

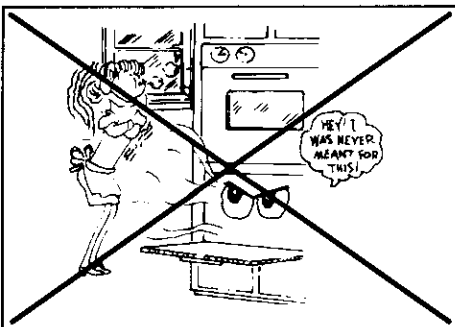
# SAFETY INSTRUCTIONS

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## GENERAL

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



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

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

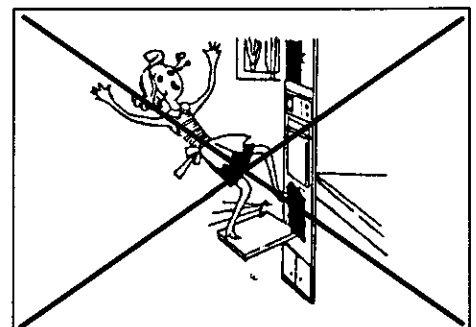
Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Your appliance is vented through the trim above the control panel. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

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

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



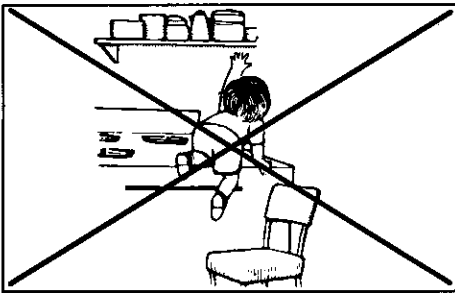
## IN CASE OF FIRE:

1. Turn off appliance controls.
2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.

# 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. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

## CLEANING

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

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 appliance 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.

## COOKING SAFETY

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 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 burners and ignite or get caught on appliance 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 OVEN

To eliminate the hazard of reaching over hot 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.

## 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.

**PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

## 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

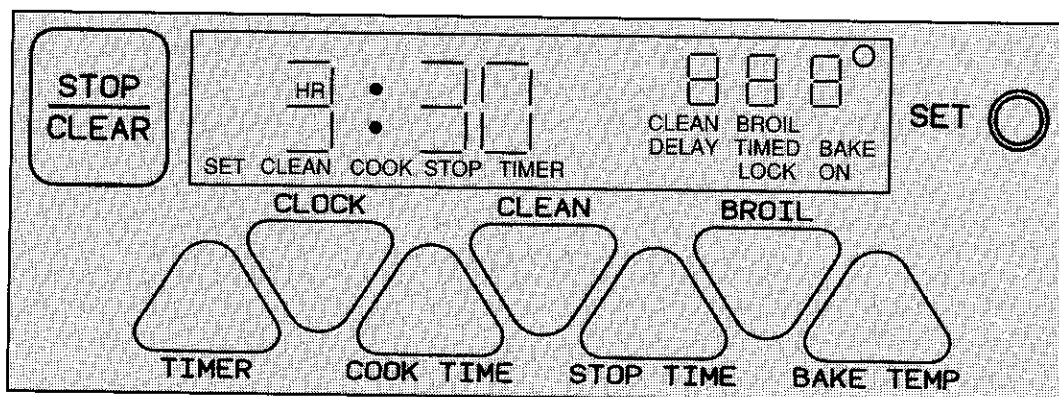
Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler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

## 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.

# ELECTRONIC CONTROLLER



(NOTE: All indicator words are displayed to show their location. When oven or timer is not in use, indicator words are not displayed. Indicators are only displayed when oven is set for a cook, delayed cook, clean or timer operation.)

## CLOCK

1. Press CLOCK.
2. Turn SET knob until display shows correct time of day.
3. Press STOP/CLEAR.

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.

## CLEAN

1. Close door.
2. Move door lock lever to locked position.
3. Press CLEAN pad. ("door" will flash in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning the SET knob.

See page 5 for additional information.

## BROIL

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

See page 12 for additional information.

## TIMER

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

TIMER starts automatically. 3 beeps signal the end of the timing operation and the time-of-day reappears in the display.

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

**TO CANCEL AN OPERATION:**  
Press STOP/CLEAR to cancel a cook or clean operation.

## COOK TIME/STOP TIME

### To begin cooking immediately:

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

### To delay the start of cooking:

1. Press BAKE TEMP. Enter oven temperature with SET knob.
2. Press COOK TIME. Enter cooking time with SET knob.
3. Press STOP TIME. Enter time you wish food to stop cooking with SET knob.

