

EHS/EJS Heritage

**ELECTRIC
APPLIANCES**

**USE AND CARE
MANUAL AND
INSTALLATION INSTRUCTIONS**

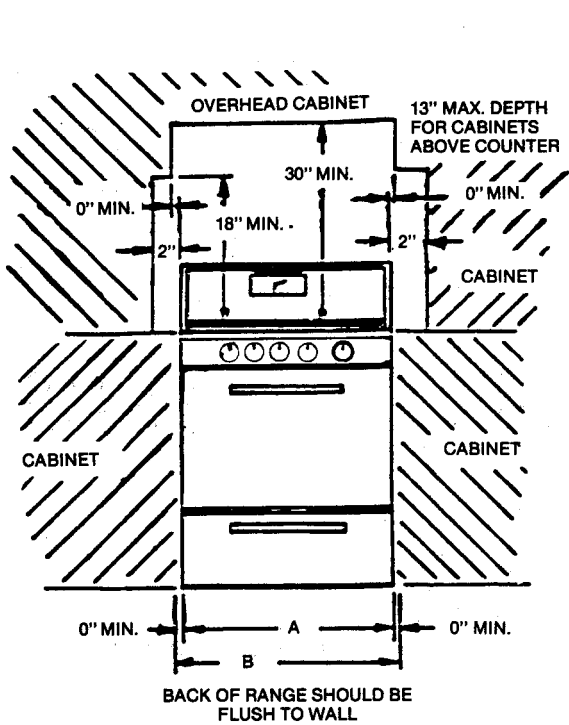
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Caloric
A **Raytheon** Company

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MINIMUM CLEARANCE DIMENSIONS

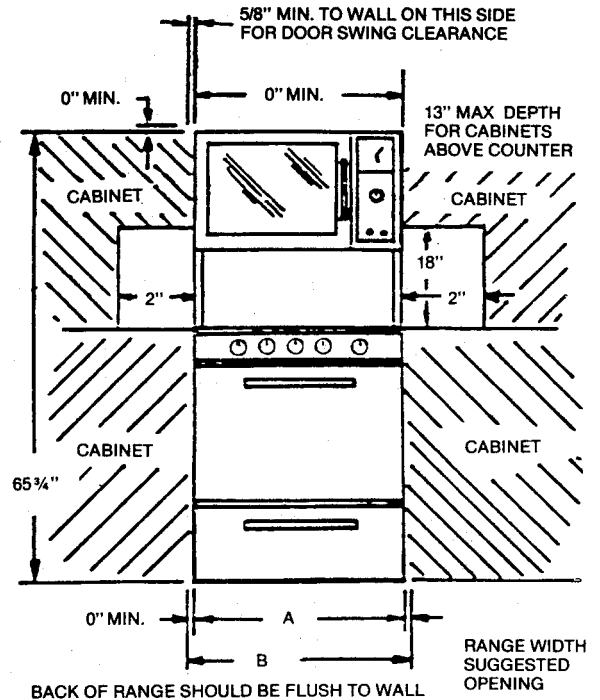


FREESTANDING ELECTRIC RANGE

| RANGE | A | B |
|-------|----|------------------|
| 20 | 20 | 20 $\frac{1}{4}$ |
| 24 | 24 | 24 $\frac{1}{4}$ |
| 30 | 30 | 30 $\frac{1}{4}$ |

"A" DIM = WIDTH OF UNIT

"B" DIM = SUGGESTED OPENING



INSTALLATION INSTRUCTIONS

IMPORTANT — SAVE THESE INSTRUCTIONS FOR LOCAL INSPECTOR'S USE.

The installation, grounding and service of this electric range must be performed by a qualified installer or serviceman to insure proper operation and to avoid the possibility of injury to users or damage to this appliance.

Your range was carefully inspected at the factory and should be ready to operate efficiently upon proper installation. Wires or components can vibrate loose during shipment and although unlikely, your installer should make a quick inspection at time of installation.

To eliminate the hazard of reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

The range must be installed in compliance with local codes and in the absence of local codes, the installation must conform with the National Electrical Code NFPA No. 70-1984 ANSI C1-1984, regarding the type and wire size from distribution box to range receptacle. CHECK LOCAL CODE FOR GROUNDING.

Electrical pigtail (connection cord) is not furnished with the range except on special order. Connect range to standard electric range outlet with voltage as specified on rating plate. Range should be installed on a separate circuit with adequate overload protection at distribution box.

WE RECOMMEND THE INSTALLER PAY SPECIAL ATTENTION TO THE "BACKGUARD INSTALLATION INSTRUCTION" SHEET, PART NO. 09112-9 IF THE MODEL HAS ELECTRICAL COMPONENTS IN THE BACKGUARD. ALL MECHANICAL CONNECTIONS MUST BE MADE AND THE BACKGUARD IN PLACE BEFORE MAKING THE ELECTRICAL CONNECTION OF THE RANGE CONNECTION PLUG. IF THE RANGE PLUG CONNECTION IS MADE BEFORE PUTTING THE BACKGUARD IN PLACE, THE INSULATION OF THE WIRES MIGHT BE INADVERTENTLY DAMAGED BY THE EDGE OF THE NOTCH IN THE BURNER BOX EXTENSION CAUSING A SHORT CIRCUIT TO DEVELOP.

Any openings in the wall behind the range and in the floor under the range must be sealed. WE DO NOT RECOMMEND INSTALLATION OF THE RANGE OVER CARPET. See item "X", Page 9 in General Safety Precautions.

Minimum horizontal distance from side of range to adjacent vertical combustible wall extending above and below the cooking top must be in accordance with the pictorial representation shown on this page.

INSTALLATION OF POWER SUPPLY CORD KITS

The power supply cord must have (2) #6 conductors and (1) or (2) #8 conductors for the neutral or ground. The cord kit must be U.L. Listed and meet N.E.C. and Mobile Home Manufacturers Association Standards. The cord kit must be rated 250 V minimum-40 AMP, must be equipped with a plug configuration in accordance with NEMA (three conductor cord plug NEMA 10-50P), (Four conductor cord plug NEMA 14-50P), and must have ring terminals or open-end spade lugs with upturned ends.

NOTE: ONLY THE POWER SUPPLY CORD SUITABLE FOR USE WITH RANGES MUST BE USED.

ONLY a 4-conductor cord shall be used when the appliance is installed in a mobile home or area where local codes do not permit grounding through the neutral.

NOTE: If using direct wiring, the bracket fastened over cord access hole, below the terminal block, may be turned around and refastened to provide opening for 3/4" or 1" conduit.

