

USING THE RANGE

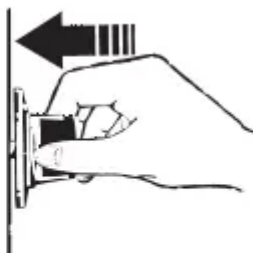
IN CASE OF A POWER FAILURE

- In the event of a power failure, the oven is inoperable and no attempt should be made to operate it. However, the surface burners may be lit with a match. Using extreme caution, hold a lit match near the ports beneath the surface burner cap, then slowly turn the knob to the LITE position. Once lit, surface burners will continue to operate normally.

SURFACE BURNERS

Lighting a Surface Burner

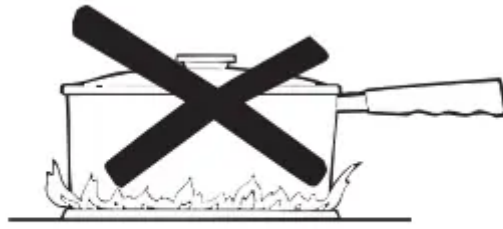
- **WARNING:** Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.
- Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.
- Select a burner and find its control knob. Push the knob in and turn it to the LITE position. You will hear a clicking noise—the sound of the electric spark igniting the burner.
- When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.



Push the control knob in and turn it to the LITE position.

Selecting a Flame Size

- Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

NOTES:

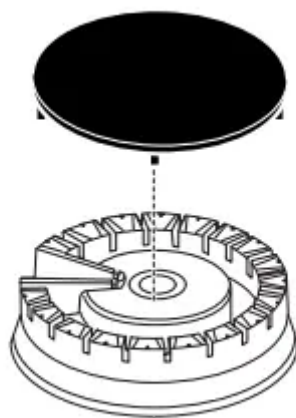
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Your rangetop has sealed gas burners that offer convenience, cleanability and flexibility for a wide range of cooking applications.

The smallest burner is the simmer burner. A simmer burner turned down to LO provides precise cooking performance for foods such as delicate sauces that require low heat for a long cooking time.

Surface Burner

- The round burner is for general cooking purposes. Size cookware appropriately to the flames.



Top-of-Range Cookware

- Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.
- Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat or as the manufacturer recommends.
- Cast-Iron: If heated slowly, most skillets will give satisfactory results.
- Enamelware: Under some conditions, the enamel of some cookware may melt. Follow the cookware manufacturer's recommendations for cooking methods.
- Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.
- Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges

Stove Top Grills

- Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health



Do not use stove top grills

Using a Wok

- Use only a flat-bottomed wok with a diameter of 14 inches or less. Make sure the wok bottom sits flat on the grate.
- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



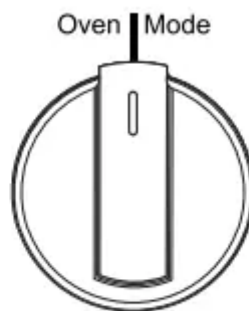
Use a flat-bottomed wok



OVEN CONTROLS

Oven Mode Selector Knob Turn the Oven Mode: Selector knob to the mode you want. Your oven has the following cooking modes: Bake Broil and Convection Bake. See Cooking Modes section and Steam Clean for more information.

- Bake
- Broil
- Convection Bake
- Steam Clean



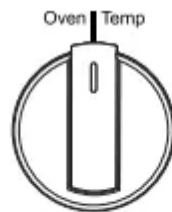
Oven Mode Selector Knob (knob appearance may vary)

Oven Temperature Knob

- Turn the Oven Temp knob to the setting you want until Oven/Cycle light turns off.
- The Oven/Cycle light comes on when the burner is on. It will cycle on and off during cooking.
- To Adjust the Thermostat:
 1. Pull the Oven Temp knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
 2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand. To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob. To decrease the oven temperature, move the top screw toward the left. Each click will change the oven temperature approximately 10°F. (Range is plus or minus 30°F from the arrow.) We suggest

that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
4. Replace the knob, matching the flat area of the knob to the shaft, and check performance.

