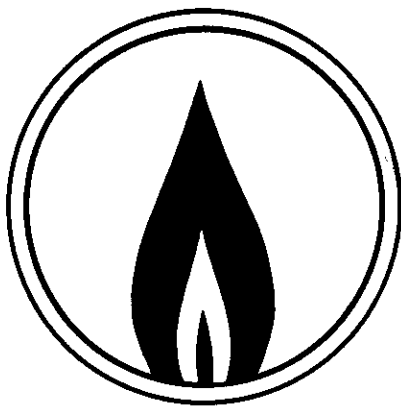


# Use

# And

# Care



## *Instructions for your gas range*

**This Booklet Covers**

1. Range with No Clock.
2. Range with Time-Of-Day Clock.
3. Range with a Clock and Timer.

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### **INSTALLER**

*Please leave this manual with this range.*

### **CONSUMER**

*To save you time, energy and money, read and keep this manual for future reference.*

**8112P053-60**  
(2/90)

## ABOUT YOUR NEW COOKING APPLIANCE

Congratulations on your choice of this cooking appliance! As you use your new appliance we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new appliance operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new appliance.

## OVEN CHARACTERISTICS

Over the years, design changes have been made to ranges to improve heat distribution in the oven and to reduce heat loss. Please expect some differences with this new range.

The oven temperature control has been checked for proper operation. You may notice that your new oven is **hotter** (foods cook faster/browning is darker) or **cooler** (foods cook slower/browning is lighter) than your previous oven. (It is not unusual for the oven temperature of older appliances to be out of adjustment).

You may find it necessary to increase or decrease the cooking time or oven temperature of your favorite recipe. If using a packaged mix, follow the directions on the label. Please remember that each oven has its own characteristics.

### ABOUT THIS BOOKLET:

The features covered in this booklet are for several model ranges. You may find information pertaining to features that are not on your particular range. In our continuing effort to improve the quality of our products, it may be necessary to make changes to the product without revising this booklet. For example, the knob on your range may not look like the illustration in this book.

## MODEL IDENTIFICATION

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the rating plate which is located under the lift-up cooktop on the right side. On ranges equipped with sealed surface burners, the rating plate is located on the oven front frame. Open oven door to locate rating plate.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

---

MODEL NUMBER

---

SERIAL NUMBER

---

PURCHASE/INSTALLATION DATE

---

SERVICE COMPANY & PHONE NUMBER

# SAFETY INSTRUCTIONS

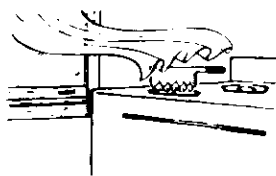
**FOR YOUR SAFETY  
DO NOT STORE OR USE  
GASOLINE OR OTHER  
FLAMMABLE VAPORS  
AND LIQUIDS IN THE  
VICINITY OF THIS OR  
ANY OTHER APPLIANCE.**

## INSTALLATION

This is a heavy appliance and can settle into soft floor coverings, such as cushioned-vinyl. When moving on this type of floor, use care.

A range should NOT be installed directly over kitchen carpeting unless an insulating pad or 1/4-inch thick piece of plywood is placed between the range and carpet. Be sure floor covering under range can withstand prolonged heat.

If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.



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

Be certain all packing materials are removed from the range before operating, to prevent fire or smoke damage should the packing material ignite.

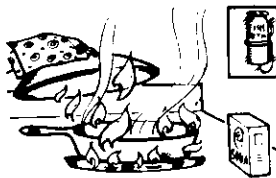
Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate.

**FOR YOUR SAFETY  
IF YOU SMELL GAS:**

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

## IN CASE OF FIRE:

1. Turn off range controls and ventilating hood, if equipped.
2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.
  - If the fire is in the oven, smother it by closing the oven door.
  - If the fire is in a pan on a surface burner, cover the pan.



## GAS TYPE

All models, except sealed burner models, are adjustable for use with NATURAL or LP (bottled) gas. (A separate conversion kit is required for ranges equipped with sealed burners). An appliance adjusted for one type of gas CANNOT be used with the other type until adjustments are made by a qualified serviceman.

## SERVICING

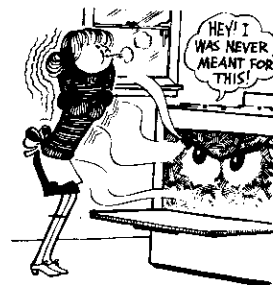
Electrical supply must be disconnected before servicing appliance. Do not repair or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

## WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

## GENERAL

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



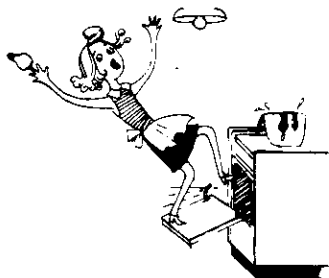
Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

In the event of a prolonged power failure, the surface burner can be manually lighted with a match. The oven cannot be operated during a power failure.

Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

# SAFETY INSTRUCTIONS

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



## STORAGE ABOVE RANGE

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

## CLEANING

Turn off all controls and wait for range parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

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

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

## VENTILATING HOOD

To reduce the hazard of storage above a range, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

## IMPORTANT SAFETY NOTICE AND WARNING

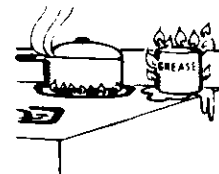
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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

## GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let



quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move pan. Cover pan with a lid to extinguish flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

## ALUMINUM FOIL

Use aluminum foil ONLY as instructed. Improper use of aluminum foil may cause damage to the range, affect cooking results and can also result in shock and/or fire hazards. See pages 9 and 12.

