

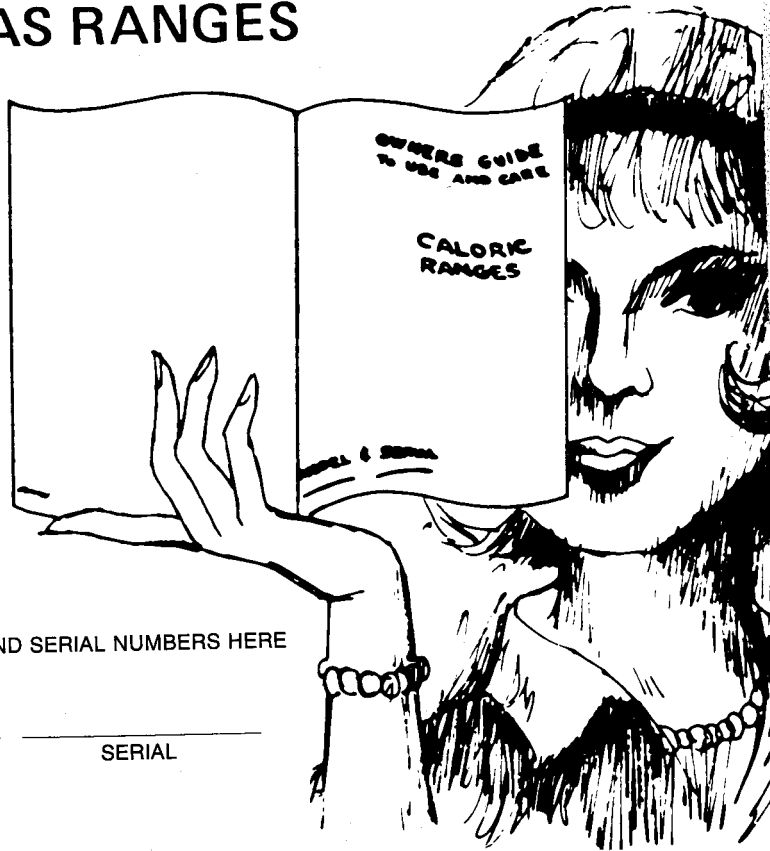
**CALORIC®**

NOV 17 1983

**FREE  
COOKBOOK  
SAMPLER OFFER  
INSIDE**

**OWNERS GUIDE  
to use and care**

**R-series lo-broil  
GAS RANGES**



WRITE YOUR MODEL AND SERIAL NUMBERS HERE

BMR  
MODEL

\_\_\_\_\_  
SERIAL

7R2

64937R2

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OF  
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**FOR YOUR SAFETY**

**IF YOU SMELL GAS:**

- 1. OPEN WINDOWS**
- 2. DON'T TOUCH ELECTRICAL SWITCHES**
- 3. EXTINGUISH ANY OPEN FLAME**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER**

**REMEMBER!**

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

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## **TRYING THE TRI-SET®**

### **TOP BURNERS**

Your Caloric range has four top burners which are Tri-Set® top burners (except on some Lo-Broil which are equipped with valves without the click positions).

The burners are called "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), until the burner lights. Always light the burner before placing a cooking vessel on the burner.

Now turn the dial back (clockwise) until it clicks into the "Medium" flame position. Turn it further clockwise until it clicks into the "Low" 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, push down and 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.

## **Ranges Which Use Electric Igniters To Light the Burners —**

The ignition system on these ranges use electric igniters to light the top burners. Always light and adjust the burner before placing the cooking vessel on the burner.

The top burners are equipped with one electric ignitor for each pair of top burners. To light the top burners, push down on the knob and turn in a full counter-clockwise direction to the "LIGHT" position. The knob must be held in this position until the selected burner lights. (The igniters are activated each time the knob is turned to, and held in, the "LIGHT" position.) After ignition takes place, the knob must be turned from the "LIGHT" position. The burner flame may now be adjusted to the desired size. If the top burners fail to light, see "Electrical Failure" on page 20.

Although these ranges use 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 port projecting above the main top), push down and turn the top burner control knob to the "LIGHT" position. The flame height can now be adjusted to the desired size.

## **THE ELEMENTS OF BAKING AND BROILING**

**CONTROLS** — As the controls vary from model to model we will not attempt to explain each of them here. We suggest you read the following general information and the basic broiling and baking sections before trying the special features of your own unit.

**OVEN THERMOSTAT** — The oven thermostat dial (lower oven) is located on the top of the control panel on the front of the range on low boy models and on the upper left control panel on double-

decker models. The dial is turned counter-clockwise to operate the control. Look closely at the heat control dial. You will notice (moving clockwise) the first area is marked "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. The next portion of the dial is marked from 250° to 550° in 25° segments. This portion of the dial is used to bake and roast. The last mark on the dial is "Broil". This is used when you broil foods.