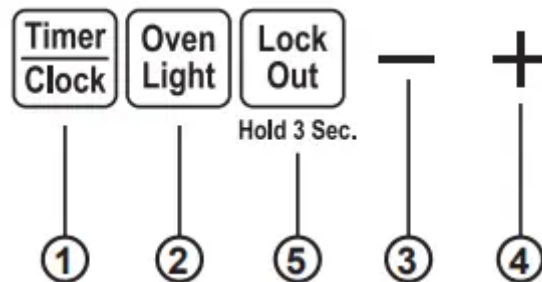


Front of OVEN TEMP knob
(knob appearance may vary)



Back of OVEN TEMP knob
(knob appearance may vary)

Timer/Clock Display



1. **Timer/Clock:** Works as a countdown timer and a clock. To set the countdown timer, press the Timer/Clock pad and use the + and - pads to set the time in hours and minutes. After seeing the time, press the Timer/Clock pad again and the ":" will stop blinking indicating the timer has started. To cancel the timer, press the Timer/Clock pad to ensure the ":" is blinking. Then change the time to 0:00 and press the Timer/Clock pad changing it back to the clock time. To set the clock, press and hold the Timer/Clock pad several seconds and use the + and - pads to set the clock. After changing the time, hit the Timer/Clock pad to finalize the clock time.

2. **Oven Light:** Turns the oven light on or off.

3. **- Pad:** Use to decrease time for the countdown timer and clock. Short taps to this pad will decrease the time by small amounts. Holding the pad down will decrease the time by large amounts.

4. **+ Pad:** Use to increase time for the countdown timer and clock. Short taps to this pad will increase the time by small amounts. Holding the pad down will increase the time by large amounts.

5. **Lock Out:** Locks out the timer and clock display so that pressing any of the pads will be disabled. Press and hold the Lock Out pad for three seconds to lock or unlock the display.

SABBATH MODE

Certain models comply with the Star-K Jewish Sabbath requirements for use during the Sabbath and holidays. For the latest list of models, see star-k.org.

Start Baking

- To start 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 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.

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 the 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

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.
- Convection Bake Multi Rack
 - The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Lower the temperature 25 degrees. Always preheat when using this mode. Baking times may be slightly longer for multiple racks than what would be expected for a single rack. To use this mode turn your Oven Mode Knob to Convection Bake and Oven Temperature Knob to the recommended temperature setting.
- Warm (on some models): Warm mode is designed to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use Warm to heat cold food. It is recommended that food not be kept warm for more than 2 hours. To use this mode turn the thermostat knob to Warm.
- 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.

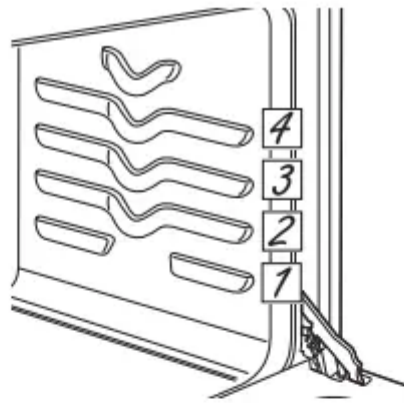
OVEN RACKS

Rack Positions

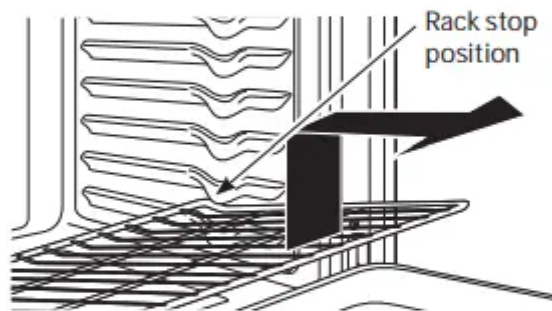
- Your oven has four rack positions in the oven. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting the rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins or cookies, try moving food one rack position higher. If you find foods are too brown on top, try moving them down next time.
- When baking with multiple pans and on multiple racks, ensure there is sufficient space between pans to allow air to flow. This may improve cooking evenness.

Removing and Replacing Flat Racks

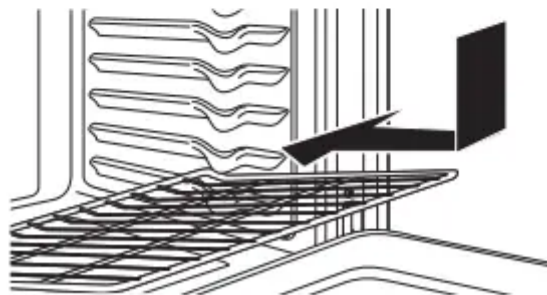
- When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.
- To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.
- To replace a rack, place the curved end of the rack onto the rack supports. 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. 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.



Rack positions



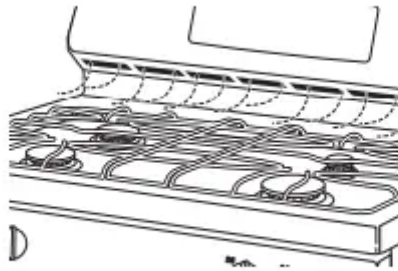
Removing racks



Replacing racks

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.