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

# SAFETY INSTRUCTIONS

## COOKING SAFETY

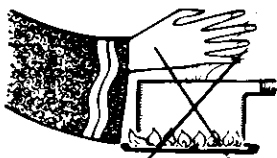
Never leave a surface cooking operation unattended especially when using a high heat setting. Boil-overs cause smoking and greasy spillovers may ignite.



Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off.

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

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



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

Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into oven to place or remove food.

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

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

## UTENSIL SAFETY

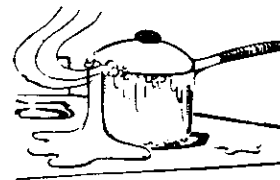
Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.



Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the



bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

Never let a pan boil dry as this could damage the utensil and the appliance.

## AEROSOL SPRAYS

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

## PLASTICS

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

# SAFETY INSTRUCTIONS

## COOKING UTENSILS

**ALUMINUM** - Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

**COPPER** - Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

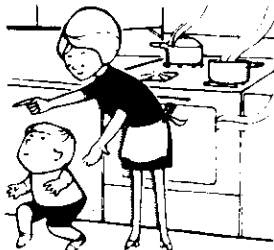
**STAINLESS STEEL** - Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

**CAST IRON** - Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

**GLASS/GLASS CERAMIC** - Transfers heat slowly and unevenly, but holds heat well. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check and follow manufacturer's recommended use or limitations for such utensils.

## CHILD SAFETY

1. Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.
2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children **MUST** be taught that the appliance and utensils in or on it can be hot.

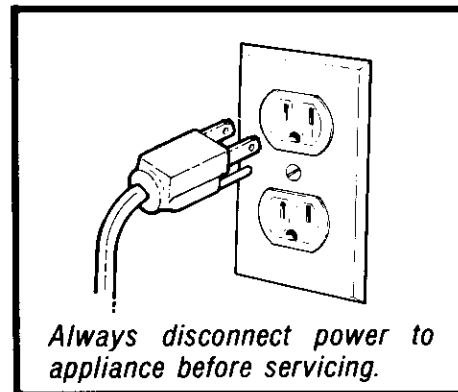


4. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. **CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.



## ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

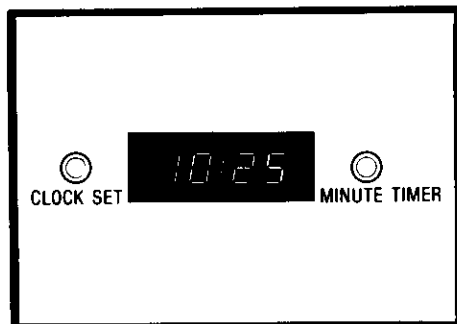


*Always disconnect power to appliance before servicing.*

If an ungrounded, two-hole or other type electrical outlet is encountered. IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

# FEATURES

## DIGITAL CLOCK AND TIMER



88:88 will flash in the display when range is first connected to power or if power is interrupted.

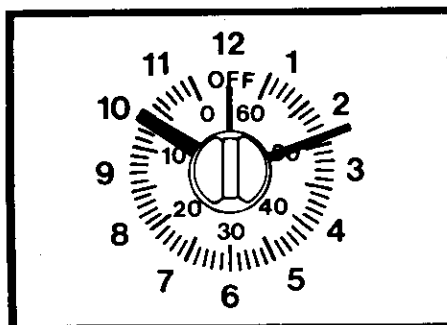
**TO SET CLOCK:** Press and hold Clock Set button while turning Minute Timer knob to the correct time-of-day. Minute Timer knob can be turned in either direction.

**TO SET MINUTE TIMER:** Turn Minute Timer knob to the right, to the desired time, up to 60:00 (1 hour). Timer will begin counting down after a few seconds delay. When time has lapsed, a continual beep will sound for up to 2 minutes. Press Clock Set button to stop beep sounds. The correct Time-of-day will reappear in the display.

To cancel a timing operation, turn Minute Timer knob to the left, until 00:00 appears in the display. The correct time-of-day will reappear in the display after a few seconds delay.

To check time-of-day during a timing operation, press and hold Clock Set button. Time will reappear in the display.

## ANALOG CLOCK AND TIMER



**TO SET CLOCK:** Push in and turn Minute Timer knob to the left to the correct time-of-day. Be sure Minute Timer hand is on OFF after setting clock.

**TO SET MINUTE TIMER:** Turn knob in either direction to the desired time. When the bell rings, manually turn the Timer to OFF.

## EYE LEVEL OVEN

(If equipped)

Do not use the upper oven for cooking items that are too heavy or bulky to handle easily, especially if considerable amounts of hot fat or liquids are involved. Removing such foods from the oven is difficult and can be hazardous.

The size of this oven makes it convenient for cooking smaller quantities of food. However, it does have some limitations. Do not use a large cookie sheet, pan or other utensils which will block air flow in the oven. Use the larger oven for optimum baking results.

