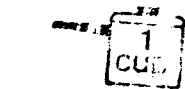
RED LACQUER DOT



CAST IRON HEATING ELEMENT

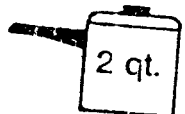
IMPORTANT — BEFORE USING YOUR COOKTOP FOR THE FIRST TIME, HEAT THE ELEMENTS WITHOUT A PAN FOR 3 TO 5 MINUTES OR UNTIL SMOKING STOPS. Solid Elements are factory-sealed with a protective lacquer coating that prevents rusting or corrosion; this coating must be burned into the elements before cooking. To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

In a short period of time you will become accustomed to the characteristics of solid element cooking. Following are a few examples which should help.



Setting
Low to Med. Low

Process
Thawing
Melting



Medium

Thickened Sauces & Soups
Scrambled Eggs
Sauteing
Pressure Cooking
Boiling
Candy Making



Med. High to High

Stove-top Baking
Braising & Pan Frying
Boiling Large Quantities
Deep Frying

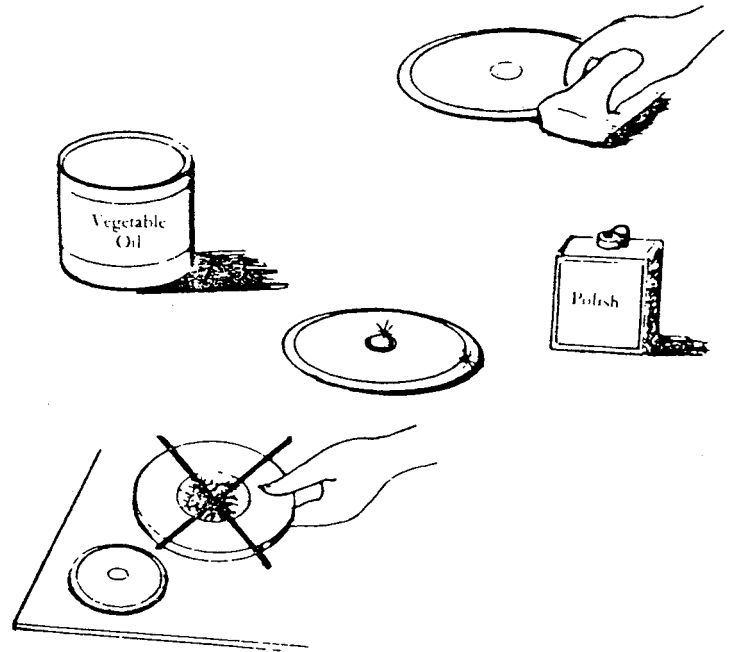
General Care & Cleaning

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

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

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

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



EFFICIENT COOKING METHODS

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

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

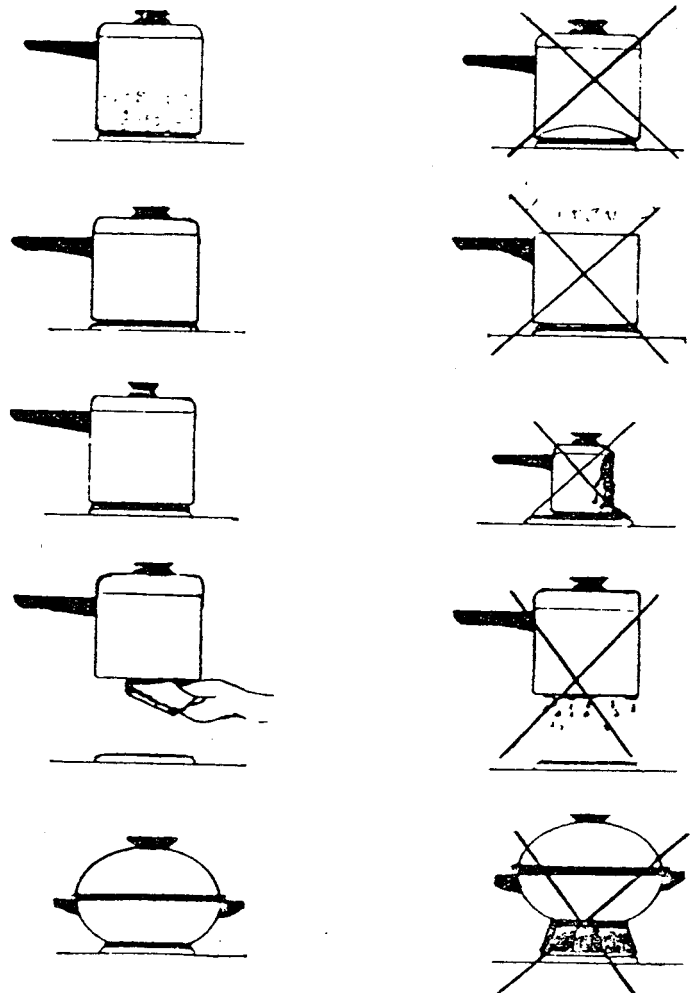
Pan size should match the element size. A slightly larger pan covers the entire element and prevents spillovers from contacting the heating surface and burning.

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

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

Correct

Wrong



The material of the cookware also influences cooking performance. Aluminum is quick to respond to temperature changes and therefore is well suited for boiling. Cast iron should be used for browning, frying and stewing because of its heat retention capabilities. Glass/ceramics work well for continuous

cooking since high temperatures are not required for simmering (manufacturers suggest using low to medium heat settings with glass cookware). Stainless steel is durable, heavy gauged, and is ideal for frying, delicate sauces, soups and the like.

