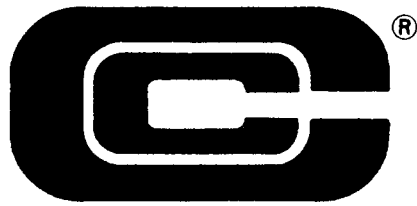


FEB 17 1983
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CALORIC®

**FREE
COOKBOOK
SAMPLER OFFER
INSIDE**



**OWNERS GUIDE
to use and care**

ELECTRIC APPLIANCES

Write your Model and Serial Numbers here:

EDR 648
Model Serial

88034R1

CONTENTS

IMPORTANT SAFETY INSTRUCTIONS

SECTION I	Installation Assembly
SECTION II	Features
SECTION III	Operating Instructions
	1. Cooktop
	2. Griddle
	3. Oven
	4. Oven Lights/Work Lights
SECTION IV	Cooking Instructions
	1. Surface Cooking
	2. Griddle
	3. Oven Cooking
	4. Cooking Hints
	5. Broiler Use
	6. Solving Conventional Baking Problems
SECTION V	Charts
	1. Baking
	2. Broiling
	3. Griddle
SECTION VI	Self-Clean Operation
SECTION VII	Maintenance
SECTION VII	Service

SECTION I – Installation

1. Be sure the installer has observed all the instructions in the installation instruction sheet that was packed with the appliance.
2. Be sure appliance is properly grounded to avoid shock hazard.
3. Check to see if electrical power to appliance is turned on.
4. Freestanding ranges should never be installed on carpet.
5. On freestanding ranges air intake at bottom front of range should not be blocked.

ASSEMBLY

Assemble griddle in the following manner to insure proper operation and performance.

Insert plug-in griddle element through opening and into plug block, making sure contacts are securely in place. Element bracket should rest on supports. **(Surface switch must be in the off position before inserting griddle element).**

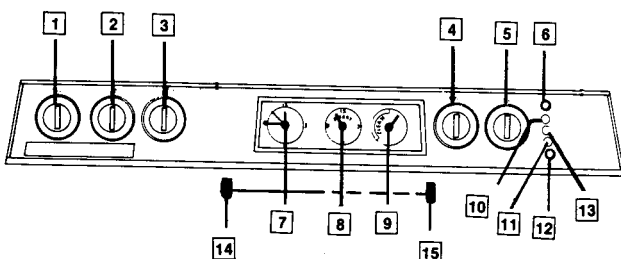
Install griddle on the griddle element, with drain sump to Right

SECTION II – Features

To assist you in identifying the features on your appliance, locate the control panel in this section that is like the one on your appliance or one that is similar.

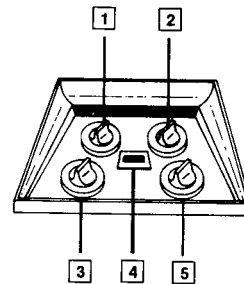
We reserve the right to change features without notice, therefore your appliance may have some or all of the features shown on the diagrams.

Self-Clean Range



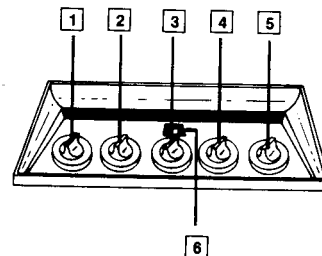
1. Left Front Element Switch
2. Left Rear Element Switch
3. Oven Control
4. Right Front Element Switch
5. Right Rear Element Switch
6. Oven Light Switch
7. Time of Day Clock and 1 Hour Minute Minder
8. Start Time Knob, Automatic Oven Operation
9. Stop Time Knob and Hours to Clean, Automatic Oven Operation
10. Surface Indicator Light
11. Clean Indicator Light
12. Oven Indicator Light
13. Reset Clock Indicator Light
14. Door Locking Lever in open position
15. Door Locking Lever in clean position

Cooktop - 4 Element



1. Left Rear Element Switch
2. Right Rear Element Switch
3. Left Front Element Switch
4. Surface Indicator Light
5. Right Front Element Switch

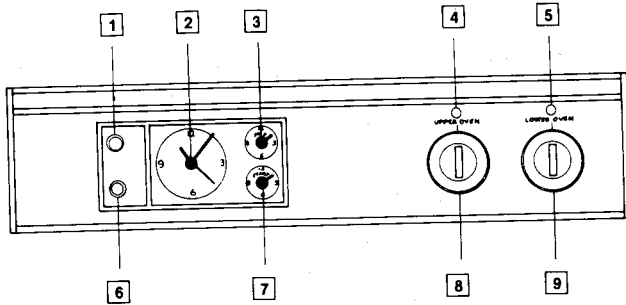
Cooktop - With Griddle



SECTION II – Continued

1. Left Front Element Switch
2. Left Rear Element Switch
3. Griddle Switch
4. Right Rear Element Switch
5. Right Front Element Switch
6. Surface Indicator Lights

