

## COOKING RECOMMENDATIONS

### Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food

#### Shiny metal bakeware

- Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.
  - Recommended cooking temperatures and times are based on shiny metal bakeware.

#### Dark metal bakeware

- Dark bakeware cooks hotter than shiny bakeware.
  - Reduce the cooking temperature by 25° F (13-14°C) when using dark bakeware.

#### Glass bakeware

- Glass bakeware cooks hotter than shiny bakeware.
- Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.
  - Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.

#### Insulated bakeware

- Insulated bakeware cooks cooler than shiny bakeware.
- Insulated bakeware is designed for baking in gas ovens.
  - Increase the cooking temperature by 25° F (13-14° C) when using insulated bakeware.

### Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

#### Aging cookware

- As pans age and become discolored, cooking times may need to be reduced slightly.
  - If food is too dark or overcooked, use the minimum cook time in the recipe or packaging.

- If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.

### **High altitude**

- Air is drier and air pressure is lower.
  - Adjust cooking temperature, cooking time, or recipes as needed.
- Water boils at a lower temperature, and liquids evaporate faster.
  - Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation.
- Foods may take longer to bake.
  - Increase bake time or oven temperature.
- Doughs may rise faster.
  - Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

### **Cooking Results**

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

#### **Food too light**

- Use the middle to maximum cook time recommended on packaging or recipe.

#### **Food too dark**

- Use the minimum cook time recommended on packaging or recipe

### **Cooking Tips**

Use these additional tips to get the best results from your appliance.

#### **Baking**

- Rack placement
  - Follow the instructions in “Setting Oven Controls” on starting .
  - When using only one rack, place the rack so the food is in the center of the oven.
- Preheat
  - Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.

- Checking food
  - Use the window and oven light when checking food. Opening the door may reduce baking performance.
- Food placement
  - Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

## **Broiling / Roasting**

- Broiling pan
  - For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters.
  - If a broiler pan and insert are not supplied with this appliance, they may be purchased from [Frigidaire.com](http://Frigidaire.com).

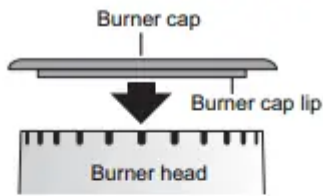
## **BEFORE SETTING SURFACE CONTROLS**

### **Assembly of the burner caps**

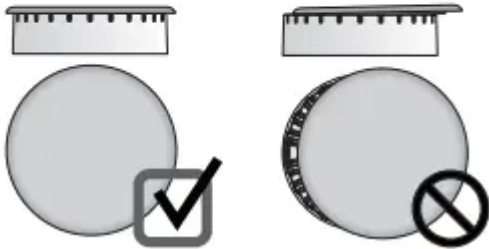
Make sure that all of the surface burner caps and surface burner grates are installed correctly and at the correct locations.

1. Remove all packing material from the cooktop area.
2. Make sure burner caps are properly placed on the surface burners.
3. Unpack the burner grates and position them on the cooktop.
4. Discard all packing material.

On round-style burners, the burner cap lip (Figure 1) should fit snug into the center of the burner head and rest level. Refer to Figure 2 for correct and incorrect burner cap placement

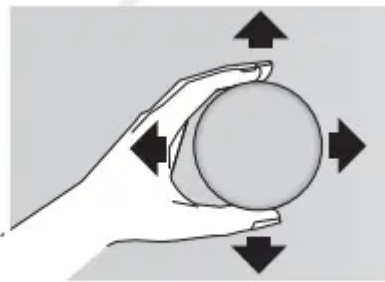


**Figure 1: Burner caps and burner heads**



**Figure 2: Proper burner cap placement**

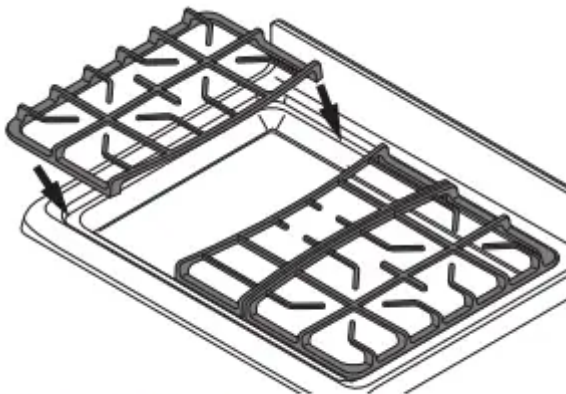
Once in place, you may check the fit by gently sliding the burner cap from side to side (Figure 3) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click.



