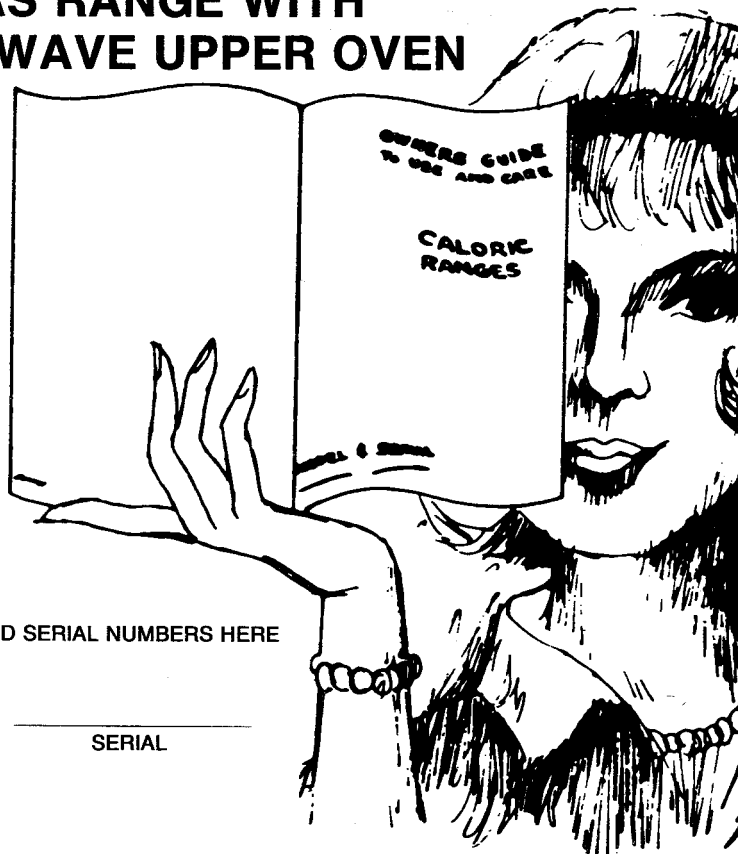


CALORIC®

**FREE
COOKBOOK
SAMPLER OFFER
INSIDE**

**OWNERS GUIDE
to use and care**

**MODEL RKS 395
SELF CLEANING
GAS RANGE WITH
MICROWAVE UPPER OVEN**



WRITE YOUR MODEL AND SERIAL NUMBERS HERE

MODEL

SERIAL

63948

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OF
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Warning

These precautions should be read to avoid any possible exposure to microwave radiation or electrical shock.

The Caloric Microwave Oven Range is designed to give you long, safe and peak performance. However, as with all appliances, there are some things that you must follow to avoid potential personal hazards and give you the performance you expect.

1. Visual check after uncrating.

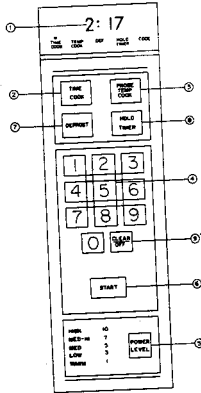
After the unit is uncrated all packing material must be removed from the oven cavity. Inspect the oven for any damage, such as misaligned door, damaged gasketing around the door, dents or holes in the screen in the door, dents inside the oven cavity. Any dents or breakage should be reported to your Caloric Dealer immediately and the delivering carrier. Your Caloric Dealer will tell you if the unit will operate correctly.

2. Electrical Grounding Instructions

The entire appliance must be properly grounded by a qualified installer to avoid shock hazard. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electrical Code.

3. Check the operation of the start, and off pads.

The microwave oven contains a safety interlock system that engages when the door is closed, and disengages when the door is opened. Starting the oven is done by touching



the start pad. Stopping the oven is done by either opening the door or touching the clear/off pad.

Here is how you may check the operation of the electric lock and interlocks:

First, place a pyrex cup of water in the microwave oven, shut the door, program 3 minutes into the control according to the operating instructions on page 9. Touch the "START" pad. The fan should come on. The light should come on and the door will be locked.

Second, touch the CLEAR/OFF pad. The oven will shut off immediately. The sound of the cooking fan will cease. The oven will also shut off if the door is opened or the timer runs out.

If under any of the preceding conditions the oven does not operate properly, do not use the unit. Call your Caloric Dealer or Caloric Authorized Service Agency.

4. Do not remove the door or control panel you will be exposed to dangerous high voltages.

Oven shows temperature until preset temperature is reached and then turns off. (See page 12.)

4. Number Pads. Touch these pads to enter Time, Temperature, Cooking Power.

5. Cooking Power. Touch this pad before entering another cooking power number if you want to change from automatic Cooking Power 10 (HIGH) for cooking or Cooking Power 3 (LOW) for defrosting.

6. Start. Must touch this pad or button for oven to begin any function.

7. Defrost. Gentle, more uniform thawing at automatic Cooking Power 3, or change cooking power after entering time. (See page 10.)

8. Hold/Timer. This feature uses no microwave energy while it functions as both a kitchen timer or as a holding period between defrost and time or temperature cooking. (See page 22.)

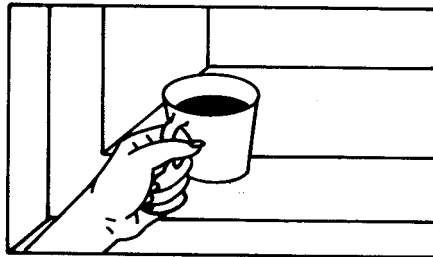
9. Clear/Off. When touched, it stops the oven and erases all settings.

How To Time Cook

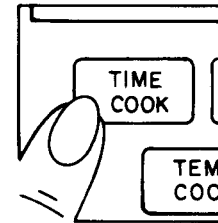
Time Cooking, or cooking your food according to a predetermined amount of time, is probably familiar to you from conventional cooking. With your microwave oven, however, you preset the time and the oven turns off automatically.

Using Your Oven To Time Cook

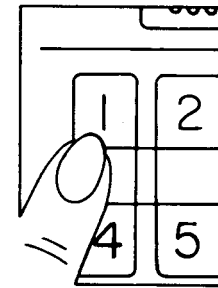
Follow the cooking steps below to help you learn to Time Cook properly.



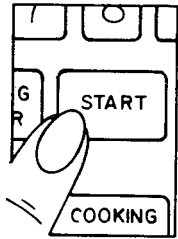
Step 1: Fill a cup 2/3 full of water and 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



Step 2: Select TIME COOK. Cooking Power 10 is automatically set in oven, but does not appear on readout.