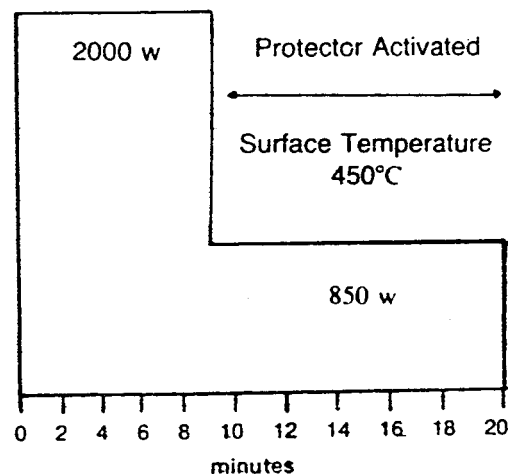
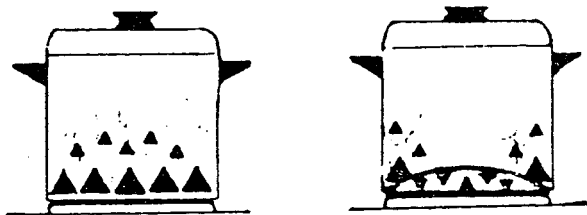
THE PROTECTED SOLID ELEMENT

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

The protected Solid Element features a red dot in the center of the element. The dot is red lacquer and may be scrubbed off over a period of time.

The protector is a safety feature. It is not a function of the cooking process. It may activate if a utensil is unable to properly conduct the heat away from the surface.

The protector will activate and reduce the wattage to protect the element from overheating if a pan boils dry or if the element is operated without a pan.



Cooking Utensils

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

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

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

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

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

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

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

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

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

Efficiency and Energy Conservation Tips

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

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

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

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

Things to keep in mind when using conventional oven

1. Always be certain the oven parts are cool before touching them with hands not protected by a potholder - heating elements may be hot, even though they are dark in color, while the oven is being used. Other range surfaces such as oven doors, oven door glass, and vents may become hot enough to cause burns. Be certain to avoid touching these areas with unprotected hands.
2. Always use dry potholders, never a moist one, nor a trailing cloth, to avoid possible burns from steam.
3. Pulling out oven racks to "Stop" position is a convenience when lifting heavy foods and is also a

precaution against possible burns from touching hot oven surfaces.

4. Use care when opening door — let hot air or steam escape before removing or replacing foods.
5. Do not heat unopened food containers — build-up of pressure may cause container to burst and result in injury.
6. Do not use aluminum foil on the racks or oven bottom.
7. Keep oven vent ducts unobstructed.
8. Placement of oven racks — always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Self-Cleaning Models:

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

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

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

CAUTION:

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

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

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

Conventional Baking, Roasting, Broiling;

Setting the controls

Lower Oven

BAKING/ROASTING

To Use:

1. Set Selector to "Bake" or timed/manual switch to "manual".
2. Turn Oven Control to desired setting. Oven light will cycle on and off.

When Finished:

Turn Selector to "OFF". Turn Oven Control to "OFF". Or on models with a timed/manual switch, turn the oven control to "OFF".

TIMED BAKE

To Use:

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

When Finished:

1. Turn Oven Control to "OFF".
2. Turn Selector to "OFF".
Or the timed/manual switch to "manual".

Baking/Roasting/Broiling Lower Oven

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

ment of hot air throughout the oven. Pans too close to each other, or cakes arranged on top of each other will not allow the free circulation of air.

SPECIAL FEATURES

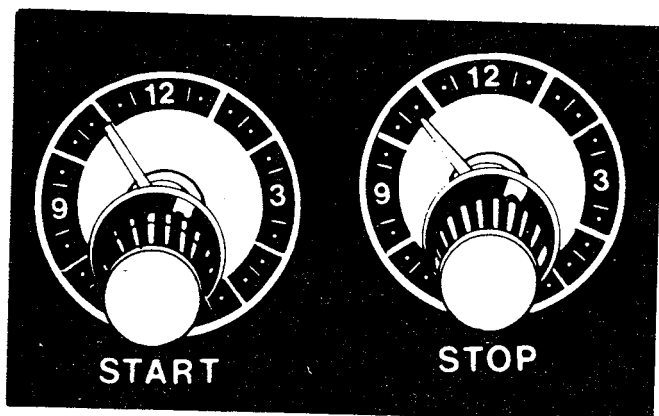
We suggest you read the following general information before trying special features on your range.

AUTOMATIC TIMING (Single Oven Models)

The lower oven on some models can be turned "on" and "off" automatically... accomplished by the Automatic Oven Timer which starts and turns the oven off at pre-selected times.

To enjoy the convenience of automatic oven timing, the following procedure should be observed.

1. With the proper cooking time in mind, the start time should be set by pressing the control knob on the "Start" dial and turning it in either direction until the indicator hand points to the desired starting time. This will be the time at which it is planned to serve the meal less the cooking time. (For example, to serve a roast at 6:30 that takes two hours to cook, the knob on the start dial is turned until the indicator points halfway between "4" and "5" to 4:30.)
2. The control knob on the "Stop" dial should be pressed and turned in either direction so that the indicator points to the time at which it is planned to serve the meal.
3. The Oven Control should be turned to the desired temperature for baking or roasting.



