

SAFETY INSTRUCTIONS

COOKING SAFETY

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long-hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.

Never heat an unopened container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the oven.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of potholders with oven burner flame.

Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot burners and ignite or get caught on oven parts.

Carefully slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into oven to add or remove food.

UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans

that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers.

ALUMINUM FOIL

Use aluminum foil ONLY as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect cooking results, and can also result in shock and/or fire hazards.

Do not cover oven bottom or broiler insert with aluminum foil. To minimize chance of grease fires use a broiler pan that allows grease to drip below the insert, away from the broiler flame.

STORAGE ABOVE OVEN

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above unit may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays.

PLASTICS

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

AEROSOL SPRAYS

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

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

HOW TO REMOVE OVEN FOR CLEANING AND SERVICING

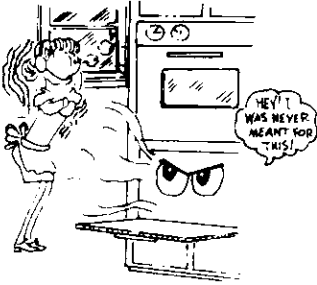
When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet. Remove appliance from cabinet.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

SAFETY INSTRUCTIONS

GENERAL

No cooking appliance should be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.



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

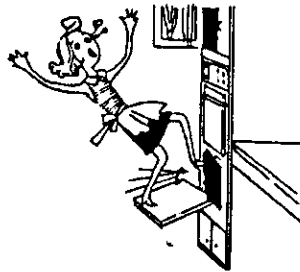
Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Your oven is vented through the trim above the control panel. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.

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

Do not use oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.

Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance or breakage of door and serious injuries.



IN CASE OF FIRE:

1. Turn off oven controls.
2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.

CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children should never be allowed to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in it can be hot.

Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.

Let hot utensils cool in a safe place, out of reach of small children.

CAUTION: Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

CLEANING

Turn off all controls and wait for oven parts to cool before touching or cleaning them.

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

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

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ELECTRONIC CONTROLLER

CLOCK (time-of-day)

1. Press CLOCK pad.
2. Turn SET knob until display shows correct time-of-day.
3. Press STOP/CLEAR pad to lock in time.

When power is first supplied to oven or if there is a power failure, the display will flash. Follow above instructions to set clock.

CLEAN

1. Close door.
2. Move door latch to locked position.
3. Press CLEAN pad. ("door" will flash in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning the SET knob.

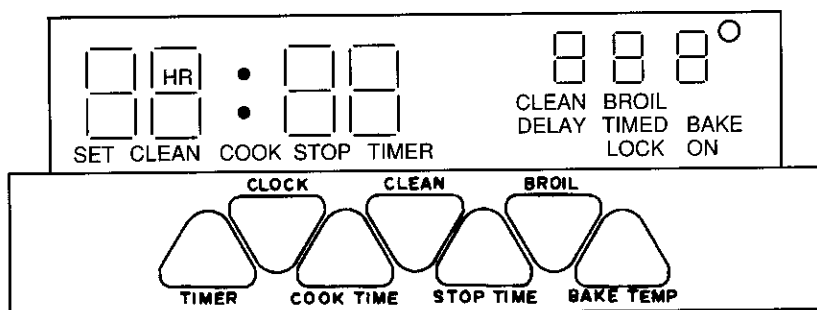
See page 10 for additional information.

BROIL

1. Press BROIL pad.
2. Turn SET knob clockwise one or two clicks to select HI or LO broil.
3. Press STOP/CLEAR pad to cancel broil operation.

See page 8 for additional information.

**STOP
CLEAR** 



SET/CLEAR

Press to cancel all operations except clock and timer.



SET

Turn knob in either direction to enter time or temperature. Knob is also used to select HI/LO broil.

TIMER (minute timer)

1. Press TIMER pad.
2. Turn SET knob to desired time.
3. TIMER starts automatically. 3 beeps signal the end of the timing operation and the time-of-day reappears in the display.
4. To cancel: Press TIMER pad and turn SET knob until :00 appears in the display. Time-of-day will reappear after a 3 second delay.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation. Press STOP/CLEAR to cancel an operation.

If a fault code (ex: F 1) is displayed and beeps sound, press STOP/CLEAR if fault code continues, see page 13.

Function pads on some models are round – they operate as described in this booklet.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press COOK TIME pad and enter desired cooking time by turning the SET knob.
2. Press BAKE TEMP pad and enter oven temperature with SET knob.

To delay the start of cooking:

1. Press COOK TIME pad and enter cooking time with SET knob.
2. Press STOP TIME pad and enter time you wish food to stop cooking with SET knob.
3. Press BAKE TEMP pad and enter oven temperature with SET knob.

See page 9 for additional information.