Step 3: Select cooking time. Touch number pads 1, 2 and 0 for 1 minute and 20 seconds. If a different Cooking Power is desired you must touch COOKING POWER Pad and then number.



Step 4: Touch START.

Step 5: When time is up, oven sounds and oven, light, and fan shut off.

Microwave Tips

- Make sure all utensils used in your microwave oven are labeled "suitable for microwaving".
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Some microwaved foods require stirring, rotating, or rearranging.
- Some foods such as unshelled eggs and hot dogs must be pricked to allow steam to escape during cooking.

Questions and Answers

Q. Must I change Cooking Power

everytime I cook?

A. Automatic Cooking Power 10 for Time or Temperature Cooking or 3 for Defrost are programmed into the Model. If you wish another Cooking Power you must touch COOKING POWER and number.

Q. Can I interrupt my Time Cook function to check the food?

A. Yes. To resume cooking, simply close the door and touch START. NOTE: Microwave power will not come on until you are ready. You must touch START for cooking to begin.

Q. I set my cooking power and touched START, however, my oven didn't come on. Why?

A. You must touch TIME COOK and enter a cooking time.

Q. I set my oven for the time called for in the recipe but at the end of the time allowed, my dish wasn't done. What happened?

A. Since house power varies due to time or location, many Time Cook Recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your dish a little longer, if necessary.

How To Use Defrost

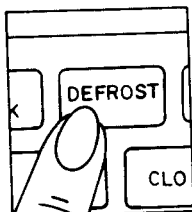
Using Your Oven To Defrost

The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven. Cooking Power 3 is automatically set for defrosting, but

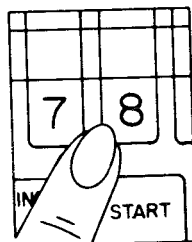
you may change this for more flexibility.

To become better acquainted with your Defrost function, defrost frozen pork chops by following the steps on the next page.

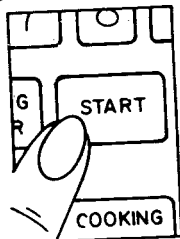
Step 1: Place package of frozen chops in the oven and close door.



Step 2: Touch DEFROST Pad. Cooking Power 3 is automatically set in oven.



Step 3: Select cooking time. Touch number pads 8, 0, and 0 for 8 minutes.



Step 4: Touch START. When cycle is completed, the oven signals and automatically shuts off.

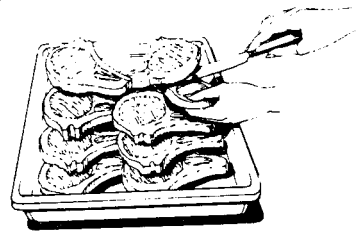
Step 5: Turn package over, close door and repeat Steps 2, 3, and 4.

Step 6: When oven signals and shuts off, remove package and separate chops to finish defrosting.

Defrosting Tips

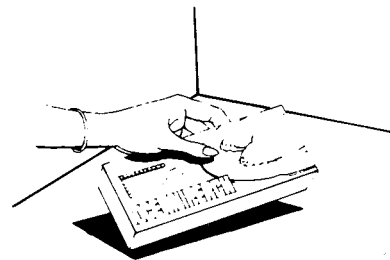
- Foods frozen in paper or plastic can be defrosted in the package.

- For even defrosting, many foods need to be broken up or separated part of the way through the defrosting time.



- Homemade dinners can be frozen in shallow foil trays and heated for later use. Select foods which microwave well.

- Pre-packaged frozen dinners can be defrosted and microwave cooked.



Questions and Answers

Q. When I press START, I hear a dull thumping noise. What is it?

A. This sound is normal. It is letting you know the oven is using a Cooking Power lower than HIGH.

Q. Can I open the door during DEFROST to check on the progress of my food?

A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START.

Q. Can I Defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the Cooking Power after entering the time to 7 or 10. Cooking Power 7 cuts the time in $\frac{1}{2}$. Cooking Power 10 cuts the time to $\frac{1}{3}$. During either, rotate or stir food frequently.

Q. Can I select a Cooking Power other than automatic Cooking Power 3 for defrosting?

A. Yes. Some smaller foods may be defrosted quicker on high Cooking Powers but for even, carefree defrosting, Cooking Power 3 is suggested.

How To Temp Cook

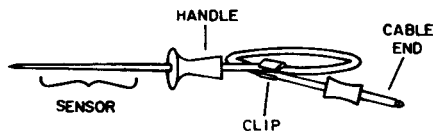
For many foods, internal temperature is the best test of doneness.

Roasts or poultry are cooked to perfection when temperature cooking. Heating or reheating foods accurately to a serving temperature you desire is simple and easy.

TEMP COOK takes the guesswork out of cooking because the oven shuts off automatically when the food is done.

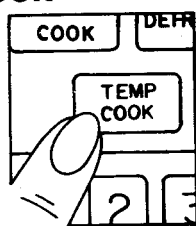
The Probe

The probe is a food thermometer that gauges the internal temperature of your food; it must be used when using TEMP COOK. To utilize your probe properly, follow the directions for use and insertion in this book on the following pages.

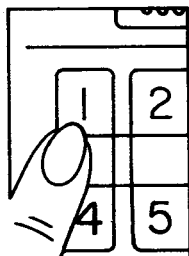


How To Temp Cook A Rolled Beef Rib Roast To Medium

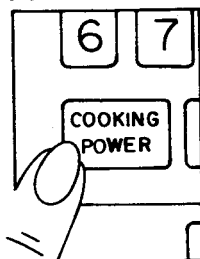
Step 1: Insert probe and attach probe securely in oven wall. Close the door.



Step 2: Select TEMP COOK.



Step 3: Set finished food temperature by touching number pads 1, 3 and 0 for 130°.



Step 4: Cooking Power 10 is automatically set in oven but for this example use Cooking Power 5. Touch COOKING POWER Pad and number 5.

Step 5: Touch START.

Step 6: When 130° is reached, the oven will sound and automatically shut off. Remove probe and food from oven.

Cooking Tips

- Use a lower cooking power setting; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Always insert probe into the center of meaty areas; take care not to touch the fat or the bone.
- Insert probe as horizontally as possible into foods. Make sure the handle does not touch the food.
- Use the clip to keep the probe in place while heating.
- Cover foods loosely for moisture control and quick, even heating.