4. After the desired cooking time has elapsed, the oven heating element will turn off automatically. Food should then be removed from the oven. The Oven Control should be turned to "off" and the Selector should be turned "off".

NOTE: Broiling should never be attempted on automatic operation. Usually broiling time is accomplished in minutes, therefore even minor inaccuracies in setting the small "Start" and "Stop" dials could seriously affect broiling results.

SEMI-AUTOMATIC OVEN TIMING (Single Oven Models)

The Automatic Oven Timer can also be used to turn the oven OFF automatically, after the desired cooking time has elapsed; when it has been started manually.

For this type of semi-automatic oven operation, proceed exactly as for Automatic oven operation as described earlier, omitting Step 1 which relates to the "Start" dial.

AUTOMATIC OVEN TIMING - Non Self-Cleaning Models (Double Oven Models)

On Double Oven Models, the lower oven can be controlled automatically. To set the clock, use the following procedure:

1. Set the "Start" dial by pushing in and rotating it to the desired start time.
2. Set the "Stop" dial by pushing in and rotating it to the desired stop time.
3. Set the Oven Control to the desired temperature setting. Oven will start at the pre-set start time.
4. After the desired cooking time has elapsed, the "Stop" dial button will pop out and the oven will shut off automatically. Remove food and set Oven Control to "off".
5. Then push in "Stop" dial button for "Manual" operation.

AUTOMATIC OVEN TIMING - Self-Cleaning Models (Double Oven Models)

On Double Oven Models, the lower oven can be controlled automatically. To set the clock, use the following procedure:

1. Depress "Timed/Manual" switch to "Timed".
2. Set the "Start" dial by pushing in and rotating it to the desired start time.
3. Set the "Stop" dial by pushing in and rotating it to the desired stop time.
4. Set the Oven Control to the desired temperature setting. Oven will start at the pre-set start time.

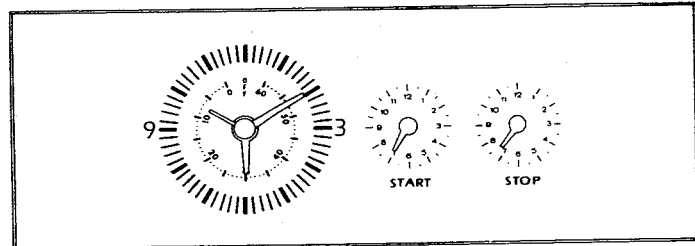
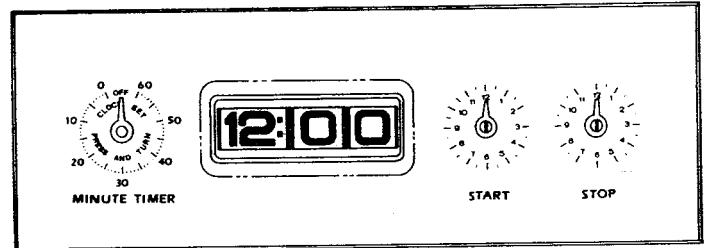
**SEMI-AUTOMATIC OVEN TIMING - Non Self-Cleaning Models
(Double Oven Models Only)**

The Automatic Oven Timer can also be used to turn the lower oven OFF automatically, after the desired cooking time has elapsed; when it has been started manually.

For this type of semi-automatic oven operation, use the following procedure:

1. Set the "Stop" dial by pushing in and rotating it to the desired stop time.
2. Push in but do not turn the "Start" dial. The "Stop" dial knob will move out slightly. This is normal. The "Start" dial knob will pop out after being pushed in.
3. Set the lower Oven Control to the desired temperature setting. Oven will start.
4. After the desired cooking time has elapsed, the "Stop" dial button will pop out and the oven will shut off automatically. Remove food and set lower Oven Control to "off".
5. Then push in "Stop" dial button for "Manual" operation.

2. Set the "Stop" dial by pushing in and rotating it to the desired stop time.
3. Set the lower Oven Control to the desired temperature setting. Oven will start.
4. After the desired cooking time has elapsed, the "Stop" dial button will pop out and the oven will shut off automatically. Remove food and set lower Oven Control to "off".
5. Then depress "Timed/Manual" switch to "Manual" to restore manual operation.



**SEMI-AUTOMATIC OVEN TIMING - Self-Cleaning Models
(Double Oven Models Only)**

The Automatic Oven Timer can also be used to turn the lower oven OFF automatically, after the desired cooking time has elapsed; when it has been started manually.

For this type of semi-automatic oven operation, use the following procedure:

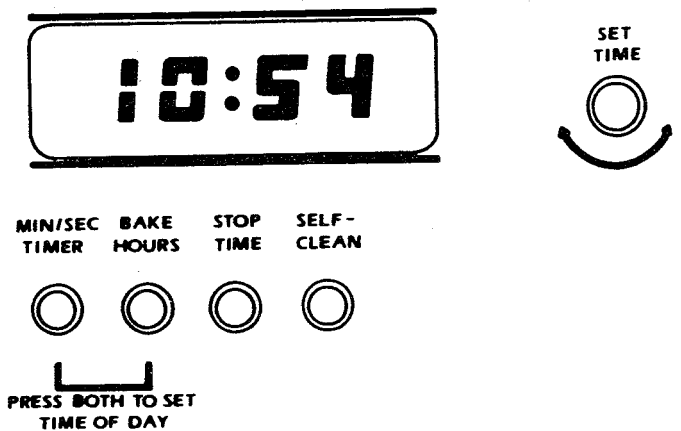
1. Depress "Timed/Manual" switch to "Timed".