#### GENERAL INFORMATION

ALUMINUM FOIL, USED IMPROPERLY, IS A CAUSE OF MANY RANGE FIRES — AS WELL AS BAKING PROBLEMS. USE FOIL ONLY AS INSTRUCTED — PARTICULARLY IN THE BROILER. HOLES IN THE BROILER PAN OR THE AIR OPENINGS IN THE BOTTOM SHOULD NEVER BE COVERED WITH FOIL.

#### IMPORTANT!

Do not block the holes in the front base of the range since they provide air for proper lower oven burner operation. The oven door is removable. Open the door to the intermediate stop position (open approximately 4"). Grasp both sides of the door and lift off the hinges. To replace the door, hold it over the hinge arms with the two slots in the bottom of the door lined up with the hinges. Slide the door downward as far as it will go. The door can only be removed from the intermediate position.

#### Range Which Use A Gas Pilot To Light The Burner—

To light the oven pilot, the oven bottom must be removed. Grasp the oven bottom on both sides and push to the rear until the front tabs spring loose; then lift the oven bottom up and out. Lift the baffle which is below the oven bottom



up the and it. The oven pilot is on the left side of the oven at the rear of the burner. Be sure the thermostat dial is to "OFF" before lighting the pilot with a match.

#### Ranges Which Use Electric Ignition To Light The Burner

The oven/broiler ignition system utilizes an electric ignitor, rather than a constant burning gas pilot, to light the burner.

If the control is set properly and the burner does not light, see instructions under "Electrical Failure" on page 20.

#### Other Lower Oven Features

The oven racks slide easily. They are equipped with a locking device which prevents them from sliding completely out of the oven compartment until you tilt them up after sliding them out as far as they will go.

The oven bottom can be removed by grasping it on both sides and pushing to the rear until the front tabs spring free. Then lift up and out. Reverse the procedure to reinstall. The oven bottom baffle is removed by lifting up and out.

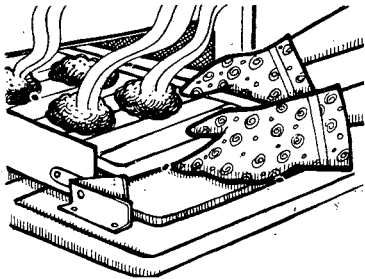
BE CAREFUL NOT TO CHIP THE FRONT FRAME BY DRAGGING PARTS ACROSS FRONT FRAME.

The oven light bulb (not on all models) can easily be replaced. Be sure the oven is cool before replacing the bulb. Unscrew the bulb from the socket in the top right rear corner of the oven compartment. Replace with a 40-watt appliance bulb.

#### USING THE BROILER

Removing the broiler pan from the compartment as soon as you are finished broiling is another good practice. It makes the pan much easier to wash and then there will be no chance that the pan and drippings will be forgot-

ten and possibly catch fire if the oven is used without removing the broiler pan.



To use your broiler, set the thermostat dial (counter-clockwise) to "Broil". The burner lights automatically. *Remember all broiling is done with the door closed.*

If the control is properly set and the burner does not light, see instructions under "Electrical Failure" on page 19. It is not necessary to preheat the broiler before using. However, if meats are to be cooked "rare" remove the broiler pan and grid and preheat 5 minutes. Good broiling results depend upon three things:

1. The time for actual broiling.
2. The distance of the food from the broiler burner. (The proper distance is determined by the degree of "done-ness" 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 welldone . . . further away and longer. Placing the food closer to the flame increases spattering and the possibility of fats and meat juices igniting.)
3. Preparation of the food for broiling.

#### USEFUL INFORMATION FOR BROILING

Be sure to turn the oven thermostat dial all the way to "Broil" to start. The oven heat control may now be turned to any of the "oven tempera-

ture" settings for reduced temperature broiling.

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

**NEVER COVER THE BROILER GRID OPENINGS WITH ALUMINUM FOIL!** If desired, a sheet of aluminum foil can be used to line the broiler pan.

**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 steaks 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 browned — 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°.

The burner on this range will cycle on and off many times every minute (after it has been on about 15 minutes.) This cycling permits extremely accurate temperature control for best broiling results and in no way impairs broiling.

**Do not place plastic plates in the oven when keeping food warm!**

**BROILING TIMES** — The time required to broil a particular type of food will vary depending on the thickness of the cut of meat and the distance from the burner. The closer to the burner, the more quickly the meat cooks.