BAKE TEMP

1. Press BAKE TEMP pad.
2. Turn SET knob until desired oven temperature appears in the display.
3. Press STOP/CLEAR pad to cancel the baking operation.

See pages 6 to 7 for additional information on baking and roasting.

TO CANCEL AN OPERATION:

Press STOP/CLEAR pad to cancel a cook or clean operation.

USING YOUR OVEN

OVEN CHARACTERISTICS

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

OVEN CANNOT BE USED DURING A POWER FAILURE

OVEN VENT

Your oven is vented through the trim above the control panel. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent opening or nearby surfaces during oven operation as they may be hot.

FAN

This unit is equipped with a thermostatically controlled fan. The fan automatically turns on during a cook or clean operation. After the oven has been turned off and the unit cools, the fan will automatically turn off.

USE OF ALUMINUM FOIL

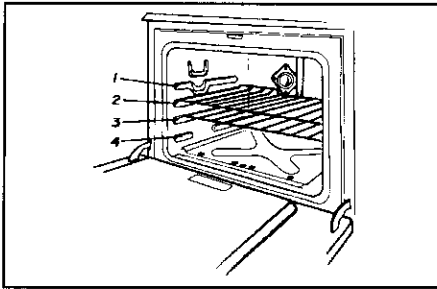
Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil. Do not cover oven bottom with aluminum foil.

OVEN RACKS

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

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

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



RACK POSITIONS:

RACK 1 (top of oven) used for two rack baking.

RACK 2 used for one-rack baking or broiling.

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

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

Hints

For optimum baking results, bake biscuits, cakes and cookies on one rack. Position rack so food is in the center of the oven. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils.

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks. Never place utensils on the oven bottom.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING. Oven door may lock, burners will turn off, and the door may stay locked until oven cools. Turn oven off if lock lever is accidentally moved to the CLEAN position then reset oven.

PREHEATING

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

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

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature. 100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.

Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

USING YOUR OVEN

HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.

2. To set oven: Press BAKE TEMP pad. "BAKE" lights in the display.

Turn SET knob to the desired oven temperature. "ON" lights in the display.

The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.

3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.

4. Check food for doneness at minimum

time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

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

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.	<i>Cakes don't brown on top.</i>	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
<i>Cake high in middle.</i>	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
		If additional ingredients were added to mix or recipe, expect cooking time to increase.	
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Pie crust edges too brown.</i>	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
		<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Temperature set too low.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.
For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack.			
Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.			

USING YOUR OVEN

HOW TO ROAST

To set oven for roasting see page 6, #2.

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

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

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

Most meats are roasted at 325°F except tenderloin at 425°F and smaller poultry

at 375°F to 400°F.

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

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

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

PORK

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

ROASTING CHART

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

USING YOUR OVEN

HOW TO BROIL

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

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

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

TO BROIL:

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want meat well done.
3. Broiling should be done with oven door closed. Do not lock oven door.
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR button to cancel a broil operation.

To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise one or two clicks to select HI for normal broiling or LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

BROILING CHART

TYPE OF FOOD	TEMP.	RACK POSITION*	DONENESS	TOTAL TIME
BACON, Thick slice	HI	2	Crisp	4 to 6 min.
HAMBURGER PATTIES 3/4-inch	HI	2	140°F Rare	10 to 12 min.
	HI	2	160°F Medium	12 to 15 min.
	HI	2	170°F Well	15 to 18 min.
STEAKS 1-inch	HI	2	140°F Rare	8 to 10 min.
	HI	2	160°F Medium	12 to 14 min.
	HI	2	170°F Well	18 to 20 min.
1 1/2-inch	HI	2	140°F Rare	14 to 16 min.
	HI	2	160°F Medium	18 to 20 min.
	HI	2	170°F Well	25 to 30 min.
CHICKEN BREAST HALVES	LO	3	185°F Well	30 to 40 min.
FISH FILLETS, fresh or thawed	HI	2	Flaky	10 to 15 min.
HAM SLICE, Precooked 1/2-inch	HI	2	140°F	8 to 12 min.
PORK CHOPS 1/2-inch	HI	2	170°F Well	15 to 20 min.

AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at the preset time-of-day. This feature can be used to delay the start of a cooking operation or a self-clean cycle.

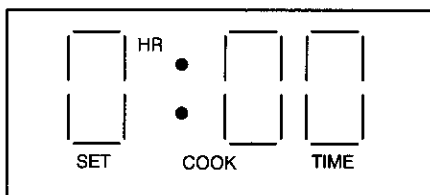
The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time-of-day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

TO BAKE BY TIME –

with immediate start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.



2. Enter cooking time (how long you wish food to cook) with the SET knob.
3. Press BAKE TEMP pad. "Bake" lights in the display. Enter oven temperature with the SET knob.
4. "TIMED BAKE ON" lights in the display. The oven automatically turns on and begins to heat. The display begins to count down.