SETTING CLOCK TIMER—MINUTE TIMER

The "Minute Timer" is used to set the time of day and the Minute Timer. To set the time of day, push in on the knob and rotate in either direction. To set the Minute Timer, merely rotate in either direction. When the time has expired, a buzzer will sound.

Using The Electronic Timer

The electronic timing center lets you precisely control baking, roasting, broiling, and self-cleaning. 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.



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.

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.

POWER FAILURE

Power interruptions greater than 1 second result in the loss of programmed information and a flashing 88:88 display.

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.

SETTING THE TIME-OF-DAY

Time-of-day must be set before any other program can be used. Power in 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. Min/sec timing is ideal for the delicate baking of items such as biscuits, cookies, popover, 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. 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.

To use the bake hours program, 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 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 bake:

1. Set the oven control selector to the timed bake 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.

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.

Using the Oven

The oven provides five different shelf positions. In broiling, keeping food the proper distance from the broil element at the top of the oven is important. In the Broiling Chart, on page 14, recommended shelf positions numbered "1" (bottom position) to "5" (top position) are indicated along with recommended cooking times.

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

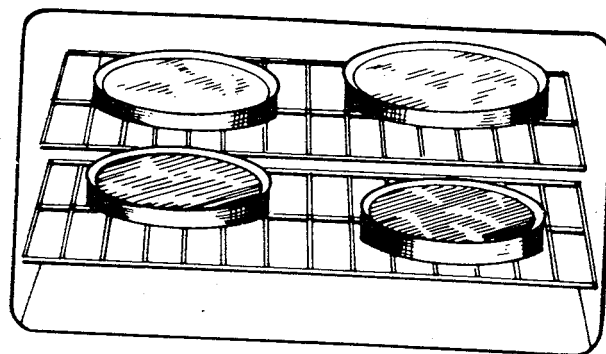
OVEN SHELVES/BROIL PAN

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

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

SHELF ARRANGEMENTS

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



FOOD ARRANGEMENT

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

OVEN LIGHT

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

OVEN-READY LIGHT

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

Using The Ultra-Ray® Broiler

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

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

DO NOT PRE-HEAT THE BROILER BEFORE USING.

BROILING TIPS

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

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

Do not pierce meats with sharp utensils during broiling.

Season meats when browned - not before cooking.

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

IMPORTANT!

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

EXAMPLES:

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

SPECIFICS

Broiler grid - 12½x13" (approx.) - In the top (#5) rack position the infra-red rays cover about 25% of the broiler grid area. In the #4 rack position you can use about 30% of the grid area. In the #3 rack position about 35%; in the #2 position the coverage is about 60% and in the bottom #1 rack position the rays cover 90% of the broiler grid area.

BROILING CHART

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

Using The Conventional Broiler

CONVENTIONAL BROILING

To Use:

1. If the range has a selector switch, set selector to "Broil".
2. Turn Oven Control to BROIL. The oven light will come on.

When broiling, the lower oven should be preheated for three minutes. The shelf to support the broiling pan should be in the proper position and food arranged on the grid and broiler pan, ready to go into the oven as soon as it is at the proper broiling temperature.

When Finished:

If the range has a selector switch, turn selector to "OFF". The oven light will go OFF. Turn Oven Control to "OFF".

Broiling should be done with the oven door in the "broil" position, open about 5 inches at the top. It will stay in the position if opened slightly wider and then eased back slowly to the broil position. Air circulation provided by the open oven door will provide the finest type of radiant broiling and keep broiled food juicy and flavorful.

BROIL GUIDE

FOOD	Inches Thick	Minutes 1st Side	Minutes 2nd Side	Shelf Position
Steaks	¼ to 1	7 to 12	4 to 9	4
	1¼ to 1¾	15 to 18	9 to 12	4
	2 to 2½	20 to 23	12 to 17	3
Hamburgers	¼ to ¾	4 to 8	3 to 7	5 (top)
Bacon-sliced Ham	Thin	4 to 9	2 to 4	4
Ham	1	12 to 16	7 to 10	4
Chicken	Broiler Halves	20 to 30	10 to 12	2
Liver	¼ to ½	7 to 13	3 to 4	4
Salmon Steak	½ to ¾	10 to 15	5 to 7	4
Whole Fish — Small split	1 to 1½	7 to 10	5 to 8	4
Fish Fillets	½	10 to 13	5 to 7	5 (top)

Using The Broiler — Upper Oven

BROILING

To Use:

Turn Oven Control to BROIL. The Oven light will come on.

When broiling foods, the Oven Control must be turned to "Broil".

Food should be placed on the top position for searing; on the second position for deep roasting (fowl, etc.). Preheat this oven for five (5) minutes to bring it to broil temperature.

When Finished:

Turn Oven Control to OFF. The Oven light will go OFF.

The side hinged door on all Eye Level ovens should not be closed completely during broiling. Allow a four (4") inch door opening whenever food is being broiled. **NOTE:** *The broiling pan and grid supplied with the range will not allow the door to be closed completely. Trying to close the door will cause damage to the door and may result in broken glass.*

Oven Baking Guide

Hot Oven 400°-500°F.

