

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

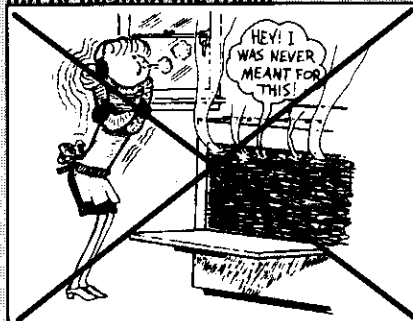
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.

Care should be given to location of appliance – Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat.

After appliance is installed – Be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over elements creating a fire hazard.

Never use your appliance for warming or heating the room.



Storage above oven – To eliminate the hazard of reaching over hot elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays.

Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

User servicing – Do not repair or replace any part of the appliance unless specifically recommended in the Owner's Guide. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

Storage in, on or near appliance – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use oven as a storage area for food or cooking utensils.

Use only dry potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

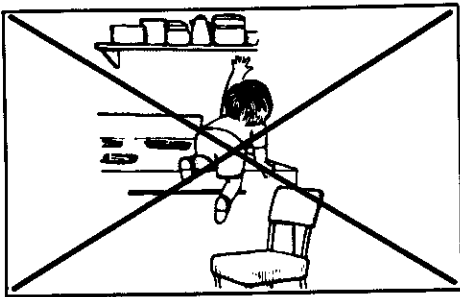
Protective liners – Do not use aluminum foil liners to line oven bottom, except as suggested in the Owner's Guide. Improper installation of these liners may result in a risk of electric shock, or fire.

(continued next page)

SAFETY INSTRUCTIONS

CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance. Children must be taught that the appliance and utensils in it can be hot. 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. Let hot utensils cool in a safe place, out of reach of small children.



CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

ANTI-TIP DEVICE

To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

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.

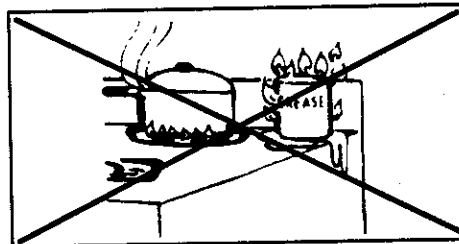
Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

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.

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.

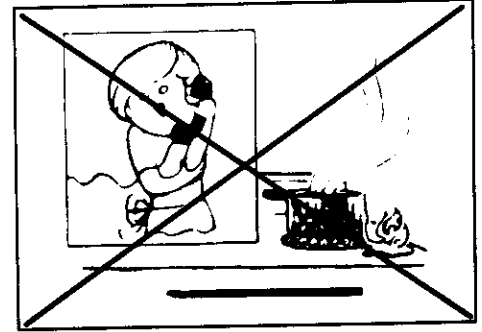


Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

COOKING SAFETY

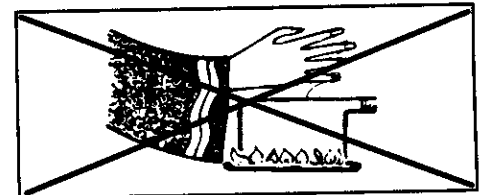
Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers 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.

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.

SAFETY INSTRUCTIONS

STORAGE ABOVE RANGE

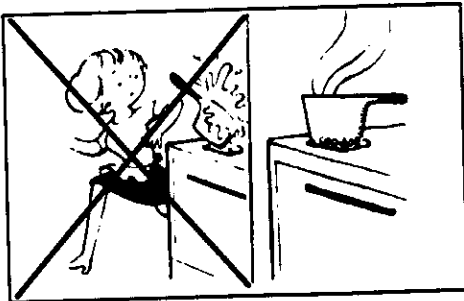
To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

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 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.

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

ALUMINUM FOIL

Use aluminum foil ONLY as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect cooking results, and can also result in shock and/or fire hazards.

PLASTICS

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

AEROSOL SPRAYS

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

SELF-CLEAN OVEN

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven. Clean only parts listed in this booklet. Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching or lifting the cooktop during a clean cycle should be avoided.