**Figure 3: Gently move cap for proper placement**

## Install burner grates

To install burner grates, place the grates flat-side down and align them into the cooktop recess.



**Figure 4: Proper grate installation**

## Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 5 and Figure 6



Figure 5: Testing cookware

Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 5). Cookware should have flat bottoms that make good contact with the entire surface heating element (See Figure 6).

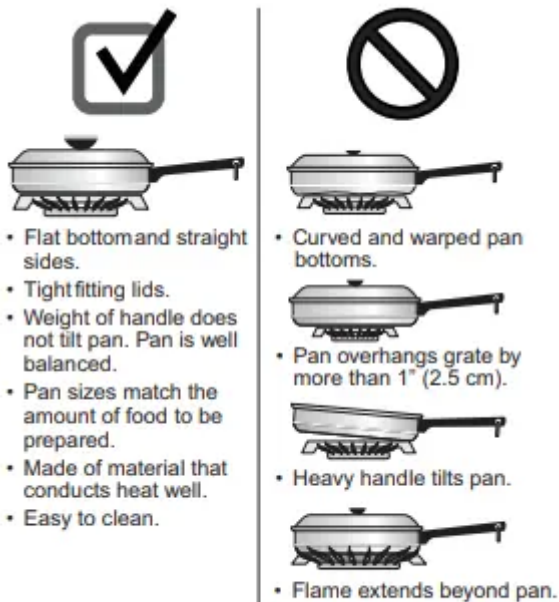


Figure 6: Proper cookware

## Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Copper - Excellent heat conductor but discolors easily (see Aluminum).

- Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- Cast Iron - A slow heat conductor that will retain heat very well. Cooks evenly once cooking temperature is reached. If cast iron pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

## **Gas surface burner types**

The cooktop is equipped with gas surface burners with different BTU ratings. The ability to heat food quickly and in large amounts increases as the burner size increases.

- Small burners are best used for low-flame heating of small amounts of food.
- Standard burners can be used for most surface cooking needs.
- The largest burner is best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The large burner is located at the right front position on the cooktop.

Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and set the flame size appropriately for the pan. Never allow flames to extend beyond the outer edge of the pan

## **SETTING SURFACE CONTROLS**

### **Setting surface controls**

The ability to heat food quickly and in large volumes increases as the burner size increases. Your gas appliance may be equipped with many different sized surface burners.

It is important to select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate for the cookware size.

- The standard size burner or burners may be used for most surface cooking needs.
- Small burners are best used for low-flame heating of small amounts of food.
- Large burners are best for bringing large quantities of liquid to temperature or heating larger quantities of food.

## Setting a surface burner:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil rests stable on the burner grate.
2. Push the burner's surface control knob in and turn counterclockwise out of the OFF position (Figure 7).
3. Release the surface control knob and rotate to the LITE position ( 🔥 ). Visually check that the burner has a steady gas flame.
4. Once the surface burner has a flame, push the surface control knob in and turn counterclockwise to the desired flame size setting. Adjust the flame as needed using the knob markings.

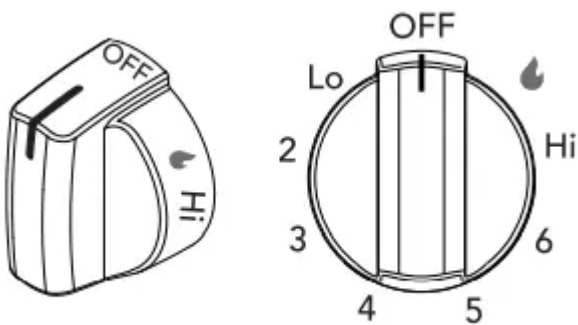


Figure 7: Surface control knob

## Set proper burner flame size

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean the burner if flame is yellow-orange.