Moderate Oven 350°-375°F.

Slow Oven 300°-350°F.

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

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

Conventional Roasting

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

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

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

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

Useful Information —

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

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

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

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

ROAST GUIDE (An aid for roasting times and temperatures)

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

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

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

Keeping Food Warm

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

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

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

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

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

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

KEEP-WARM OVEN CHART

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

THAWING FROZEN FOODS

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

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

BAKING PROBLEMS, REASONS WHY, WHAT TO DO:

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

Eye Level Oven Operation

Review Safe Installation and Operation information on page 2 before using upper oven.

BAKING / ROASTING / BROILING:

SETTING THE CONTROLS, UPPER OVEN

BAKING / ROASTING

To Use:

Turn Oven Control to desired setting. Oven light will cycle on and off.

When Finished:

Turn Oven Control to OFF.

BROILING

To Use:

Turn Oven Control to BROIL. The Oven light will come on.

When Finished:

Turn Oven Control to OFF. The Oven light will go OFF.

Pre-Heating:

It is recommended that the oven be pre-heated for 15-20 minutes prior to placing the food in the oven.

Using the Oven

To open the oven door, grasp the handle which is in the lower left corner of the door and pull outward.

To close the door, grasp the handle while you close the door. The positive action catch will seal the door tightly.

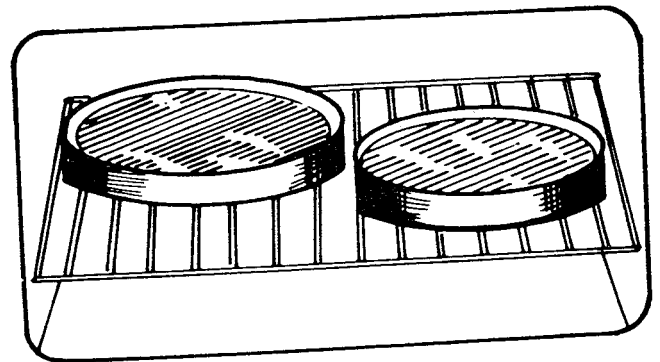
When the upper oven door is open, DO NOT permit anyone to lean or to put any weight on it. This will eventually twist the door hinges and cause improper closing and loss of heat from the oven.

OVEN SHELVES/FLOOR

The oven rack is easily removed by sliding it out to the stop; lift the front of the rack, and slide the rack all the way out. Reverse the procedure to reinstall the rack. The side liner provides three positions for the non-tip shelves. The two bottom shelf positions are used for baking and roasting.

FOOD ARRANGEMENT

The heated air in the oven must be allowed to circulate freely. When baking pies or cakes in the eye level oven, never place more than two (2) pans (8 inches diameter, maximum) in the oven at the same time. Place them as shown.



It is very important that you always allow 1½" between cooking utensils and the oven sides, back and door. If you do not leave this much clearance, heat circulation will be impaired which causes uneven heat distribution. This will be noticed in the form of cakes being raw on top and burned on the bottom.

Never place more than one (1) cookie sheet in the top rack position of the upper oven. The cookie sheet should be no larger than 9" x 14" to allow for proper heat circulation. If a larger sheet is used, the cookies will burn on the bottom. Be sure the rack is in the TOF rack position.

Using the Broiler

When broiling foods, the Oven Control must be turned to "Broil".

Food should be placed on the top position for searing; on the second position for deep roasting (fowl, etc.). Preheat this oven for five (5) minutes to bring it to broil temperature.

The side hinged door on all Eye Level ovens should not be closed completely during broiling. Allow a four (4") inch door opening whenever food is being broiled. **NOTE:** *The broiling pan and grid supplied with the range will not allow the door to be closed completely. Trying to close the door will cause damage to the door and may result in broken glass.*

Features

Minute Interval Timer —

This can be useful as an interval timer that can signal the time at which various cooking procedures are complete or must be started.

To time any operation of 60 minutes or less duration, the knob in the center of the interval timer should be rotated from the "OFF" position so that the indicator points to the number of minutes desired on the scale numbered "60" to "0". When the time has elapsed, a signal will sound and remain on until the knob is rotated back to the "OFF" position.

Oven/Surface Light - Single Oven

The oven and surface lights are operated by the two switches on the control panel backguard. To operate oven light, depress and release the switch.

On models with a surface light, push and hold the

switch until the ends of the fluorescent bulb are lit, then release.

Oven/Surface Lights - Eye Level Ovens

The oven and surface light are operated by the three switches on the upper control panel. The switches marked "UPPER OVEN" and "LOWER OVEN" control the lower and upper oven lamps.

The switch marked "TOP" controls the surface light, located between the upper and lower oven.

Self-Cleaning Models: REMOVABLE OVEN PANELS

The upper oven is equipped with removable liner walls (and oven bottom), for cleaning in the lower Self-Cleaning oven. Upper oven liner removal is fully explained on page 22.

Self-Cleaning Models: Operating The Self-Cleaning Oven

AVOID TOUCHING AREAS ABOVE OVEN DOOR AND RIGHT REAR TOP ELEMENT (which covers oven vent). THESE AREAS BECOME HOT ENOUGH TO CAUSE BURNS DURING CLEANING CYCLE.

HOW THE SELF-CLEAN CYCLE WORKS

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

Because kitchens can become noticeably warmer, you may wish to schedule self-cleaning when the kitchen is not in use for 3½ to 4 hours. A definite duration for the self-cleaning process (which will depend on the degree of soil) must be selected. Self-cleaning can be initiated as well as terminated automatically while the homemaker is not present.