IMPORTANT SAFETY NOTICE AND WARNING

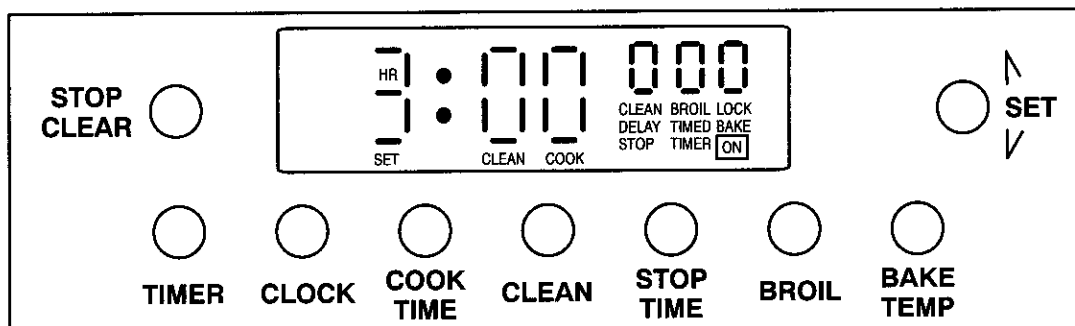
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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.

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.

CLOCK AND OVEN CONTROL



(Note: All indicator words are displayed to show their location.)

STOP/CLEAR

Press this button to cancel all programming except the Clock and Timer.

TIMER

1. Press TIMER button.
2. Turn SET knob to desired time.

TIMER can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colons will flash in the display to indicate a timing operation. One long continuous beep signals the end of the timing operation and "End" briefly appears in the display. The time of day will automatically reappear in the display. The TIMER does not control the oven.

To cancel: Press TIMER button and hold for 3 seconds. Time of day will reappear after a slight delay.

CLOCK

1. Press CLOCK button.
2. Turn SET knob until display shows correct time of day.

When power is first supplied to oven or if there has been a power failure, the display will flash. Follow above instructions to set clock. Clock time cannot be changed when oven is set for a cook or self-clean operation. Cancel operation to set clock.

Press CLOCK button to recall time of day when another function is displayed.

CLEAN

1. Close and lock oven door.
2. Press CLEAN button.
3. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning SET knob.

"door" will appear in display until the door is properly locked. See pages 12 and 13 for additional information.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press COOK TIME button. Enter desired cooking time by turning the SET knob.
2. Press BAKE TEMP button. Enter oven temperature with SET knob.

To delay the start of cooking:

1. Press COOK TIME button. Enter cooking time with SET knob.
2. Press STOP TIME button. Enter the time you wish the oven to turn off with SET knob.
3. Press BAKE TEMP button. Enter oven temperature with SET knob.

The oven will automatically turn on and off at the preset times. 3 beeps will signal the end of cooking. "End" will appear in the display and continuous beeps will prompt you to remove the food from the oven.

Press STOP/CLEAR button to cancel end-of-cooking beeps.

See pages 6 and 7 for additional information.

SET KNOB

Turn this knob in either direction to enter time or temperature. This knob is also used to select HI or Lo broil.

BAKE TEMP

1. Press BAKE TEMP button.
2. Turn SET knob until desired oven temperature appears in the display.

See pages 5 to 9 for additional information on baking and roasting.

BROIL

1. Press BROIL button.
2. Turn SET knob clockwise to select HI broil or counter clockwise to select Lo broil.

See page 10 for additional information.

ADDITIONAL INFORMATION

A beep sounds each time a button is pressed.

If a fault code (example: F 2) is displayed and beeps sound, press STOP/CLEAR button. If fault code continues, see page 16.

The oven will automatically turn off if it is left on for 12 hours.

OVEN USE

Oven Characteristics

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

Fan

A fan will automatically turn on during a cooking or a cleaning operation. The fan will automatically turn off when the unit has cooled.

Oven Racks

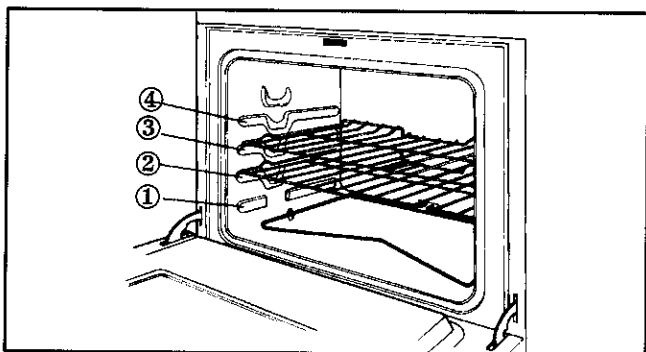
The two oven racks are designed with a lock-stop position to keep racks from coming completely out of the oven. Do not attempt to change rack positions when the oven is hot.