INSTALLATION OF THREE CONDUCTOR CORD 120/240 V. OR 120/208 V. SINGLE PHASE

1. Remove rear wire cover.
2. Bracket fastened over cord access hole, below the terminal block, may be turned around and refastened to provide a smaller hole if needed.
3. Place strain relief (winged clamp) which is supplied in cord kit in cord access hole below terminal block. This is done by placing wings through hole, entering from bottom. Screw holes in clamp should be below mounting panel. (wings may be bent to allow both wings through hole).
4. Place cord through strain relief. Attach cord neutral #8 (center) of white conductor to center terminal on terminal block.
5. Attach #6 black conductor to the terminal "left" of center on the terminal block.
6. Attach #6 red conductor to the terminal "right" of center on the terminal block.
7. After conductors have been placed on terminals, attach with cup washers and hex nuts provided in envelope packed with range. Firmly tighten to insure proper electrical connection.
8. Place screw through strain relief and tighten.
9. Replace rear wire cover.

INSTALLATION OF FOUR CONDUCTOR CORD 120/240 V. OR 120/208 V. SINGLE PHASE

1. Remove rear wire cover.
2. Bracket fastened over cord access hole, below the terminal block, may be turned around and refastened to provide a smaller hole if needed.
3. Place strain relief (winged clamp) which is supplied in cord kit in cord access hole below terminal block. This is done by placing wings through hole entering from bottom. Screw holes in clamp should be below mounting panel. (wings may be bent to allow both wings through hole).
4. Remove the ground link attached to the center terminal as shown in illustration "A". Also remove the green ground screw and retain for further use.
NOTE: The ground link must be retained for future use as shown in illustration "B". In case a 3-conductor cord assembly would be required at a future date, please use illustration "A" showing how the ground link must be attached.
5. Place cord through strain relief. Attach cord neutral #8 (center) of white conductor to center terminal on terminal block.
6. Attach #6 black conductor to the terminal "left" of center on the terminal block.
7. Attach #6 red conductor to the terminal "right" of center on the terminal block.
8. Attach green conductor to the back of the range using the green ground screw previously removed as stated in item #4.

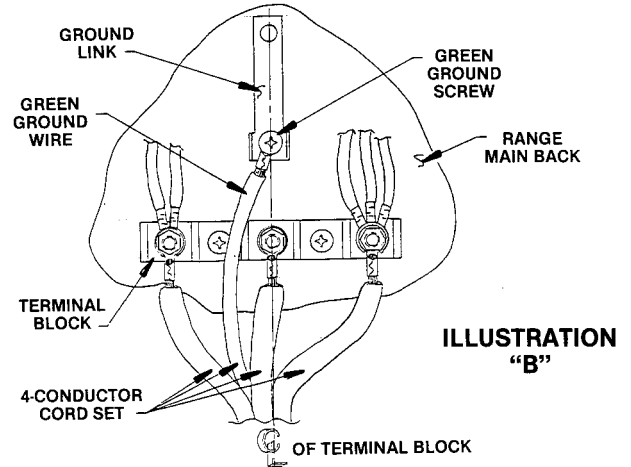
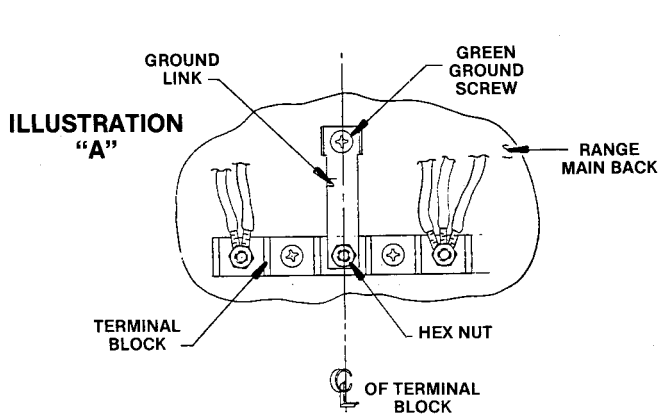
CAUTION: GROUND WIRE MUST BE ATTACHED TO THE FRAME OF THE RANGE AND MUST NOT CONTACT ANY OTHER TERMINAL.

9. After conductors have been placed on terminals, attach with cup washers and hex nuts provided in envelope packed with range. Firmly tighten to insure proper electrical connection.
10. Place screw through strain relief and tighten.
11. Replace rear wire cover.

INSTRUCTIONS FOR CHANGING FROM A 3-CONDUCTOR CORD OR CABLE ASSEMBLY TO A 4-CONDUCTOR CORD OR CABLE ASSEMBLY

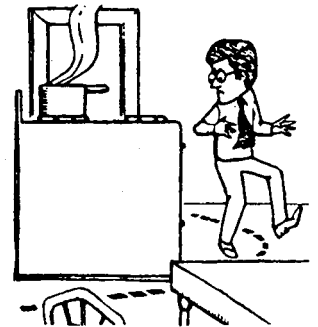
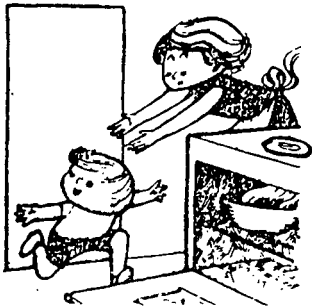
1. Remove rear wire cover.
2. Remove bottom strain relief screw and **retain for further use.**
3. Remove cup washers and hex nuts from terminal block and **retain for further use.**
4. Remove all 3-conductor cord or cable leads from the terminal block and proceed to remove the conductor cord from the unit by pulling in a downward motion so that the cord is removed from the strain relief.

5. Remove the ground link attached to the center terminal as shown in illustration "A". Also remove the green ground screw and retain for further use.
NOTE: The ground link must be retained for future use as shown in illustration "B". In case a 3-conductor cord assembly would be required at a future date, please use illustration "A" showing how the ground link must be attached.
6. Bracket fastened over cord access hole, below the terminal block, may be turned around and refastened to provide a smaller hole if needed.
7. To install the 4-conductor cord or cable, please follow #5 through #11 of the Installation Instructions for the 4-conductor cord 120/240 V. single phase listed on page 4.



