

SETTING SURFACE CONTROLS

Radiant surface elements

To operate the radiant element:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction (Figure 5) to the desired setting (refer to the “Suggested radiant surface element settings” table, Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 5). A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Settings	Type of Cooktop
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium High (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 4)	Keep foods cooking, poach, stew
Low (1)	Low temperature cooking
Low (LO)	Keep warm, melt

Table 1: Suggested settings for radiant elements

IMPORTANT Do not allow aluminum foil or ANY material that can melt to make contact with the radiant surface element. If these items melt on the cooktop, they will damage the cooktop.



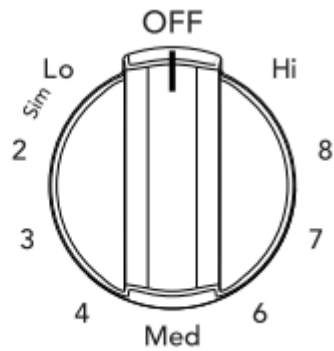


Figure 5: Surface control knob

CAUTION

- Radiant surface elements may appear to have cooled after they have been turned off. The element may still be hot and burns may occur if the element is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.
- Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

NOTE

- The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the "OFF" position and will stay on until the heating surface area has cooled sufficiently.

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (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.

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

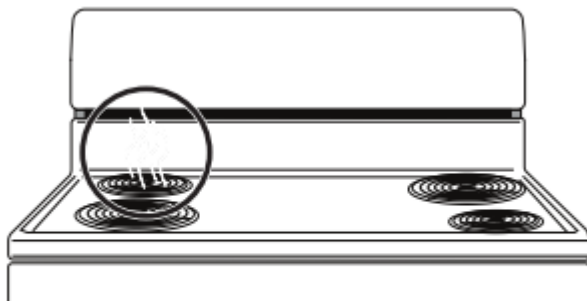


Figure 6: Oven vent

WARNING Protective Liners — Do not use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire.

CAUTION

- Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.
- To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Types of oven racks

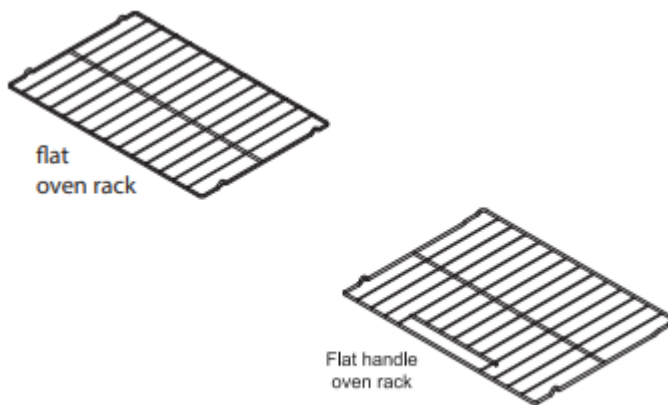


Figure 7: Oven rack types

- Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.

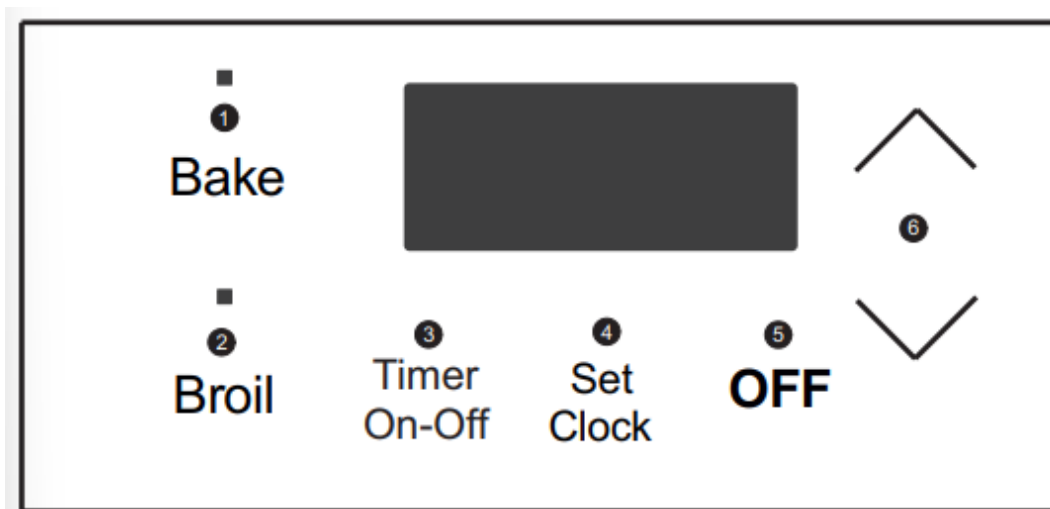
Removing, replacing, and arranging flat or offset oven racks

Always arrange the oven racks when the oven is cool.