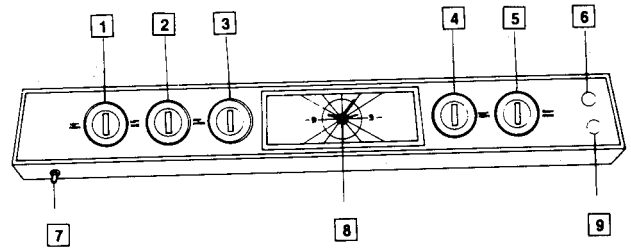
Wall Oven - Single Or Double Oven/With Or Without Automatic Oven Timer



1. Rotisserie Switch
2. Time of Day Clock and 1 Hour Minute Minder
3. Stop Time Knob, Automatic Oven Operation
4. Upper Oven Control Indicator Light
5. Lower Oven Control Indicator Light
6. Oven Light Switch
7. Start Time Knob, Automatic Oven Operation
8. Upper Oven Control
9. Lower Oven Control

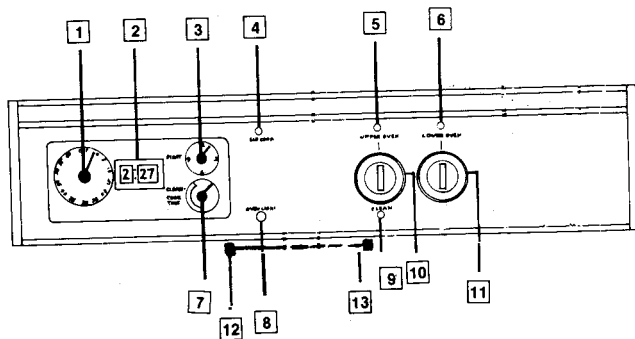
6. Lower Oven Indicator Light
7. Stop Time Knob and Hours To Clean, Automatic Oven Operation
8. Oven Light Switch
9. Clean Indicator Light, Upper Oven
10. Upper Oven Control
11. Lower Oven Control
12. Door Locking Lever in open position
13. Door Locking Lever in clean position

Range With Time Of Day Clock/4 Hour Minute Minder



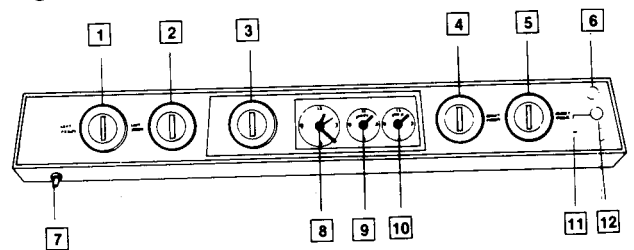
1. Left Front Element Switch
2. Left Rear Element Switch
3. Oven Control
4. Right Front Element Switch
5. Right Rear Element Switch
6. Cooktop Indicator Light
7. Oven Light Switch
8. Time of Day Clock and 4 Hour Minute Minder
9. Oven Heating Indicator Light

Self Clean Wall Oven



1. 1 Hour Minute Minder
2. Time of Day Digital Clock
3. Start Time Knob, Automatic Oven Operation
4. Reset To Manual Indicator Light
5. Upper Oven Indicator Light

Range With Automatic Timer



1. Left Front Element Switch
2. Left Rear Element Switch
3. Oven Control
4. Right Front Element Switch
5. Right Rear Element Switch
6. Cooktop Indicator Light
7. Oven Light Switch
8. Time of Day Clock and 1 Hour Minute Minder
9. Start Time Knob, Automatic Oven Operation
10. Stop Time Knob, Automatic Oven Operation
11. Smokeless Broil Indicator Light
12. Oven Heating Indicator Light

SECTION III – Operating Instructions

1. COOKTOP

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

To set your surface unit control, grasp control knob and push down....turn either clockwise or counterclockwise to desired heat setting.



Controls must be pushed down to set only from **Off** position. When control is in any position other than **Off**, it may be rotated without pushing down.

An indicator light glows when any surface heating element is on.

2. Griddle

To set the control for the griddle, grasp control knob and push down...turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed down to set only from **Off** position. When control is in any position other than **Off**, it may be rotated without pushing down.

An indicator light will glow when the griddle element is on.

3. OVEN

Bake Element Operation

To heat the oven in the bake cycle, turn oven control thermostat knob clockwise to the desired setting, never go beyond and then back to the setting. If you do this turn oven off and start over.

The oven thermostat will now control the oven temperature by cycling the bake element automatically and maintain the set temperature for as long as required.

Broil Element Operation

To operate the oven in the broil cycle, turn oven control thermostat knob clockwise to broil position on the knob.

The element will stay on until it reaches the safety cut out designed into the thermostat which will cycle off. When the oven cools down it will cycle back on.

Turn the oven control to the off position upon completion of broiling. This must be done to allow oven control thermostat to pre-set for your next bake or broil function.