Questions and Answers

Q. Oven sounded and would not start although I entered the temperature correctly. What is wrong?

A. If you have not securely seated the end of the probe into the receptacle in the oven wall, if you have not set Temperature Cooking and have gotten to use the probe, or if the actual food temperature is higher than set temperature, oven will sound and not start.

Q. Is temperature cooking better than time cooking for reheating leftovers?

A. Yes, this type of food is excellent to heat with the probe because often the amount of food is not known, therefore cooking time is only a guess. Cooking to a preset temperature (usually 150°) eliminates the guesswork.

Q. Can I leave my probe in the oven if it's not inserted in the food?

A. No. If the probe is left inside the oven, touching the oven wall, and not inserted in food, you may damage the oven.

Q. Are there any foods I can't temperature cook?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters and doughs as well as frozen foods are also difficult to cook precisely with the probe. It is best to time cook these foods.

How To Use The Hold/Timer

Your HOLD/TIMER, which operates without microwave energy, has three timing functions.

It operates as a Minute Timer, it can be set to delay cooking or may be used as a hold setting after defrosting. Hold/Timer can be set up to 99 minutes.

Step 1: Touch HOLD/TIMER pad. The display shows :0. Signal light above HOLD/TIMER flashes.

Step 2: Select the amount of time you desire. Touch the appropriate number pads. If, for example, you are timing a three minute phone call, touch 3, 0, and 0. The display shows 3:00.

Step 3: Touch START. The readout display shows the time as it counts down.

Step 4: When time is up, a signal sounds and the timer turns off.

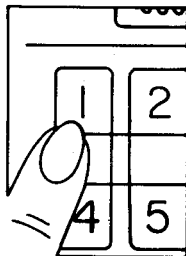
The HOLD/TIMER can also be used to program "standing time" between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes.

To set the oven to delay cooking up to 99 minutes follow Steps 1 and 2 to enter hold time, then set Time Cook and time, or Temp Cook and temperature desired before pressing START. When holding before temperature cooking, be sure probe is in food before pressing START.

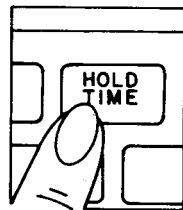
How To Defrost— Hold/Time— Time Cook

To help you become acquainted with the HOLD/TIMER feature as used with Time Cook or Temp Cook follow steps below to defrost a frozen casserole for 15 minutes, then hold 10 minutes and then cook 25 minutes. If using Temp Cook after Hold/Timer, be sure to insert probe correctly as shown in Roast Matic section of this book, after HOLD time.

Step 1: Remove casserole from the freezer and place in oven. Touch the DEFROST pad. The readout panel shows :0 and signal light above DEF. flashes.



Step 2: Touch 1, 5, 0 and 0 for defrosting time. 15:00 appears on display panel. (Defrosting is automatically set on Cooking Power 3 but can be changed by touching COOKING POWER pad and the new Cooking Power.)



Step 3: Set standing or hold time by touching HOLD/TIMER. :0 appears on display. Signal light above HOLD/TIMER flashes.

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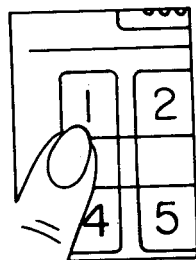
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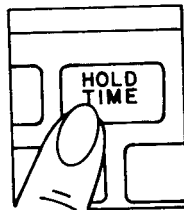
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Step 1: Remove casserole from the freezer and place in oven. Touch the DEFROST pad. The readout panel shows :0 and signal light above DEF. flashes.

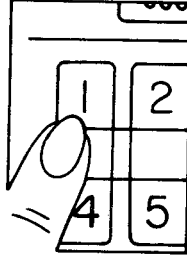


Step 2: Touch 1, 5, 0 and 0 for defrosting time. 15:00 appears on display panel. (Defrosting is automatically set on Cooking Power 3 but can be changed by touching COOKING POWER pad and the new Cooking Power.)



Step 3: Set standing or hold time by touching HOLD/TIMER. :0 appears on display. Signal light above HOLD/TIMER flashes.

Step 4: Touch 1, 0, 0 and 0 to hold for 10 minutes. 10:00 appears on display.



Step 5: Touch the TIME COOK pad. This display shows :0 and signal light above TIME COOK flashes.

Step 6: Touch 2, 5, 0 and 0 for twenty-five minutes of cooking time. 25:00 appears on display.

Step 7: Touch START. 15:00 counting down shows on display. As each function is automatically performed oven display shows entered information and light above that function comes on. While cooking, you may touch appropriate pad to recall times you set.

Questions and Answers

Q. What will happen if I accidentally

reverse the instructions?

A. If you accidentally reverse the sequence of programming instructions, your oven automatically rearranges your program. Defrosting always comes first, then hold, and then the cooking function.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold Time for 6 minutes, and then Defrost for 2 minutes. In this case, the oven would Defrost for 6 minutes and Hold Time for 2 minutes.

Q. Can I Defrost-Hold only on my oven?

A. Yes, for foods you don't want to cook, like frozen fruit, frozen whipped topping, etc.

NOTE: Allow foods to remain at room temperature only as long as safe. Times will vary.

Care For Your Microwave Oven

Your New Microwave Oven is a Valuable Appliance, Protect It From Misuse By Following These Rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.

- **Don't use sharp-edged utensils with your oven.** The interior and ex-

terior oven walls can be scratched. The control panel can be damaged.

- **Don't remove the antenna cover** at the top of the oven. You will damage the oven.



BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.

How To Clean The Inside

Walls, floor and plastic cover.

Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven walls. NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.

Door-inside. Glass: Wipe up spatters daily, wash when soiled, with a minimum of sudsy warm water. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.

Special note when using Browning

Dish: High heat generated on bottom of Dish can cause scorched appearing stains to bake onto the oven floor if grease is present. These may be removed with Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It may scratch the paint.

Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use abrasives or sharp objects on the panel. They can damage it.

Meat probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

The Problem Solver

To Save Time and Money—before you call for service, check the Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

Oven Will Not Come On:

- Main circuit breaker is tripped.
- One of house fuses has blown.

Control Panel Lighted, Yet Oven Will Not Start:

- Make sure you touched START button.
- Door is not securely closed.

- You have already entered another program and not touched CLEAR/OFF to cancel it.
- Probe not inserted properly or not being used during Roast Matic or Temp Cook.
- You have not entered numbers after Time Cook.
- You have not entered desired finished temperature after Temp Cook.
- CLEAR/OFF was touched accidentally.
- Be sure temperature set is higher than actual food temperature.