This wall oven is equipped with one "straight" rack and one "off-set" rack to offer greater flexibility in locating food in the oven. (Double wall oven: The lower oven is equipped with only one straight oven rack.)

To remove: Be sure rack is cool. Pull rack out to the lock-stop position. Tilt the front end up and continue pulling rack out of the oven.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull the rack out to the lock-stop position to be sure rack is correctly replaced. Then return it to its normal position.

RACK POSITIONS:



Rack 4 (top of oven) used for two-rack cooking.

Rack 3 used for two-rack baking or most broiling.

Rack 2 used for most one-rack baking of cookies or biscuits on a cookie sheet; baking cakes, bundt cakes or breads; two-rack baking; roasting meats; cooking larger food; or, broiling thicker items such as split chicken halves.

Rack 1 used for roasting turkey, baking angel food cake, pie shells, frozen pies, souffles or bread.

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper air flow.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Use either rack position 2 and either the straight or off-set rack.

If cooking on two racks, use rack positions 3 and 1, 4 and 2 or rack positions 4 and 1. Place the off-set rack in the top rack position. Never place two cookie sheets on one rack.

Use of Aluminum Foil

Do not cover entire rack with aluminum foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. Do not place aluminum foil across the bottom of the oven.

Double Wall Oven

The lower oven is equipped with only a bake element. For best results, use the upper oven for delicate cooking such as cakes, cookies, biscuits, or pies. Use either oven for non-critical type of cooking such as meats or casseroles. Broiling is done in the upper oven.

To operate the lower oven:

1. Turn the LOWER OVEN knob to the desired temperature setting. (NOTE: Some models are equipped with a push-to-turn knob.)
2. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located above the knob, will turn off when the oven reaches the preset temperature.
3. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls.
4. Check food for doneness at the minimum time. Cook longer if necessary.
5. Remove food from the oven and turn the LOWER OVEN knob to OFF.

(continued on next page)

Oven Operation

Basic Instructions

1. Position oven racks.
2. Press **BAKE TEMP** button.
3. Turn **SET** knob to desired temperature.

To set oven for baking or roasting:

1. Press **BAKE TEMP** button.
 - 000° and **BAKE** indicator words will appear in the display.
 - The display will return to the current time of day if the oven temperature is not entered within 30 seconds.
2. To enter the oven temperature, turn the **SET** knob until the desired temperature is displayed.
 - 350° will appear in the display when the **SET** knob is turned one click in either direction. The temperature can be set from 170 to 550°.
 - The oven will turn on within a few seconds. The **ON** indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
 - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature. A single beep will signal that the oven is preheated. Allow 10 to 15 minutes for the oven to preheat. (NOTE: Selecting a higher temperature than desired will not preheat the oven any faster and may affect baking results.)
3. Place food in the oven. Check food at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, remove food and press the **STOP/CLEAR** button to cancel the operation. The current time of day will reappear in the display.

To recall the preset temperature during preheat, press the **BAKE TEMP** button.

To change the preset temperature, turn the **SET** knob until the desired temperature is displayed.

The oven will automatically turn off if it is left on for 12 hours.

Automatic Oven Cooking Feature

The Automatic Oven Cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used for a conventional cook or a self-clean operation. See page 13 for instructions on delaying a self-clean operation.

The Automatic Oven Cooking feature will not operate unless the clock is functioning and is set at the correct time of day.

Highly perishable foods such as dairy products, pork, poultry, stuffing, seafoods, or baked goods are not recommended for delay start cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Basic Instructions

Example: Food is to cook for 2 hours and 30 minutes (2:30) at an oven temperature of 350°F. You wish the food to be cooked by 6 o'clock (6:00).

1. Press **COOK TIME** button.
2. Turn **SET** knob until 2:30 (2 hours and 30 minutes) is displayed.
3. Press **STOP TIME** button.
4. Turn **SET** knob until 6:00 (6 o'clock) is displayed.
5. Press **BAKE TEMP** button.
6. Turn **SET** knob until 350° is displayed.
7. Press **CLOCK** button and time of day reappears in the display.

The oven will turn on at 3:30; will cook the food for 2 1/2 hours at 350°F, and will automatically turn off at 6:00.

NOTE: If you wish cooking to begin immediately, omit steps 3 and 4.