For example, an average steak (1" thick) should be broiled 4 to 6 minutes on each side for meat which will be "rare". If you prefer your meat more well done, then allow several more minutes per side. A chart of approximate broiling times is included in this section to help you determine the proper cooking time.

### **BROILING RECIPES**

To familiarize yourself with your broiler you will want to try it. We suggest you try a simple food dish first to become familiar with the broiling capabilities.

The following is a list of some broiling recipes you may want to try. Some are simple and quick to prepare. Others will appeal to the gourmet in you. Happy Broiling . . . . .

#### **BROILED BACON**

Place bacon strips on the broiler grid. Place the broiler pan and grid in the lowest rack position.

Turn the thermostat dial to "BROIL". Set the minute minder to 10 minutes.

At the end of 10 minutes, check the degree of "doneness". Cook the bacon longer if you wish to have it more well done.

Remove the broiler pan and grid from the oven compartment, remove the bacon and serve. Be sure the thermostat dial is turned to "OFF".

#### **BROILED SIRLOIN STEAK**

Use a 2 or 2½ lb. boned sirloin steak about 1" thick.

Trim off the excess fat from the edges of the steak and cut the edges of the meat to prevent curling.

Put the steak on the broiler grid and place the pan and grid in the highest rack position.

Broil about 6 minutes on the first side, season, then turn and broil on the second side 4 to 6 minutes for rare steak.

#### **BROILED FISH**

Drain fish fillets or steaks and pat dry with paper towels. Grease broiler grid lightly. Sprinkle fish with lemon juice or desired seasoning and baste with melted butter.

Place fillets and fish steaks about 3½" from the burner. Broil about 10 to 15 minutes, depending on thickness — longer if the fish is more than 1" thick. **DO NOT TURN!**

**NOTE:** When broiling fish with skin, place the skin side down.

#### **BROILED CHICKEN**

Select a young broiling chicken no more than two pounds. Split lengthwise and break joints to be certain the pieces will lie flat on broiler grid.

## USING THE EYE LEVEL OVEN

Eye level oven cooking is an added convenience which allows you to cook foods requiring different temperatures from the main meal at the same time the main meal is cooking in the lower oven.

The Lo-Broil Doubledecker Model has an upper oven equipped with automatic burner ignition. To operate the upper oven, simply turn the oven thermostat dial counter-clockwise to the desired temperature.

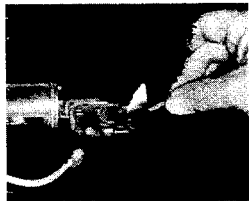
Allow 50-60 seconds for the oven burner to light.

### General Information

The oven is designed to be safe and dependable.

### Ranges Which Use A Gas Pilot To Light The Burner

To light the upper oven pilot, remove the oven bottom by pushing it to the



rear until the front clears the front frame, and lift out. Be sure the control is "OFF". The oven pilot is on the left front

of the oven burner. Light with a match and replace the oven bottom.

### Ranges Which Use Electric Ignition To Light The Burner

The oven ignition system utilizes an electric ignitor, rather than a constant burning gas pilot, to light the burner. If the control is properly set and the burner does not light, see instructions under "Electrical Failure" on page 19 of this book.

### Other Upper Oven Features

The upper oven is an extra added feature which enables you to warm food or rolls or bake pastries while you are using the lower oven to prepare your main meal.

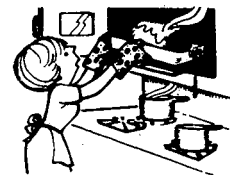
The upper oven see-through glass door is designed to permit viewing the progress of baking without opening the door. The door has a positive action latch to assure the heat is sealed in the oven.

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

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

When the upper oven door is open, DO NOT permit anyone to lean on it or put any weight on it, since this may, in time, twist the door hinges and cause improper closing and loss of heat from the oven.

The oven rack is easily removed by sliding it out to the stop, then lifting the front of the rack, and slide the rack all the way out. Reverse the procedure to reinstall the rack.



**Eye-level ovens are most convenient but should not be used for foods that are too heavy to handle easily, especially if considerable amounts of hot fat are involved. This homemaker is risking a very bad burn.**

The oven bottom easily lifts out. Grasp the oven bottom on both sides at the front, push to the rear and lift the front edge. When the front locking tabs are free of the front frame, lift the oven bottom out. To replace the oven bottom, reverse the procedure, being sure the tabs at the front and rear are properly engaged.

**IMPORTANT!** An improperly placed oven bottom will affect baking results.

Do not block the openings in the oven bottom with aluminum foil. Blockage will affect the operation of the oven burner.

The upper oven is equipped with removable liner sides (and oven bottom) for ease of cleaning.

Remove the oven rack and the oven bottom.