Foods Are Either Overcooked or Undercooked:

- Not enough time set when using Time Cook function because of variance of starting food temperatures.
- The density and amount of foods will vary and thus may need more time for completion.
- Probe not inserted properly into meat or dish.
- Incorrect Cooking Program numbers entered.
- Incorrect Cooking Power entered.
- Dish was not rotated, turned or stirred if these instructions were given in recipe.

- Too many dishes in oven at same time.
- You did not enter a different Cooking Power as suggested in recipe.

“PF” Appears On Readout:

- When oven is first plugged in.
- When power to oven has been interrupted, and then is resumed. Touching CLEAR/OFF erases “PF” and clock must be reset.

All These Things Are Normal on Your Microwave Oven:

1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
4. Dull thumping sound while operating at power levels other than high.
5. Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

Before you call the serviceman.

If the readout display doesn't light up, please check:

- Is the oven plugged securely into the power outlet?
- Is a fuse blown or circuit breaker open?

If the microwave power won't come on:

- Did you touch the "Start" pad?
- Is the oven door securely closed?

If food is overcooked:

- Did you remember to program the correct Cooking Power Level? (Review instructions, page 9).

If food is undercooked:

- Are there other energy-consuming appliances on the same circuit as the microwave oven?
- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home).

If the temperature probe appears not to function correctly:

- Is the probe jack securely inserted in to the receptacle?
- Is the food you're attempting to heat already hotter than the temperature you're programming?
- Is the food completely defrosted?

If another feature doesn't appear to be operating correctly:

- Have you followed the use and care instructions exactly? Review them to be sure.
- Is the oven plugged into a properly grounded outlet as described in installation instructions? Improper installation can result in erratic operation.

If the oven light pulses dimmer, then brighter:

- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home).

Then, if the unit still does not operate call your authorized Caloric Serviceman. Do not attempt to make any adjustments or repairs yourself.

CALORIC has one of the largest Microwave Oven service organizations in the United States. If, for any reason, you have trouble locating an authorized Service Center, please call or write:

CALORIC Corp.
Consumer Relations Department
Topton, Pa. 19562
(215) 682-4211

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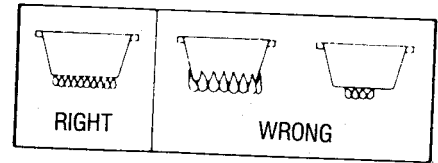
CONTROLS — The burner control dials for each of the top burners are on the control panel in front of the burners. The control panel is marked to show which burners the dials control.

USING THE CONTROLS — Each dial can be set to adjust the gas flame to any size. In addition, there are distinct “click” positions on the controls to set the flame for low, medium or high.

The burners light automatically, without a match. To light any burner, push down and turn the control dial to the left (counter-clockwise) as far as it will go. There is a distinct “sparking” sound when the top burner knob is turned to the “Light” position. When the burner lights, turn the knob back to the desired flame height. **Although this range uses an electric ignition system, it is possible to use the top burner section should a power failure occur. To do this, hold a lighted match at the desired burner head (the part projecting above the main top), turn the top burner control knob to “light” position.** The flame height can now be adjusted to the desired size.

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

WHAT IS THE RIGHT FLAME HEIGHT? — This depends on the utensil size and material, what you are cooking, and whether you are cooking with liquid.



TRYING THE TRI-SET® TOP BURNERS

The top burners on your Caloric range are “Tri-Set”, because they have three basic settings... high, medium, and low; and of course, every Caloric gas range has an infinite number of flame settings between the click settings... and the flame responds instantly to each new or different setting. This instant flexibility is one of the reasons why good cooks prefer gas. They know that temperatures must be adjusted exactly and that instant changes are necessary for cooking perfection.

The basic settings on each burner are easily distinguished by turning the burner control. You will want to try them. Select any of the burner controls. Push down and turn it fully to the left (counter-clockwise) to the “light” position, until the burner lights.

Now turn the dial back (clockwise) until it clicks into the “HI” flame position. Turn it further clockwise until it clicks into the “Medium” flame position. Notice the height of the flame at each setting. You will want to keep in mind the relative height of the flame at each basic position of the dial.

To get a better idea of the flexibility of the flame control, turn the same dial

fully counter-clockwise again. Now turn it slowly clockwise, stopping occasionally to notice the infinite and precise control you have over the flame. This is perfect temperature

control - the secret of good cooking.

Now that you have tried and have the "feel" of the controls, you will want to try them for cooking.

BAKING — ROASTING — BROILING

SOME COMMON SENSE RULES TO REMEMBER...



ALWAYS BE CERTAIN THAT THE OVEN PARTS ARE COOL BEFORE TOUCHING THEM WITH HANDS NOT PROTECTED BY A POTHOLDER.

ALWAYS USE DRY POTHOLDERS, NEVER A MOIST ONE, NOR A TRAILING CLOTH, TO AVOID POSSIBLE BURNS FROM STEAM.

PULLING OUT OVEN RACKS IS A CONVENIENCE WHEN LIFTING HEAVY FOODS, BUT IS ALSO A PRECAUTION AGAINST POSSIBLE BURNS FROM TOUCHING HOT OVEN SURFACES.

ALWAYS ALLOW THE RUSH OF HOT AIR TO ESCAPE FROM THE HEATED OVEN BEFORE LEANING INTO THE OVEN OPENING OR BEFORE REMOVING OR PLACING FOOD IN THE OVEN.

DO NOT USE THE OVEN TO HEAT THE KITCHEN. SURFACES NEARBY MAY NOT WITHSTAND THE RESULTING HEAT.

DO NOT HEAT UNOPENED CONTAINERS SUCH AS JARS, CANS, ETC., IN THE OVEN. THE BUILD-UP OF PRESSURE MAY CAUSE THE CONTAINER TO BURST AND CAN CAUSE SERIOUS PERSONAL HARM OR DAMAGE TO THE RANGE.

DO NOT USE ALUMINUM FOIL ON THE RACKS OR OVEN BOTTOM. THE SELF-CLEANING FEATURE OF YOUR RANGE MAKES THIS UNNECESSARY.

DO NOT ATTEMPT TO CLEAN THE OVEN OR BROILER BURNER IGNITOR ASSEMBLY.

The Elements of Baking and Broiling . . .