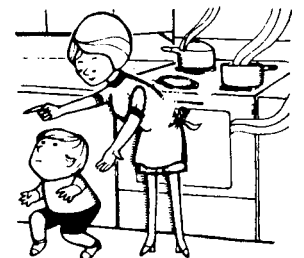
GENERAL SAFETY PRECAUTIONS

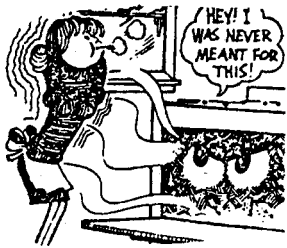
- A. **ACCIDENTS:** Accidents are always tragic — especially because so many of them could have been prevented with a little care and judgement. Your range is not a dangerous instrument but the following are some basic good practices we hope you will follow for safe use of your range.



- B. **LOCATION:** If possible, the range should be located in the kitchen to avoid the main "traffic path" through the kitchen or where an open door might block a passage way or create an awkward working situation. If possible, it should be so located where cabinet working space is available on either side.

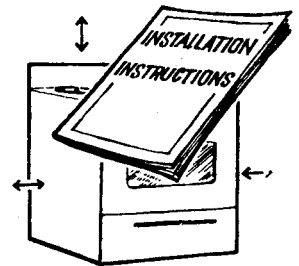
- C. **TEMPERATURES:** Do not touch surface units, areas near units, oven heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas around these units may become hot enough to cause burns. Other surfaces of the appliance may also become hot enough to cause burns — among these are — the cooktop, oven vent opening, oven door and oven door window. "Never let clothing or other flammable materials come into contact with heating elements."



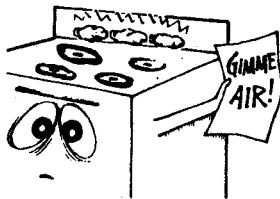


- D. **DO NOT USE RANGE AS A HEATER:** NEVER use the range as a kitchen heater. Prolonged use of the range without actual cooking load can be hazardous. Oven and top burner controls are not designed for home heating and component failures that may result from such abuse are definitely not covered by the warranty.

- E. **INSTALLATION:** Installation and service of this range must be performed only by qualified range installers or servicemen. This is necessary to insure proper operation of the range and to avoid the possibility of damage to the range or injury to the users. Refer to page 4 (Installation Instructions).



- (1) **CLEARANCES:** Observe all the instructions on the rating plate for minimum clearances to any adjacent vertical combustible surfaces.



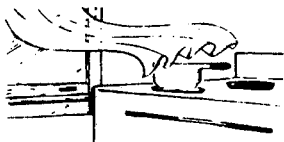
- (2.) **GROUNDING:** Check to be sure the range is properly grounded to avoid shock hazard.

- (3.) **VENTING:** NEVER block the vents (air openings) of the range. They provide the air inlet and outlet which is necessary for the range to operate properly. The low oven vents thru the right rear surface unit and the high oven thru a gap at the top of the door seal.

- (4.) **FLOOR COVERING:** Never install a range over kitchen carpeting, inferior vinyl tile or other dangerously combustible material. See item "X", page 9.

- F. **FLAMMABLE MATERIAL STORAGE:** NEVER store flammable materials in an oven or near surface units.

- G. **REMOVABLE SURFACE ELEMENTS:** NEVER immerse removable surface unit elements in water.

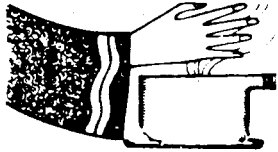


- H. **CURTAINS:** If your range is near a window, use an appropriate window treatment. Do not use long curtains which could blow over the top elements and create a fire hazard.

- I. **USER SERVICING:** Do not attempt to repair or replace any part of this range unless specifically recommended in this manual. All other servicing must be done by a qualified serviceman or technician.

- J. **CHILDREN: "CAUTION"**— Do not store items of interest to children in cabinets above a range or on the backguard of range — children climbing on the range to reach items could be seriously injured. Do not leave children alone — 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.





K. **CLOTHING:** Long flowing sleeves or loose clothing have no place in the kitchen. They are too easily caught on pan handles and are generally in the way. Many synthetics are highly flammable and most unsafe. **NEVER** let clothing or other flammable materials come into contact with heating elements.

L. **HOT POT HOLDERS:** Buy good, sturdy hot pot holders and use them. Do not use a towel or other bulky cloth. Keep pot holders dry. Wet pot holders create steam and cause burns. **NEVER** let pot holders come in contact with heating elements when lifting or moving utensils.

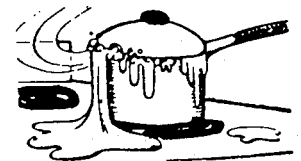


M. **UTENSILS:**

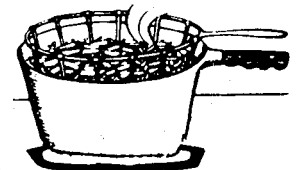
(1.) Avoid pans that are unstable and easily tipped. In choosing pans, look for easily grasped handles that will stay cool. Pans that are too heavy when filled can also be a hazard. If pan handles twist and cannot be tightened, discard the pan. Of course you will use utensils only as intended. This is particularly important for glass cookware. Some glass cookware should be used only in the oven — some pans are classified as flame-ware and may be used on top of the range. Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.



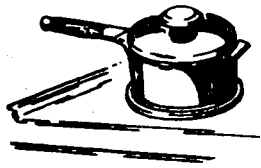
(2.) Use proper pan size — This range is equipped with surface units of several different sizes. Select utensils having flat bottoms, large enough to cover the surface of the heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing during surface cooking work. Proper relationship of utensil to element size will also improve efficiency.



(3.) Reflector pans: Make sure reflector pans are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.



(4.) Pan size must allow for the volume of food to be added and for the fat to bubble up. A deep kettle is best for this. Foods high in water content such as potatoes, bubble more than those low in water content. **Never** leave a deep fat frying operation unattended.



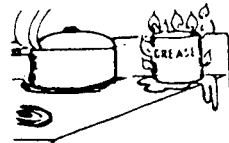
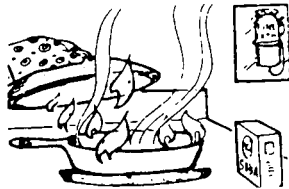
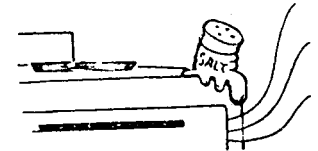
(5.) Utensil handles should be turned inward and not extend over adjacent surface units — To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

(6.) Hot Utensils: Let hot pans cool in a safe place, out of reach of younger children. Never set hot pans on a combustible surface.

(7.) Never leave surface units unattended at high settings. Boil overs cause smoking and greasy spill overs might ignite.

N. ALUMINUM FOIL: Aluminum foil when used improperly, is a cause of many range fires. Use it only as instructed, particularly in the oven. DO NOT use aluminum foil to line surface unit reflector pans. They will stay bright if washed after each spillage. "Improper installation of aluminum foil may result in shock or fire hazard."