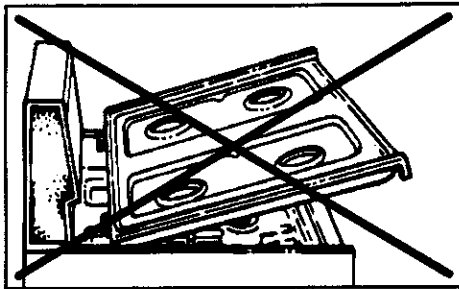
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USING YOUR COOKTOP

The cooktop and surface burners on this appliance are considerably different from a conventional gas appliance. To ensure proper and efficient use of all features, please take a few minutes to read these instructions and become familiar with the operation of this appliance.

COOKTOP

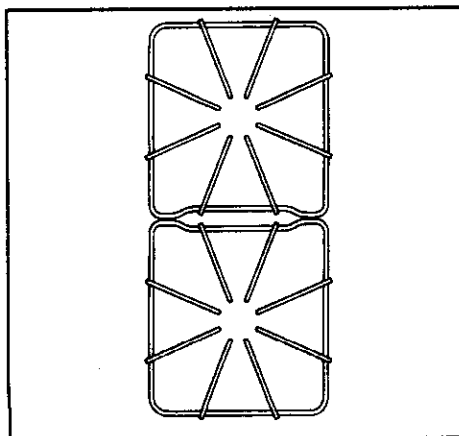
The cooktop is designed with two contoured wells which contain spills until they can be wiped up. Unlike the standard gas appliance, **THIS COOKTOP DOES NOT LIFT-UP NOR IS IT REMOVABLE.** To prevent damage to the gas tubing or top, do not attempt to lift cooktop.



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.

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



CAUTION: Do not operate sealed burner without a pan on the grate. The porce-

lain finish of the grate may chip without a pan to absorb the intense heat from the burner flame.

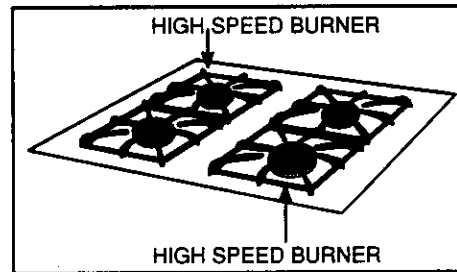
DUAL PURPOSE SEALED BURNERS*

The four sealed burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Since the four burners are sealed into the cooktop, boilovers won't seep underneath to the burner box area. Thus, there are no hidden spills in the burner box area to clean.

Some models feature two special HI SPEED sealed burners. Use the HI SPEED burners to quickly bring water to a boil and for large - pot cooking. See information on rating plate to determine if your appliance features the HIGH SPEED burner.

LOCATION OF BURNERS:



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

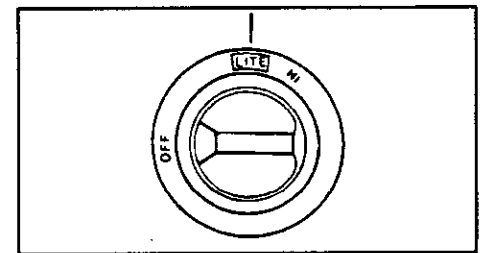
You may hear a "popping" sound on LP gas when the surface burner is turned off. This is a normal operating sound of the burner.

To light burner:

1. Place utensil on burner grate.
2. Push in and turn knob to the LITE position.

A sparking sound will be heard and the burner will light. (When one burner is turned on, all four ignitors will spark.)

3. 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.

IGNITORS

All four ignitors will spark when any surface burner knob is turned to the LITE position.

Once burner lights, turn knob to the desired setting. The sparking will not stop until the knob is turned from the LITE position.

Optional re-ignition system (if equipped) will automatically relight the burner if a draft should extinguish it when using a very low setting. When this occurs, you will hear a sparking or clicking sound.

*U.S. Patent Pending

USING YOUR COOKTOP

PILOTLESS IGNITION

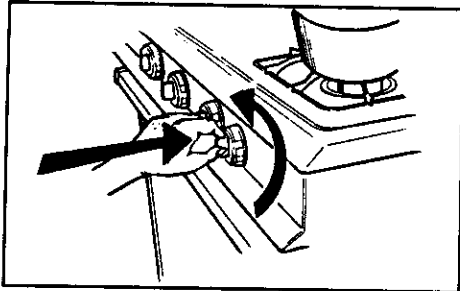
Be sure all surface controls are set in the OFF position prior to supplying gas to the appliance.