# FEATURES

## CONTINUOUS CLEANING OVEN

### WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven contains a special catalyst and is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place - no cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

### FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

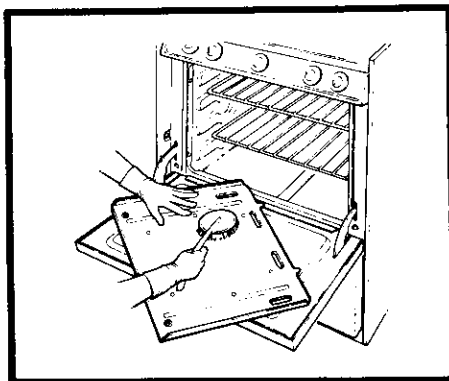
### MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

### TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



### HINTS

Brittle crusts or stains can be loosened by **GENTLY** tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

**DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE, ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.**

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

**NOTE:** The lower broiler compartment may be lined with porcelain-enamel and **NOT** with the Continuous Cleaning finish. Follow cleaning instruction in cleaning chart on page 15.

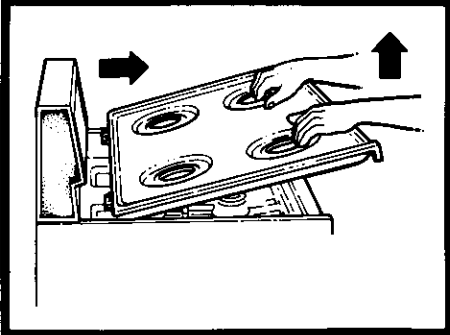


# SURFACE COOKING

## COOKTOP

To remove cooktop: When cool, first remove grates and drip bowls, if equipped. Grasp two front burner wells and lift up. (Cooktop is not removable on sealed burner models).

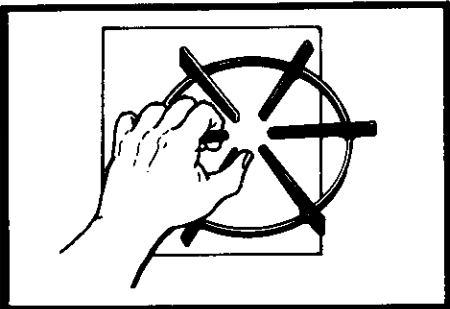
The top can be completely removed or, if equipped with a metal support rod, can rest on the rod. Support rod is located across the front of the burner box.



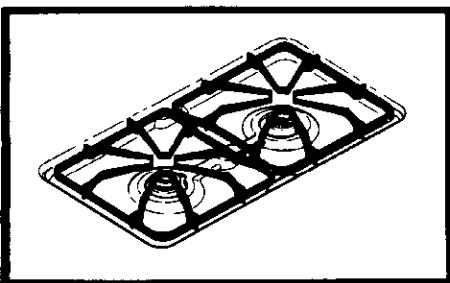
## BURNER GRATES

Burner grates must be properly positioned before cooking. Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat. Your range will be equipped with either round or square grates.

When reinstalling round grates place pins in slots so grates stay in place.



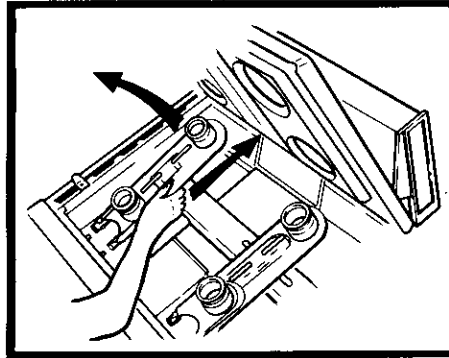
When reinstalling square grates, place indented sides together so straight sides are at front and rear.



## SURFACE BURNERS

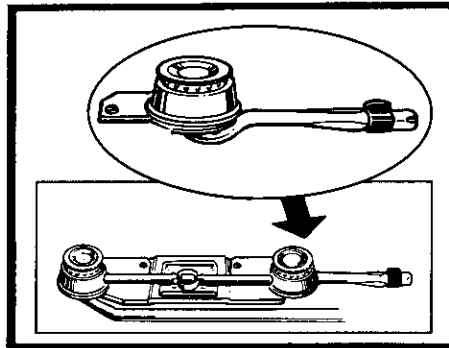
All surface burners are secured in place during transportation with either a shipping screw or a spring clip. Once the range is installed, these may be removed to allow quick and easy removal of the burner.

To remove the one piece uniburner:



Allow burner to cool. Lift cooktop. To remove uniburner, lift up slightly and pull out. Under no circumstances are burners to be taken apart for cleaning. Uniburner can be cleaned in the dishwasher.

To remove standard single burner:



Remove or support cooktop. Grasp burner head and tilt to release tab from slot near igniter. Lift up and toward back of cooktop until air shutter end of burner releases from valve.

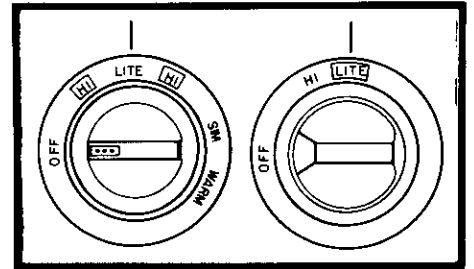
A properly adjusted burner with clean ports will light within a few seconds. The flame will be blue with a deeper blue inner core. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs.

## LIGHTING SURFACE BURNERS

Your range is equipped with either standing pilots or pilotless ignition. See page 14 for instructions on how to light pilot.