NOTE:

Do not attempt to lock door immediately after baking or broiling operation. The oven must be cooled to room temperature to allow door to be locked.

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

BEFORE SELF-CLEANING

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

1. Remove condiment containers, plastic spoon-holders, etc., from top surface of range.
2. Broiling pans, grills and all other utensils must be removed from the oven. If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp. Therefore, it is recommended that oven racks be removed during cleaning cycles.
3. If you have a serious spillover, lift-off large clumps of food and wipe up puddles of grease before the cleaning cycle is started. Excessive spillovers left in the oven may cause smoking or ignite during the cleaning cycle. For best results, use self-cleaning feature frequently before oven gets too dirty.
4. **ACCUMULATED SOIL 2-2½ INCHES INSIDE THE OVEN OPENING, AND ON THE FRAME OF THE DOOR ITSELF SHOULD BE CLEANED BY HAND SINCE IT MAY NOT BE REMOVED BY THE SELF-CLEANING ACTION, BUT WILL INSTEAD BE BAKED HARD BY THE HEAT, BECOMING MORE DIFFICULT TO REMOVE LATER. DO NOT USE COMMERCIAL OVEN CLEANERS ON THE DOOR FRAME (OR ANYWHERE ELSE ON SELF-CLEANING OVENS.)** Fine steel wool soap pads may be used to clean door openings and frames. Soap and suds should be rinsed away thoroughly.

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

PREPARING UPPER OVEN LINERS FOR SELF-CLEANING IN THE LOWER OVEN —

Remove oven racks. (These should be cleaned in the sink.) Remove the oven bottom by pushing it to the rear until the front tabs are free; lift the oven bottom up and out.

The oven sides are removed by lifting the front edge of the panel at the bottom, pushing up and pulling out about one (1) inch. then, pull forward, out of the oven.

Remove the rear panel by lifting the bottom edge straight up and pulling out at the bottom.

The range is supplied with a special rack designed to hold the upper oven removable liners in the lower oven during the self-cleaning cycle. This rack can only be inserted in the top shelf position of the lower oven. **CAUTION: DO NOT** try to force the rack in any other shelf position other than the **TOP** position, or damage to the oven finish will result.

**ARRANGEMENT IN LOWER OVEN**

Place the special rack in the **top shelf position** of the lower oven. (see photo)

Place the upper oven bottom (1) on the extreme right side of the rack with the front and rear bars of the rack.

Next, place the rear panel (2) directly on top of the oven bottom, also keeping it to the extreme right.

Place the left side panel (3) on top of the rear panel (face up) and then the right side panel (4) on top of the left side panel (face up).

Be certain none of the upper oven pieces touch the right side of the oven wall. Be sure there is an open space between the **left** side of the upper oven liner pieces and the **left** wall of the lower oven. This allows the heat to circulate properly and clean all parts of the oven completely.

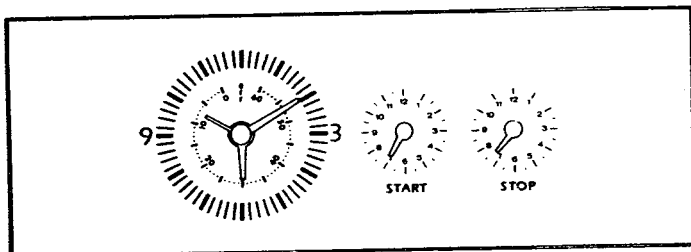
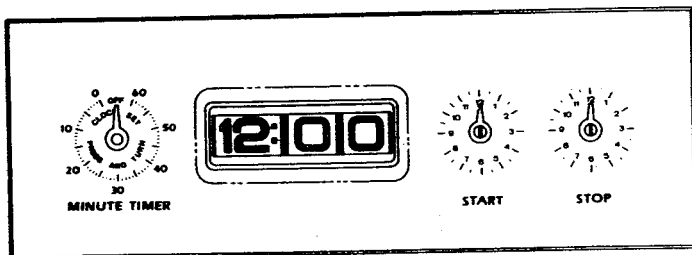
IMPORTANT! The upper oven liners will be hot immediately after the clean cycle. Allow them to cool before removing them.

The actual self-cleaning process is initiated by a simple 4-step procedure:

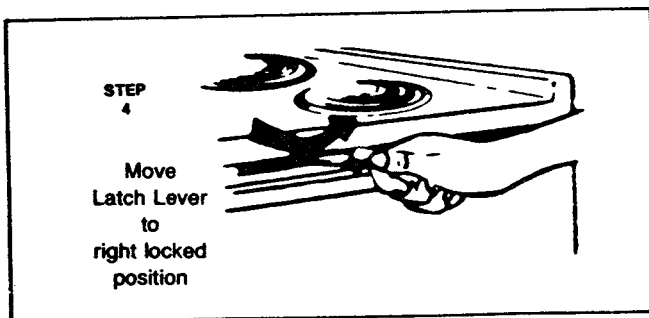
SINGLE OVEN (Backguard Model)

1. Turn Selector to "Clean".

2. Oven Control should be in "Off" position.
3. Establish the length of time for the self-cleaning process by either:
 - a. Pressing in the control knob of the "Stop" dial on the Automatic Oven Timer and turning it in a clockwise direction to a time up to three hours after the time indicated on the electric clock, but not less than 1½ hours.
 - b. Pressing in the control knob of the "Start" dial of the Automatic Oven Timer and turning it in a clockwise direction to some later hour for self-cleaning to start and selecting a time on the "Stop" dial which is between 1½ and 3 hours later than starting.