O. PLASTICS: All plastics are vulnerable to heat, although some will withstand higher temperatures than others. Keep all plastics away from parts of the range which may become slightly more than warm when the range is in operation.

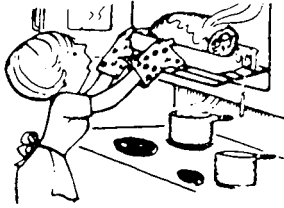


P. GREASE: Grease is flammable and should be handled carefully. Avoid letting grease deposits collect around the range or in vent fans. Don't leave cans of drippings set around the range, refrigerate or dispose of them promptly. Let quantities of hot fat (a pan of deep fat for example) cool before attempting to move or handle it. Grease fires can often be extinguished by quickly putting on the lid or by covering with Baking Soda. DO NOT ATTEMPT TO EXTINGUISH WITH WATER because this will spread the fire. "USE DRY CHEMICAL OR FOAM — TYPE EXTINGUISHER."

Q. BROILER PAN: Always remove the broiler pan from the oven as soon as you finish broiling. It makes the pan much easier to wash. NEVER cover the broiler grill with aluminum foil because this prevents the grease from draining into the pan and away from direct exposure to the radiated heat of the broil unit, otherwise it can ignite.

R. OVEN USE: Do not heat an unopened glass or metal container of food in the oven. Build up of pressure may cause the container to burst and cause serious personal harm and/or damage to the range. Always pull the oven rack out, rather than reach into the hot oven, to add or remove food. Be sure to put racks back into the oven correctly after cleaning.

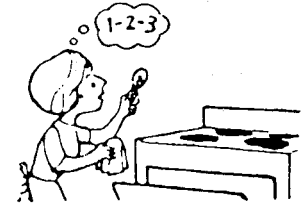




S. **EYE-LEVEL OVEN USE:** Do not use eye-level ovens for items that are heavy, awkward to handle and/or which contain considerable amounts of hot fat. There can be a hazard in removing food (like a heavy roast with drippings) from a high oven.

T. **WHEN REPLACING OVEN LIGHT BULBS:**

- (1) Wait until oven and bulb are cool.
- (2) Always handle bulb with dry, (never a wet) cloth to protect hands.
- (3) If light bulb should break, **disconnect power to range by throwing circuit breaker.** Wad a heavy dry cloth into a ball and by applying pressure and turning, the shell can usually be unscrewed easily.



U. **USE CARE WHEN OPENING OVEN DOOR:** Let hot air or steam escape before removing or replacing food.

V. **MAINTENANCE:** Your range must be kept clean and free of accumulations of grease or spillovers which may ignite.

W. **AEROSOL DISPENSERS:** Avoid their use near a range as they may contain contaminants which may cause rust and corrosion. Some hair sprays inadvertently used around the range while in operation can be explosive.

X. **FLOOR COVERING:** If the range is to be installed over linoleum, carpet or vinyl, the material must be able to withstand increased floor temperatures without shrinking, warping, or discoloring. If you are uncertain, check with dealer or manufacturer of floor covering for this information.

Y. **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.

Z. **BROILER PAN AND GRILL:** To eliminate the possibility of grease fires, it is important to place the broiler grill in the broiler pan correctly. See the illustration on page 17 in this manual.

FIRST THINGS FIRST

Most every item involved in our daily life can be hazardous if used improperly and without regard for sensible precautions. The list of **GENERAL SAFETY PRECAUTIONS** should be carefully read and referred to often as a routine **SAFETY** reminder. Consumer Product Safety is dependent on the user as well as on the manufacturer! **PLEASE READ AND OBSERVE THEM!**

CAREFREE SURFACE COOKING

(Reread General Safety Precautions — Page 5 through 9)

The control panel directly below the work surface contains the four top surface element controls. From left to right they control: Left front, left rear, right rear, right front elements. Each are marked for the element they control.

Each surface element is controlled by an **INFINITE CONTROL SWITCH** which provides an **INFINITE** number of heats from "full on" to the "lowest setting." Although each knob has markings from "HI" to "LO" with

numbers 2 through 6, you have heat control between all markings and numbers. The marks and numbers are provided only as a reference reminder for returning to a desired heat.

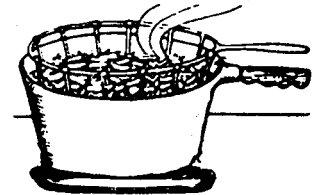
The control knobs can be turned in either direction and has a detent at both the HI and Lo positions. Effective Sept. 30, 1975, all control knobs must be "PUSH TO TURN" from the "OFF" position.

Use utensil covers to improve cooking efficiency. Less fuel is used and the kitchen stays cooler. Use utensils with flat bottoms.

Remember different utensil materials conduct heat differently and cooking time will vary. Use low heat for pans of stainless steel, glass, ceramic and cast iron because they conduct heat slowly. High heat will cause scorching and burning.

As soon as foods reach the boiling point, lower the heat so your food will be more palatable and your electric bill less. Water temperature is the same for a gentle boil as for a vigorous boil. Also, boiling temperature varies with altitude.

1. Cook fruits and vegetables in as little water as possible in a covered pan. These foods should steam rather than boil.
2. Use a fat thermometer for deep fat frying. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly. **NEVER LEAVE UNATTENDED.**
3. For pressure cooking, start the food on the highest heat. When the correct pressure is reached, lower the heat to a low setting which will maintain the desired pressure, based on experience.
4. For waterless cooking, using very little water in a covered sauce pan, start on the highest heat. When boiling point is reached, lower the heat to "low" and continue cooking until the food is tender.
5. **WARNING:** Utensils should not extend more than 1" beyond the edge of the heating element. Surface units are raised above the porcelain enamel surface to allow for air circulation and prevent enamel crazing. Utensils which extend beyond the unit, and/or curve down and touch the porcelain enamel may cause heat build up around the units and damage the porcelain enamel finish.



OVEN COOKING

(Reread General Safety Precautions — Page 5 through 9)

Operation: Your range is equipped with a modern pre-heat thermostat (except upper oven). When you turn your oven on, both the bake and broil units are energized. As the oven temperature approaches the knob setting (slightly below) the broil unit is automatically disconnected and the oven temperature continues to the knob setting with the bake unit only. Only the bake unit is operative during the baking cycle.

Accurate baking time is more satisfactory with a PREHEATED oven. The oven should reach temperature in about 5 minutes. Preheating is desirable for biscuits, cookies, cakes and other pastries, however, such items should not be in the oven during the PREHEAT cycle to avoid over-browning or burning on top. Use Preheating for roasting or whole meals.