TO OPERATE SURFACE BURNER DURING A POWER FAILURE.

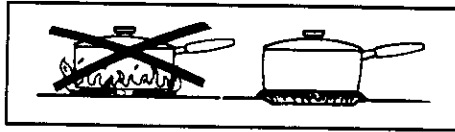
1. When lighting surface burners, be sure all controls are in the OFF position. Hold a lighted match to the desired surface burner head.
2. Turn knob to LITE. The burner will then light.
3. Adjust the flame to the desired level.

SELECTING FLAME SIZE

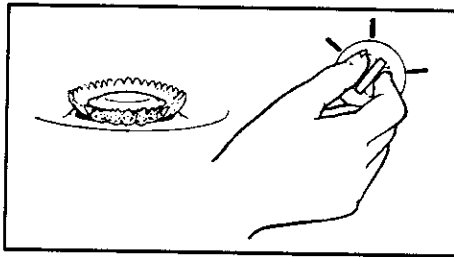
If a knob is turned very quickly from HIGH to LOW setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob OFF. Wait several seconds, then light again.



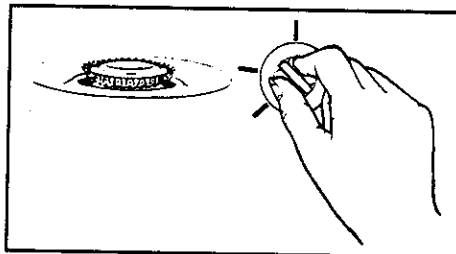
Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above range.



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 during a cooking operation.



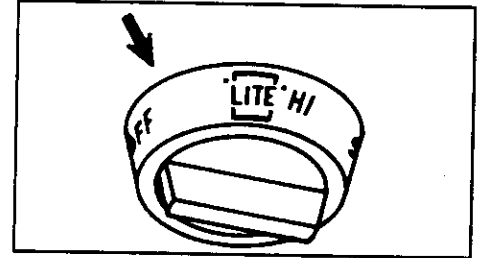
Use LOW to simmer or keep foods at serving temperatures. Some cooking may take place if the utensil is covered.



If a LOW setting is to be used, preheat the burner on HIGH for a minute then reduce to the LOW setting and continue the cooking operation.

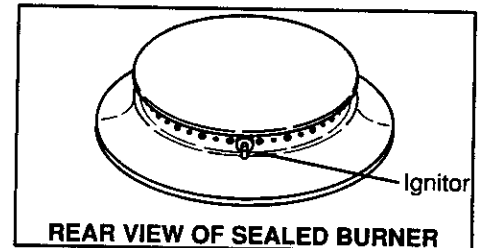
PROPORTIONAL VALVE

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.



CARE INFORMATION

When cleaning around the surface burner, use care to prevent damage to the spark ignitor which is located at the back-side of each burner. If a cleaning cloth should catch the ignitor, it could damage or break it. If the ignitor is damaged or broken, the surface burner will not light.



REAR VIEW OF SEALED BURNER

USING YOUR OVEN

PILOTLESS IGNITION

Glo bar-type ignition

With this type of ignition system, the oven will not operate during a power failure or if oven is disconnected from the wall outlet. No attempt should be made to operate oven during a power failure.

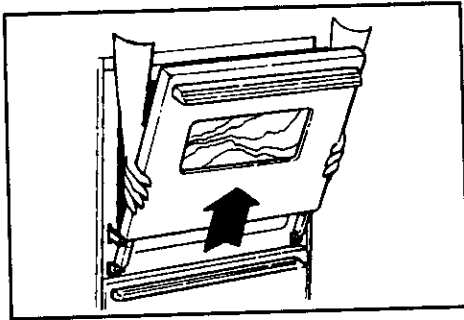
FAN

Slide in ranges are equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

OVEN DOOR

When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

To remove door: 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.

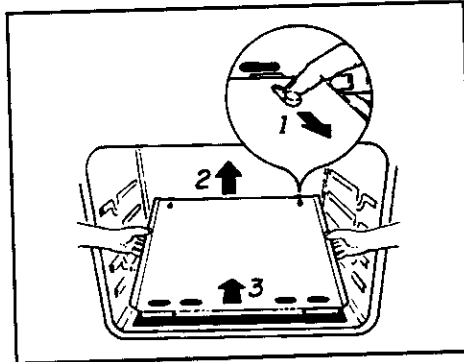
To replace door: Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

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.** When baking, be sure door is completely closed. Baking results will be affected if door is not securely closed.

OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers. Use the correct size cooking utensil to avoid boilovers.

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

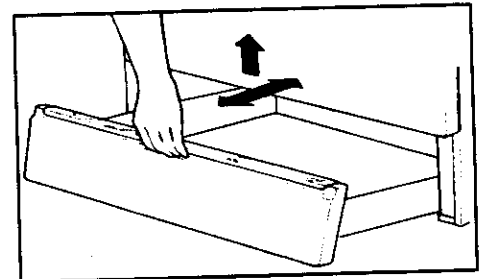


Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

To replace: Fit front edge of oven bottom into front frame. Lower rear of oven bottom and slide the catches back to lock oven bottom into place.

STORAGE DRAWER

To remove: Pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.



To replace: Fit ends of drawer glides onto rails. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

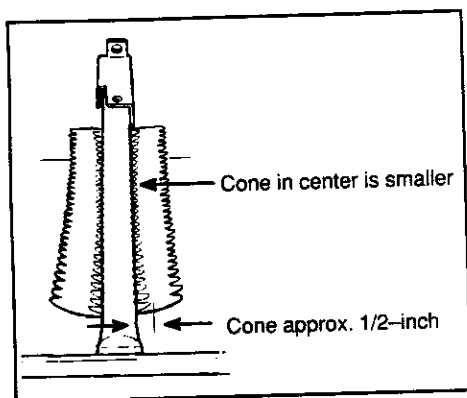
USING YOUR OVEN

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.

OVEN BURNER

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



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.

During the clean cycle, and some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound of the burner.

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:

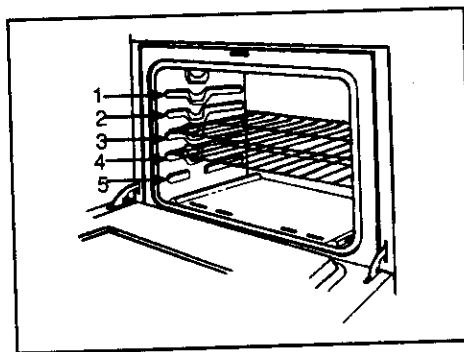
RACK 1 (top of oven) used for 2 rack cooking of oven meals.

RACK 2 used for two-rack baking or broiling thicker cuts of meat.

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

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

RACK 5 used for roasting turkey or baking angel food cake or pie shells.



For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Allow 2 inches between edge of utensil and the oven sides or adjacent utensils.

HINTS:

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil. Do not 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 2 and 4, or 2 and 5, depending on baking results, when cooking on two racks.

PREHEATING

Preheating is necessary for baking. Allow oven to heat for 10 to 15 minutes before adding food. It is not necessary to preheat oven for roasting.

It is not necessary to preheat for broiling unless darker browning is desired or if cooking thin (3/4-inch) steaks. Allow burner to preheat 3 minutes.

Selecting temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature. 100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.

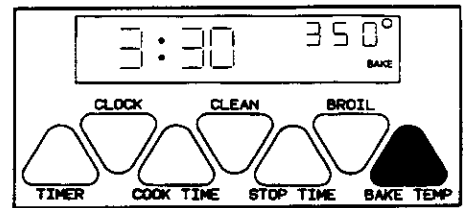
Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

USING YOUR OVEN

TO SET OVEN:

1. Press **BAKE TEMP** pad. **BAKE** indicator turns on.
2. Turn **SET** knob until desired temperature is displayed.
3. **BAKE ON** indicator and oven immediately turn on.
4. Place food in oven when oven has preheated to set temperature.
5. Check food at minimum time. Cook longer if necessary.
6. Press **STOP/CLEAR** pad to cancel the operation.



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. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.	<i>Cakes don't brown on top.</i>	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
<i>Cake high in middle.</i>	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
		<i>Pie crust edges too brown.</i>	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
<i>Pies don't brown on bottom.</i>	Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.	<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Temperature set too low.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender meats by direct heat under the burner. The cooking time is determined by the distance between the meat and the burner, the desired degree of doneness and the thickness of the meat.

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 should be placed in the pan so grease will drain freely. Improper use may cause grease fires.

