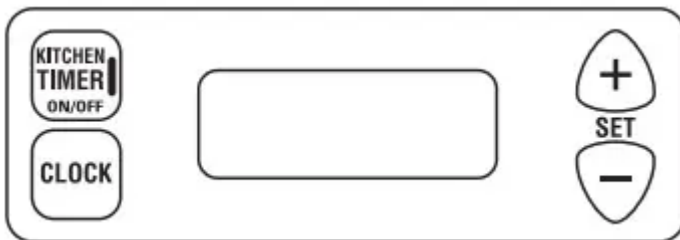


USING THE RANGE

Using the Clock and Timer

- Throughout this manual, features and appearance may vary from your model.
- You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.



To Set the Clock

NOTE: When you first plug in the range or after a power failure. the entire Clock/Timer display will light up. a3 z

1. Press the Clock pad.
2. Press and hold the + or — pad and the time of day will change 10 minutes at a time. To change the time by single minutes. give the pads short taps.
3. Press the Clock pad to start the clock.



To Set the Kitchen Timer

1. Press the then Timer On/Off pad.
2. Use the + and — pads to set the timer. Short taps on the + or ~ pad change the timer's setting one minute at a time. Pressing and continuing to hold the + pad increases the setting 10 minutes at a time.

3. Once you have set your timer. press the Kitchen Timer On/Off pad to start timing. As the timer counts down. a signal will indicate when one minute is left. After this signal. the display will count down in seconds. When time runs out. a final signal will sound. Press the Kitchen Timer On/ Off pad to stop the signal.



To Change or Cancel the Kitchen Timer Setting

- When the timer is counting down, use the + and – pad to change the remaining time, or press the Kitchen Timer On/Off pad to stop the timer. The timer cannot be cancelled unless you have fully completed “set timer” instructions above.

Display Clock While Kitchen Timer Is Operating

- Pressing the Clock pad while the timer is operating will not interfere with the timer's operation; the display will change to show the clock. but the timer will continue to count down and will still signal when time is up. Press the Kitchen Timer On/Off pad again to change the display back to show the timer.

Oven Controls

Lighting the Oven with a Match (cordless range)

The oven of a battery-powered cordless range may be lit with a match and operated normally. even if the battery is too weak to activate the spark system. Follow these steps to match-light the oven burner:

1. Remove the oven door. oven racks. and oven bottom. To remove oven bottom. remove two 1/4" hex head screws at the rear of the oven.
2. Locate the oven burner pilot at the left rear of the oven burner.
3. Hold a lit match to the oven burner pilot. Turn the oven control knob to the PILOT position and push in completely.
4. After pilot lights. continue to hold in firmly on the knob for 10 seconds before releasing.
5. Pilot should remain lit. If not. repeat steps 3 and 4.
6. Replace oven bottom. racks. and oven door.

7. Turn knob to the desired temperature setting. Oven will operate normally.

Turn oven control knob to Off when finished baking.

Sabbath Usage

Start a Baking

- To start a baking, simply turn the thermostat knob to the desired temperature. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn on the oven, this operation should take place before the Sabbath or Holidays begin.

Adjusting the Temperature

To adjust the oven temperature while in compliance with Sabbath requirements, the user must observe the oven

ON indicator light

- To adjust the oven temperature to a higher value, the user must first confirm the "OVEN ON" light is on. Only then, can the user turn the knob to a higher temperature than was previously set.
- To adjust the oven temperature to a lower value, the user must first confirm the "OVEN ON" light is off. Only then, can the user turn the knob to a lower temperature than was previously set.

Stop Baking

- To stop a baking, simply turn the thermostat knob to the off position. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn off the oven, this operation should take place after the Sabbath or Holidays end.

Oven Light Operation

- The oven light can be set to either on or off prior to the start of the Sabbath or the holiday. Opening and closing of the door will not change the state of the oven light.

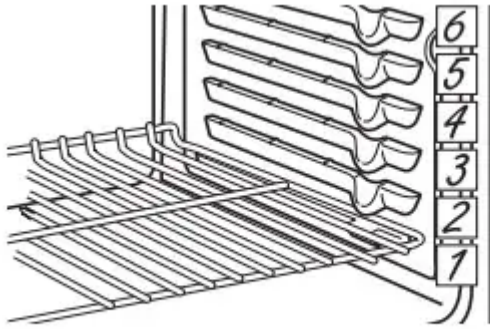
Sabbath Mode Power Outage Note

- If a power outage occurs during a Sabbath bake, the unit will return to Sabbath bake mode when power is restored and the oven will return to the same temperature as before the outage, without any intervention from the user.

Oven Racks

- Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

- To avoid possible burns, place the racks in the desired position before you turn the oven on.



The number of rack positions may vary by model.