For most cooking: start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking (Figure 9).

For deep fat frying: use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under-cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly



**Figure 8: Flame settings**

Flame size	Type of cooking
High flame	Start most foods; bring water to a boil; pan broiling
Medium flame	Maintain a slow boil; thicken sauces, gravies; steaming
Low flame	Keep foods cooking; poaching; stewing
These settings are based on medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.	

**Figure 9: Recommended flame settings for cooking**

## Cooking with a griddle (some models)



**Figure 10: Griddle**

The griddle is a versatile accessory that is perfect for cooking foods that require large flat surfaces such as pancakes, French toast, grilled sandwiches, bacon, and also for cooking different foods at the same time.

After use, let the griddle cool before washing. Hand wash with hot soapy water. Do not soak. Dry thoroughly. Do not put a griddle in a dishwasher.

If you would like to purchase a griddle, you can order one from [Frigidaire.com](http://Frigidaire.com).

### Using the griddle:

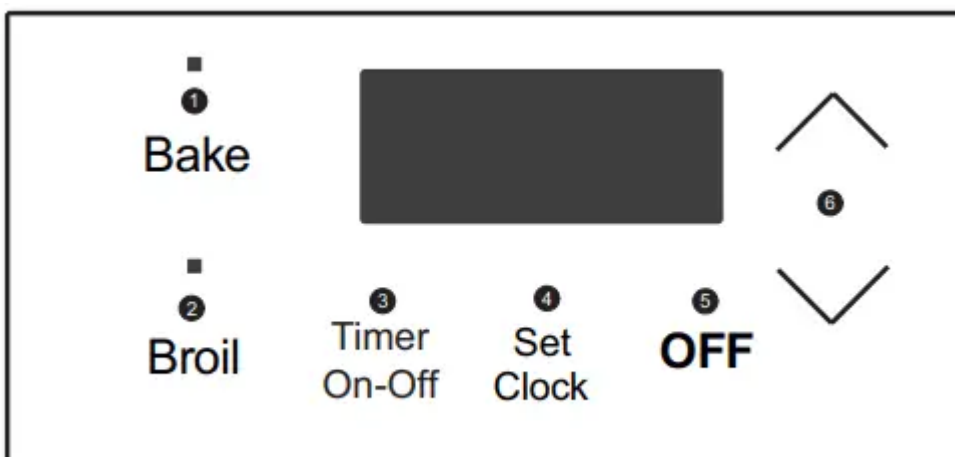
Place the griddle securely on top of the burner grates. Preheat the griddle for 5 minutes on medium to medium low setting. Slow preheat ensures even heat distribution during the cooking process. DO NOT preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.

## Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USD (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## SETTING OVEN CONTROLS



1. Bake - Use to select for all baking.
2. Broil - Use to select the broil feature. When broil is active the indicator light above the broil key will glow.

3. Timer On-Off - Use to set or cancel the minute timer. The minute timer does not start or stop cooking.
4. Set Clock - Use with up or down arrows to set the time of day.
5. OFF - Use to stop or to clear any feature previously entered except time of day and minute timer. Press OFF to stop cooking.
6. Up and Down arrow keys - Use with the feature or function pads to set oven temperature or to adjust the clock or minute timer.

#### Minimum and Maximum Settings

Feature	Mode	Min Temp or Time	Max. Temp or Time
Bake		170°F (77°C)	500°F (260°C)
Broil		LO	HI
Timer	12 Hr.	1 minute	11 hrs 59 mins
Clock Time	12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.

### Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.

#### To set the clock:

1. Press clock once (do not hold clock key down).
2. Within 5 seconds, press and hold until the correct time of day appears in the display.

### Temperature display (Fahrenheit/Celsius)

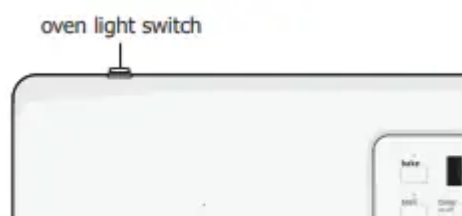
The electronic oven control is set to operate in Fahrenheit (°F) at the factory. The oven may be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

#### To change the temperature to Celsius (°C) or from °C to °F:

1. Press Broil until F or C appears in the display.
2. Press to change °F to °C or °C to °F. To accept the change, wait 6 seconds until the oven control provides an acceptance beep.
3. The display will return to the time of day.