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. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. 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 should be done with oven door closed.
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR pad to cancel a broil operation.

To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise to select HI for normal broiling. Turn SET knob counter clockwise to select LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

BROILING CHART

TYPE OF FOOD	RACK POSITION	DONENESS	TOTAL TIME	
BACON	#2	Well Done	6 to 10 minutes	
BEEF STEAKS 1-inch thick	#2	Rare	10 to 14 minutes	
	#2	Medium	15 to 18 minutes	
	#2	Well Done	19 to 22 minutes	
	1 1/2-inch thick	#2	Rare	18 to 20 minutes
		#2	Medium	22 to 24 minutes
		#3	Well Done	25 to 30 minutes
CHICKEN Whole, split Pieces	#3	Well Done	LO BROIL 45 to 60 minutes	
	#3	Well Done	30 to 45 minutes	
FISH STEAK OR FILLET 1/2-inch thick	#2	Flaky	10 to 12 minutes	
GROUND BEEF PATTIES 3/4 to 1-inch thick	#2	Rare	10 to 13 minutes	
		Medium	12 to 15 minutes	
		Well Done	15 to 18 minutes	
HAM SLICE, precooked 1-inch thick 1 1/2-inch thick	#2		12 to 16 minutes	
	#2		21 to 26 minutes	
LAMB CHOPS 1-inch thick	#2	Medium	12 to 15 minutes	
		Well Done	16 to 20 minutes	
	#3	Medium	15 to 19 minutes	
		Well Done	25 to 30 minutes	
PORK CHOPS 3/4-inch thick 1-inch thick	#2	Well Done	15 to 20 minutes	
	#2	Well Done	20 to 25 minutes	
WIENERS, precooked Hot dogs, smoked or Polish sausage, Bratwurst, etc.	#2		8 to 12 minutes	
BREADS Toast Toaster Pastries English Muffins, buttered	#2		TIME PER SIDE 5 to 8 minutes/side	
	#2		5 to 8 minutes/side	
	#2		5 minutes	
	#2			

To set oven for a self-clean cycle:

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press the CLEAN button.
 - 3 HR:00 will appear in the display, and SET CLEAN TIME will flash in the display. After a few seconds delay, the oven will automatically turn on. CLEAN and ON will appear in the display.
 - If you wish to change the cleaning time, press the CLEAN pad and turn the SET knob to select 2 hours for light soil or 4 hours for heavy soil.
 - "door" will appear in the display and continuous beeps will sound if the oven door is not locked.
 - If the door is not locked or the clean time is not entered within 30 seconds of pressing the CLEAN pad, the program will automatically be cancelled.
4. Press CLOCK button and the current time of day will reappear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.

About one hour after the clean cycle ends, the LOCK indicator will turn off and the oven door can be opened.

The oven door and door lock lever will be damaged if the oven door is forced to open when the LOCK indicator is still displayed.

To delay the start of a clean cycle:

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN button.
4. Turn SET knob to select cleaning time.
5. Press STOP TIME button and turn SET knob to the time of day you wish the oven to turn off. The stop time and CLEAN DELAY STOP TIME will appear in the display.
6. Press CLOCK button and the current time of day will reappear in the display. CLEAN DELAY will appear in the display to show that the oven is set for a delayed clean operation.
7. At the end of a clean cycle, continuous beeps will sound. Press STOP/CLEAR button to cancel the beeps.

To cancel clean cycle:

1. Push STOP/CLEAR button.
2. If the LOCK indicator is displayed, allow oven to cool up to one hour. Once LOCK indicator turns off, the door can be unlocked and opened.

If the LOCK indicator is not displayed the oven door can be unlocked and opened.

CARE AND CLEANING CHART

Many different cleaning agents are recommended for the various parts of the wall oven. The following brands may help you to make an appropriate selection: **Mild abrasive cleaners** (Bon Ami, Cameo, Soft Scrub, Comet or Ajax); **mild liquid sprays** (Fantastik, Formula 409); **glass cleaners** (Windex, Glass Plus, Cinch); **non-abrasive scouring pad** (Tuffy). If a cleaning product is recommended for use on plastic, glass or porcelain, it can be used on the same appliance finish.