To operate the lower oven simply turn dial directly from OFF to the desired temperature setting. **DO NOT TURN TO BROIL POSITION AND BACK TO BAKE.** Should you inadvertently do so, return knob to "OFF" and start over.

In order to maintain temperatures, the oven element will cycle from "full on" to "full off" (except at broil). Do not be alarmed if the bake element is not red when opening the oven door to check food.

When oven indicator light is off, it means the oven has reached the temperature shown on the dial. As the oven cools because heat is being used to cook the food, the temperature drops slightly below the dial setting and the bake unit will return to the "full on" condition. This "cycle" will continue throughout the entire baking operation.

Set Dial for correct Temperatures: The following conversion may be helpful:

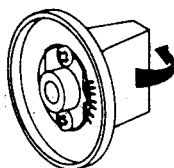
| TERM | TEMPERATURE (degrees F) |
|---------------------|-------------------------|
| Very Slow | 250 and 275 |
| Slow | 300 and 325 |
| Moderate | 350 and 375 |
| Hot | 400 and 425 |
| Very Hot | 450 and 475 |
| Extremely Hot | 500 and 525 |

If, after using oven for a period of time, you believe 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 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!**



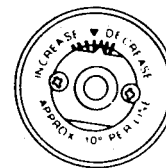
1. Remove knob.



2. Turn knob over.



3. Factory set position.



4. Loosen screws, adjust pointer, tighten screws, replace knob.

GENERAL OVEN INFORMATION

If using only one rack, food should be positioned near center of oven. If using more than one rack, allow 3" to 4" between racks.

Allow 1" to 2" between edge of utensil and oven wall or adjacent utensils; incorrect pan placement prevents proper circulation of air. Stagger pans on different racks, do not place one directly under the other.

NEVER place pans directly on oven bottom.

DO NOT cover entire rack with aluminum foil.

DO NOT cover entire oven bottom with foil: Foil MUST NOT touch element.

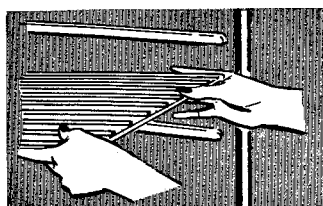
DO NOT place aluminum foil directly under utensil or it will reflect heat away causing soggy or light bottom crusts. To catch spill overs, cut a piece of foil just a little larger than the pan and place on racks 3" or 4" below pan, dull side down.

Cookie sheets must be of such size to leave 1" to 2" space from all sides of the oven.

Use bright or light colored aluminum pans for best baking results. Dark pans absorb heat and cause over-browning. Bake biscuits and cookies on a flat sheet or an inverted pan.

For glass baking utensils reduce recommended heat about 25 degrees. Use flat pans and a size recommended in the recipe. Cake pans should be filled only about two-thirds full.

It is not advisable to keep cooked foods at serving temperature any longer than necessary — preferably no more than 1½ to 2 hours.



Self Stop Oven Racks: To **remove** an oven rack, pull rack out until it stops, then tilt up slightly and slide out of oven. To **replace** the rack, lay the rack on top of the guides, push rack toward the rear until it stops, tilt up slightly and push into place. Adjust the position of the oven racks when the range is cold.

See page 15 through 17 for the operating description of automatic clocks, timers, etc.

BAKING PROBLEMS

CAKE UNDERSIZED

1. Too little leavening
2. Batter overbeaten
3. Pan too large
4. Temperature too high
5. Ingredients not at room temp.

CAKE FALLS

1. Too much shortening, liquid or sugar
2. Too much leavening
3. Short bake or too slow
4. Pan too small
5. Stale baking powder

CAKE HAS TUNNELS

1. Not enough shortening
2. Overmixing after adding flour
3. All-purpose flour used

CAKE HIGH IN MIDDLE

1. Too much flour
2. Temperature too high

SPONGE CAKE FALLS OUT OF PAN

1. Pan greased
2. Too much sugar
3. Insufficient baking

CAKE IS UNEVEN

1. Pans not staggered
2. Batter uneven in pans
3. Warped pans
4. Range not level
5. Pans touching sides

MUFFINS PEAKED OR TUNNELED

1. Overmixing

PIE CRUST BURNS ON EDGE

1. Temperature too high
2. Pans touch each other or oven wall
3. Edge of crust too thin

CAKE SOGGY OR RUBBER

1. Batter undermixed
2. Too little leavening
3. Too much liquid
4. Temperature too low
5. Egg yolks underbeaten

PIE HAS SOAKED CRUSTS

1. Temperature too low at start of baking
2. Filling too juicy
3. Shiny pans—reflects heat away
4. Aluminum foil under pan

PIE SHELL SHRINKS

1. Pastry stretched in pan
2. Too much water
3. Shell not pricked enough

BROWNING PATTERN UNEVEN

1. Utensils too large
2. Utensils used together made of different materials
3. Racks too close together or too close to bottom
4. Flue obstructed

BISCUITS PALE

1. Temperature too low
2. Too much flour
3. Pan too deep, invert or use cookie sheet

BISCUITS—LIGHT TOPS— BROWN BOTTOMS

1. Dark or heavy pan—use shiny sheet
2. Pan too deep or too large

COOKIES DARK ON BOTTOM

1. Cookie sheet too low
2. Cookie sheet too wide or too long for oven
3. Uneven heat distribution in oven

DOUBLE OVEN DOUBLES YOUR COOKING CONVENIENCE

If your range has two ovens, you can cook at two different temperatures at the same time because you have separate oven controls. Hot rolls can be baked at 400° while roast is cooking at 325°. Or, you can broil steaks in one oven while you are baking pies, potatoes, etc. in the other at a lower temperature.

Two ovens let you cook in quantity. If you have a freezer, you can bake bread, pies, cakes or cookies for months ahead, at one time.

You can keep vegetables and other food warm in one oven while meat is still cooking in the other oven. Or, you can cook a whole dinner in one oven and warm the serving dishes or bake biscuits in the other.

BROILING

(Reread General Safety Precautions — Pages 5 through 9)

IMPORTANT: See illustration on Page 17 for correct broiler grill and pan usage.

Broiling is cooking by direct radiated heat from above the food. It is fast because no preheat time is required. When broiling, the oven door can be closed or partially open at the broil stop position. (This applies ONLY to models with lift-off doors). See page 17, under FEATURES.

If upper oven is equipped with a broil feature, pull the door slightly ajar, just past the door catch.