An indicator light will glow when the oven control is turned on. Some models feature a cycling indicator light.

Variable Broil Operation

Some ovens have oven control thermostats that feature variable broil. (Check your oven control knob to see if you have this feature).

To operate the broil element in the variable broil cycle, turn the oven control thermostat knob full clockwise to the broil position. Now turn oven control knob counterclockwise to the desired setting between 325° and broil position on knob.

The oven control thermostat will now control the broil element by cycling it automatically and maintain the set temperature for as long as required.

Turn the oven control to the off position upon completion of broiling. This must be done to allow oven control thermostat to re-set for your next bake or broil function.

An indicator light will glow when oven thermostat is turned on. Some models will also feature a cycling indicator light.

4. OVEN LIGHTS/WORK LIGHTS

Oven lights are provided for your convenience. A switch mounted in the control section turns your oven light on.

SECTION IV – Cooking Instructions

1. SURFACE COOKING

Your surface units and controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

All surface controls are marked on the control panel for their respective heating unit.

Control Settings

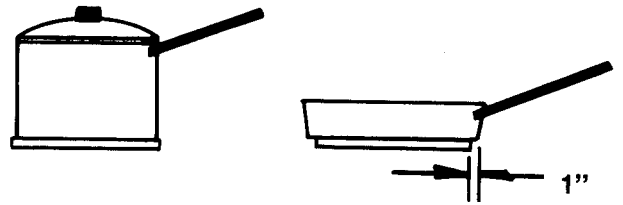
- | | |
|-----------------------|---|
| HI
(Fry Zone) | - Quick start for cooking; Bring water to boil. (See page 20, why element should not be on HI for long period.) |
| MED. HI
(Fry Zone) | - Fast fry, pan broil; maintain fast boil on large amount of food |
| MED.
(Boil Zone) | - Saute and brown; maintain slow boil on large amount of food |
| MED LO
(Boil Zone) | - Cook after starting at HI; cook with little water in covered pan. |
| LO
(Simmer Zone) | - Steam rice, cereal; maintain serving temperature of most foods. |

Note: 1. At HI, MED. HI, never leave food unattended. Boil overs cause smoking; greasy spillovers may catch fire.

2. At LO use for simmer of soups, melting butter, chocolate, etc.

Different utensils and different amounts of foods being prepared will effect your choice of heat settings, however, experience will soon acquaint you with these characteristics.

Utensil Tips



1. Utensils should be flat on bottom and should match the size of the surface element. (large pans on large elements, small pans on small elements). In either case the utensil should not overlap more than 1" on each side as shown in illustration.
2. Aluminum utensils of medium weight are recommended for surface cooking because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for nutritious cooking with little water. Use regular and non-stick type finishes.
3. Use heat settings no higher than medium or follow manufacturer's directions when using utensils made of the following materials: Cast iron, glass-ceramic (pyroceram), and stainless steel. Also, some types of enamelware which under certain conditions could melt and fuse to surface unit when higher heats are used.
4. It is most important for good conduction that heat utensils with flat bottoms be used. Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of surface unit can be shortened and cooktop can be damaged due to high temperatures required in this type cooking.

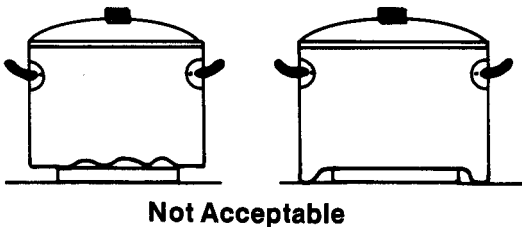
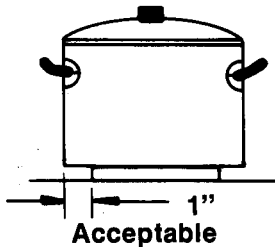
SECTION IV – Continued

Canning Tips

The canner should be flat on the bottom and should match the size of the surface element not overlapping more than 1 inch on each side.

Observe Following Points In Canning

1. Bring water to a boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 20, why elements should not be on HI for long periods).
2. **Be sure** canner fits over center of surface element. If your cooktop does not allow canner to be centered on surface element, use smaller diameter containers for good canning results.
3. Flat bottom canners give best canning results. Be sure bottom of canner is flat and fits snugly over surface element. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.



4. Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

Note: If your cooktop is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: 1) using a pressure canner, and 2) for faster heating of large water quantities, begin with Hot tap water.

2. GRIDDLE

Griddle

- A. Be sure griddle section is assembled correctly as described on page 1.
- B. Wash griddle with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse thoroughly and dry.
- C. Condition the griddle by lightly wiping a teaspoon of cooking oil with a paper towel or a soft cloth over entire surface. Let cooking oil remain on surface.
- D. Place griddle over element with drain sump to the Right
- E. Using griddle: After 10 minute pre-heat on HI setting, switch to medium high or medium for best results on almost all griddling. Some general tips are:
 1. For griddled foods requiring crisp exterior surfaces, do pre-heat griddle 10 minutes. (HI setting).
 2. Foods such as pancakes, french toast, griddled sandwiches, cube steaks and hamburgers are best cooked on a pre-heated griddle. Grease pre-heated griddle lightly before adding food.
- F. Do not allow griddle pan to become overloaded with grease. Clean after each use.