### Operating oven light

The interior oven light will automatically turn ON when the oven door is opened. Press the oven light switch located on the upper left control panel to turn the interior oven light ON and OFF whenever the oven door is closed.



## Setting the minute timer

1. Press timer on-off.
2. Press to increase time in one-minute increments. Press and hold to increase time in 10-minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. When the desired timer setting is reached, release the arrow key. The timer will start counting down within a few seconds.
4. When the set time ends, the timer will beep three times and will continue to beep three times every minute until Timer on-off is pressed

### To change the timer while it is in use:

While the timer is active and shows in the display, press and hold to increase or decrease the time remaining.

### To cancel the minute timer before the set time has run out:

- Press timer on-off once.

## Setting Bake

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (177°C).

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. The oven indicator light above the BAKE key will remain on until oven is preheated. During baking the oven indicator light will turn on and off as the oven cycles to maintain set temperature. Follow baking recommendations for best results.

The oven can be programmed to bake at any temperature from 170°F to 500°F (77°C to 260°C). The factory preset automatic bake temperature is 350°F (177°C).

### For best bake results:

- Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- Use rack position 3 when baking most items on a single oven rack.
- When baking a layer cake using a single oven rack, use rack position 4.
- When baking using two oven racks, position cookware to allow at least 2 inches (5 cm) of space between cookware for proper air circulation.

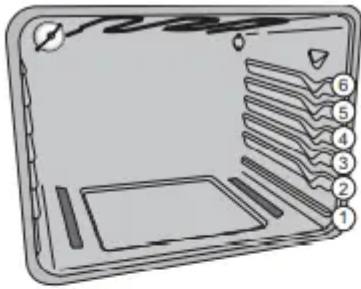
- For best results when baking layer cakes using 2 oven racks, place bakeware on rack positions 3 and 6 See Figure 13.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies, and muffins
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

**To set Bake:**

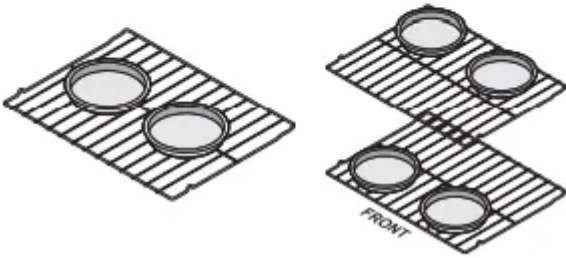
1. Press Bake. — — — appears in the display.
2. Within 5 seconds, press . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments.
3. When a key is released, the oven will begin heating to the selected temperature. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
4. To cancel the baking function, press OFF.

**To change oven temperature after Bake has started:**

1. Press Bake.
2. Press to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. To cancel baking press OFF.



**Figure 13: Rack positions**



**Figure 14: Pan spacing recommendations**

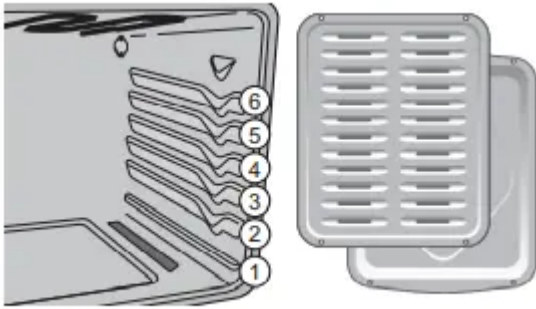
## Setting Broil

Use the broil feature to cook meats that require direct exposure to radiant heat for optimum browning results. Broiling will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. When broiling always remember to arrange the oven racks while oven is still cool. This unit has an electric broil feature. Position the rack as suggested in the broil table

### To set broil

1. Arrange the oven rack while oven is still cool.
2. Press broil. The display will show — —.
3. Press for HI broil or for LO broil. Most foods may be broiled at the HI broil setting.
4. For optimum results, preheat pan using Broil HI for 5 minutes before placing food on pan.
5. Broil with the oven door closed.
6. Broil on one side until food is browned. Turn and broil food on the other side.