To light burner:

1. Place utensil on burner grate.
2. Push in and turn knob to the LITE position. On models equipped with pilotless ignition a clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size.



If flame should go out during a cooking operation, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.

## PILOTLESS IGNITION

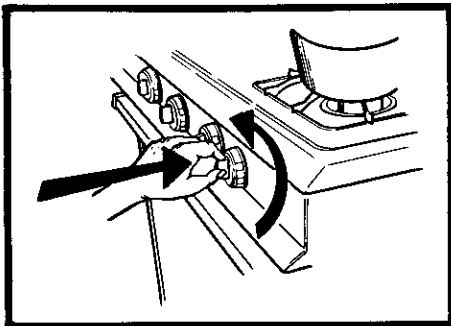
TO OPERATE SURFACE BURNER DURING A POWER FAILURE:

1. When lighting surface burners, be sure all controls are in the OFF position. Hold a lighted match to the desired surface burner head.
2. Turn knob to LITE. The burner will then light.
3. Adjust the flame to the desired level.

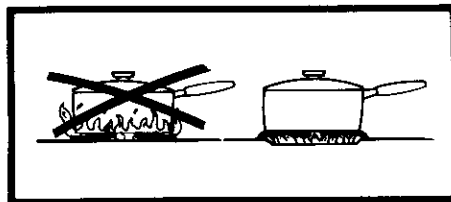
# SURFACE COOKING

## SELECTING FLAME SIZE

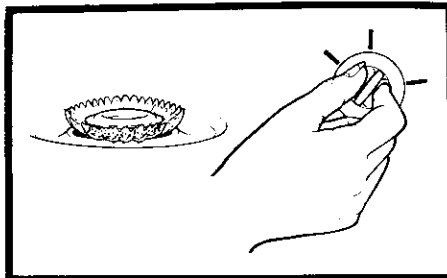
If a knob is turned very quickly from HIGH to WARM setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob OFF. Wait several seconds, then light again.



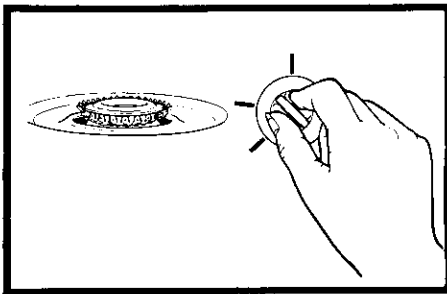
Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above range.



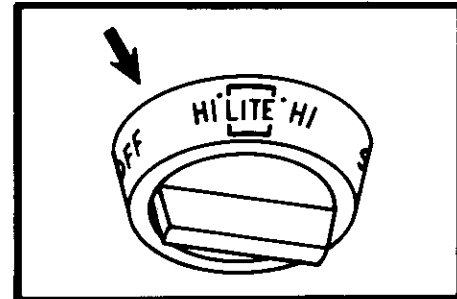
Use HIGH to quickly bring foods to a boil or to begin a cooking operation. Reduce to a lower setting to continue cooking. Never leave food unattended when using a HIGH flame setting.



Use WARM (low) to simmer or keep foods at serving temperatures. Some cooking may take place if the utensil is covered.

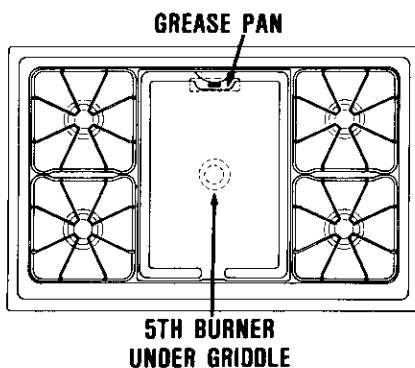


To obtain a lower flame size, turn knob back toward the OFF position until the desired flame size is reached. The lowest flame setting is located adjacent to the OFF position. This is not a preset position.



## GRIDDLE AND 5TH BURNER

(36" Range Only)



Before using the griddle for the first time, season it by lightly rubbing the surface with a small amount of unsalted shortening. To prevent damage to the finish, do not use metal utensils, a high flame setting or suddenly change temperatures, such as immersing hot griddle in water.

### Remove Griddle Cover:

1. Press down on any corner.
2. Slide fingers under 2 sides of griddle cover and lift off. **DO NOT** pry off with any instrument or tool.

### To Use Griddle:

1. Remove porcelain griddle cover **BEFORE** turning on griddle burner. Top cover must be removed whenever griddle burner is in use.
2. Be sure grease cup, located under griddle, is in place.
3. Position griddle correctly. For even cooking results, preheat griddle using a low flame setting for about 5 minutes or until the entire cooking surface is heated. Sprinkle a few drops of water over griddle. If properly heated, water will bead and dance. The water will sizzle and steam if griddle is not hot enough.

4. Never replace griddle cover until griddle has cooled completely.

### To Clean Griddle:

When griddle is cool, remove and wash in hot soapy water; rinse and dry. Do not wash in the dishwasher. Detergents will completely remove the seasoning.

### To Clean Grease Cup:

There is a grease pan located under the griddle burner. This pan should be removed and cleaned as necessary.

## FIFTH BURNER

The griddle burner can be used as a fifth surface burner. Merely remove the griddle and replace with extra grate provided.