3. OVEN COOKING

It is recommended that the door of the oven be left ajar for the first minute or so of operation to start circulation of fresh air and reduce moisture.

A. Pre-Heating Oven

Pre-heating the oven is required when using temperatures below 225°, or when baking.

To pre-heat the oven, set Oven Control knob to desired temperature setting. After oven indicator light has cycled off the second time, oven has been pre-heated.

SECTION IV – Continued

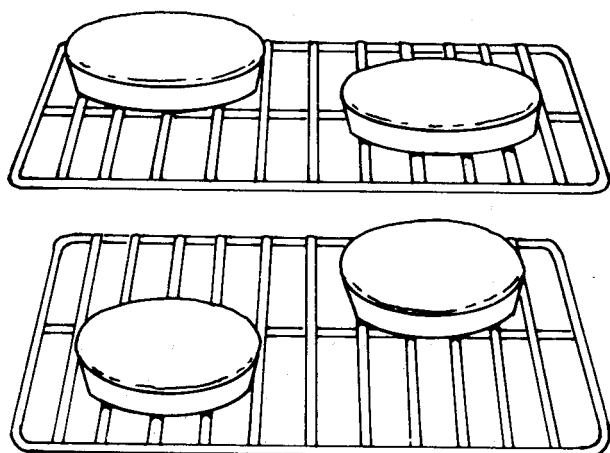
It is extremely important that you pre-heat the oven when baking cakes and items that have critical baking temperatures.

B. Rack Positions.

Best baking results in all ovens are achieved near the center of the oven. Use one of the two middle rack positions for most baking applications. Use the lowest rack position for slow cooking of large items such as turkeys and large roasts. For high temperature baking such as biscuits or corn bread, use the upper middle rack, or top rack. Be sure and use a bright pan for high temperature (over 400°) baking.

Insert rack with raised edge upward and to the rear of the oven. This raised edge prevents rack from being accidentally pulled entirely off the track and out of the oven.

C. Placement of Pans



Place pans far enough apart so that heat can circulate between them. Leave a minimum of 2" space between pan or cookie sheet and side walls, rear wall and oven door. Do not place pans closer than 2" of each other.

If more than one pan is used, stagger pans on the racks as shown in illustration so that pans are not directly above and below each other.

D. Spillover

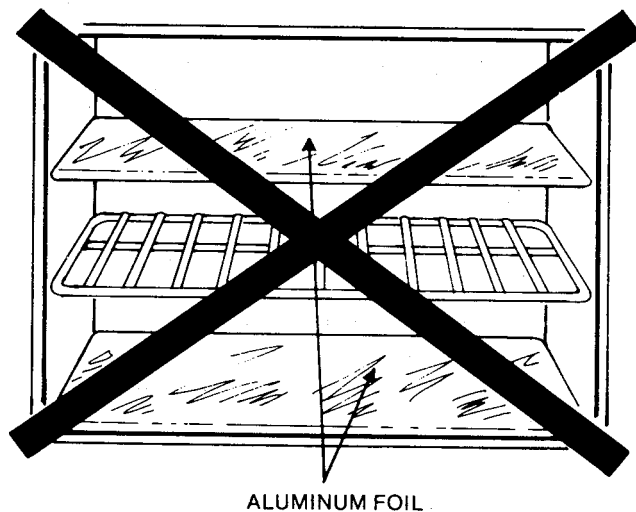
Insert a cookie sheet on the lowest rack to catch spillovers, especially from fruit pies.

E. Condensation - Self Clean Ovens

Your appliance has incorporated within it the latest design for cooler surface temperatures, so it would be cooler to the touch during oven cooking. Therefore, there can be a greater difference in temperature between the outside surface of the appliance and the oven interior temperature, over previous appliances.

This new design in appliances is more likely to have moisture present. The amount of moisture will depend on the humidity of the air and the type of food being cooked.

F. Aluminum Foil



Never use aluminum foil to cover racks, oven bottom or directly under bake pans to catch spillovers.

The high reflective power of aluminum foil may cause uneven baking results if placed under pans and if placed on oven rack or oven bottom, heat will be blocked and the oven interior may be damaged.

G. Utensils

Use bright or light colored aluminum pans for best baking results. Dark pans absorb heat and cause over browning.

Bake biscuits and cookies on a flat sheet or a very shallow pan. The bottom of an inverted pan may be used. Use glass or dull (but not dark) surfaced pie plates and bread pans for a crisp crust.