When broiling is finished press OFF.



**Figure 15: Rack positions (L) Broil pan and insert (R)**

**Table 1: Suggested broil settings for electric ovens**

Food item	Rack Position	Temp	Cook time in minutes		Internal Temp	Doneness
			1st side	2nd side		
Steak 1" thick	5th	Hi	6	4	140°F (60°C)	Rare**
Steak 1" thick	5th	Hi	7	5	145°F (63°C)	Medium-rare
Steak 1" thick	5th	Hi	8	7	170°F (77°C)	Medium-well
Pork Chops 3/4 "thick	5th	Hi	13	11	170°F (77°C)	Well
Chicken Breast- Bone In (3 lbs with skin)	4th	Hi	30	30	170°F (77°C)	Well
Chicken Boneless (up to 3lbs)	3rd	Hi	13	11	170°F (77°C)	Well
Fish	3th	Hi	as directed as directed		170°F (77°C)	Well
Shrimp	3th	Hi			170°F (77°C)	Well
Hamburger 1" thick	5th	Hi	10	10	170°F (77°C)	Well

\*\* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C).

## Adjusting the oven temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

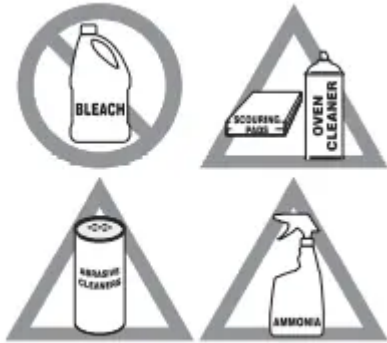
### To adjust oven temperature:

1. Press and hold the Bake key and release when the display shows the factory temperature setting of 00. If the oven temperature has been previously adjusted from the factory setting, the last adjusted value will appear in the display instead.
2. The temperature can now be adjusted up +35°F (+19°C), in 5°F increments with each press of the key.
3. When lowering the oven temperature using the key, minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.

4. To accept the change, wait for the oven control to provide an acceptance beep.

## CARE AND CLEANING

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.



**Figure 16: Use cleaners with caution**

Aluminum and vinyl

- Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.

Painted and plastic control knobs

Painted body parts

Painted decorative trims

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.

Control panel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area.
- Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.

Control knobs

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.

## Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

## Smudge Proof™ Stainless Steel Black Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

## Porcelain-enameled broiler pan and insert

### Porcelain door liner

### Porcelain body parts

- Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.

## Manual clean oven interior

- The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance. Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

## Oven door

- Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

## Gas cooktop surface burners

- See “Cleaning the sealed burners” on page 26.

## Gas cooktop surface grates

## Gas cooktop burner caps

- Use a non-abrasive plastic scrubbing pad and mild abrasive cleanser. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the burner grates or burner caps. These spills may cause a dull spot even after cleaning. Clean these spills as soon as surfaces are cool. Thoroughly dry immediately following cleaning.

## Cleaning the sealed burners

To avoid possible burns, do not attempt cleaning before turning off all surface burners and allowing them to cool.

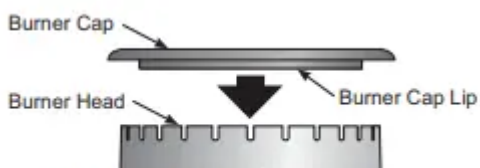
Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized qualified Agency. Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches. Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame.