ALUMINUM FOIL AND OVEN LINERS

- CAUTION: Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

CARE AND CLEANING

OVEN

Be sure all controls are off and all surfaces are cool before cleaning any part of the oven.

Oven Interior

- The interior of your new oven can be cleaned manually or by using the Steam Clean feature.
- Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as 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.

Steam Clean:

The Steam Clean feature is for cleaning light soil from your oven. To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour 1/2 cup of water onto the bottom of the oven.
4. Close the door.
5. Turn both your Oven Mode Knob and Oven Temperature Knob to Steam Clean Setting. Do not open the door during the Steam Cleaning cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

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 a 50/50 solution of vinegar and water. 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.
- Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

Oven Racks

- All oven racks may be cleaned by hand with an abrasive cleaner or steel wool.
- After cleaning the racks, use a soft cloth or paper towel to rub a small amount of vegetable oil on the left and right edges of the rack. This will ensure the racks are easy to slide in and out of the oven.

COOKTOP

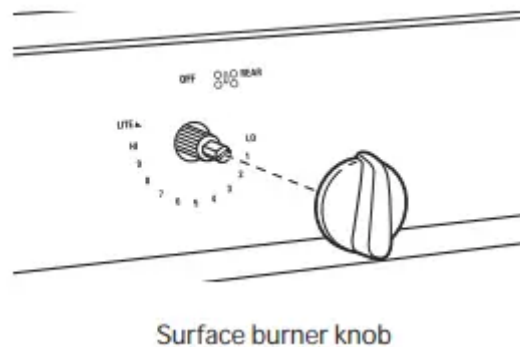
Control Panel and Knobs

- Wipe the control panel after each use of the oven with a damp cloth. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water. 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.

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.

- Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.
- 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.
- For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. When removing the tri-ring (on some models) and the dual-oval (on some models) burner knobs, remember their location. While all other knobs are interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water or in a dishwasher.
- To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened. All knobs are interchangeable.

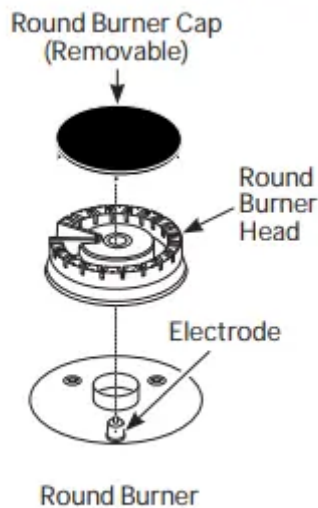


Cooktop Surface

- Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. 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.
- Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.
- If your model has a stainless steel cooktop surface, refer to the Stainless Steel Surface cleaning instructions featured in the Control Panel and Knobs section.

Removal of Surface Burners for Cleaning

- Turn all controls OFF. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning



Cleaning the Surface Burners

Cleaning the Burner Caps:

- Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles. The round burner caps may also be cleaned in your dishwasher.

Cleaning the Burner Heads

- Wash the burner heads routinely, especially after bad spillovers which could clog the burner openings. Lift burners off when cool. Wash with hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.
- NOTE: Do not use steel wool or scouring pads to clean the burner parts as these may clog the openings. Never wash burner heads in your dishwasher as dishwasher. Doing so may cause them to discolor.
- The ports in the burner heads must be kept clean at all times for an even, unhampered flame.
- Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

Replacing Surface Burners

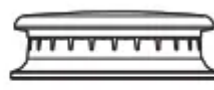
- Before replacing the burner caps, heads and oval head/cap assembly, shake out excess water and allow them to dry thoroughly.
- Replace burner heads in the correct locations according to size. Ensure each cap is properly seated on the burner head, as pictured below



Burner cap is NOT properly seated.

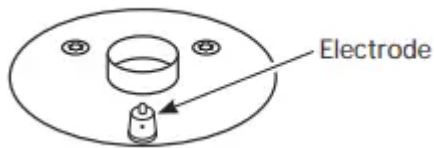


Burner cap is NOT properly seated.



Burner cap is properly seated.

- **CAUTION:** Do not operate the cooktop without all burner parts and grates in place. Any spill on or around an electrode must be carefully cleaned.
- Avoid hitting the electrode with anything hard or it could be damaged.



The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on.

Burner Grates: Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a solution containing ¼-cup of household ammonia for several hours. Afterward, scrub grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry

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

- 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.
- Your storage drawer may have plastic slides (shown to the right) or metal rails. Follow the respective removal and replacement instructions for your model's configuration.