# USING YOUR OVEN

## OVEN CHARACTERISTICS

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

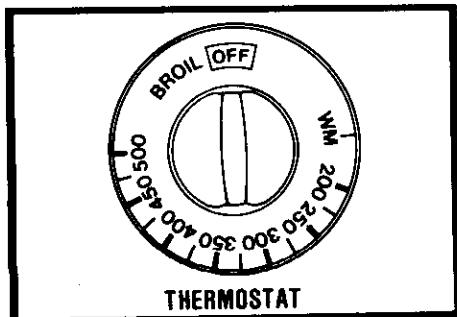
**ON 30 AND 36 INCH RANGES  
WITH PILOTLESS IGNITION:  
OVEN CANNOT BE USED  
DURING A POWER FAILURE  
SEE PAGE 14 FOR 20" RANGE**

## OVEN VENT

Your oven is vented through a duct at the base of the backguard or backsplash panel on eye-level models. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent openings or nearby surfaces during oven operation as they may be hot.

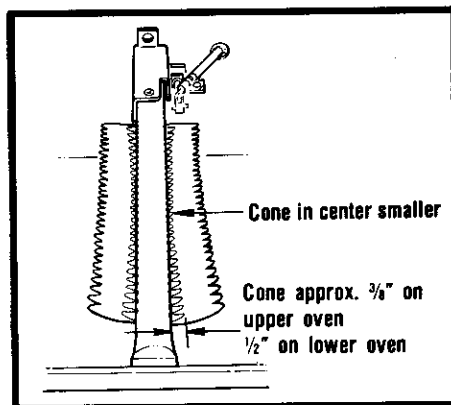
## OVEN CONTROL

Your range is equipped with an OVEN THERMOSTAT knob which is used to select and maintain the oven temperature. Always turn this knob just TO the desired temperature not to a higher temperature and then back. (Some models are equipped with a push-to-turn thermostat knob). Turn this knob to OFF whenever the oven is not in use.



## OVEN BURNER

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



## PREHEATING

Preheating is necessary only for baking. It is not necessary to preheat for broiling or roasting. Allow oven to heat for about 10 minutes. Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

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

## OVEN RACKS

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

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

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

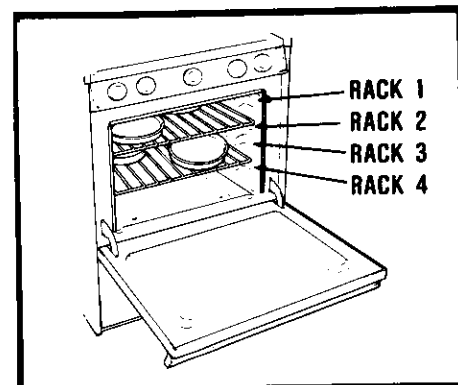
## RACK POSITIONS:

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

**RACK 2** used for one-rack baking or broiling.

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

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



## HINTS:

**NEVER** place pans directly on the oven bottom. Do not cover entire rack with aluminum foil, place foil directly on oven bottom, or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

Place food in the oven on center of the rack. Allow 1 or 2 inches between edge of utensil and the oven sides of adjacent utensils.

# USING YOUR OVEN

## HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.
2. Turn oven thermostat knob to desired temperature. Allow oven to preheat until oven burner cycles off.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Turn oven thermostat knob to OFF. Remove food from the oven.

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

## COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake high in middle.</i>	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.	<i>Crumbly or dry texture.</i>	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
<i>Cakes don't brown evenly on bottom.</i>	Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
<i>Cakes don't brown on top.</i>	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.	<i>Cakes crack on top.</i>	Batter overmixed. Oven temperature too high. Too much leavening.
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack.	<i>Cake not done in middle.</i>	Temperature too high. Pan too small.
		<i>Pie crust edges too brown.</i>	Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin.
		<i>Pies don't brown on bottom.</i>	Using shiny metal pans.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

# USING YOUR OVEN

## HOW TO ROAST

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

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

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

Meats are roasted at 325°F generally (except tenderloin, 425°F and smaller poultry at 375°F to 400°F).

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

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

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

## PORK

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

## ROASTING CHART

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

# USING YOUR OVEN

## HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the burner. Your range is equipped with a broil compartment below the oven. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

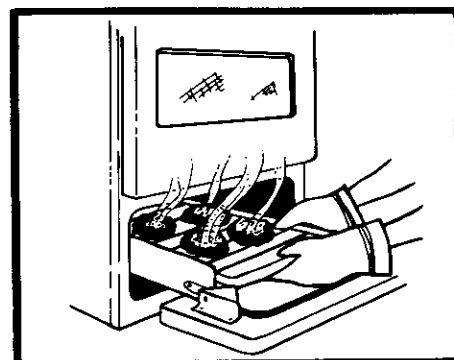
Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiler insert is designed to keep fat from being directly exposed to the burner to eliminate possible fire hazards.

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

### TO BROIL

1. Before broiling, trim excess fat to prevent excessive spattering and cut slashes around the outer edges of the meat to prevent curling during cooking.
2. Place broiler pan on any of the recommended rack positions. If food is placed too close to the burner overbrowning and smoking may occur. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want meat well done.
3. Broiling is done with lower broil compartment door closed. Turn oven thermostat knob to BROIL. Follow suggested times in broiling chart. Meat should be turned once about half way through cooking.