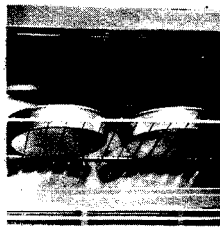
The oven sides are removed by lifting the front edge of the panels, pushing to the rear until the front tabs spring free, then pulling out of the oven (the rear tabs will come out easily). The panels can be washed in the sink, and dried. To replace the parts, reverse the above steps.

If after replacing the removable panels, the upper oven rack is hard to slide back in or will not fit back in, the side panels were not reinstalled properly. Remove

them and reinstall, making sure that the rear tabs are properly engaged.

The heated air in the oven must be allowed to circulate freely. Always allow a space of one and one-half (1½") inches between each utensil and between the utensils and the oven walls.

Cookie sheets should be no larger than 9" x 14".



## MODEL SPECIAL FEATURES

### Clock — (Time of Day)

The clock is located on the backguard. To set the clock (time of day), push the knob in the center of the clock in and turn it clockwise to the correct time. No further attention need be given to the clock unless the power to the range is interrupted.

### Manual Keep-Warm Oven System

#### Manual Keep-Warm Oven Controls

The Caloric Lo-Broil ranges have controls to provide low temperatures (140° to 250°) to help you keep cooked foods warm and ready-to-eat until you decide to serve them. The Keep-Warm oven can also be used to thaw frozen foods, re-heat leftovers, heat rolls or pastries, and warm serving plates.

Simply turn the oven thermostat to the correct Keep-Warm setting. Recommend-

ed temperatures for various foods are shown below. To keep an entire meal hot for later serving, set the oven to the temperature recommended for the meat.

#### KEEP-WARM OVEN CHART

Bacon	225°	Biscuits, Muffins	170°
Beef—Rare	140°	Casseroles	200°
Medium	155°	Gravy	155°-170°
Well Done	155°	Pizza (loosely covered)	225°
Fish—Baked or Broiled (loosely covered)	170°	Rolls (tightly wrapped)	170°
Ham	170°	Deep Fat Fried Food	200°
Lamb	170°	Potatoes—Baked	200°
Pork—Fresh	170°	Mashed	155°-170°
Smoked	155°	Pancakes, Waffles (loosely covered)	250°
Poultry—Roasted	170°	Pies, Pastry	155°
Fried	185°		
Seafood—Baked or Fried (loosely covered)	170°		
Vegetables (covered)	170°		

### Automatic Oven Timing (Lower Oven Only)

The clock-timer has an automatic "Start" and "Stop" feature as well as a minute minder. The knob on the clock face is used to set the time. Push in and turn the knob clockwise to the correct time.



To use the minute minder (it times up to 60 minutes), turn the knob on the clock face counter-clockwise until the pointer shows desired time. The timer will automatically return to "0" and a bell or buzzer will sound when the time has elapsed. To turn the bell or buzzer off, turn the knob to "OFF". The timer operates independently of the automatic "Start" and "Stop" feature and can be used at the same time.

The "Start" and "Stop" time for automatic oven operation is dependent on the electric clock which is an integral part of the Automatic Timer. This clock, therefore, should always be set at the proper time of day.

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

1. The "Timed" portion of the "Timed/Manual" switch should show if the range is equipped with one (on back-guard models).
2. With the proper cooking time in mind, the start time should be set by pressing the control knob on the "Start" dial and turning it in a clockwise direction until the indicator hand points to the desired starting time. (For example, to serve a roast at 6:30 that takes two hours to cook, the knob on the Start dial is turned until the indicator points halfway between "4" and "5" - to 4:30).
3. The control knob on the "Stop" dial should be pressed in and turned in a clockwise direction so that the indicator points to the time at which it is planned to serve the meal.
4. The Oven Control should be turned to the desired temperature for baking or roasting.
5. 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 "Timed Manual" switch should be pressed to show "MAN". On Double Decker models the knob on the "stop" dial, which "pops" out when cooking time is completed, should be pressed in. Unless this is done, the lower oven will not function on "Manual" operation.

Broiling should never be attempted on automatic operating. With broiling time figured in minutes, even minor inaccuracies in setting the small Start and Stop dials could seriously affect broiling results.

### **Automatic Oven Timing (Digital Clock-Timer)**

Some models have a Digital Clock/Timer incorporated into the Automatic Oven Timing System.

The knob on the left of the Digital Clock marked "Minute Minder" is used to set the time of day and the minute minder. To set the time of day, push in on the knob and rotate in a clockwise direction. To set the Minute Minder, merely rotate in a clockwise direction. When the time has expired, a bell or buzzer will sound.