SECTION IV – Continued

When baking cakes in glass utensils, lower recommended heat 25° F, and use recommended time. Recommended temperatures need to be changed for baking pies in glass utensils.

Use level pans. Warped ones result in uneven browning and mis-shapen products.

Use the size of pan recommended in the recipe. As a general guide, cake pans should be filled only about two-thirds full.

4. COOKING HINTS

A. Cooking Foods With Your Automatic Oven Timer

When cooking with the delayed Cook-'N-Off timer, select foods that will not deteriorate as a result of standing in the oven during the time that will elapse before cooking starts.

Frozen meats and most vegetables can be cooked automatically, but foods such as milk, eggs, fish, poultry and pork should not be held unless they are thoroughly chilled in the refrigerator first and do not stand more than one hour before cooking starts.

When cooking with the automatic timer, use rack level one lower than normal.

B. Using the Minute Minder

If a recipe gives 30 to 40 minutes as the baking time, set the minute minder for 30 minutes.

Leave door closed until the minimum baking time given has elapsed, then check food. "Don't be a peeping Tom".

C. Hold Warm Setting on Oven Control

All models have oven controls that enable you to set the oven at a very low holding temperature (140° F) which is marked **Hold Warm** on the knob.

Hold Warm setting is ideal for holding food at serving temperature without fur-

ther cooking. It is also ideal for thawing frozen foods prior to cooking and for warming left-overs.

Meats and vegetables should be tightly covered for best holding results. Pastries and casseroles should be left uncovered.

Hold Warm temperature will not harm china, and most plastic dinnerware that is designed to withstand this temperature.

D. Using the Low Temperature Settings

If oven has been in use, it should be cooled for use at lower temperatures.

The quickest method is to turn the oven control to the recommended low temperature setting and open the oven door for 10 minutes to allow extra heat to escape. Then close the door until you are ready to serve.

5. BROILER USE

A. Electric Broiler

Your oven contains a top broil element to provide additional flexibility for broiling foods such as "stuffed lobster" and for top browning of casseroles, meringues, etc.

Insert food to be broiled on broil pan and tray included with your appliance. Broiling may be started when broil element is red.

Broiling speed is determined by the distance between the food and the broil element. For slower broiling, allow about 4" between the top surface of the food and broil element. For "fast" broiling, food may be as close as 2" to the broil element. "Fast" broiling is best for meats where "rare to medium" doneness is desired.

Refer to broiling chart for approximate oven broiling time. Time may vary due to distance of meat from oven broil element.

SECTION IV – Continued

B. Closed Door Smokeless Broil (Some Models)

If your oven has a smokeless broil indicator light, the built-in smoke eliminator will greatly reduce the smoke and odor normally associated with broiling. To use just turn the oven control to the broil position.

In order for the smokeless broil feature to function you **must** use the **chrome broiler tray** and porcelain broiler pan supplied with the oven. Any other type of broiler tray and pan will generate more smoke than the smoke eliminator is designed to handle and cause smoke to come out around the door and from the oven vent.

The principal of smokeless broil is to have the red hot broil element remove the carbon and grease from the smoke and allow only heat and steam to come out the oven vent.

If the broil element cycles off, which can happen when it reaches the safety limit of the oven thermostat, the element will no longer be red hot and will allow the smoke to exhaust out the oven vent or around oven door.

It is suggested that you start from a cold oven to obtain the maximum broiling time before the oven control reaches its safety limit and cuts off.

When opening oven door to turn meat, any smoke generated during broil cycle that has not passed over the red hot broil element will vent out the open door. This is normal.

C. Variable Broil (Some Models)

If your dial says "Variable Broil," you can broil slow or fast without moving the oven rack! Just turn the dial to "Broil," then turn it back to a temperature setting. The lower the setting, the slower the broil. This feature is useful for fish and chicken, or any food which you want thoroughly done on the inside, but not too crisp outside.

Turn the dial to the OFF position upon completion of broiling. **This must be done** to allow thermostat to reset for your next bake or broil function.

Note: When you are using the variable broil feature, the broil indicator light may cycle off and on. When it is off, you will get some smoke out of the oven vent.

SECTION VI – Self Clean Operation

If your oven is self-cleaning follow these simple instructions to clean it:

Things To Do Before Self-Cleaning

1. Remove broiler pan, oven racks and other utensils from oven.
2. Wipe up excess grease or spillovers from bottom of oven.
3. Clean spatters on oven door outside gasket area, and on front of oven. These areas should be wiped clean before self-cleaning.
4. Oven light off.

Follow These Steps To Start Self-Cleaning Operation

1. Set timer to number of hours to clean, up to 3 hours, but not less than 2.

NOTE: Be sure time of day clock is set to correct time.

2. Push oven control knob, and turn to clean.
3. Move oven door lock all the way to the right to lock door.

When oven control knob is turned to clean, the oven indicator light will come on, and cycle during cleaning. When oven reaches cleaning temperature the clean indicator light will come on, and stay on until oven has cooled down. **Door cannot be unlocked while clean light is on.**

Wall Oven Only

Any time the oven is in the bake, clean and broil cycles and the temperature between the ovens is below 150°F, the fan will run at low speed.