The oven will automatically turn on and off at the preset times.

Press STOP/CLEAR to cancel end-of-cooking beeps. See page 6 for additional information.

## BAKE TEMP

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

See pages 9 to 10 for additional information on baking and roasting.

## ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation.

If a fault code (ex: F 2) is displayed and beeps sound, press STOP/CLEAR if fault code continues, see page 15.

Function pads on some models are round – they operate as described in this booklet.

# FEATURES

## SELF-CLEAN OVEN

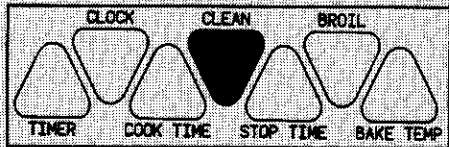
The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven.

### TO OPERATE:

1. Close door and move door lock lever to the right (locked position).

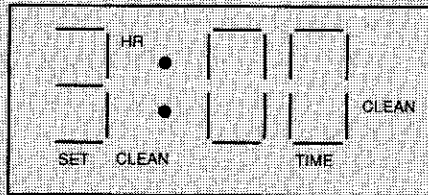


2. Press CLEAN pad.



If door is not locked as described, "door" will flash in the display.

3. When the CLEAN pad is pressed, the oven will automatically clean for 3 hours.



A shorter (2 hour) or longer (4 hour) clean cycle can be selected by turning the SET knob.

### TO CANCEL CLEAN CYCLE:

1. Push STOP/CLEAR pad.
2. If the LOCK indicator is not displayed, the oven door can be unlocked.

If the LOCK indicator is displayed, allow oven to cool (up to one hour). Once LOCK indicator turns off, the door can be unlocked.

Door and lock lever may be damaged if the lock lever is forced to the left before the LOCK indicator turns off.

## BEFORE SELF-CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Turn off oven light before clean cycle. The life of the bulb may be shortened if left on during the clean cycle.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

Do not use oven cleaners or oven liner protective coatings of any kind on the self clean oven finish or around any part of the oven.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

## DURING SELF-CLEANING

When the door is locked and the CLEAN pad is pressed, the oven automatically begins to heat to cleaning temperatures.

As the oven reaches cleaning temperatures, the LOCK indicator will turn on to show that an internal lock mechanism has engaged. At this point, the oven door can not be unlocked and opened.

To prevent damage to the door and lock lever, do not force the lock lever to the left when the LOCK indicator is displayed.

A fan sound can be heard during the clean cycle.

About one hour after the completion of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the lock lever can be moved to the left (unlocked position) and the door opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disap-

pear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

## AFTER SELF-CLEANING

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

# FEATURES

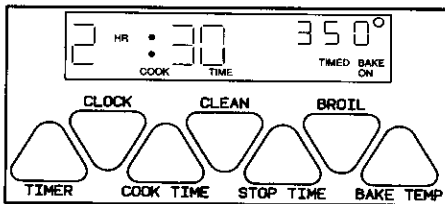
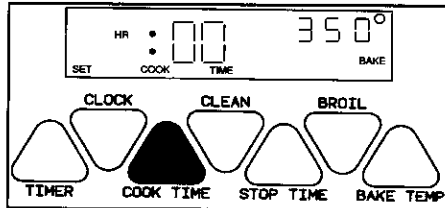
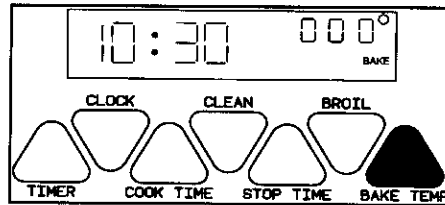
## AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at the preset time-of-day. This feature can be used to delay the start of a cooking operation.

The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time-of-day.

### TO BAKE BY TIME with immediate START:

1. Press BAKE TEMP pad. "BAKE" lights in the display.
2. Enter oven temperature with the SET knob.
3. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
4. Enter cooking time (how long you wish food to cook) with the SET knob.  
"TIMED BAKE ON" lights in the display. The oven automatically turns on and the display begins to count down.
5. At the end of the preset cooking time, the oven automatically turns off.
6. Press STOP/CLEAR pad to cancel end-of-cooking beeps.



### GENERAL INFORMATION

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

If you delay in entering a complete program, the oven may turn on. Just continue entering the program as described.