To clean recessed and contoured areas of cooktop:

- If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth.
- Rinse with a clean, damp cloth and wipe dry

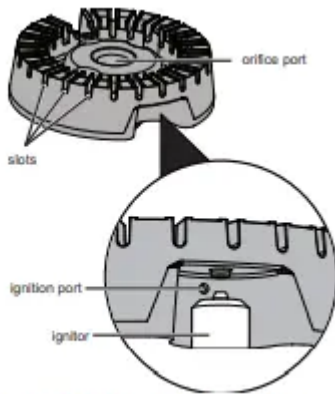
### To clean burner heads:

1. Remove the burner cap from the burner head (see Figure 17). Clean the cap with hot soapy water and dry thoroughly



**Figure 17: Burner Cap**

2. For burned-on and dried spills, apply hot soapy water to the burner head. Allow time for the soils to soften.



**Figure 18: Sealed burner components**

3. Use a toothbrush to clean all over the burner head (see Figure 18).
4. Use the toothbrush to clean the slots and holes in the burner (see Figure 18).
5. Use a needle or fine wire to clean out the ignition port (see Figure 18).
6. Wipe the burner head clean with a soft, clean cloth, sponge, or scratch-free cleaning pad.
7. Before using the cooktop again, make sure the burner caps are properly placed and seated on the burner heads. When placed correctly, the burner cap is centered on the burner head and will click into place on the burner head. You can wiggle the cap to test placement, it should not move off the burner head (see “Assembly of the burner caps”).

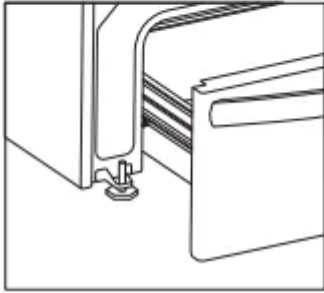
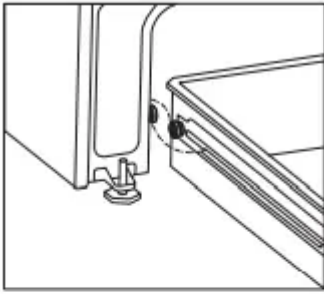
**Important notes:**

- The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop.
- Always keep the surface burner caps in place whenever a surface burner is in use.
- When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads.
- For proper flow of gas and ignition of burners do not allow spills, food, cleaning agents, or any other material to enter the gas orifice port opening.

**Remove and replace storage drawer**

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer





## Replacing the Oven Light

### Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (Figure 19).

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace the bulb with a new appliance bulb.
3. Turn the power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

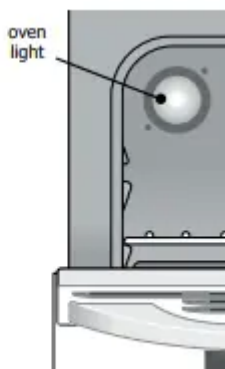


Figure 19: Oven light

## Removing and Replacing the Oven Door

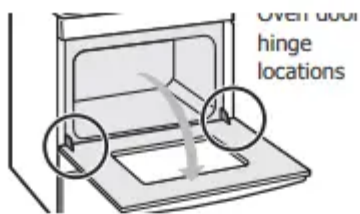
### To remove oven door:

1. Open oven door completely, horizontal with floor (See Figure 20).

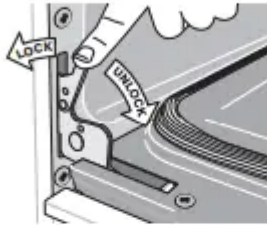
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Figure 21). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 22).
4. Close the door to approximately 10 degrees from the door frame (See Figure 22).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 23).

**To replace oven door:**

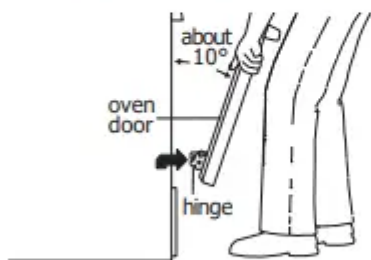
1. 1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 22).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 22 and Figure 23). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 20).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (See Figure 21).
5. Close the oven door.



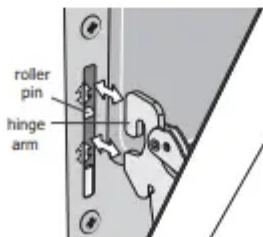
**Figure 20: Door hinge location**



**Figure 21: Door hinge locks**



**Figure 22: Holding door for removal**



**Figure 23: Replacement and location of hinge arm and roller pin**

## BEFORE YOU CALL

### Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance

#### **Cookies and biscuits burn on the bottom.**

- Cookies and biscuits put into oven before oven is preheated.
  - Allow oven to preheat to desired temperature before placing food in oven.