When the temperature gets above 150°F the fan will run on high speed.

The purpose of the fan, is to keep a flow of air passing over and around the control components, to provide for a longer life expectancy.

After cleaning, a light ash will be left in oven, this

can be easily wiped off with a damp sponge or cloth. Turn all controls to off or manual positions. Leave door latch lever at left side for all cooking operations.

Delayed Start Cleaning

To delay the start of the clean cycle, set the start time knob to the time you wish clean cycle to start, then follow the above steps for self-clean operation.

Variable Clean Cycle

Your oven is equipped with a variable clean cycle, which allows you to select the cleaning time to suit the amount of soil. You may have to experiment to determine the time for a particular soil deposit. In general you can use 2 hours for light soil, and 2 to 3 hours for moderate to heavy soil.

Oven Racks

Remove oven racks before self-clean operation. The high temperatures encountered during the self-clean cycle will discolor the oven racks.

Door Latch Lever

The door latch is used for latching the door closed for self-cleaning operations only. **For all cooking operations the latch must be all the way to the left in the cook position.**

Reset To Manual Light

This light is to indicate that the automatic timer or the oven selector is in the automatic set position. This is to remind you to return controls to the manual settings.

Indicator Lights

There are (2) indicator lights for each oven thermostat. The one designated **oven**, indicates the oven is on and heating. This light will cycle off and on during the cooking or cleaning operation. The one designated **lock**, indicates the oven is at cleaning temperatures and the door cannot be unlocked. This light will stay on until oven is cool enough to open.

Door Gasket

The door gasket is essential for a good seal. Care

SECTION VI – Continued

should be taken not to scrub, damage or move the gasket. If something is spilled on the gasket, it should be cleaned by using soft cloth with a detergent solution and then rinsing with clean water.

REMINDER – Only the area inside the door gasket will reach self cleaning temperatures. You may notice brown stains on the face of the oven front or on the oven door liner outside the gasket. These are easily removed with detergent solution and cloth. Be sure not to use abrasives, as this might damage the gasket.

Ash Deposits

Some types of soil will leave loose ash deposits in the oven. The amount of ash will depend on how heavily the oven was soiled before cleaning. This ash can be easily removed with a damp sponge or cloth.

If dark spots remain in the oven after cleaning, it is possible that the clean cycle was not long enough. These spots will be removed during next clean cycle.

Oven Light

Do not operate oven in clean cycle with light cover removed or broken.

SECTION VII – Maintenance

General Care - Two cardinal principles for easy care are: 1. **Prevention**, 2. **Quick Clean Up**.

Commercial oven cleaners must not be used on any aluminum, chrome or plastic parts of the cooktop, as the caustic effect will damage the finish.

A little care regularly keeps an appliance like new and is much easier than waiting until stains are cooked on and a major cleaning job is necessary. All surfaces can be safely washed with detergent and hot water. To retain the original appearance, rinse and wipe surfaces dry after washing.

To keep the fine porcelain enamel and polished metal finishes free of scratches, avoid the use of gritty, harsh cleaners, and abrasives which in time will dull the shiny new finish. To add luster to colored porcelain, you can use a glass wax cleaner.

If foods such as fruit juices, vinegar, coffee, tea or milk are spilled on the range, wipe them off immediately to guard against permanent discoloration of the finish.

Never place extremely hot utensils on porcelain finished areas.

The Pound of Cure

If there is a spillover when the range is warm, wipe up with a dry cloth or paper towel. After the range is cool, finish cleaning with warm water and detergent or wash with a solution of 3 tablespoons baking soda dissolved in 1 quart of warm water. Rinse with clear warm water and dry with soft cloth.

Never scrape surfaces with a sharp object such as a knife or razor blade.

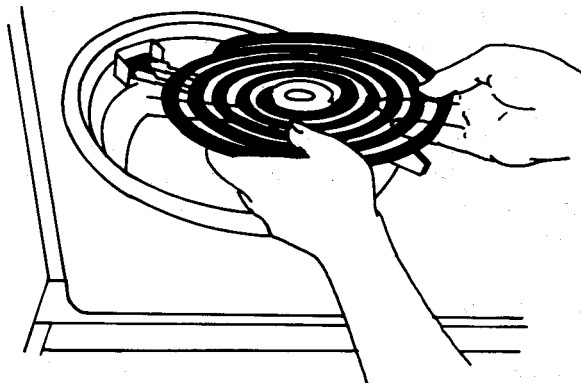
In most cases, ordinary stains can be removed from the range with baking soda and damp cloth. Never use harsh, abrasive cleaners.

In most cases, warm vinegar water will clean chrome surfaces. Use any one of the many good chrome cleaners if the stains prove to be stubborn. A light coating of baby oil will add luster to brushed chrome surfaces.