The oven/broiler ignition system on this range utilizes electric ignitors, rather than a constant burning gas pilot to light the oven burner and broiler burner.

When the selector switch is set to "Bake", "Broil" or "Timed Cook" and the thermostat is turned "ON", an ignitor coil will glow and open a gas valve which permits gas to flow to either the oven or broiler burner. When the selected oven temperature is attained, the burner and the ignitor will cycle on and off many times to maintain the correct temperature.

OVEN THERMOSTAT — The oven heat control dial (lower panel) is located on the left side of the control panel on the front of the range.

Look closely at the heat control dial. You will notice (moving counter-clockwise) the first area is marked "Broil". This is used when you broil foods.

The next portion of the dial is marked from 550° to 250° in 25° segments. This portion of the dial is used to bake and roast. The last area on the dial is "Keep Warm". This has temperature markings of 140° to 200°. This portion of the control is designed to allow you to hold cooked food at serving temperatures until you are ready to serve it. Additional details of this feature appear later in this book.

SELECTOR — The selector dial is located on the right side of the front control panel. There are five markings on the dial — "Off", "Bake", "Timed Cook", "Broil", and "Clean".

To bake or roast any food you must turn the dial counter-clockwise to "Bake". This will allow the oven burner (below the oven bottom) to operate when the oven heat control dial is turned on. Allow 50 to 60 seconds for the oven burner to ignite.

To broil any food, turn the dial counter-clockwise to "Broil". This allows the broiler burner (in the top of the oven compartment) to operate when the oven heat control dial is turned to "Broil". Allow 50 to 60 seconds for the broiler burner to ignite.

BAKING — For the best results, preheat the oven before baking. Turn the oven thermostat dial to the desired temperature and turn the selector dial to "BAKE", allow the oven to heat to temperature (allow about 15 minutes).

Always remove the broiler pan and grid from the oven compartment when baking. A possible fire hazard could exist if a soiled pan and grid are left in the oven. Also, any drippings on the grid will become baked on and will be very difficult to remove.

ROASTING GUIDE

(An aid for roasting times and temperatures)

<u>FOOD</u>	<u>OVEN TEMP.</u>	<u>MIN./LB.</u>
BEEF		
Roasts	325°	
Rare		22-26
Medium		26-30
Well Done		33-35
Rolled Roast	325°	
Rare		32-36
Medium		36-40
Well Done		43-45
PORK (Fresh)		
Fresh Ham (Whole)	350°	18-20
Loin		35-40
Shoulder, Butt		45-50
Shoulder, Picnic		35-40
HAM (Smoked-Mild Cure)		
Picnic Shoulder	350°	30-35

<u>FOOD</u>	<u>OVEN TEMP.</u>	<u>APPROX. TOTAL COOKING TIME IN HOURS</u>
CHICKEN		
4-5 lbs.	375°	1½ to 1¾
over 5 lbs.		1¾ to 2
TURKEY		
6 - 8 lbs.	325°	3½-4
8 - 12 lbs.		4 - 4½
12 - 16 lbs.		4½-5½
16 - 20 lbs.		5½-7
20 - 22 lbs.		7 - 8½
DUCK (Unstuffed)		
3 - 5 lbs.	325°	½-2
GOOSE		
6 - 8 lbs.	325°	3 - 3½

Broiling USING THE ULTRA-RAY® BROILER

To use your Ultra-Ray broiler, set the selector dial to "Broil" and the oven thermostat dial to "Broil". The burner lights automatically in 50 to 60 seconds. Remember, all broiling is done with the door closed, and the broiler burner cycles on and off.

DO NOT PRE-HEAT THE BROILER BEFORE USING.

If the broiler burner should not ignite, refer to "Before You Call For Service" in the rear of the book.

Remember also, since all broiling is done with a fast, searing heat, no temperature selection is used.

The Elements of Broiling are:

1. The time for actual broiling.
2. The distance of the food from the Ultra-Ray broiler burner. (The proper distance 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 flame for a shorter cooking time; for well done . . . further away and longer.)
3. Preparation of the food for broiling.
4. Location of the broiler pan.

Use the broiler pan and grid supplied with the range for all broiling.

NEVER COVER THE BROILER GRID OPENING WITH ALUMINUM FOIL! If desired, a sheet of aluminum foil can be used to line the broiler pan. Be careful the foil does not touch the underside of the grid and block the grid openings.

DO NOT USE DISPOSABLE BROILER PANS. The broiler pan must have two parts — the pan and the grid. As fat melts it drains into the pan through the slots in the grid. The grid keeps the drippings cool, otherwise, juices may become hot enough to ignite.

The broiler pan and grid provided with your Caloric range have been scientifically designed to use with the broiler. **Substitute broiler pans and grids should never be used.**

Close the door completely for all broiling.

Foods, generally broiled include steaks, hamburgers, chicken, fish, lamb chops, fruit and vegetables. Pork and veal should not be broiled because these meats require longer cooking at lower temperatures to develop their full flavor and tenderness and to be eaten safely.

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

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.

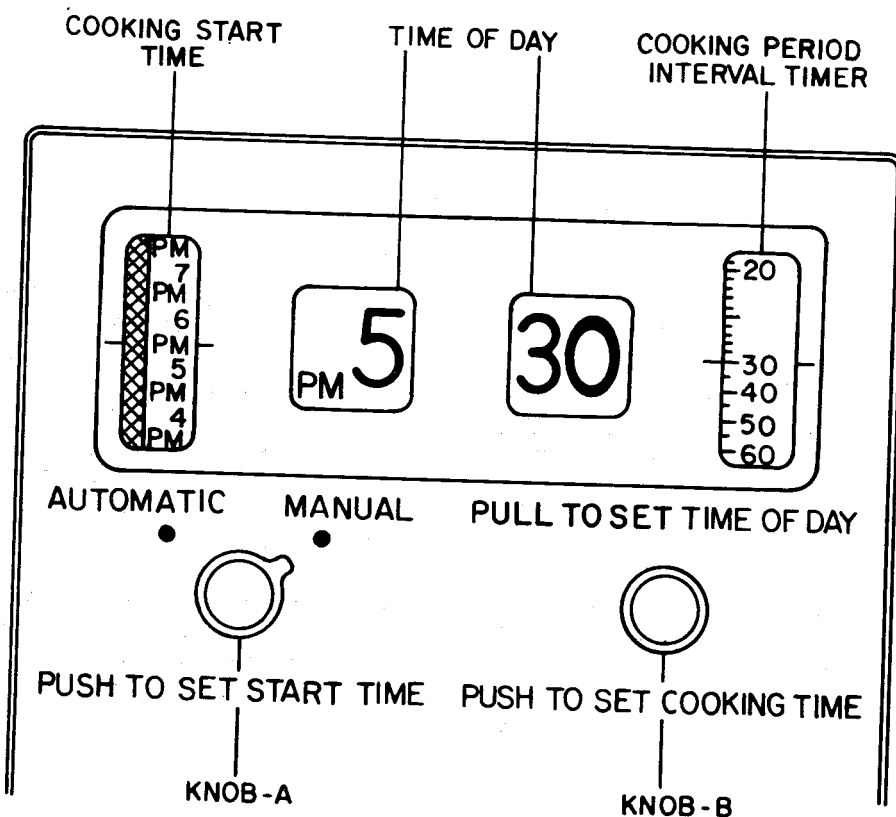
Do not pierce meats with sharp instruments during broiling. Season meats when brown — not before cooking.