Removing and Replacing Flat Racks

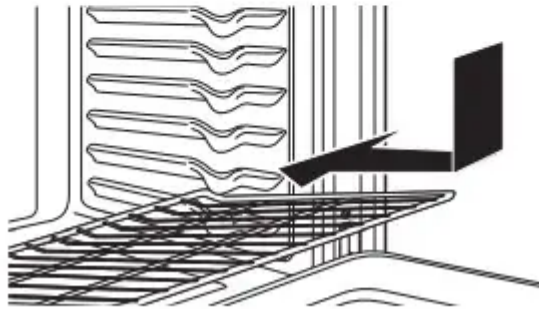
- When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.
- To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.
- To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.
- Racks may become difficult to slide, especially after a self-clean cycle. To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/or rack supports.

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.

- See the Assistance/Accessories section for instructions on ordering additional racks.



Removing racks



Replacing racks

Cookware

Cookware Guidelines

- The material, finish, and size of cookware affect baking performance.
- Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust.
- If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25°F next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well.
- These types of pans work well for dishes such as pies and custards.
- Air insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.
- Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Bake

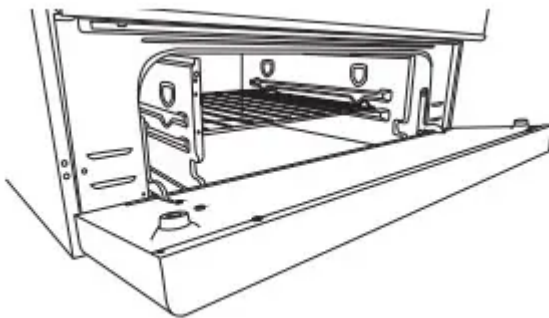
- The bake mode is for baking and roasting. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first. To use this mode turn the thermostat knob to the desired temperature

Broil

- Always broil with the oven door and drawer closed. Monitor food closely while broiling. Use caution when broiling on the upper rack positions as placing food closer to the broil burner increases smoking, splattering, and the possibility of fats igniting.
- Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil burner when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a lower rack position. To use this mode turn the thermostat knob to the Broil setting. NOTE: Remove unused racks from oven for faster preheat, improved efficiency, and optimal performance.

Broil Compartment (on some models)

- For better searing use the rack position that places food closest to the broil heater. Move food down for more donenessless searing. Take care not to touch the inner door when placing and removing food in broil compartment.

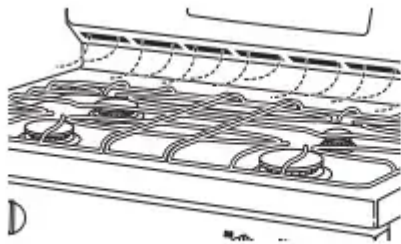


Drop-down Broil Compartment (some models)

Oven Air Vents

- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

- Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



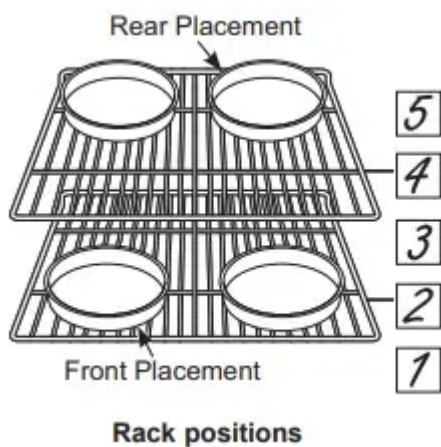
Vent appearance and location vary.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads, biscuits, scones on a Single Rack	Bake	2 or 3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake	2 and 4	Ensure adequate airflow. Switch food location partially through cooking for more even cooking results.
Beef & Pork			
Hamburgers	Broil Hi	C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Steaks & Chops	Broil Hi	C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Roasts	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi Bake	B	Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Hi Bake	B	Move food down for more doneness/less searing and up for greater searing/browning when broiling.
Whole turkey	Bake	R or 1	Leave uncovered, use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Fish	Broil Hi	B (>1/2 inch)	Watch food closely when broiling.
Casseroles	Bake	2 or 3	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	3	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake	2 and 4	Use shiny cookware. Switch food location partially through cooking for more even cooking results.

*When baking four cake layers at a time use racks 2 and 4. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsitDoneYet](http://IsitDoneYet.com) website. Make sure to use a food thermometer to take food temperatures.



CARE AND CLEANING

Range – Exterior

Control Lockout

- If desired, the touch pads may be deactivated before cleaning.
- See Lock Controls in the Oven Controls section in this manual.
- Clean up splatters with a damp cloth.
- You may also use a glass cleaner.
- Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.
- Reactivate the touch pads after cleaning.

Control Panel

- It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.
- Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish, including black Stainless Steel.