Place food on cold, ungreased broil grid or pan (if placed on a hot grid or pan, food will stick). Do not cover the grid with foil which prevents the fat from draining away.

The distance of the food from the heat source is determined by the desired degree of doneness, the type of food, the thickness and other factors. Wipe meat with a damp cloth and score edges by making shallow vertical cuts about 2 inches apart to prevent curling.

Broiling Guide charts in most cook books are approximate. Your personal experience will establish the most desirable time periods.

Use a spatula or tongs to turn meat. Grasp meat by the fat or bone as there will be loss of juices and flavor if fleshy part of meat is pierced during cooking.

Care of Broiler. Remove broiler pan from oven as soon as broiling is finished. Sprinkle grid with detergent and cover with wet paper towel to loosen grease and food particles.

Let pan cool; wash pan and grid in hot sudsy water.

For most broiling elements should be on continuously. The thermostat used on the lower oven has a built in feature you may find useful. If you reduce the setting (turn down from the broil position) the broil element will cycle "on and off." This might be desirable for some long broiling operation such as poultry.

If a long broiling time is required for extra thick steaks or repeated broiling your oven may get hot enough (with the door closed) to shut the broiler off (indicator light goes out). You may have to open the oven door and cool the oven slightly.

IMPORTANT: After finishing a broiling operation and you wish to go to a baking operation TURN THE THERMOSTAT DIAL TO THE "OFF" POSITION BEFORE GOING TO BAKE OPERATION.

KEEPING IT CLEAN

Porcelain: The porcelain enamel on your range is the acid-resisting titanium type. This is the highest quality enamel available commercially. With proper care, it will give you many years of fine service. The porcelain is very serviceable and simple to clean, but because it is glass, it will not withstand rough handling or abuse.

For Cleaning Porcelain Enamel: Use warm soapy water. Avoid abrasive cleaners. Although the porcelain enamel is acid resistant, if any acid-base food or liquid such as lemon juice is spilled on the range, wipe off at once.

For Cleaning Pre-Painted Body Sides: Use only mild soapy water and a soft cloth. DO NOT use cleaning products which contain ammonia or abrasives as it may remove the painted finish.

To Clean Regular Porcelain Ovens: Make sure oven is turned "OFF" and oven is cool. Remove shelves.

Clean interior of oven with a strong solution of detergent, then wipe with a clean damp cloth and dry.

When food or grease has burned on the oven lining, apply a strong oven cleaning compound such as Easy-Off® or Jiffy®. Follow directions on the package, but avoid applying to front flanges or sides of end panels **because it may destroy the baked enamel finish.** Avoid applying these compounds to oven door seals, to heating elements, and to plated surfaces of the thermostat capillary bulb.

A small saucer of ammonia placed overnight in a cold oven will make cleaning much easier.

Oven racks, broiler pan and grill are all removable for easy cleaning. The bake unit is hinged to permit cleaning the oven bottom beneath it.

Oven racks may be cleaned in your sink with dishcloth and detergent. If spillage has remained on racks for an extensive period, more vigorous cleaning with steel wool soap pad may be required.

THE OVEN THAT "CLEANS ITSELF" WHILE COOKING

You are way ahead of the cleaning game if you have chosen a range that features a Continuous-Cleaning Oven.

Your new Continuous Cleaning oven is designed to reduce kitchen drudgery and save you many hours of labor. The sides, top, back, and bottom of your oven have been coated with a new Ceramic Finish of Porcelain Enamel. Heat plus the cleaning characteristic of this coating provide the conditions for your oven to clean itself automatically, while you bake or roast.

Most spills and splatters gradually disappear while you cook at regular oven temperatures. However, some cooking may leave light spots and stains on the oven surface. Don't be alarmed, since these spots and stains should gradually fade away with additional oven usage.

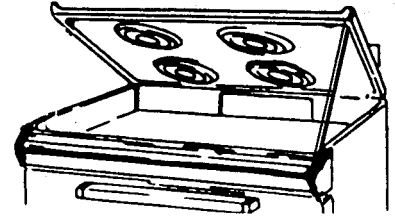
Heavy spill overs or excessive spattering are difficult to clean, however, as you cook they will disappear with some help from the user if you follow the recommendations listed below.

Remove excess spills, soils and solid substances with a damp cloth immediately after each cooking. On occasion, some spots could require treatment with a damp sponge or synthetic mesh pad plus a mild solution of liquid soap, which should be washed immediately with clean water. Avoid harsh abrasive powders, liquid aerosol cleaner, scouring pads, oven cleaning compounds, and scraping tools. Operating the oven empty at higher temperatures (400 degrees maximum) for one or two hours aids the cleaning and will further assist the removal of spots and stains.

Additional pleasure will be obtained from the Continuous Cleaning feature of your oven if you use a shallow pan or aluminum foil slightly larger than the cooking container **directly** on the next rack under casseroles, pies, and other dishes which might boil over, to avoid massive spill overs on the oven bottom.

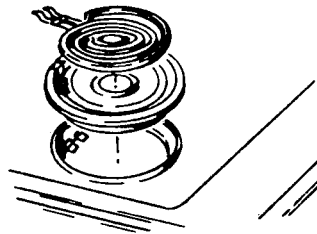
NEVER COVER AN OVEN RACK COMPLETELY WITH ALUMINUM FOIL

Hinged "Lift-Up" Top: Your range has a hinged top which can be raised to allow easier cleaning. To raise the top, grasp each side at the front or if the range is between cabinets, remove front surface units and chrome bowls **ONLY WHEN COLD**. Grasp hole opening and lift up. When the top has been raised, place the support rod (if equipped) which is located on the right side, and place under the front edge of the top. To lower, lift slightly and return support rod to its resting position, then gently lower top into position. Replace surface units and chrome bowls.



CAUTION: Take care in raising the top. If raised too high, the top will hit the backguard frame, resulting in chipped enamel.

Top Surface Units: Top surface units require little care. The heating element is self cleaning but the center medallion may need to be wiped off occasionally. **DO NOT IMMERSE ELEMENT IN WATER.**



The surface unit chrome bowl may be removed for cleaning. Raise the front of the element slightly above the pan rim and unplug it by pulling gently but firmly forward out of the terminal block. The bowl can then be lifted out and washed in the dishpan.

Spill overs, such as milk, should be cleaned immediately after the element has cooled. Do not use harsh abrasives or steel wool soap pads on the bowl to avoid scratching polished finish.

To replace, reverse the above procedure.

Decorative Trim: Do not use abrasive cleaners such as "Brillo" pads to clean decorative chrome trim. Use warm, soapy water and soft cloth.