At the end of the preset cooking time, the oven automatically turns off.

EXAMPLE

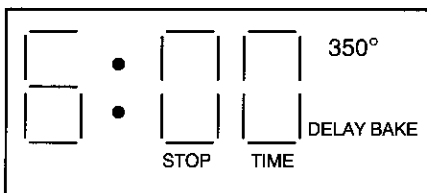
Food is to cook for one hour and 30 minutes at 350°F.

1. Press COOK TIME pad.
2. Turn SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press BAKE TEMP pad.
4. Turn SET knob until 350° appears in the display. Oven turns on immediately.

TO BAKE BY TIME –

with delayed start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
2. Enter cooking time with SET knob.
3. Press STOP TIME pad. "SET STOP TIME" flashes in the display.
4. Enter the time you wish the oven to turn off by turning the SET knob.
5. Press BAKE TEMP pad. "DELAY BAKE" lights in the display.
6. Enter oven temperature with the SET knob.



The oven will automatically turn on in time to have the food ready by the preselected STOP TIME.

EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 appears in the display.
5. Press BAKE TEMP pad.
6. Turn SET knob until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2 1/2 hours and will automatically turn off at 6:00.

ADDITIONAL INFORMATION

1. The Electronic Controller will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described above. The beeps will stop.
2. To reset or cancel the program: Press the STOP/CLEAR button.
3. After setting the Automatic Cooking feature, press the CLOCK pad and the time-of-day will reappear in the display. "TIMED BAKE ON" or "DELAY BAKE" and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

SELF CLEAN OVEN

The self clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven.

BEFORE SELF CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

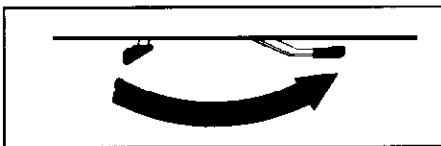
Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

DO NOT USE OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE SELF CLEAN OVEN FINISH OR AROUND ANY PART OF THE OVEN.

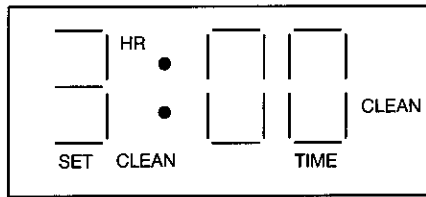
To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

TO OPERATE

1. Close door. Move door latch to the right until it rests in the lock position.



2. Press CLEAN pad. If the door is not locked as described, "door" will flash in the display.



When the CLEAN pad is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

To prevent accidentally changing the clean cycle, press CLOCK pad to return display to time-of-day. "CLEAN ON" remains in the display as a reminder that the oven is set for a clean operation.

DURING SELF CLEANING

The oven automatically begins to heat when the CLEAN pad is pressed and the door is locked. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened. Do not force latch to the left once the lock light turns on. A fan sound can be heard during the clean cycle.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

TO CANCEL CLEAN CYCLE:

Push STOP/CLEAR button. If the LOCK light has not turned on, the oven door can be opened.

If the LOCK light has turned on, allow oven to cool (up to 1 hour.) Once LOCK light turns off, oven door can be unlocked and opened. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.

AFTER SELF CLEANING

About one hour after the clean cycle is completed, the internal lock will disengage, LOCK light will turn off and the door latch can be returned to its original (unlocked) position. **Do not attempt to unlock door until lock light has turned off. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.**

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

TO DELAY THE SELF CLEAN CYCLE:

1. Lock the oven door.
2. Press STOP TIME pad.
3. Turn SET knob until the time you wish the oven to turn off appears in the display.
4. Press CLEAN pad.

MAINTENANCE

PILOTLESS IGNITION

Glo bar-type ignition

With this type of ignition system, the oven will not operate during a power failure or if oven is disconnected from the wall outlet.

OVEN DOOR

When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

The oven door is equipped with a special hinge that locks into place as the door is removed.

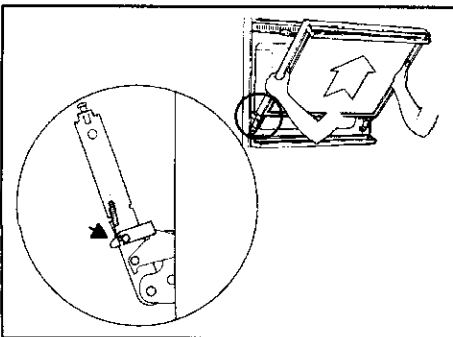
Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place. When baking, be sure door is completely closed. Baking results will be affected if door is not securely closed.

CAUTION:

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

To remove door:

1. Open door to the broil stop position (open about 4-inches.)
2. Grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.
3. As you lift the door up, **very slightly** open the door by pulling door toward you. Check to be sure latches swing down into the notches on the hinge arms.