On the left side or below the clock face, are two controls one marked "Start Time" and one marked "Stop Time". These controls are for automatic oven operation and are dependent on the electric digital clock, which is an integral part of the automatic timer. This clock, therefore, should always be set at the proper time of day.

**THE AUTOMATIC OPERATION OF THE DIGITAL CLOCK IS IDENTICAL TO THAT USING THE OTHER STYLE CLOCK/TIMER.**

### **Oven/Surface Lights**

The oven and surface lights are operated by the two switches on the top, right side of the backguard.

The switch on the far right (facing the unit) operates the oven light. To operate, depress and release the switch.

The other switch operates the surface light. This is a "push and hold" type switch and is operated by depressing the switch and holding it until the light is lighted.

#### **Backsplash Light**

Some models have a light between the upper and lower ovens in the "Backsplash" area. To operate this light, push the switch under the upper control panel marked "Top". "Push and Hold" the switch, when the ends of the fluorescent bulb are lit, release the switch.

Some Eye-Level Ovens are equipped with a light that can be turned on by a switch marked "Oven" located below the control panel of the range, permitting progress of cooking to be observed without opening the oven door.

### **ADDITIONAL FEATURES** (Available at Extra Cost)

**Continuous Cleaning Oven Liner Panels**  
Sets of continuous cleaning removable oven liner panels are available at extra cost. These handy panels can be installed any time after installation of the range. The kits of panels are available through your dealer.

Each panel kit includes oven sides and oven back panels.

#### **Hood Exhaust Systems**

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

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

For instructions for the filter removal, refer to the section on **General Care and Cleaning**.

### **OVEN CLEANING INSTRUCTIONS**

**UNITS NOT EQUIPPED WITH CONTINUOUS CLEANING PANELS — PORCELAINED OVEN INTERIOR.**

**GENERAL** — The oven should be cleaned regularly with a good oven cleaner. Regular use of an oven cleaner will avoid excessive, baked on grease build-ups which are difficult to clean. Follow the manufacturer's instructions for the use of the oven cleaners!

**IMPORTANT! IF YOU USE AN OVEN CLEANER ON THE OVEN INTERIOR, BE SURE THE CLEANER DOES NOT RUN ONTO ALUMINUM OR CHROME TRIM PARTS AS THE FINISH OF THESE ITEMS MAY BE DAMAGED.**

**LOWER OVEN** — The lower oven can be easily cleaned by removing the oven door and oven racks.

**OVEN DOOR REMOVAL** — Open the door to the intermediate stop position (open approx. 4"). Grasp both sides of the door and lift off the hinges.

To replace the door, hold it over the hinge arms with the two slots in the bottom of the door lined up with the hinges. Slide the door downward as far as it will go. The door can be removed only from the intermediate position.

### **IMPORTANT INFORMATION CONCERNING CONTINUOUS CLEANING SURFACES**

**This information pertains to:**

- 1. RANGES WITH CONTINUOUS CLEANING PANELS INSTALLED AT FACTORY OR INSTALLED AS AN OPTIONAL PANEL KIT.**

**DO NOT ATTEMPT TO REMOVE THE LOWER OVEN PANELS.**

**What Does It Look Like?**

It is a porcelain enamel composition with a porous texture which appears grey in color with a covering of many speckles of small white porcelain dots which act as a tough bearing surface to resist damage to the continuous cleaning coating.

**When and How Does It Work?**

The pores of the finish divide one spatter into many, many spatters. Regular oven temperatures then work effectively on the tiny spatters to decompose or "evaporate" them. Therefore, the walls in effect, continuously clean themselves, without hand cleaning, any time the oven is on for baking or roasting operations. Depending on how the oven is used, it can always be presentably clean with little or no hand cleaning.

**What to Expect.**

The continuous cleaning surface keeps working when the oven is in operation so that heavy soil does not build up. While the oven may not be spotless at all times, it never gets really dirty, thus it will always remain presentably clean.

Most fat spatters that occur during meat roasting, oven frying and broiling are continuously cleaned away. These are the most frequent causes of oven cleaning.

Most fat spatters will gradually diminish shortly after touching the oven walls. If spatters should remain, remember they will probably be reduced during later oven use.

The breakdown of the fats is gradual. No objectionable odors are created by the cleaning process as the fat spatters are decomposed at normal baking or roasting temperatures.

**What Not to Expect.**

Carbohydrate type soils . . . sugar and starch . . . (spillovers from casseroles, pies, etc.) and soils which occur in heavier amounts will not be removed. If these soils should contact the side or rear continuous cleaning panels, they should be removed as soon as the oven is cool enough to allow cleaning.

The oven bottom is standard porcelain enamel and should be removed and cleaned with a good oven cleaner such as Jiffoam or Easy-Off.