Broiled foods may be kept ready to serve in the "Keep-Warm" oven after broiling. After broiling is complete, turn the thermostat dial to 170° (Keep-Warm). Place the broiled food on a serving platter, cover loosely and place in the oven. Leave the door open about 10 minutes so the oven will cool to 170°.

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 the infra-red rays can travel only in straight lines. In the higher rack positions, the rays cannot reach all corners of the broiler grid.

BROILER GRID — [15¾ x 18½" (approx.)] — In the top (#1) rack position the infra-red rays cover about 25% of the broiler grid area. In the #2 rack position you can use about 45% of the grid area. In the #3 rack position the effective coverage is about 70% of the grid area. In the bottom #4 rack position the broiler burner cover 100% of the broiler grid area.



Knob A

turn into manual or automatic position
 manual position = constant function
 press to set the cooking start time during automatic service

Knob B

press to set the cooking period or the interval timer and to switch off the buzzer
 pull to correct the time of day

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

To operate the automatic "Start" and "Stop" feature, set the oven thermostat to the desired cooking temperature and the "Selector" knob to the "Timed Cook".

Operation of the 24 Hr. Auto Digital Timer

(Refer to diagram on previous page.)

1. Time of Day Clock: To correct the time of day, pull the right hand knob B. In this position the time indication runs fast (24 hours in approximately 30 minutes). When the desired time appears, press knob B to its original position. Correction is only possible in the direction of normal running time. Be sure to have A.M. or P.M. set correctly.

2. Interval Timer: In normal cooking use, i.e. the selector switch in the manual position, the cooking period scale acts as the interval timer. Setting is effected by pressing knob B. At the end of the set time a buzzer sounds, which switches off automatically after approximately 2-3 minutes. The buzzer can be switched off earlier by pressing knob B to advance the indicator to the 0 position.

3. Semi-Automatic Operation: Turn the selector switch A into the automatic position. Set the desired cooking period in the right hand window by pressing knob B. The switch contacts are thereby closed and the cooking period starts immediately. At the end of the period the contacts open and at the same time the buzzer sounds. This alarm switches off automatically after 2-3 minutes or can be switched off by pressing knob B to advance the indicator to the 0 position.

For semi-automatic operation, the green edge in the left hand window must always be visible.

4. Fully Automatic Operation: Turn the selector switch A into the

automatic position. Set the cooking start time in the left hand window by pressing knob A, whereupon the green edge disappears and the scale becomes visible. Release knob A as soon as the desired start time appears at the datum line. The cooking period is set by pressing knob B, the same as for semi-automatic operation. As soon as the clock time reaches the pre-set start time, the switch contacts close, the green edge in the left hand window appears and the cooking period commences. At the end of this period the contacts open and the buzzer gives a 2-3 minute reminder of the finish of the automatic operation.

Pre-set operating times can be corrected at any time. For the clock and cooking period setting, a continuous run is possible but when setting the cooking start time, the indicator will stop when it corresponds with the clock time (normal position for semi-automatic and interval timer use). By pressing knob A again, a new start time can be set.

After the desired cooking time has elapsed, the oven burner will turn off automatically. Food should then be removed from the oven, the main Oven Control should be turned to "Off" and the "Selector" switch should be turned to "Off".

The Automatic/Manual knob on the timer should be set in the Manual position.

Broiling should never be attempted on automatic operation. With broiling time figured in minutes, even minor inaccuracies in settings could seriously affect broiling results.

OVEN/BACKSPLASH LIGHT

The oven light can be turned on by a switch marked "OVEN" located on the upper control panel.

There is also a light between the upper and lower ovens in the "Back-splash" area. To operate this light, push the switch on the upper control panel marked "Top".

HOOD EXHAUST SYSTEMS SAFETY RULES

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.

The Range 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 in to the room

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

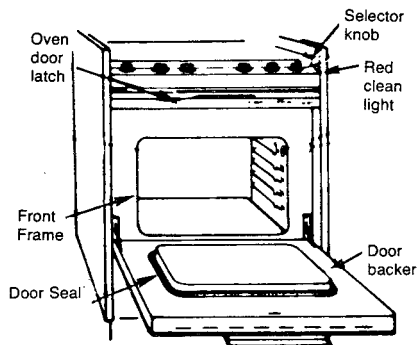
OPERATING YOUR SELF-CLEANING OVEN

Care should be exercised when cleaning excessive spillovers in the oven to be certain that both the oven thermostat and the selector switch are in the "OFF" position and that the oven burner, oven cavity and ignitor area have cooled sufficiently. Do not attempt to insert any object into the openings of the protective shield surrounding the ignitor coil.

Before Operating Your Self-Cleaning Oven Check the following

OVEN FRONT FRAME AND DOOR BACKER, (outside the oven door gasket, see illustration) are sealed off from oven during cleaning and therefore, are not cleaned automatically. These areas do, however get hot enough to bake on soil during cleaning. If these areas are soiled, remove the soil before self-cleaning the oven, using a plastic scouring pad, mild soap and warm water. *Care should be taken not to rub, move or damage the gasket. It is not necessary to clean the gasket and to attempt to do so may damage it.*

DO NOT USE COMMERCIAL OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE INTERIOR OF THE LOWER OVEN OR UPPER OVEN REMOVABLE LINERS.



To prevent smoking during self-cleaning cycle, remove any excess spillovers on the oven bottom, and the area below the removable oven bottom. **NEVER LEAVE THE BROILER PAN AND GRID IN OVEN DURING THE SELF-CLEAN CYCLE.** Grease in a broiler pan, left in the oven could cause an internal oven fire.