Certain areas of the manifold panels and the backguards are decorated with a screened and baked painted design and finish. These surfaces should also be cleaned with warm soapy water and soft cloth. **DO NOT USE A BRILLO TYPE SOAP PAD ON THESE SURFACES.**

Clean Cook-Top with Caution: If a wet sponge or cloth is used to wipe spills from a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

GENERAL PRECAUTION: CAUSTIC AEROSOL CLEANERS! As you have read this manual you will have noted the several warnings concerning the necessary care in using strong, chemical aerosol or "brush on" cleaners. This is not a general condemnation but each have specific uses and their limitations must be observed when used for cleaning your range.

Use them only to clean the interior of "The Regular Porcelain Ovens" as described on page 14.

DO NOT use them on painted surfaces such as the body sides, manifold panel and backguard panels. DO NOT use them on decorative trim or chrome plated surface unit pans or oven racks and plated door hinges. DO NOT use them on electric heating elements or the thermostat capillary bulb in the top of the oven. DO NOT USE THEM ON EXTERIOR PORCELAIN ENAMELED PANELS BECAUSE THEY MAY ETCH THE GLOSSY SURFACE.

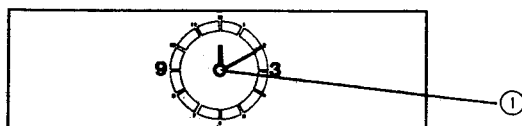
The following pages describe operation of the various clocks used on various models. You should be able to identify the clock (if existent) used on your range by association with the pictures.

Type "A" is a Time of Day Clock only.

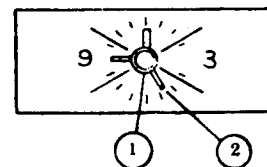
Type "B" is Time of Day Clock with 1 Hour Interval Timer.

Type "C", "D" and "E" are Time of Day Clocks with a 1 Hour Interval Timer and also incorporate "Oven Control" — "Delay Cook and Off."

TYPE "A"



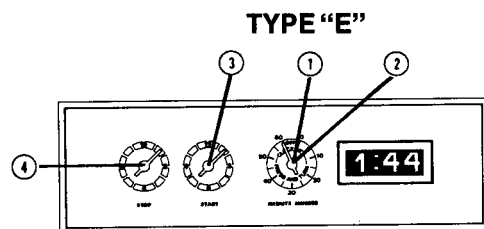
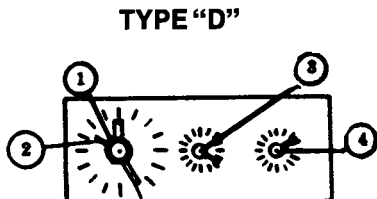
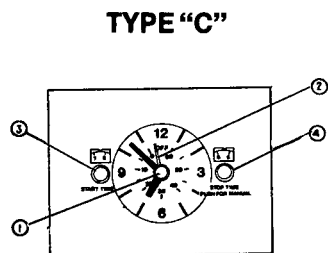
TYPE "B"



Type "A": TO SET TIME OF DAY — turn the knob (1) in either direction until hands indicate correct time of day.

Type "B": TO SET TIME OF DAY — depress the knob (1) and turn the clock hands to the correct time.

TO SET THE TIMER — turn the knob (1) without depressing in a counter clockwise direction to the desired time interval. The interval timer will give you an alarm (buzz or chime) at the end of the set interval. To shut off the alarm, turn knob (1) until the pointer (2) is at "OFF".



IMPORTANT: For regular MANUAL operation of clock types "C" and "D". **BE SURE** the "HOURS TO COOK" dial is at "MAN" and the "START TIME" knob is "NOT DEPRESSED".

TYPE "C", "D" and "E" TO SET TIME OF DAY — Push Knob (1) in and turn clock hands in either direction.

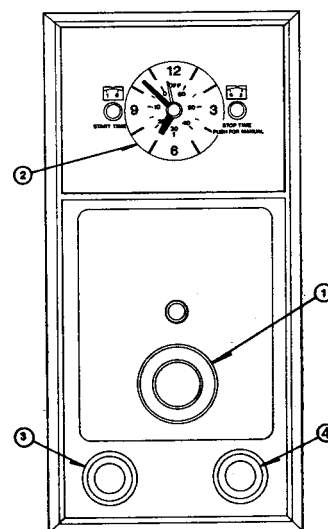
TO SET INTERVAL TIME — Using knob (1) turn interval timer hand (2) in counter clockwise direction to desired time interval. At the end of time interval a buzzer will sound until hand is turned to "OFF".

TO SET OVEN COOKING TIME — Using knob (3) turn in either direction placing the hour you desire the cooking operation to "begin" in the window located above the knob. Next turn knob (4) in either direction placing the hour you desire the cooking operation to "end" in the window located above this knob. After the timer has been programed the cooking operation will delay until the time of day clock reaches the hour indicated in the start time window. At this point the cooking operation will start and continue until the clock reaches the hour indicated in the window marked stop time. Some timers have dials instead of windows and they should be set by pushing the knobs and turning the pointers to the desired start time and stop time.

NOTE: After the cooking cycle has ended it is necessary to either reset the timer for additional cooking operations or return the timer to manual. This is done by pushing in on the stop time knob. **"IMPORTANT" IF THE TIMER HAS NOT BEEN RETURNED TO MANUAL OR RESET FOR ANOTHER COOKING OPERATION THE OVEN WILL NOT FUNCTION.**

CONTROL PANEL — EYE LEVEL OVEN MODEL

1. Eye Level Oven Thermostat Knob.
2. Programmed Oven Timer (Type C) above. (Controls only the lower oven).
The eye level oven is operated manually and cannot be timed.
3. Oven Light Switch
4. Work Light Switch



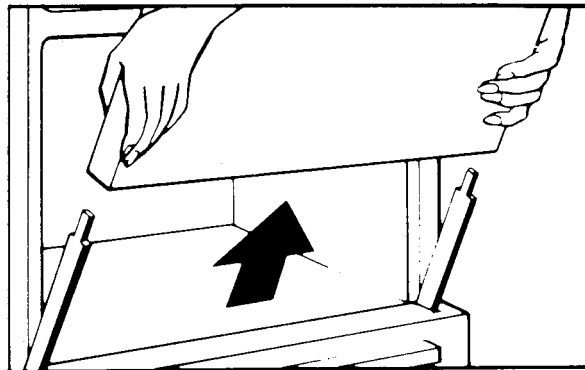
FEATURES

THE LIFT-OFF OVEN DOOR

To remove, open the door about 3" to the special "stop" position. Grasp the door on each side and lift STRAIGHT up and off the hinges. DO NOT IMMERSE THE OVEN DOOR IN WATER.