**What To Use To Assist In Clean-ups**

Spillovers should be given assistance by brushing with a nylon brush or nylon "Tuffy" and water. If the soil is really baked on, it can be loosened by using the product Top Job, Handy Andy or Fantastik. Spray this cleaner on the spot and allow it to remain for about 15 minutes. Then brush with a wet nylon brush or a nylon "Tuffy" and rinse well with clean water applied with a wet sponge.

**NEVER USE**

**IMPORTANT!** Never use caustic oven cleaners or other abrasive cleaning materials on any portion of a continuous cleaning oven, since the action of these cleaners will permanently damage the finish and destroy the cleaning action.

**UPPER OVEN EQUIPPED WITH CONTINUOUS CLEANING PANELS**

**REMOVAL** — Remove the standard porcelain oven bottom by pushing to the rear until the front tabs are free, then lifting up and out. To remove the continuous cleaning side panels, lift the front edge of the panels and pull out toward the center of the oven, until the front catches are free. Then pull the panel out of the oven. To remove the continuous cleaning rear panel, push up on the bottom edge of the

panel until the tab is free at the bottom of the panel, then lift the panel out of the oven. Reverse the procedure to reinstall the panels.

**NOTE:** Care should be taken to avoid scratching the panels or damaging the oven opening when removing or replacing them as this can damage the continuous cleaning finish and cleaning effectiveness.

**UPPER OVEN NOT EQUIPPED WITH CONTINUOUS CLEANING PANELS — PORCELANIZED OVEN INTERIOR.**

The upper oven is equipped with removable liner sides (and oven bottom) for ease of cleaning.

Remove the oven rack and the oven bottom.

The oven sides are removed by lifting the front edge of the panels, pushing to the rear until the front tabs spring free, then pulling out of the oven (the rear tabs will come out easily). The panels can be washed in the sink and dried. To replace the parts, reverse the above steps. Care should be taken not to bend locating tabs out of shape.

If after replacing the removable panels, the upper oven rack is hard to slide back in or will not fit back in, the side panels were not reinstalled properly. Remove them and reinstall, making sure that the rear tabs are properly engaged.

**GENERAL CARE AND CLEANING**

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

safely (as directed) on the oven bottom. When using oven cleaners on the inside of the oven door, care must be taken not to allow the cleaner to run or drip on other parts of the oven as they may be damaged.

Never use a cloth which is saturated with water to clean a porcelain oven door with a window. Use only a damp cloth for such cleaning, since a "wet" cloth may allow water to soak through the gasket and run into the window package.

**WAIT FOR THE RANGE TO COOL.** Do not wash or wipe any of the enamel parts while the oven is still warm from operation. Sudden temperature changes can cause the glass-like enamel to crack.

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

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

**CHROME FINISHES & PAINTED SURFACES** — Usually a damp cloth will clean chrome and aluminum surfaces. A good non-abrasive metal cleaner can be used. Never use steel wool, scouring powder, oven cleaners or abrasives on bright metal or painted surfaces.

**CONTROL PANEL (BY OVEN AND SURFACE CONTROL KNOBS)** — **DO NOT** use a scouring pad or scouring powder to clean the control panel. The finish will become marred and scratched. Use baking soda and a damp cloth.

**TOP BURNER CLEANING** – The burner heads are made of aluminum and should not be subjected to scouring or abrasive pads. Never use steel wool or oven cleaners on the burner heads or they will dull and not regain their original lustre.

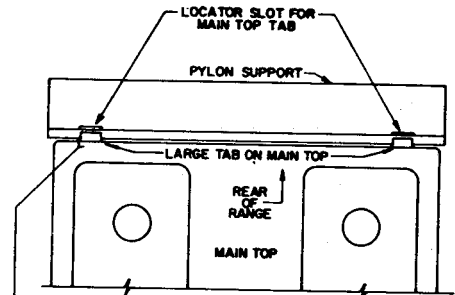
Wiping the burners following each use will remove spillover deposits and grease splatters before the soils get a chance to harden on the surface. Burnt soil can be cleaned by soaking the burners in warm water and a dishwashing liquid detergent such as "Dove" or "Lux". A dishcloth or non-abrasive pad (such as Dobie 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 cap and base part of the burner assembly can be completely immersed; bring water to a boil, remove vessel from burner, and add measured amount of "Dip-It". Immerse the burner in the hot solution and soak for 20 minutes, no longer. Be sure the liquid completely covers the cap and base portion of the assembly. After 20 minutes, remove burner, cool slightly and rinse thoroughly with cold water. Be sure hands are protected to prevent burns from hot water. Be sure all the solution is completely rinsed off both the inside and outside of the burner. If some stains still remain, rub with a "Dobie" pad.