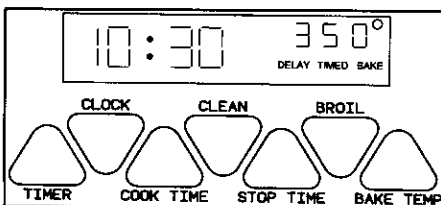
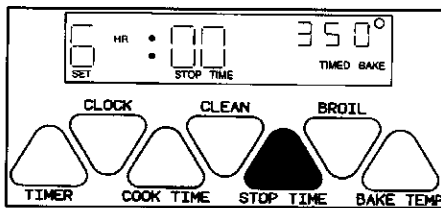
To reset or cancel the program: Press the STOP/CLEAR pad.

After setting the Automatic Cooking feature, press the CLOCK pad and the time-of-day will reappear in the display. "TIMED BAKE ON", "DELAY BAKE" or "DELAY TIMED BAKE" and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

At end of cooking, continuous beeps will sound. Press STOP/CLEAR pad to cancel beeps.

### TO BAKE BY TIME with delayed START:

1. Follow steps 1, 2, 3 and 4 above.
2. Press STOP TIME pad. "SET STOP TIME" flashes in the display.
3. Enter the time you wish the oven to turn off by turning the SET knob. Depending on your model, either "DELAY TIMED BAKE" or "DELAY BAKE" will light in the display and the time of day will then reappear.  
The oven will automatically turn on in time to have the food cooked by the preselected STOP TIME. The oven will automatically turn off at the preset stop time.
4. Press STOP/CLEAR pad to cancel end-of-cooking beeps.



### EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press BAKE TEMP pad.
2. Turn SET knob until 350° appears in the display.
3. Press COOK TIME pad.
4. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
5. Press STOP TIME pad.
6. Turn SET knob until 6:00 appears in the display.

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

# 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.

**OVEN CANNOT BE USED DURING A POWER FAILURE**

## OVEN VENT

Your oven is vented through the trim above the control panel. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent opening or nearby surfaces during oven operation as they may be hot.

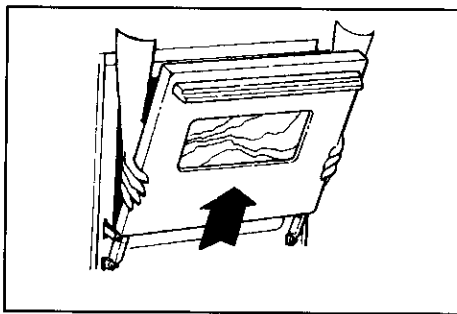
## FAN

This oven is 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 oven if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

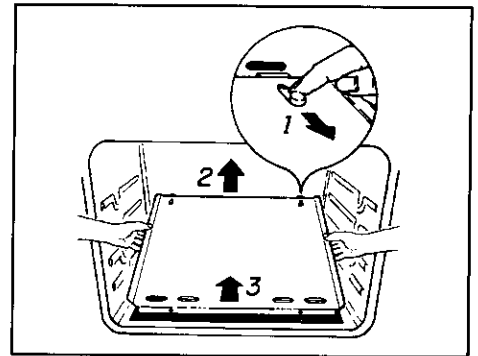
**To replace door:** Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

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 spills especially acid or sugary spills. 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.

## 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.

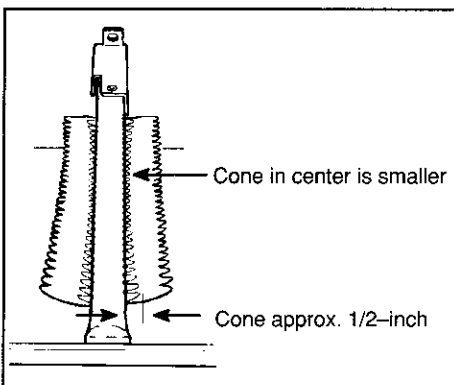
# USING YOUR OVEN

## OVEN CHARACTERISTICS

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

## 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:

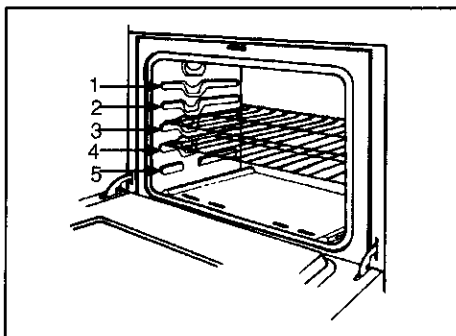
**RACK 1** (top of oven) used for 2 rack cooking of oven meals.