All removable parts (except aluminum and continuous cleaning surfaces) will clean more easily

if soaked in vinegar and hot water (4 tablespoons vinegar to 2 quarts water) for a few hours.

Plug-In Surface Elements



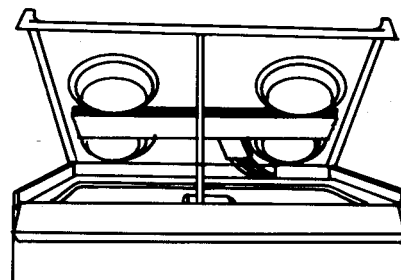
To remove, lift the edge of the element opposite plug-in prongs and pull out. Burner bowls may now be removed by lifting out.

Burner Bowls

First of all the burner bowls **must** be thought of as a cooking utensil rather than as a part of the cooktop, since we clean cooking utensils after every use, we **must** clean the burner bowl after every use.

The burner bowls can be cleaned in hot soapy water or in a dishwasher. If after washing, spots burned on during cooking do not come off, try to remove them with a soapy cloth and chrome cleaner, or ammonia water. If necessary, rub lightly with a metal sponge such as Brillo® or S.O.S.® pads. Do not use abrasive powders or cleaners.

Lift-Up Top



The main top on your range or separate built-in range top may be opened up for cleaning pur-

SECTION VII – Continued

poses. Top is hinged at rear and is opened by simply lifting up at front edge.

Elements On HI Settings

One of the biggest single causes of damaging the surface elements and impossible to clean spots and burner bowl blue discoloring is the excessive use of HI heat position. It is absolutely essential that the HI heat position be used only sparingly to bring food to a quick boil. The lower heat positions do the job just as well and the cooking is more efficient.

Control Panel

To clean the control panel, remove the knobs by pulling off, using a soft damp cloth clean the control panel area. Wipe dry before installing knobs.

Control Panel Knobs

To clean the knobs, wash in a mild detergent and rinse with clear water. Wipe dry before installing on unit.

Metal Surfaces

Wash with a mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, or acids as they may damage the finish.

Surface Elements/Griddle Element.

Most soil will burn off the elements under normal conditions. Never immerse element in water or wash in dishwasher.

Cleaning The Griddle

This can be washed in the sink using a mild dishwasher detergent and a plastic scouring pad. It also can be placed in the dishwasher to clean. Never use oven cleaners.

Refer to page 6 for pre-conditioning or seasoning griddle after cleaning.

Removable Oven Bottom Plates (Except Self-Clean Models)

All ovens have completely removable oven bot-

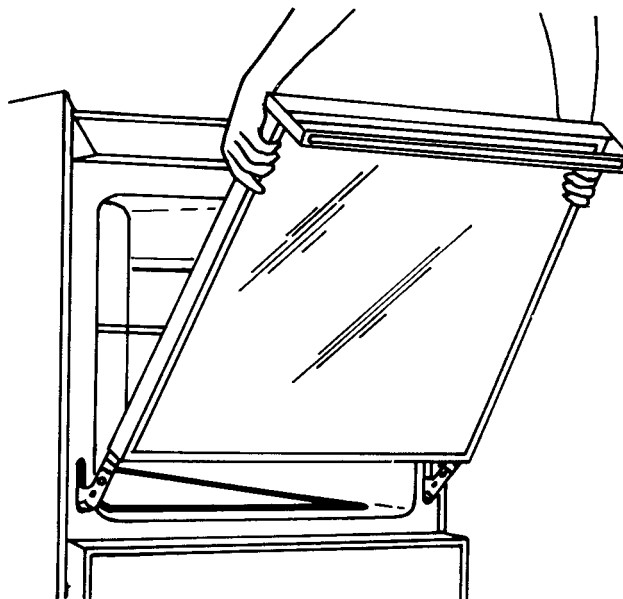
toms. You can take it to the sink for cleaning. To remove, grasp bottom on each side near front. Slide bottom back about 1/4" then lift front and slide out. To replace, reverse procedure.

See page 17 for additional cleaning instructions for continuous cleaning oven bottom plates.

Cleaning Broiler Pan—As soon as broiling is finished remove it from the oven and sprinkle tray with detergent and cover with wet paper towels to loosen grease and food particles.

Let pan cool. Wash pan and tray in hot sudsy water. A mild abrasive can be used.

Lift Off Door



Oven door may be easily lifted off and removed. Open door to first stop position and grasp firmly at each side and lift upward and off.

The door can now be taken to the sink for cleaning.

Oven windows are not removable. Wash in place with detergent and warm water or a solution of baking soda and water (3) tablespoons soda to 1 cup water).

To replace door, align door with hinge arms and slide it down into place. Make sure door is all the

SECTION VII – Continued

way down on hinges before closing, to prevent the possibility of chipping porcelain or scratching chrome.