Never leave racks or utensils in oven when operating a self-clean cycle.

If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp. Therefore, it is recommended that racks be removed during cleaning cycles.

STARTING THE SELF-CLEANING CYCLE

1. Close the oven door, and move the oven door latch all the way to the right to the "CLEAN" position. This latches the door. If the latch is not all the way to the right, the oven will not start its self-cleaning cycle.

2. Turn the "Selector" switch on the right side of the control panel to "CLEAN". The red "CLEAN" light will come on and the clean cycle will start.

CAUTION!

DO NOT TOUCH THE EXTERIOR PORTIONS OF THE RANGE AFTER THE SELF-CLEAN CYCLE HAS BEGUN, SINCE SOME PARTS BECOME EXTREMELY HOT TO THE TOUCH!

Shortly after the clean cycle has begun, the oven temperature reaches a degree just in excess of normal broiling temperature. At this time an automatic thermal heat lock secures the latch on the oven door. This latch remains locked until the clean cycle is completed and the oven temperature reduced to normal baking and broiling temperatures.

This will occur after the clean light goes out.

The self-cleaning cycle takes approximately three (3) hours, during which oven soil will disappear. During the clean cycle, a slight "heat" odor may be noticed. This is normal and presents no danger.

AFTER CLEANING IS COMPLETE

After the clean cycle is complete the "Clean" light will go out and the door can be unlatched. (If the latch will not open, the thermal lock has not opened yet. Wait 5 minutes and try to unlatch the door again). **Do not try to force the door latch!**

Turn the selector knob to "OFF".

NOTE: In some cases, heavy oven soil may leave a light ash or powder.

This can easily be removed with a damp cloth or sponge.

ADDITIONAL INFORMATION ABOUT THE SELF-CLEANING OPERATION

The room temperature of your kitchen will rise during the cleaning cycle.

If the oven is not entirely clean after a clean cycle (possible if the oven was excessively soiled), you must turn the selector knob to "OFF" and wait 10 minutes before starting another cleaning cycle. This is necessary to allow the automatic timing to reset.

The door latch must be all the way to the left ("Cook" position) for all oven cooking or broiling operations. If the door is latched, the oven or broiler burners will not light, even if the selector and heat controls are set properly.

It is recommended that the self-

cleaning cycle be run when the kitchen is not in use.

If the selector knob is turned from "CLEAN" to "OFF" (or any other position), after a clean cycle is started, the burners will turn off and the "CLEAN" light will go out.

If the temperature has been raised to "Clean" temperature, the thermal lock will not permit opening of the oven door. The range must cool down before the door can be unlatched.

When the cycle is interrupted (as above) or by a power failure, and the cycle is restarted, the oven will continue through a cleaning cycle. However, the cycle will be shorter than the normal three hours and the oven may not be completely clean at the end of a cycle.

A full cycle will be run if more than three hours elapses after the cycle is interrupted (except in the case of a power failure where the automatic timer cannot reset).

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To clean the burners, remove the burner grates and push the main top towards the rear of the range until the front tabs are free. Then raise the main top and remove or engage the main top while the burners are removed for cleaning. Reinstall main top in accordance with Figures 1 thru 4.

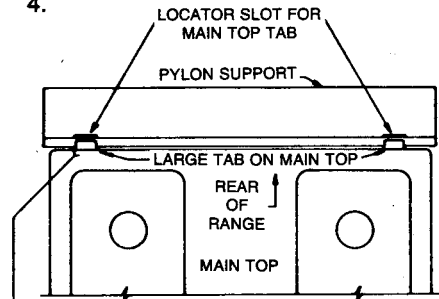


FIGURE 1

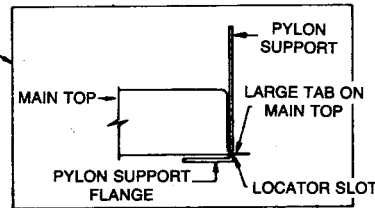


FIGURE 2

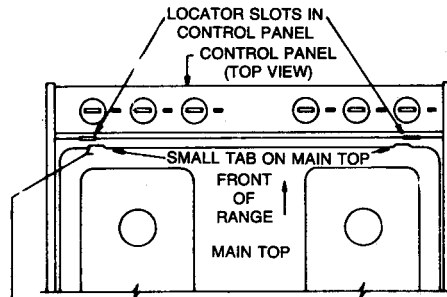


FIGURE 3

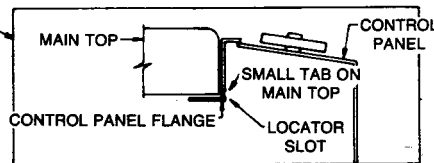


FIGURE 4

Before attempting to remove the burners, be certain the four (4) burner mounting screws which retain the burners to the burner supports are removed (see fig. 5). If the screws are still secured, they can be removed with a Phillips screwdriver.

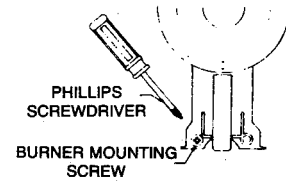


FIGURE 5

To remove the burners, release the burner head brackets from the burner support, lift up and pull towards the rear of the range

To replace the burners, slip the Venturi (long, thin end) over the top burner orifice and then position the burner locating brackets into the burner support channel. Reinstall burner mounting screws. See Figure 6 and 7.