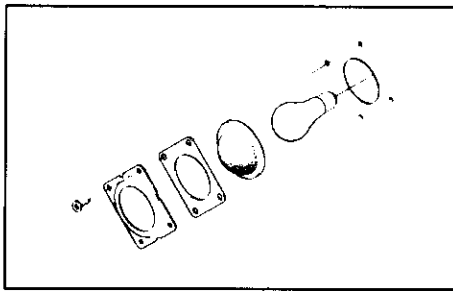
To replace door:

1. Grasp sides of door and align slots in door with hinge arms.
2. **Very slightly** pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.

LIGHT REPLACEMENT

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

To replace oven light: Remove 4 screws and plates as illustrated below. Use care when removing gasket; it may tear. Replace with a 40 watt appliance bulb. (Not covered by warranty.) Reconnect power to oven and reset clock.



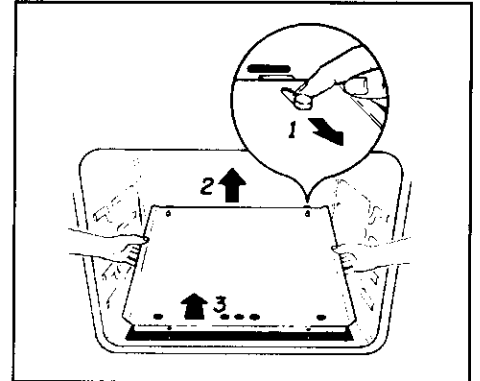
OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers. Use the correct size cooking utensil. Placing a sheet of aluminum foil, that is slightly larger than the cooking utensil, on the rack below the utensil will catch spills.

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

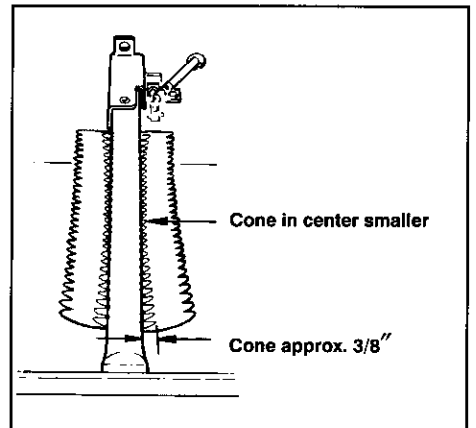
Lift the rear edge of the oven bottom slightly, then slide it back until the holes in the front edge of the oven bottom clear the pins in the oven front frame. Remove oven bottom from oven.

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



OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown:



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

CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
Broiler insert & pan	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from oven after use. Allow to cool, then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Glass: Control Panel Oven Window	Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia.	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
Metal Finishes: Aluminum Chrome & stainless	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Exterior porcelain finish	Mild soap & water. Paste of baking soda & water.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.
Interior porcelain finish (see page 10 for self clean oven instructions)	Soap & water. Cleansing powders & plastic pads.	Wipe acid stains or sugary boilovers immediately. Do not use metallic cleaning pads. They will scratch the surface. Do not use commercial oven cleaners.
Plastic Door handle	Soap & water. Paste of baking soda and water.	Never use abrasive or caustic cleaning agents on plastic finishes.

SERVICE

TROUBLESHOOTING CHART

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING

PROBLEM	CAUSE	CORRECTION
1. Burner flame uneven.	a. clogged burner port(s).	a. clean ports with straight pin.
2. Oven burner fails to light.	a. power supply not connected. b. electronic clock incorrectly set.	a. connect power, check circuit breaker or fuse box. Oven will not operate during a power failure. b. see page 4.
3. Oven temperature inaccurate. • food takes too long or cooks too fast. • pale browning. • food over-done on outside and under-done in center. • over browning.	a. oven not preheated. b. incorrect rack position. c. incorrect use of foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device out of holding clip(s).	a. preheat oven 10 minutes. b. see page 5. c. see page 5. d. replace oven bottom correctly. e. reinsert sensing device securely into clip(s).
4. Clock and/or light do not work.	a. power supply not connected. b. burned out light bulb. c. malfunctioning switch. d. malfunctioning clock or loose wiring.	a. connect power supply, check circuit breaker or fuse box. b. replace light bulb. c. call serviceman to check. d. call serviceman to check.
F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR button. If the fault code reappears, disconnect power to the oven and call the servicer.	
Control will not accept an entry.	This may indicate a "stuck" pad. Press each of the seven pads to disengage the pad. Then, press STOP/CLEAR button and reprogram the operation. If the control still does not accept an entry after checking each pad, call the servicer.	

SERVICING

Electrical supply must be disconnected before servicing appliance. Do not repair or replace any part of your appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

When your oven requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

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

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

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

FULL ONE-YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one-year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smooth top heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472-3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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