Oven Exterior

- Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

- If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Painted Surfaces

- Painted Surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.
- Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Range – Interior

The interior of your new oven can be cleaned manually or by using Self Clean mode.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

- Do not use oven cleaners, strong liquid cleansers, steel wool, or scouring pads on the interior of the oven. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as Bar Keepers Friend®, with a non-scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass may be cleaned using a soft cloth with a mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

Self Clean Mode (on some models)

- Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using the Self Clean Mode. Self Clean uses very high temperatures to clean the oven interior. Only self-clean (black) racks and grates may remain in the oven during the self-clean cycle. All other items, including nickel plated (silver) racks, should be removed. If nickel plated (silver) racks are left in the oven during a self-clean cycle, the racks will tarnish. If either type of rack is left in the oven during a self-clean cycle, the rack may become difficult to slide. See the Oven Racks section for instructions on how to improve.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.

To use the Self Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven and interior door.

3. Remove all items. See *Cleaning the Cooktop* to determine if your grates may be self-cleaned and for important details regarding grate placement.
4. Close the door. Slide the door latch handle to the left as far as it will go.
5. Turn Oven Knob to Self Clean.

You cannot open the door during the self-clean cycle. The door will remain locked after the self-clean cycle until the oven cools below the unlocking temperature. At the end of the self-clean cycle, allow the oven to cool and wipe any ash out of the oven.

Door and Drawer

Cleaning the Oven Door

Cleaning the Door Interior

- Do not allow excess water to run into any holes or slots in the door.
- Wipe dish soap over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.
- The area outside the gasket can be cleaned with a soap filled plastic scouring pad. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion.
- If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Cleaning the Door Exterior

- If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Do not use this method on any other surface.

Stainless Steel Surfaces (on some models)

- Do not use a steel wool pad; it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.
- To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the *Accessories and Consumer Support* sections at the end of this manual.

Removable Storage Drawer (on some models)

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer.

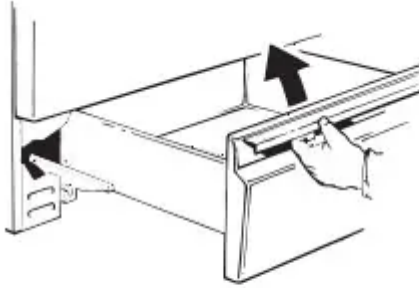
The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

Removing the Storage Drawer:

1. Pull drawer straight out until it stops.
2. Tilt the front of the drawer upward and pull the drawer free of the range.

Replacing the Storage Drawer:

1. Rest the drawer slides on the range stops.
2. Push directly backward until the drawer drops into place.
3. Slide the drawer all the way into the oven.



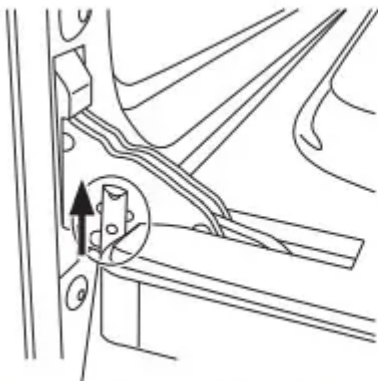
The storage drawer may be removed for cleaning under the range.

Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

Removing the Door:

1. Fully open the oven door.
2. On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.
3. Firmly grasp both sides of the door near the handle.
4. Close the door until the top of the door is approximately 3° from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



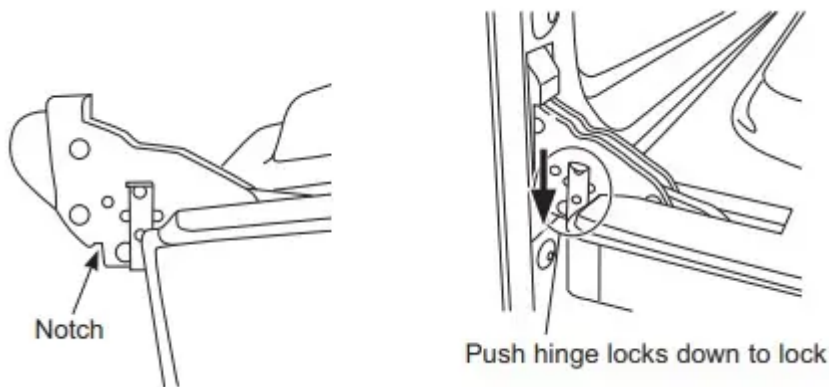
Pull hinge locks up to unlock



Removal position

Replacing the Door:

1. Firmly grasp both sides of the door near the handle.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the hinge arms are not seated correctly. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position.
5. Close the oven door.



TROUBLESHOOTING TIPS

My new oven doesn't cook like my old one. Is something wrong with the temperature settings?

- Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.
 - For the first few uses, follow your recipe times and temperatures carefully and use rack positions recommended in the Cooking Guide. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Oven Controls section.