4. Check doneness by cutting slit in meat near center for desired color.



NOTE: Below are recommended rack positions. Remember, the closer to the flame, the quicker the food cooks. When broiling is completed, remove broiler pan from compartment. Grease left in the pan can catch fire if the oven is used without removing the broiler pan.

## BROILING CHART

TYPE OF FOOD	RACK POSITION *	DONENESS	TOTAL TIME
STEAKS 1-inch	2	140°F Rare	8 to 12 min.
	2	160°F Medium	12 to 16 min.
	2	170°F Well	16 to 22 min.
1½-inches	2	140°F Rare	14 to 18 min.
	2	160°F Medium	18 to 22 min.
	2	170°F Well	22 to 30 min.
HAMBURGER PATTIES ¾ to 1-inch	2	140°F Rare	10 to 12 min.
	2	160°F Medium	12 to 14 min.
	2	170°F Well	14 to 18 min.
CHICKEN HALVES**	3	185°F Well	40 to 50 min.
FISH FILLETS, fresh or thawed 1-inch	2	Flaky	14 to 20 min.
HAM SLICE, Precooked ½-inch	2	140°F	8 to 15 min.
BACON	2	Crisp	5 to 10 min.
PORK CHOPS ½-inch	2	170°F Well	15 to 20 min.

\* Top rack position is #1.

\*\* Turn oven thermostat knob to 450°F.

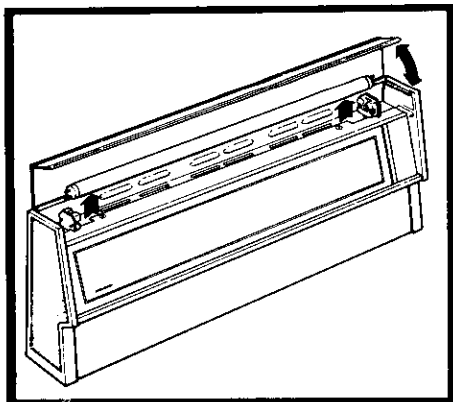
# MAINTENANCE

## LIGHT REPLACEMENT

Before replacing light bulb, **DISCONNECT POWER TO RANGE**. Be sure bulb and range parts are cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

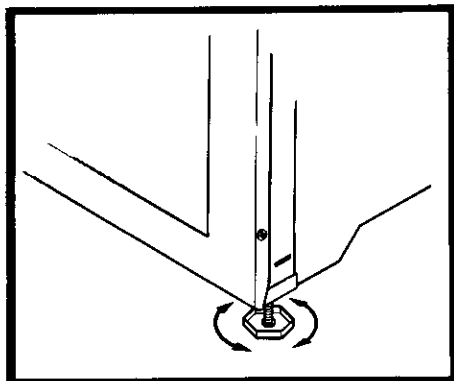
**To replace oven light:** Remove bulb with a dry pot holder to prevent possible harm to hands and **very carefully** remove bulb. Replace with a 40 watt **APPLIANCE** bulb. Reconnect power to the range.

**To replace fluorescent backguard light:** Grasp the top trim of backguard with thumbs under front edge and pull outward while lifting to release trim from catches at each end. Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place and restore power.



## LEVELING LEGS

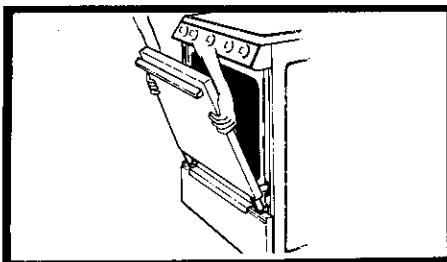
Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Place a level horizontally on an oven rack and check front-to-back and side-to-side. Level by turning the legs.



## OVEN DOOR

Oven door is removable on 30 and 36 inch ranges only. 20 inch range has a non removable oven door.

**To remove lift-off door:** When door is cool, open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



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

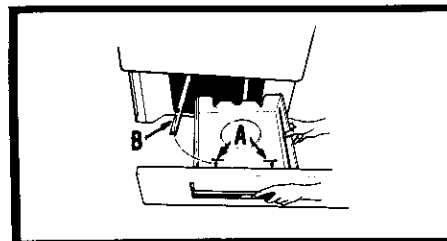
**To replace door:** Grasp door at each side, align slots in the door with the hinge arms and slide down onto the hinge arms until completely seated on hinges.

Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place.

## BROILER DRAWER

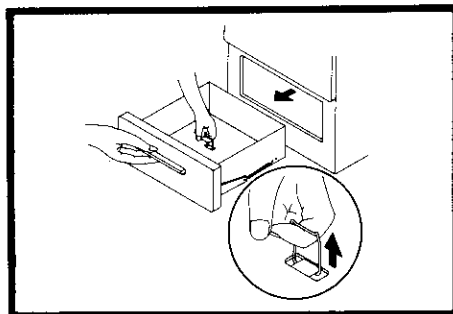
**30 or 36 inch ranges:** When broiler is cool, remove broiler insert and pan. Lift and rotate the two levers "A" to the side, pull drawer forward, up and out.

**To replace:** Line up hooks on drawer slides "B" with holes in drawer and push until hooks are caught. Return levers "A" to locking position.



**20 inch range:** When broiler is cool, remove broiler insert and pan. Open drawer halfway and pull metal clip located in center of drawer bottom upward as far as it will go (about 2 inches). The drawer can now be pulled all the way out of the compartment.