Removing the Storage Drawer:

1. Pull drawer straight out until it stops.
2. Continue to pull the drawer until it is detached from the oven.

Replacing the Storage Drawer:

1. Rest the left drawer rail around the inner left rail guide and slide it in slightly.
2. Place the right drawer rail around the inner right rail guide and slide it in slightly.
3. Slide the drawer all the way in.

OVEN LIGHT

WARNING SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

CAUTION BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

Oven Light Replacement

Be sure to let the light cover and bulb cool completely.

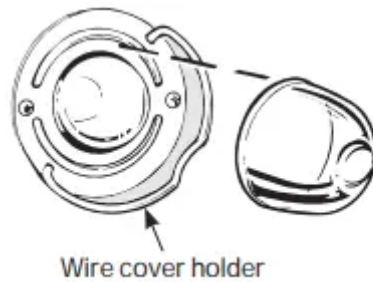
To remove the cover:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover. Do not remove any screws to remove the cover.
2. Replace bulb with a 40-watt appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.

2. Connect electrical power to the range.

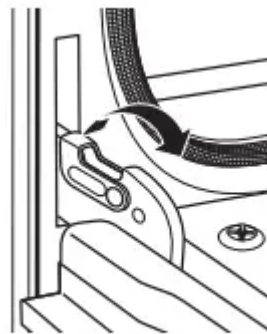


OVEN DOOR

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

To Remove the Door:

1. Fully open the door.
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" 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

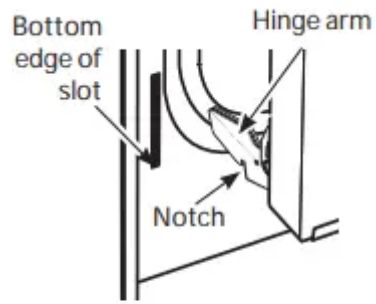


Removal position

To Replace the Door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms have not seated correctly in the bottom edge of the slot. Lift the door off the range and repeat previous step.

4. Push the hinge locks toward the range cavity and down to the locked position.
5. Close the oven door



Rest notch on bottom edge of hinge slot



Push hinge locks down to lock

TROUBLESHOOTING TIPS

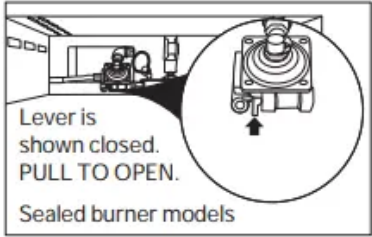
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
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. Rack position is incorrect or rack is not level. Incorrect cookware or cookware of improper size being used. Oven temperature needs adjustment	See the Cooking Modes section. See the Cooking Modes section and Cooking Guide. See the Cookware section. See the Oven Controls section
Food does not broil properly	Oven controls improperly set. Improper rack position being used. Cookware not suited for broiling. Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.	Make sure you select the appropriate broil mode. See Cooking Guide for rack location suggestions Use a pan specifically designed for broiling. 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. See the Using the Oven section



	Oven controls improperly set. Oven is in Sabbath Mode.	Verify, that the oven is not in Sabbath Mode. See the Sabbath Mode 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 selfclean cycles.	This is normal.
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 Oven Light section for instructions on how to replace the bulb.
Burners do not light	Plug on range is not completely inserted in the electrical outlet. Gas supply not connected or turned on. A fuse in your home may be blown or the circuit breaker tripped. Burner parts not replaced correctly.	Make sure electrical plug is plugged into a live, properly grounded outlet. See the Installation Instructions that came with your range Replace the fuse or reset the circuit breaker. See the Care and Cleaning of the range section.



	<p>Burner slots near the electrode may be clogged.</p> <p>Food residue on electrode</p>	<p>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.</p> <p>Lightly polish flat tip of electrode with nail file or sandpaper until shiny.</p>
<p>Top burners do not burn evenly</p>	<p>Improper burner assembly.</p> <p>Burner slots on the side of the burner may be clogged.</p>	<p>Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section</p> <p>Remove the burners for cleaning. See the Care and Cleaning of the range section.</p>
<p>Burner flames are very large or yellow</p>	<p>Improper air to gas ratio.</p>	<p>If range is connected to Propane gas, contact the technician who installed your range or made the conversion.</p>
<p>Surface burners light but bake and broil burners do not.</p>	<p>Gas to the oven burners may have been shut off.</p>	<p>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.</p> 
<p>My oven door glass appears to be "tinted" or have a "rainbow" color</p>	<p>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.</p>	<p>This is normal. Under certain light or angles, you may see this tint or rainbow color.</p>
	<p>The drawer is out of alignment.</p>	

Drawer does not slide smoothly or drags	Drawer is over-loaded or load is unbalanced.	Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section. 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.