Oven Light Replacement (Self-Clean Ovens)

Caution – Disconnect power at main fuse or circuit breaker before replacing bulb.

1. Remove 3 screws holding light cover in place.
2. Use an oven mitt during bulb removal to protect your hand against possible bulb breakage.
3. Replace with 120 volt, 40 watt appliance bulb.
4. Replace glass, retainer and gasket.

Oven Light Replacement

Caution – Disconnect power at main fuse or circuit breaker before replacing bulb.

When the light burns out, replace it with a 120 volt, 40 watt appliance bulb. Use an oven mitt during bulb removal to protect your hand against possible bulb breakage.

Continuous Cleaning Ovens

How It Works – Continuous Cleaning works because a non-toxic catalyst in the porcelain causes soil to oxidize and disappear at the temperature used in normal cooking. To do this the catalyst requires a continuous supply of fresh air and a temperature of at least 400° F. The cleaning time then depends on the type of soil, the size of the spill and the operating temperatures and may range from 30 minutes to several hours of operation.

What To Expect – Continuous Cleaning will handle most spatters automatically. Some deposited toward the very end of the cooking period naturally may still be visible when the food is removed. However, they will diminish in subsequent oven use. The oven will appear presentably clean, even though some spatters may be present. Generally, barring an accident, there's no need to manually clean the oven.

What Not To Expect – Spillovers require assistance because fresh air cannot reach the porcelain catalyst activating the continuous cleaning process. Since your unit has a **removable oven bottom(s)**, it's a simple matter to do this cleaning at the sink with a soft nylon brush and clear water. Heavy spatters also require some assistance as described elsewhere in this article.

What Not To Do – Never use any scouring powders on continuous cleaning porcelain. They will fill the pores of the porcelain and stop all catalytic action. **Do Not** use abrasive materials, steel wool, knives or scrapers, scouring pads, etc., as they will damage the finish.

Never use an oven cleaner. This will damage the porcelain and leave a white film on your oven interior.

Oven Door Lining – The inside of the oven door is coated with the catalyst but this surface is cooler than the other oven surfaces and the cleaning of this area takes longer than other areas. It may be necessary to use Fantastic® as recommended in another section of this article. The portion of the door liner that is outside of the door seal must be cleaned by using mild detergents or other non-abrasive substances.

Extra Cleaning Action – Certain types of cooking—such as much broiling or roasting of fatty foods—without an equal amount of baking, can deposit soil faster than it is cleaned. The extra cleaning action need can be obtained by running a “Cleaning Cycle” which simply consists of operating the oven empty at 360° F until the oven is presentably clean. At this point you might want to saturate the catalytic porcelain surface with water prior to operating your oven. Apply the water with a sponge. The water will soak into the porcelain and help bring the soil to the surface.

For best results repeat the saturation after approximately two hours of operation.

Heavy Spillovers, Spatters and Excessive Grease Deposits – should be cleaned as soon as possible.

1. Use plastic or mesh pads such as Doby® Chore Boy®, etc., saturated with household ammonia or dishwasher detergent solution. Be sure to rinse well with clean water.

SECTION VII – Continued

2. Heat oven to 300° F and turn oven off. Spray soiled area with Fantastic®, and wipe off. Rinse thoroughly with clear water, turn oven on and allow to cycle off once to dry. **Do Not** use on door glass as streaking may occur.
3. If spillovers have become hard, or varnish appearing try to break up crust by tapping with a wooden or plastic utensil handle. Brush off loosened crust and run through a cleaning cycle. Repeat if necessary.

SECTION VIII – Service

Before You Call A Serviceman

- ✓ Be sure you have read and understood the operating instructions provided with your appliance.
- ✓ Check to see if a house fuse hasn't blown or a circuit breaker tripped.
- ✓ If the oven light will not come on check the bulb on the oven to be sure it is not loose. Follow instructions in Section VII on replacing bulb.
- ✓ If the oven does not heat make sure the automatic oven timer is off - check clock instructions for setting and cleaning programmed oven system. (Clock instructions is a separate sheet and not in this manual).
- ✓ Check for blocked air circulation because of:
 - A. Improper use of aluminum foil.
 - B. Blocking of oven vent.
 - C. Utensil Problems
 - D. Improper position of oven bottom.
- ✓ Make sure that the oven control was set by turning just to desired setting. Do not turn past setting and then back.
- ✓ All specifications subject to change by manufacturer without notice.

Service Date – For handy reference, copy the information below from the serial plate:

Model No. _____

Serial No. _____

Dealers Name _____

Dealers Telephone _____

Date of Purchase _____

How To Obtain Service

For service, contact one of our Factory Authorized Service Agencies in your area, the dealer from whom you purchased this appliance or write to us at the address below:

Service Agency _____

Telephone No. _____

OR

CALORIC CORPORATION

CONSUMER RELATIONS DEPT.
TOPTON, PA. 19562

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.

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, Topton, Pennsylvania 19562, or call AC215-682-4211.