**To replace:** Slide grooves at top of drawer onto guide rails at sides of broiler compartment and push drawer in to close.

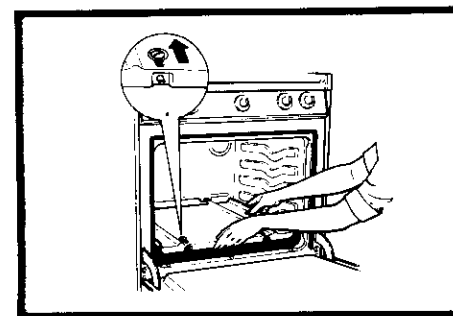


## OVEN BOTTOM

Your oven will be equipped with one of the following types of oven bottoms. Be sure oven bottom is cool. Remove oven racks.

**20 inch range:** Loosen the two screws located along the front of the oven bottom. Slide the screws back to release the front of the oven bottom. Grasp oven bottom, lift up and pull forward until rear tabs release. Then, remove oven bottom from oven.

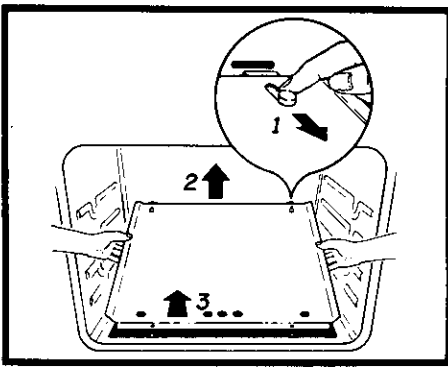
**To replace:** Insert tabs into slots on the back oven wall. Lower into place. Slide two screws forward and tighten. Be sure bottom is fitted into slots and screws are tight. If not correctly replaced, oven bottom may become warped and cooking results will be affected.



# MAINTENANCE

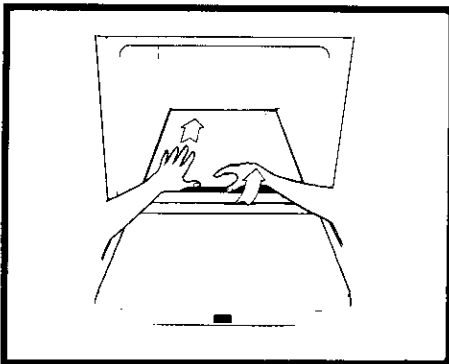
**30 inch range:** Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven. Lift the rear edge of the oven bottom slightly, then slide it back until the holes in the front edge of the oven bottom clear the pins in the oven front frame. Remove oven bottom from oven.

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



**36 inch range:** Push oven bottom toward back of oven. Lift front end up. Pull toward front of oven and remove.

**To replace:** Reverse procedure.



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

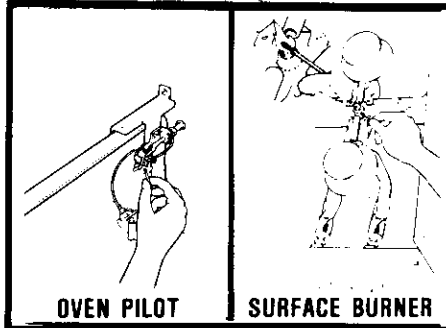
## LIGHTING PILOTS

Be sure all surface and oven controls are set in the OFF position prior to supplying gas to the appliance.

When the range is first installed, the pilots may be difficult to light due to air in the gas line. To bleed off air from the line, hold a lighted match next to the burner and turn knob on. When the burner lights, turn the knob off and proceed as directed below.

**Surface Burner and Griddle/5th Burner Pilots:** Remove or raise and support cooktop on metal rod. Hold lighted match near the pilot ports.

**Oven Pilot:** Remove oven racks and oven bottom. With the oven thermostat knob in the OFF position, hold a lighted match to the pilot located at the back end of the oven burner. Once pilot is lit, replace oven bottom and racks.



## PILOTLESS IGNITION

20, 30 and 36 inch ranges equipped with glo bar-type pilotless ignition: Oven can not be manually lighted with a match during a power failure.

The oven on the 20 inch range will have one of the ignition systems described below:

### 1. Spark-type ignition.

Be sure oven thermostat knob is OFF. Open broiler drawer and remove broiler insert and pan. Hold a lighted match next to pilot as illustrated above. Replace broiler insert and pan.

### 2. Glo bar-type ignition.

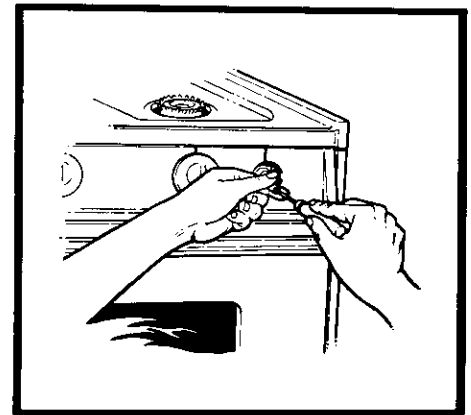
With this type of ignition system, the oven will not operate during a power failure or if the range is disconnected from the wall outlet.

## HI-SIM-WARM VALVE ADJUSTMENT

(if equipped)

The WARM setting should produce a stable flame when turning the knob from HI to WARM. On conventional surface burners, the flame should be 1/8 inch or lower and must be stable on all ports on WARM setting. For sealed burners, the flame should extend to the outer edge of the lip on the burner cap on the WARM setting.