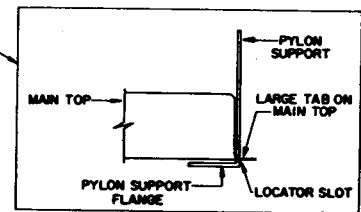
The burners may then be left to dry at room temperature or be placed in the oven at 170° for one-half hour. **BE SURE TO PROTECT YOUR HANDS WHEN REMOVING DRIED BURNERS FROM THE OVEN.**

If poor top burner ignition is experienced, it may be due to blocked ignitor

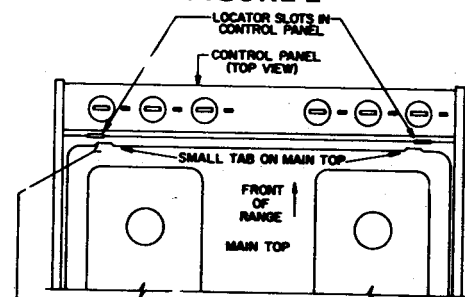
holes. When cleaning the burners, pay particular attention to cleaning the five small ignitor holes adjacent to the flash tubes. These may be cleaned by inserting a straight pin or opened paper clip into the hole. **DO NOT USE A TOOTHPICK TO CLEAN THE HOLES.** Do not change the size or shape of this port or ignition may be affected.



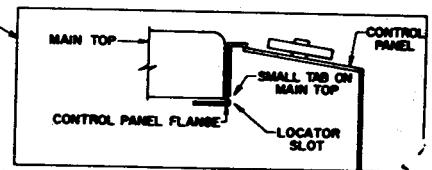
**FIGURE 1**



**FIGURE 2**



**FIGURE 3**



**FIGURE 4**

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 support. This will support the main top while the burners are removed for cleaning. Reinstall main top in accordance with Figures 1-4.

Before attempting to remove the burners, be certain the burner shipping screws which retain the burners to the burner supports are removed. If the screws are still secured, they can be removed with a Phillips screwdriver.

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 & 7.

If your model is equipped with gas top burner pilots, do not use any spray can products in the vicinity of the range. The Freon gas used as a propel-

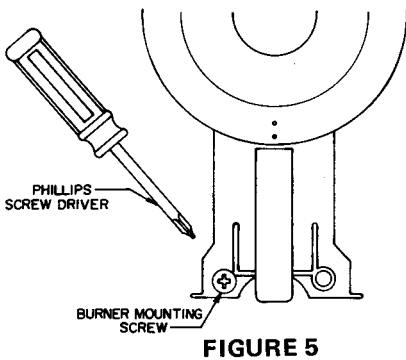


FIGURE 5

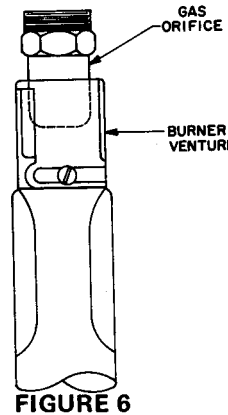


FIGURE 6

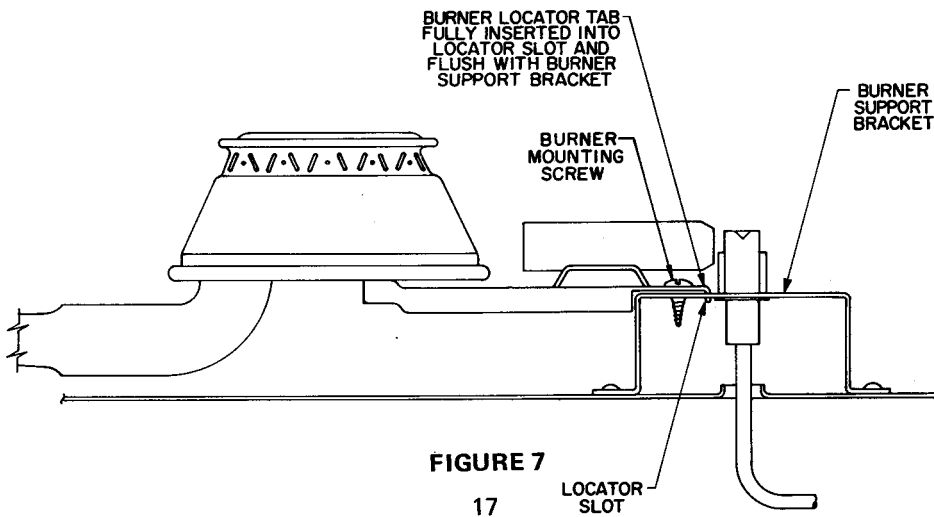


FIGURE 7

lant in the spray cans produces a corrosive deposit when it combines with pilot flame. This may cause the finish on metal surfaces — particularly those which are plated to deteriorate rapidly. We further recommend that you do not store any spray cans in the kitchen as they may leak slightly and can give off enough Freon to cause problems.