**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 broil element to preheat 3 to 5 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. Depending on your model, either 75 or 100 will appear in the display until the oven reaches 100°F. If the oven temperature is above 100°, the display will show the actual oven temperature. 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.

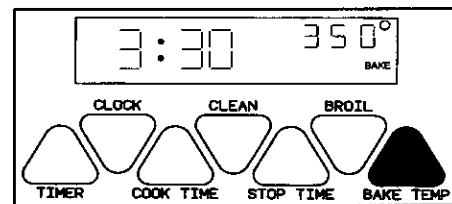
If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.



# 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.  
Preheat oven for all baking operations.
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.
		If additional ingredients were added to mix or recipe, expect cooking time to increase.	
<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>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>	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.
For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly over another.		Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecco's Baker's Secret require lowering the oven temperature by 25° F.	

# 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. Remove excess fat and slash remaining fat. To 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**.
- Turn SET knob clockwise to select **HI** for normal broiling.  
or
- Turn SET knob counter clockwise to select **LO** for special low temperature broiling.

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.

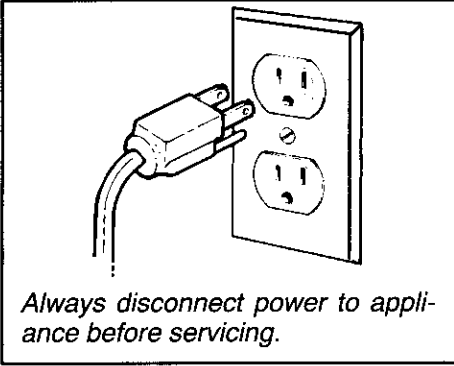
## BROILING CHART

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

# MAINTENANCE

## ELECTRICAL CONNECTION

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



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

## HOW TO REMOVE OVEN FOR CLEANING AND SERVICING

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet. Remove appliance from cabinet.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

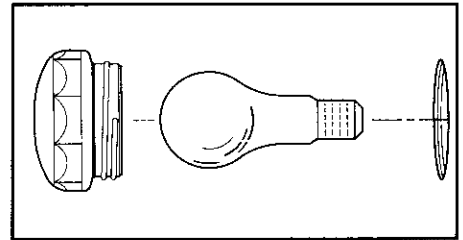
**NOTE:** A trained serviceman should make the gas installation, disconnection and re-connection of gas supply to appliance.

**WARNING:** Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

## OVEN LIGHT

To turn on oven light, press "oven" rocker switch, located on control panel.

**To replace oven light:** Before replacing light bulb, DISCONNECT POWER TO OVEN. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry potholder and carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Reconnect power to oven and reset clock.

# CARE AND CLEANING

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
<b>Baked Enamel</b> Oven door	Soap & water. Paste of baking soda & water.	Use a dry 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.
<b>Broiler pan &amp; insert</b>	Soap & water. Plastic scouring pad. Soap filled scouring pad.	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. Clean in dishwasher if desired.
<b>Glass</b> Oven window	Soap & water. Paste of baking soda & water. Window cleaning fluid.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
<b>Metal finishes</b> Trim parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
<b>Oven racks</b>	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
<b>Plastic finishes</b> Door handles Control panel Overlays	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	Never use oven cleaners, abrasive or caustic liquid or powdered 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.
<b>Porcelain finish</b> See page 5 for self-clean oven	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil is not removed. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of oven. Do not use oven cleaner on self-clean oven.

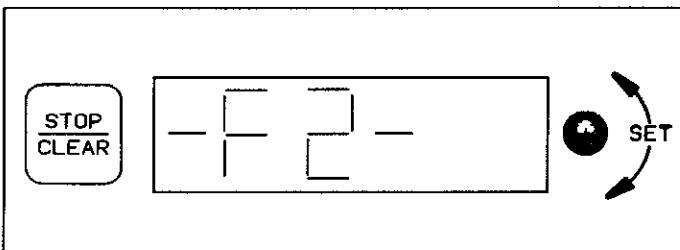
# SERVICE

## 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 8. c. see page 8. 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. 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.	
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.	

## EXPLANATION OF FAULT CODES

Your appliance is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps will sound.



A fault code indicates that there may be functional error. As a safety precaution, the control will automatically cancel the program. Follow the procedures described to check the appliance.

## DURING NORMAL OVEN COOKING

If a fault code appears in the display and continuous beeps sound, press the STOP/CLEAR pad. Then, reprogram the cooking operation.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.

## DURING A SELF-CLEAN CYCLE

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the STOP/CLEAR pad and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.

# SERVICE

## 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.**

## 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

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 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.

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.

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.