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad. Dishwasher.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Broiler pan and insert can be cleaned in the dishwasher.
Baked enamel: Oven door	Soap & water. Paste of baking soda & water. Glass cleaner.	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. (This is especially important for white surfaces.) When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth. On smoothtop cooktops, clean vent opening area after each oven use.
Glass: Oven window	Soap & water. Paste of baking soda & water. Glass cleaner.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. 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. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
Metal finishes and trim	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 oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven Elements		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection. Do not immerse coil-type surface elements in water.
Oven racks	Soap & water. Cleansing powders. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Racks will permanently discolor if left in the oven during a self-clean operation.
Plastic finishes: Door handle, trim, knobs, end caps, control panel	Soap & water. Paste of baking soda & water. Non abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water, rinse, and dry.
Porcelain enamel: See pages 12 and 13 for self-clean oven. Lower oven of double oven models is a non self-clean porcelain oven. Follow instructions in this chart.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acid soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of wall oven or in the self-clean oven. Oven cleaner can be used on the <u>lower</u> oven of the double wall oven. Do not use oven cleaner on the upper oven as this is a self-clean oven.

BEFORE YOU CALL FOR SERVICE

Check these points if . . .

Part or all of your wall oven does not operate

- Is the oven plug loose or disconnected from the electrical outlet?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for automatic oven cooking?
- On Canadian models, check to see if a circuit breaker has tripped. (See page 16.)

Food not baking or cooking correctly

- Are the oven racks properly placed for baking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set?
- Is there 2 inches of space between the pans and two inches between the pans and the oven walls? Are the oven and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Was the oven vent covered or blocked?
- Are you using a tested recipe from a reliable source?

Baking results differ from previous oven

- Oven thermostat calibration may differ between old and new oven. The newer oven thermostat may be more accurate than the one on your previous oven. Follow a reliable recipe and review baking information on pages 8 to 9. If you still feel the oven temperature is incorrect see page 16 for information on adjusting the oven thermostat.

Food does not broil correctly

- Was the control set properly for broiling? (See page 10).
- Was the proper rack position used? (See page 5).
- Did you allow time for the broil element to preheat?
- Did you use the broiler pan that came with the oven?
- Was aluminum foil used on the broiler insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean

- Is the self-clean control set properly? (See pages 12-13).
- Is the oven set for a delayed clean operation?
- Is the oven door properly locked?
- Was the oven heavily soiled?

Oven door will not unlock

- Has the self-clean cycle been completed for at least one hour?
- Was the door correctly unlocked?

"F" plus a number appears in the display

- This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the STOP/CLEAR button. If beeps continue after pressing the STOP/CLEAR button call an authorized servicer. See page 16 for additional information.

SERVICE

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
1. Burner flame uneven.	a. clogged burner port(s).	a. clean ports with straight pin. Be sure ignitors are not sparking.
2. Burner fails to light.	a. power supply not connected. b. controller incorrectly set.	a. connect power, check circuit breaker or fuse box. Oven will not operate during a power failure. b. see page 4.
3. Oven temperature inaccurate. • food takes too long or cooks too fast. • pale browning. • food over-done on outside and under-done in center. • over browning.	a. oven not preheated. b. incorrect rack position. c. incorrect use of foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device out of holding clip(s).	a. preheat oven 10 minutes. b. see page 10. c. see page 10. d. replace oven bottom correctly. e. reinsert sensing device securely into clip(s).
4. Clock and/or light do not work.	a. power supply not connected. b. burned out light bulb. c. malfunctioning switch. d. malfunctioning clock or loose wiring.	a. connect power supply, check circuit breaker or fuse box. b. replace light bulb. c. call serviceman to check. d. call serviceman to check.
5. Surface burner flame • lifts off port • yellow in color	a. air/gas mixture not proper	a. call serviceman to adjust burner primary air
F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE . If a fault code appears in the display, press the STOP/CLEAR pad. If the fault code reappears, disconnect power to the unit and call the servicer.	
Control will not accept an entry.	This may indicate a "stuck" pad. Press each of the seven pads to disengage the pad. Then, press STOP/CLEAR pad and reprogram the operation. If the control still does not accept an entry after checking each pad, call the servicer.	

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.

cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you did not receive satisfactory service through your servicer 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.

HOW TO OBTAIN SERVICE

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

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. 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.

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.

FULL ONE-YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one-year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maycor will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472-3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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SERVICE INFORMATION

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.

How To Obtain Service

If your appliance should require service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside front 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 Maytag Customer Service, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. 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 do not receive satisfactory service, 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

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