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

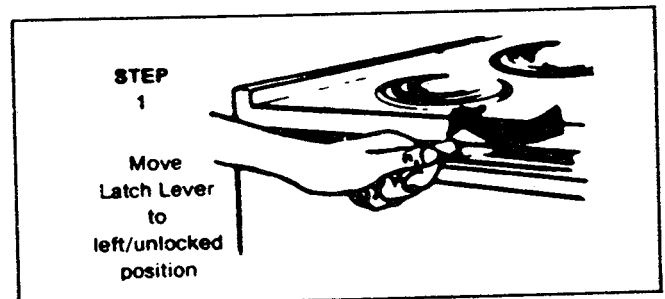


When this 4-step procedure for self-cleaning has been followed, the "Clean" light will light immediately indicating that the heating elements are in operation and the oven is in Clean. As the oven temperature rises, the door will automatically lock and the latch cannot be moved. This is a safety measure which prevents the oven door from being opened under high temperature conditions. As the temperature rises the "Clean" light will turn on and will remain on after the clean cycle is complete and until the oven temperature drops to about broiling temperature. During the cleaning cycle the "Oven" light cycles on and off. As soon as the self-cleaning cycle has elapsed, the "Oven" light turns off and remains off (indicating that the electric heaters are no longer in operation).

AFTER SELF-CLEANING

After approximately one hour, the oven temperature will fall to about broiling temperature. The "Clean" light will turn off and the door latch can be moved to the left to open the door.

- A. If the Latch Lever does not move, allow an additional 10 minutes cooling time.
- B. Never force the Latch Lever, damage to the lever or latch mechanism will result. (This is an easily detectable condition and servicing costs must be assumed by the customer.)
- C. Turn Selector to the "Off" position.



TO STOP SELF-CLEANING

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

OR

To interrupt self-cleaning while the "Cleaning" light is on, turn the knob on the "Stop" dial of the Automatic Oven Timer in a clockwise direction until it pops out (it will correspond with the time on the electric clock). As soon as the oven cools the door can be opened and the Selector can be turned to "OFF".

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

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

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

The self-cleaning system incorporates a smoke

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

EYE-LEVEL SELF-CLEANING

On Eye-Level Ovens, follow the preceding directions except that the lower oven thermostat should be turned to "Clean" and "Timed/Manual" switch should be depressed to "Timed".

The lock light remains on until the oven cools to a temperature where the door latch lever can be moved to the left.

Self Clean Models With Electronic Timers

CAUTION: The self-cleaning cycle should always be used to clean ovens. Never use commercial oven cleaners to clean 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.



MIN/SEC BAKE STOP SELF-
TIMER HOURS TIME CLEAN




PRESS BOTH TO SET
TIME OF DAY

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

1. Set the oven control selector to the CLEAN position.
2. 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 2½ hours are not recommended because the cycle would be too short to do an adequate job.
3. Close and lock the 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.

The oven indicator light will come on to show heating has begun. As the temperature increases, the clear indicator light will go on, and the oven door will auto

matically 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 that it is safe to unlatch the door. It may be necessary to wait a few minutes after the clean indicator light goes off before the door can be unlatched. **DO NOT FORCE THE LATCH.**

After the door is unlatched, set the oven selector to OFF. When the oven cavity has cooled to a safe temperature, use a damp cloth or sponge to wipe any ash from the oven surfaces. The front of the lower oven heating element can be raised to 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, and the oven is cool enough, unlatch the door, then set the oven selector to the OFF position.

If the CLEAN light is on, the oven temperature is too high for the door to be opened safely, and the latch will remain unlocked. Wait for the CLEAN light to go off, and the oven to cool down, then unlatch the door. After the door is unlatched, set the oven selector to the OFF position.

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 oven for cleaning, and program the desired clean cycle as outlined on page 24.
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.

NOTE: The door latch should 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.

Care and Maintenance

CARE --

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

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

Chrome Finishes — Usually a damp cloth will clean chrome and aluminum surfaces. A good non-abrasive metal cleaner can be used. Never use steel wool,

scouring powder, oven cleaners or abrasives on bright metal or painted surfaces.

Cleaning Porcelain Ovens — Non-Self Cleaning Models

Porcelain-lined master ovens and eye-level ovens should be cleaned only when they are thoroughly cool and when the Oven Controls are set at "Off". Both top and lower oven heating elements are self-cleaning — Food spatters, on elements, will burn away or may be brushed off the element if hardened.

The lower heating element is hinged to permit cleaning adjoining oven surfaces. The front of the element can be raised, to permit the oven bottom to be cleaned.

Oven walls should be washed with warm soapy water. If spatters and spills have built up and hardened, they should be softened with household ammonia and cleaned away with a fine steel wool soap pad. A good

grade of oven cleaner may be used, according to directions provided.

Remove oven racks and wash in hot, soapy water.

Broiling and roasting pans should be washed after every use. Pour off drippings and wash in hot, soapy water. Aluminum foil placed at bottom of broiling pan will simplify your clean-up.