**To adjust:** Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. NEVER adjust flame size at the HI or SIMMER settings. If flame adjustment is needed, adjust ONLY on the WARM setting.





# CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Broiler insert & pan	Soap & water Plastic scouring pad Soap filled scouring pad	Remove from broiler after use. Allow to cool, then pour off grease. Place soapy cloth over insert and pan, let soak to loosen soil. Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Burner box	Soap & water	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry.
Chrome drip bowls	Soap & water Paste of baking soda & water Plastic scouring pad	Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. NOTE: Bowls can permanently discolor if exposed to excessive heat or if soil is allowed to bake on.
Control knobs	Soap & water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.
Door gasket Silicone rubber	Soap & water	Wash with soap and water, rinse and dry. Do not remove door gaskets.
Glass, backguard oven window	Soap & water Paste of baking soda & water Window cleaning fluid or ammonia	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
Grates	Detergent & water Soap filled scouring pad	Grates are made of porcelain coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. Clean stubborn soil with soap filled scouring pad.
Metal finishes Aluminum - backguard & control panel Chrome & stainless steel - trim parts	Soap & water Paste of baking soda & water	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water Cleansing powders & plastic pads Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Polyester, end panels	Soap & water	Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Never use oven cleaners.
Porcelain finish, exterior	Mild soap & water Paste of baking soda & water	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.
Porcelain finish, interior - (see page 6 for continuous clean oven instructions)	Soap & water Cleansing powders & plastic pads Commercial oven cleaner	Clean oven interior with soap and water. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. Commercial oven cleaners can NOT be used on the Continuous Cleaning oven finish or on the self-cleaning oven finish. Oven cleaners can be used on the non self-cleaning porcelain oven but follow manufacturer's directions. See note below.
Surface burners (Sealed burners - refer to separate insert for cleaning instructions)	Soap & water Paste of baking soda & water Plastic scouring pad such as Tuffy®	Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: oven cleaners, steel wool or abrasive cleaning agents. These may damage finish. Burners can be dried in the oven set at 140°F. CAUTION: Burner and burner tube must be dry before use.
Vinyl finishes Door handles Manifold panel	Soap & water	Never use abrasive or caustic cleaning agents on vinyl finishes.

**NOTE: Commercial Oven Cleaners** - Never use cleaners on the oven burner, exterior finishes, trim parts or on the continuous cleaning oven finish. These parts will be permanently damaged by the cleaner.

# SERVICE

## BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light	<ul style="list-style-type: none"> <li>a. pilots are not lit</li> <li>b. power supply not connected (pilotless ignition)</li> <li>c. clogged burner port(s)</li> <li>d. burners not placed correctly onto gas valve</li> </ul>	<ul style="list-style-type: none"> <li>a. see page 14 to light pilots</li> <li>b. connect power, check circuit breaker or fuse box</li> <li>c. clean ports with straight pin</li> <li>d. remove and reinstall burner properly</li> </ul>
2. Burner flame uneven	<ul style="list-style-type: none"> <li>a. clogged burner port(s)</li> <li>b. burner not properly positioned</li> </ul>	<ul style="list-style-type: none"> <li>a. clean ports with straight pin</li> <li>b. see page 7 to correctly replace burner</li> </ul>
3. Surface burner flame <ul style="list-style-type: none"> <li>• lifts off port</li> <li>• yellow in color</li> </ul>	<ul style="list-style-type: none"> <li>a. air/gas mixture not proper</li> </ul>	<ul style="list-style-type: none"> <li>a. call serviceman to adjust burner primary air</li> </ul>
4. Oven burner fails to light	<ul style="list-style-type: none"> <li>a. power supply not connected (pilotless ignition)</li> </ul>	<ul style="list-style-type: none"> <li>a. connect power, check circuit breaker or fuse box</li> <li>b. glo-bar ignition system, see page 14.</li> </ul>
5. Oven temperature inaccurate <ul style="list-style-type: none"> <li>• food takes too long or cooks too fast</li> <li>• pale browning</li> <li>• food over-done on outside and under-done in center</li> <li>• over browning</li> </ul>	<ul style="list-style-type: none"> <li>a. oven not preheated</li> <li>b. incorrect rack position</li> <li>c. incorrect use of aluminum foil</li> <li>d. oven bottom incorrectly replaced</li> <li>e. oven thermostat sensing device out of holding clip(s)</li> </ul>	<ul style="list-style-type: none"> <li>a. preheat oven 9 minutes</li> <li>b. see page 9</li> <li>c. see page 9 and 12</li> <li>d. replace oven bottom correctly</li> <li>e. reinstall sensing device securely into clip(s)</li> </ul>
6. Clock and/or oven light does not work	<ul style="list-style-type: none"> <li>a. power supply not connected</li> <li>b. burned out light bulb</li> <li>c. defective switch, starter or ballast</li> <li>d. defective clock or loose wiring</li> </ul>	<ul style="list-style-type: none"> <li>a. connect power supply, check circuit breaker or fuse box</li> <li>b. replace light bulb</li> <li>c. call serviceman to check</li> <li>d. call serviceman to check</li> </ul>

## HOW TO OBTAIN SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

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

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37311, (615) 472-3333. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

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

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

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