Food does not bake properly

- Oven controls improperly set.
 - See the Cooking Modes section
- Rack position is incorrect or rack is not level.
 - See the Cooking Modes section and Cooking Guide.
- Incorrect cookware or cookware of improper size being used.
 - See the Cookware section.

- Oven temperature needs adjustment.
 - See the Oven Controls section.

Food does not broil properly

- Oven controls improperly set.
 - Make sure you select the appropriate broil mode.
- Improper rack position being used.
 - See Cooking Guide for rack location suggestions.
- Cookware not suited for broiling.
 - Use a pan specifically designed for broiling
- Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.
 - If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.

Oven temperature too hot or too cold

- Oven temperature needs adjustment.
 - See the Oven Controls section

Oven appears not to work

- A fuse in your home may be blown or the circuit breaker tripped.
 - Replace the fuse or reset the circuit breaker
- Oven controls improperly set.
 - See the Using the Oven section

“Crackling” or “popping” sound

- This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
 - This is normal.

Why is my range making a "clicking" noise when using my oven?

- Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.
 - This is normal.

Clock and timer do not work

- A fuse in your home may be blown or the circuit breaker tripped.
 - Replace the fuse or reset the circuit breaker.

Sometimes the oven takes longer to preheat to the same temperature

- Cookware, food, and/or number of racks in oven
 - Cookware, food, and racks in the oven will cause differences in preheat times. Remove excess items to reduce preheat time.

Oven light does not work

- Light bulb is loose or defective.
 - Tighten or replace bulb. See the Maintenance section for instructions on how to replace the bulb

Oven will not self-clean

- The temperature is too high to set a selfclean operation.
 - Allow the oven to cool and reset the controls.
- Oven controls improperly set.
 - See the Care and Cleaning section.

Excessive smoking during clean cycle

- Excessive soil or grease.
 - Turn the Oven Temperature Knob to OFF. Wait until the Oven cools below the unlocking temperature. Open the windows to rid the room of smoke. Wipe up the excess soil and reset the clean cycle.

Oven appears not to work

- Oven is in Sabbath Mode.
 - Verify, that the oven is not in Sabbath Mode. See the Sabbath Mode section.

Oven not clean after a clean cycle

- Oven controls improperly set.
 - See the Care and Cleaning section.
- Oven was heavily soiled.
 - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again.

Strong “burning” or “oily” odor emitting from the vent

- This is normal in a new oven and will disappear in time.
 - To speed the process, set a self-clean cycle. See the Care and Cleaning section. This is temporary.

Excessive smoking during broiling

- Food too close to burner element.
 - Lower the rack position of the food.

Oven door will not open when you want to cook.

- The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.
 - Allow the oven to cool below the locking temperature.

Burners do not light

- Battery is weak/dead (cordless range).
 - Replace battery (see Replacing the 9V Battery).
- Plug on range is not completely inserted in the electrical outlet.
 - Make sure electrical plug is plugged into a live, properly grounded outlet.
- Gas supply not connected or turned on.
 - See the Installation Instructions that came with your range.
- A fuse in your home may be blown or the circuit breaker tripped.
 - Replace the fuse or reset the circuit breaker.
- Burner parts not replaced correctly.
 - See the Care and Cleaning of the range section.
- Burner slots near the electrode, or the round lighter port on the oval burner, may be clogged.
 - Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning of the range section
- Food residue on electrode
 - Lightly polish flat tip of electrode with nail file or sandpaper until shiny.

Top burners do not burn evenly

- Improper burner assembly.
 - Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section.

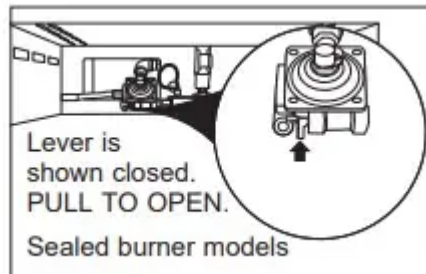
- Burner slots on the side of the burner may be clogged.
 - Remove the burners for cleaning. See the Care and Cleaning of the range section.

Burner flames are very large or yellow

- Improper air to gas ratio.
 - If range is connected to Propan gas, contact the technician who installed your range or made the conversion

Surface burners light but bake and broil burners do not.

- Gas to the oven burners may have been shut off.
 - The oven gas shut-off is located on the gas regulator near the gas line attachment to your range. Locate it and flip the lever.



My oven door glass appears to be "tinted" or have a "rainbow" color.

- The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.
 - This is normal. Under certain light or angles, you may see this tint or rainbow color.

Drawer does not slide smoothly or drags

- The drawer is out of alignment.
 - Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section.
- Drawer is over-loaded or load is unbalanced.
 - Reduce weight or redistribute drawer contents

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