REMOVING OVEN DOOR (Lower Oven) —

The door on the Master oven may be removed to facilitate cleaning. Open door to "Broil" position (about 5 inches ajar), pull straight up, lifting at broil angle until door clears hinges.

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

REMOVING STORAGE DRAWER

The storage drawer at the bottom of the range can be removed to clean the area beneath it. After the drawer has been pulled out as far as it will go, push down on levers on track mounted to storage drawer. Drawer can be pulled straight out. When replacing drawer care must be taken to keep drawer level when reinserting into tracks.

Cleaning the range top

TILT-TOP

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

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

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

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

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

Continuous Cleaning Oven Surfaces

This information pertains to:

RANGES WITH CONTINUOUS CLEANING PANELS INSTALLED AT FACTORY OR INSTALLED AS AN OPTIONAL KIT.

WHAT IT LOOKS LIKE

It is a porcelain enamel composition with a porous texture which appears grey in color with a covering of many speckles of small white porcelain dots which

act as a tough bearing surface to resist damage to the continuous cleaning coating.

HOW IT WORKS

The pores of the finish divide one spatter into many, many spatters. Regular oven temperatures then work effectively on the tiny spatters to decompose or "evaporate" them. The walls in effect continuously clean themselves, without hand cleaning, any time the oven is on for baking or roasting operations.

Depending on how the oven is used, it can always be presentably clean with little or no hand cleaning.

WHAT TO EXPECT

The continuous cleaning surface works when the oven is in operation so that heavy soil will not build up. While the oven may not be spotless at all times, it never gets really dirty.

Most fat spatters that occur during meat roasting, oven frying and broiling are continuously cleaned away.

Most fat spatters will gradually diminish shortly after touching the oven walls. If spatters should remain, they will probably be reduced during later oven use. The breakdown of fats is gradual. No objectionable odors are created by the cleaning process as the fat spatters are decomposed at normal baking or roasting temperatures.

With this system, both *time* and *temperature* are important factors in the oxidation of soils. It works most efficiently at higher temperatures for longer periods of time.

GENERAL CARE

Occasionally wipe out the whole interior surface with a nylon pad and plain water; then blot dry and run the oven for two hours at 475°F.

WHAT NOT TO EXPECT

Carbohydrate type soils...sugar and starch... (spillovers from casseroles, pies, etc.) and soils which occur in heavier amounts will not be removed.

If these soils should contact the side or rear continuous cleaning panels, they should be removed as soon as the oven is cool enough to allow cleaning.

Recommended cleaning procedure for massive spillovers:

- First, use a paper towel or sponge to blot up and

remove all the excess spill you can. Do it as soon as possible — preferably while the oven is still slightly warm and the soil is still soft and pliable. Repeat the blotting as long as you're still picking up soil.

- Turn off the oven and allow it to completely **cool down**. Then spray the soil area with an all-purpose, spray-on/wipe-off cleaner ("Fantastik", "409" or equivalent). Work the cleaner into the porous surface by scrubbing with a nylon-bristle brush or nylon net pad. Leave the cleaner on the soil area for 15-30 minutes.

- Scrub the softened soil with the nylon brush or pad.

- Then rinse thoroughly with *cold* water. Unless the oven has a removable panel which can be rinsed under the faucet, the best way to do this is by squeezing out a clean, water-soaked sponge over the soil area. After flushing, blot up (not mop up) the surface water with a paper towel or damp sponge. It is unnecessary to completely dry — just avoid leaving excess water. Repeat the process, if necessary, to make sure all the softened soil and cleaner residue is washed away. Spray-on/wipe off cleaners volatilize under heat, and unless they are *completely rinsed* away this can occur in follow-up oven use — leaving a chalky residual stain that is hard to remove.

- Turn on the oven, set the temperature at 475°F and leave for two hours.

NEVER USE

Never use commercial caustic oven cleaners on continuous cleaning surfaces! They can severely damage the specially formulated coating.

Never use spray type oven protective coating, scouring powders, abrasive materials, steel or metal wools. Knives or scrapers should never be used on any continuous cleaning surface. They are likely to abrade the coating which will affect the cleaning mechanism.

Hood Exhaust Systems

Safe Operation

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

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

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

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

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

Lift and tip the filter forward at bottom and remove.

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

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

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

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

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

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

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

Before You Call A Serviceman

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

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

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

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

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

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

Self-Cleaning Models:

CLEAN CYCLE DOES NOT START:

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

LATCH LEVER CANNOT BE MOVED TO UNLOCKED POSITION:

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

WARRANTY

GAS & ELECTRIC RANGES "S" SERIES - 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.

APPLIANCE MAINTENANCE AGREEMENT

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

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

NOTES

Authorized Parts Distributors

ALABAMA

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

Akrite Appliance Supply Co.
1312 W. Stanford, Englewood, CO 80110
AC303-761-4195 or 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

AC305-693-4333 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., Norridge, IL 60656
AC708-453-8384

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

Evansville Appliance Parts, Inc.
900 E. Diamond Ave., Evansville, IN 47711
AC812-423-8867

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 21801
AC301-742-8634

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

Trible'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
AC610-948-4680

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

NEW MEXICO

Akrite Appliance Supply Co.
3442 Stanfords N.E., Albuquerque, NM 87107
AC505-884-0166

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

NEW YORK (Continued)

Appliance Parts Distributors of Buffalo, Inc.
1175 William Street, Buffalo, NY 14206
AC716-856-5005 or AC800-888-7013

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 Tighman 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