This condition would be most likely to occur in the top burner compartment where the atmosphere is confined. Should any evidence of corrosion be noticed, wash it off immediately and apply a light coating of baby oil.

**OVEN/BROILER BURNER** — An Electric ignitor is used to light the burner. **DO NOT** attempt to insert any object into the openings of the protective shield surrounding the ignitor coil. Do not attempt to clean this area.

**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.

**CONTROL PANEL** — **DO NOT** use a scouring pad or scouring powder to clean the control panel. The finish will become marred and scratched. Use baking soda and a damp cloth.

The bottom area of the top burner grates 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 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.**

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

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

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

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

Lift and tip the filter forward at bottom and remove.

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

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

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



### **CLEANING FAN AND FAN BLADE**

The hood fan and fan blade should be cleaned at least once a year.

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

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

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

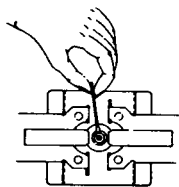
### **BEFORE YOU CALL FOR SERVICE**

Your Caloric range is engineered to give you many years of faithful service.

It has been thoroughly tested before leaving the factory.

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.

### **TOP BURNER WILL NOT LIGHT . . . . . (Gas Ignition Models)**



Check the top pilot lots to be sure both are lit. If not, relight by removing the main top and lighting with a match as shown.

### **IMPORTANT!**

Do not block the holes in the front base of the range, since they provide air for proper lower oven burner operation.

### **OVEN/BROILER BURNER DOES NOT LIGHT . . .**

**(Gas Ignition Models)**

Check to be sure the oven thermostat is set to the desired temperature or to "BROIL". Check the pilot (beneath the oven bottom) to be sure it is lit. (If not, relight).





#### ELECTRIC IGNITION MODELS:

If the top burners or bake/broil burner(s) on the range will not operate, there may be an electrical failure. Electrical continuity to the range may be checked by operating one of the electrical features on the range such as oven light, buzzer on the clock timer, fluorescent light, etc.

If these features do not operate, electrical continuity to the range has been interrupted and should be checked. If the electrical features do operate, more than a electrical failure is involved and you should contact your local service source for assistance.

#### 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.

#### 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.

#### SURFACE LIGHT DOES NOT COME ON...

Be sure the power cord is plugged in.

Check the bulb in the backguard. Remove the two screws from the side end caps of the backguard. This will

release the glass retainers and the control panel glass (be careful glass does not fall out of backguard and break). This exposes the bulb and enables replacement.

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.

## **LIMITED APPLIANCE PARTS WARRANTY**

### **PARTS WARRANTY**

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

### **WARRANTY SERVICE**

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

### **OWNERSHIP**

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

### **WARRANTY CONDITIONS**

Caloric's appliance PARTS warranty DOES NOT apply to any appliance which has been subjected to alteration, misuse, abuse, accident, improper installation, delivery damage, or other than household use and service. THERMAL AND MECHANICAL FRACTURES OF GLASS SMOOTHTOPS WILL BE PRESUMED TO BE CAUSED BY APPLIANCE MISUSE AND/OR ABUSE.

Caloric's PARTS warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIODS STATED HEREIN FOR CALORIC'S EXPRESSED WARRANTIES, AND (2) CALORIC SHALL NOT BE LIABLE FOR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE CALORIC APPLIANCE.

Caloric's warranty obligation on appliances located outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

### **FEDERAL REGULATORY PROVISIONS**

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

(con't.)

## **LIMITED APPLIANCE PARTS WARRANTY** (con't.)

### **PURCHASER'S RESPONSIBILITIES**

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, to correct an improper installation that the purchaser may have performed, or to correct malfunctions in the appliance created by operation of the appliance in a manner not prescribed by, or cautioned against, in the Caloric Use and Care Instructions.

### **PURCHASE REGISTRATION CARD**

The purchaser should fill out and mail to Caloric the purchase registration card included with the appliance. This will help Caloric expedite any future communications regarding the appliance. Your warranty rights are not conditioned upon the return of the Purchase Registration Card.

### **MODEL AND SERIAL NUMBERS**

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number and serial number when talking to or writing to the dealer, builder, or utility from whom this appliance was purchased, the local authorized service agency, or Caloric.

### **FACTORY ASSISTANCE**

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local servicing dealer or agency, write to: Caloric Corporation, Consumer Relations Department, Tipton, Pennsylvania 19562, or call AC215-682-4211.