- Oven rack is overcrowded.
  - Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven.
- Dark pan absorbs heat too fast.
  - Use a medium weight shiny baking sheet.

### **Cakes too dark on top or bottom**

- Cakes put in oven before oven is preheated.
  - Allow oven to preheat to the selected temperature before placing food in the oven.
- Rack position too high or too low.
  - Use proper rack position for baking needs.
- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.

### **Cakes not done in center**

- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.
- Incorrect pan size.
  - Use pan size suggested in recipe.
- Pan not centered in oven.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.
- Glass cookware slow heat conductor.
  - Reduce temperature and increase cook time or use shiny bakeware.

### **Cakes not level.**

- Oven not level.
  - Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.
- Pan too close to oven wall or rack overcrowded.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.

- Pan warped.
  - Do not use pans that are dented or warped.
- Oven light left on while baking.
  - Do not leave the oven light on while baking.

**Foods not done when cooking time is over.**

- Oven too cool.
  - Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.
- Oven overcrowded.
  - Be sure to remove all pans from the oven except the ones to be used for baking.
- Oven door opened too frequently.
  - Open oven door only after the shortest recommended baking time.

**Solutions to Common Problems:**

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed

**Entire appliance does not operate.**

- Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

**Oven Problems**

**Poor baking results**

- Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting the oven temperature" if you feel the oven is too hot or too cool.

**Flames inside oven or smoking from oven vent.**

- Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity.
- Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Setting Broil" .



### **Oven smokes excessively when broiling.**

- Incorrect setting. Follow the “Setting Broil” instructions .
- Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.
- Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

### **Oven control panel beeps and displays any F or E code error.**

- Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.

### **Oven portion of appliance does not operate.**

- The time of day is not set. The clock must be set in order to operate the oven. See “Setting the Clock”
- Be sure the oven controls are set properly for the desired function. See “Setting Oven Controls” starting and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate.” in this checklist

## **Gas Cooktop Problems**

### **Surface burners do not ignite.**

- Surface control knob was not completely turned to LITE ( ). Push in and turn the surface control knob to LITE until the burner ignites and then turn the control knob to the desired flame size. Burner ports are clogged. With the burner OFF and cool, use a small-gauge wire or needle to clean the burner head slots and ignition ports. See “Cleaning the sealed burners” in the Care & Cleaning section for additional cleaning instructions. Range power cord is disconnected from outlet (electric ignition models only). Be sure the power cord is securely plugged into the power outlet. Circuit is broken. Check breaker box or fuse box. Electrical power outage. Burners may be lit manually. See “Setting surface controls” .

### **Surface burner flame uneven or only part way around burner cap.**

- Burner slots or ports are clogged. With the surface burner OFF and cool, clean ports with a small-gauge wire or needle. If moisture is present after cleaning, lightly fan the flame and allow the burner to operate until flame is full. Burner caps are not seated properly. Check that all burner caps are level and seated correctly on the burner heads. See “Cleaning the sealed burners” in the Care & Cleaning section for additional cleaning instructions.

### **Surface burner flame is too high.**

- Surface control knob is set too high. Adjust to a lower flame setting. Burner caps are not seated properly. Check that all surface burner caps are level and seated correctly on the surface burner heads. See “Cleaning the sealed burners” in the Care & Cleaning section on page 26 for additional cleaning instructions. Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.

### **Surface burner flame is orange.**

- Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt content in the air. Incorrect L.P. conversion. Refer to L.P. conversion kit instructions to correct.

## **Other Problems**

### **Appliance is not level**

- Be sure the floor is level, strong, and stable enough to adequately support the range.
- If the floor is sagging or sloping, contact a carpenter to correct the situation.
- Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.
- Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.

### **Cannot move appliance easily. Appliance must be accessible for service.**

- Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.
- Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.

### **Oven light does not work.**

- Be sure the oven light is secure in the socket. See “Replacing the Oven Light”

#### **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.