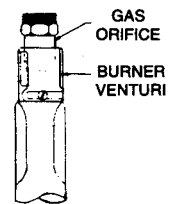


FIGURE 6

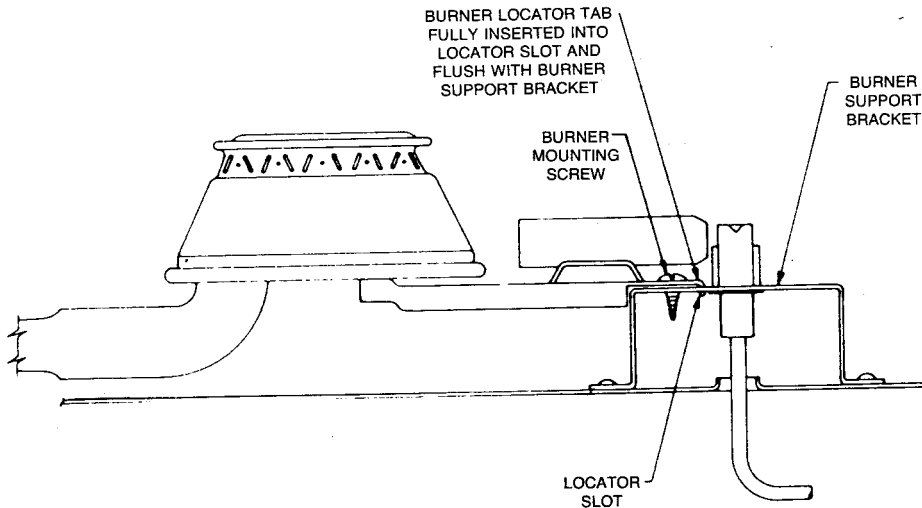


FIGURE 7

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

If stains still remain after soaking you can soak any heavily-soiled burners in a solution of two tablespoons of "Dip-It" per quart of water. Use a large pan and enough water so the can and base part of the burner assembly can be completely immersed; bring water to a boil, remove vessel from burner, and add measured amount of "Dip-It". Immerse the burner in the hot solution and soak for 20 minutes, no longer. Be sure the liquid completely covers the cap and base portion of the

assembly. After 20 minutes, remove burner, cool slightly and rinse thoroughly with cold water. Be sure hands are protected to prevent burns from hot water. Be sure all the solution is completely rinsed off both the inside and outside of the burner. If some stains still remain, rub with a "Dobie" pad.

The burners may then be left to dry at room temperature or be placed in the oven at 170° for one-half hour. **BE SURE TO PROTECT YOUR HANDS WHEN REMOVING DRIED BURNERS FROM THE OVEN.**

If poor top burner ignition is experienced, it may be due to blocked ignitor holes. When cleaning the burners, pay particular attention to cleaning the five small ignitor holes adjacent to the flash tubes. These may be cleaned by inserting a straight pin or opened paper clip into the hole. **DO NOT USE A WOODEN-PICK TO CLEAN THE HOLES.** Do not change the size or shape of this port or ignition may be affected.

CLEANING THERMO-SET BURNER

The Oven/Broiler ignition system on this range utilizes electric ignitors, rather than a constant burning gas pilot, to light the oven burner and broiler burners.

Care should be exercised when cleaning excessive spillovers in the oven to be certain that both the oven thermostat and the selector switch are in the "OFF" position and that the oven burner, oven cavity and ignitor area have cooled sufficiently. Do not attempt to insert any object into the openings of the protective shield surrounding the ignitor coil.

BURNER KNOBS — DO NOT use a scouring pad or scouring powder to clean burner knobs. The numerals can be rubbed off of the knobs by the abrasive action.

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

HOOD EXHAUST SYSTEM (see Safety Information on Page 43) — 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.

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

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 hood fan motor.

Lift and tip the filter forward at bottom and remove.

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

THE CHARCOAL FILTER CANNOT BE IMMERSSED IN WATER.

Should be replaced periodically through your area parts distributor (see listing in this book).

FILTER CLEANING — Clean the aluminum filter by immersing in warm, soapy water and rinse. Allow the 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 FOR SERVICE

Your Caloric product was manufactured utilizing highly reliable and thoroughly tested componentry, however, due to highly complex assembly procedures, complicated circuitry integration, and the addition of consumer convenience and safety systems, all of today's home appliances are experiencing a higher service incidence ratio. If your product should require servicing, you can assure yourself of "good as new" performance if you insist that "genuine" Caloric replacement parts be used in the repair of your product. When you see the name "Caloric" on the wrapper, you know its backed by quality, reliability, and integrity.

REMEMBER — All Caloric Ultra-Clean ranges require electricity (115 V. 60 HZ A.C.) to bake, broil, clean, or to light the top burners with the electric ignitor.

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

OVEN DOES NOT HEAT

(Lower)

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 the controls are set properly and the oven burners do not light, see instructions under "Electrical Failure" on page 51.

BROILER BURNER WILL NOT LIGHT

Check to be sure the oven thermostat and Selector Switch are set to "Broil".

If the controls are set properly and the Broiler burner will not light, see instructions under "Electrical Failure" on the next page.

BROILER BURNER CYCLES OFF AND ON DURING BROILING

This is a normal condition. Cycling of the burner occurs when you broil for longer times and may occur near the end of the broiling time for most broiling you do. IT IS NOT NECESSARY TO PREHEAT WHEN BROILING.

ELECTRICAL FAILURE

If the top burners, bake and broil burners on the range will not operate, while the upper microwave oven does operate, there may be an electrical failure. To check electrical continuity to the range fuse, remove the lower access panel by lifting up and pulling away from the range.

IMPORTANT: DISCONNECT POWER TO RANGE BY PULLING MAIN POWER DISCONNECT LOCATED ON THE RIGHT SIDE OF THE LOWER COMPARTMENT!

To check the fuse, locate the fuse mounted on the timer cover on the lower right side of the range. Push the cap of the fuse-holder and rotate until the cap and body separate. Check fuse, if defective, replace with Buss-type 5 amp fuse. (250 V. A.C.).

If the fuse is not defective, reconnect the fuse holder and main power disconnect and reinstall the access panel. It will now be necessary to contact your local service source for assistance since more than a simple electrical failure is involved.

OVEN LIGHT WILL NOT COME ON. . . .

Be sure the power cord is plugged in.

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.

COMMON ADJUSTMENTS FOR ALL UNITS

HARD-TO-TURN VALVES — A special lubricant is needed. Refer to your Caloric dealer.

GAS ODORS FROM LIGHTED OVEN! A poorly adjusted burner can cause this, or a stoppage in the flue or flue extension.

SLOW-HEATING-OVEN — Burner needs adjusting or oven control may need recalibrating. This also applies to an oven that heats too rapidly.

UNEVENLY HEATED OVEN — If pre-heat time has been sufficient (15 minutes) and oven door has not been repeatedly opened and closed, the trouble lies probably in the improper location of the oven burner to adjust it.

OVEN TEMPERATURE CONTROL
If there is any adjustment needed on this control, call your serviceman.

The panel below the oven door is removable for service purposes. If panel is removed for any reason be sure to unplug the main electrical disconnect plug located behind the panel on the right side. There is a manual shut off valve for shutting off gas supply to the ultra clean oven located in the left front corner of the range.

NOTE: All Caloric Ultra-Clean ranges require electricity (115 V. 60 HZ A.C.) to bake, broil, clean, and to light the top burners with the electric ignitors.

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