TO REPLACE OVEN DOOR

Position slots in bottom of door over the hinges that are in the "out" position*, then lower it slowly and evenly over both hinges at the same time.



***NOTE:** When removing or replacing the oven door be careful not to hit the door hinge with much force, because it may snap closed against the front of the range. If this should happen you need only to pull the hinges to the open position before attempting to replace the door.

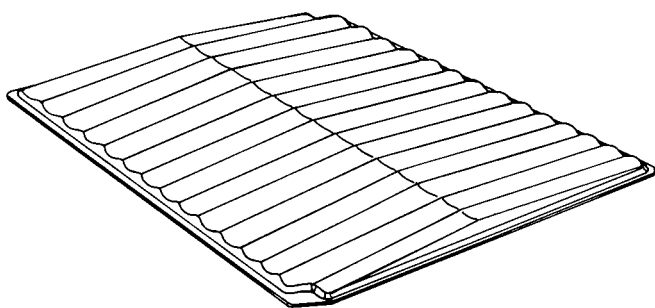
CAUTION: Do not place fingers behind hinges as this could result in injury.

USING THE BROILER PAN

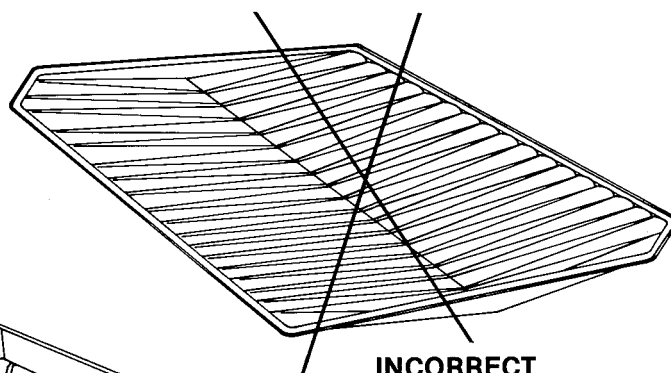
CAUTION:

It is very important that the grid be placed correctly in the pan for proper drainage of cooking grease into the lower pan. The following illustrations show the correct and incorrect placement of the grid. Incorrect placement can cause grease accumulation around the food. It also may result in overheated grease and cause a grease fire.

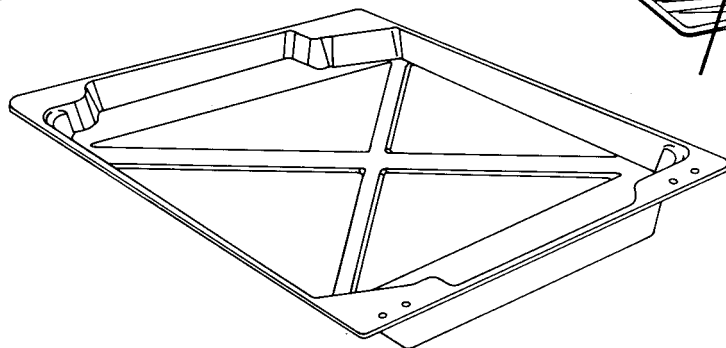
Many grease fires are caused by improper use of broiling pans and/or improper use of aluminum foil. If aluminum foil is used in the bottom of the pan be absolutely sure it does not block the drain vents along edges of the pan.



CORRECT



INCORRECT



TROUBLE-SHOOTING GUIDE

BEFORE YOU CALL THE SERVICE MAN:

A review of the following may save you a service call and if not it may help you explain the malfunction to the serviceman. Read the range operating instructions carefully — **BE SURE YOU KNOW HOW TO OPERATE THE RANGE.**

Do not expect your new range to operate exactly like your old one. Ovens on older ranges were frequently calibrated high which may make your new range seem slightly slow by comparison.

1. Be sure the range is plugged into a LIVE power outlet supplying correct voltage.
2. Top surface units do not heat.
 - (a) Make sure the circuit breaker has not kicked out.
 - (b) If bake unit heats, or only one surface unit is malfunctioning, suspect element or switch. Transpose elements to determine which.
 - (c) Make sure that elements are correctly plugged in.
 - (d) Make sure the correct switch has been turned on.
3. Cook-To-Light will not come on.
 - (a) See item 1 and also make sure backguard supply cords are connected.
 - (b) Check for burned out bulb.
4. Oven light will not come on.
 - (a) Check bulb for looseness or burned out bulb. If burned out, replace with 40 watt heat resistant bulb. **SEE GENERAL SAFETY PRECAUTIONS** (Page 9, Item T.) — Disconnect range from power source.
5. Oven does not heat.
 - (a) Be sure range is connected to live electrical outlet.
 - (b) If surface units heat, suspect bake element or thermostat. If broil unit heats, thermostat may be all right.
 - (c) If automatic oven system is existent, **MAKE SURE IT IS CLEARED. PRESS OR TURN STOP BUTTON ON 3 STEM TIMER TO "MAN."** (manual)
6. Oven element cycles on and off.
 - (a) This is a normal condition at settings below Broil.
 - (b) Element should not cycle when thermostat is set to Broil (except, see Page 13)
7. Oven temperature is inaccurate.
 - (a) Temperature is difficult to measure with inexpensive oven thermometer.
 - (b) Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, straight, not touching oven sides and not coated with oven cleaner.
 - (c) Check for blocked air.
 - (1) Improper use of aluminum foil
 - (2) Blocking of oven vent (such as cloth on range top).
 - (3) Utensil problems.
 - (4) Make sure that **TEMPERATURE WAS SET BY TURNING KNOB DIRECTLY FROM "OFF" TO DESIRED TEMPERATURE SETTING.**
8. If service is required, contact an authorized Caloric service center in your area at:

| | | | |
|-----------------------------|--------------|------------------------------|-----------------|
| New York City & Connecticut | 800-727-2643 | Massachusetts & Rhode Island | 800-288-1220 |
| Northern New Jersey | 201-288-1010 | Chicago & Suburbs | 312-860-2688 |
| Southern New Jersey | 800-523-2210 | Los Angeles & Vicinity | 213-531-1283 |
| Maryland & Delaware | 800-523-2210 | | OR 800-876-4242 |
| Southeastern Pennsylvania | 215-672-7440 | | |

In all others areas, contact your selling dealer, your local yellow pages or white pages for an authorized Caloric Service Center, or contact Caloric Corporation, Consumer Relations Department at 215-682-4211.