To remove - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To replace - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

OVEN CONTROLS



Oven Control Features

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 keys to set oven temperature or to adjust the clock or minute timer.

Minimum and Maximum Setting

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 Set Clock once (do not hold Set Clock key down).
2. Within 5 seconds, press and hold \wedge or \vee until the correct time of day appears in the display.

NOTE The clock cannot be changed when the oven is set for cooking.

Temperature display (Fahrenheit/Celsius)

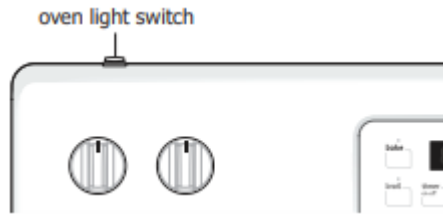
The electronic oven control is set to operate in Fahrenheit (°F) at the factory. The oven may be programmed for any temperature from 170°F to 500°F (77°C to 260°C).

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 \wedge or \vee 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 \wedge to increase time in one-minute increments. Press and hold \wedge 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.

NOTE If \vee is pressed first, the timer will advance to 11 hours and 59 minutes.

4. When the set time expires, the timer will sound a 3 second tone. The display will show 00:00 until the timer is cancelled by pressing Timer On/Off.

NOTE The minute timer will not start or stop the cooking process. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

To change the timer while it is in use:

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

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

1. Press Timer on-off once.

Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. Follow baking recommendations for best results. The oven and oven on indicator light will cycle on and off to maintain the set temperature.

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).

Baking Tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- When using any single rack, use rack position 4.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 5.
- When baking using two oven racks, position cookware to allow at least 2 inches (5 cm) of space between cookware for proper air circulation and position pans as shown in Figure 11.
- 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.

CAUTION Always use oven mitts. Oven racks will become very hot which can cause burns.

To set Bake:

1. Press Bake. — — — appears in the display.
2. Within 5 seconds, press \wedge or \vee . 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 bake indicator light turns on and the oven will heat to the selected temperature. When the oven reaches the set temperature, the control will beep once indicating the oven is finished preheating. During bake, the indicator light will cycle on and off as the oven maintains the set temperature.
4. To cancel the baking function, press OFF.

To change oven temperature after bake has started:

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

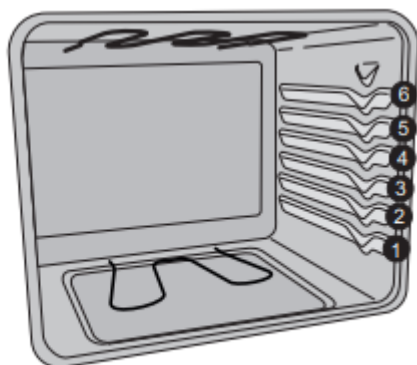


Figure 8: Rack positions

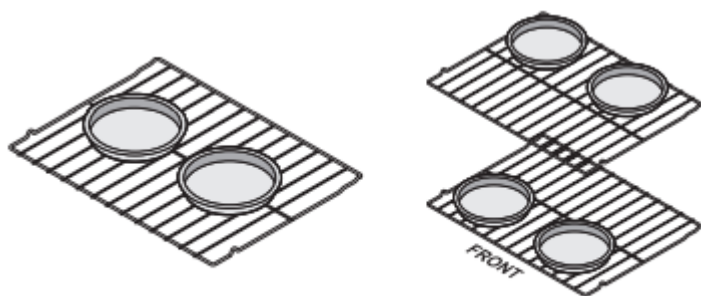


Figure 9: Baking layer cakes with one or two oven racks

Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. Always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 2.

WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

The broiler pan and the insert (some models) allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.

CAUTION

Always use oven mitts. Oven racks will become very hot which can cause burns.

Always pull the oven rack out to the broil stop position before turning or removing food.

Broiling tips:

- If using broil pan and insert, place insert on broil pan. Place on oven rack, preheat on broil HI for 5 minutes before placing food on insert. Broil with the oven door open to the broil stop position (Figure 11).

- Always use the broiler pan with the insert when broiling. It allows the dripping grease to be kept away from the high heat of the broil element. Do not use the pan without the insert.
- Always pull the rack out to the stop position before turning or removing food.
- Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire. Do not use a roasting rack when broiling.

To set Broil

1. Arrange the oven rack while oven is still cool.
2. Press Broil. — — will appear in display.
3. Press \wedge for HI broil or \vee for LO broil. Most foods may be broiled at the HI broil setting.
4. For optimum results, preheat Broil for 5 minutes before adding food.
5. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (if using a broiler pan and insert).
6. Place the broiler pan and insert on the oven rack.
7. Broil on one side until food is browned. Turn and broil food on 2nd side.
8. When broiling is finished press OFF

NOTE To purchase a broiling pan and insert.

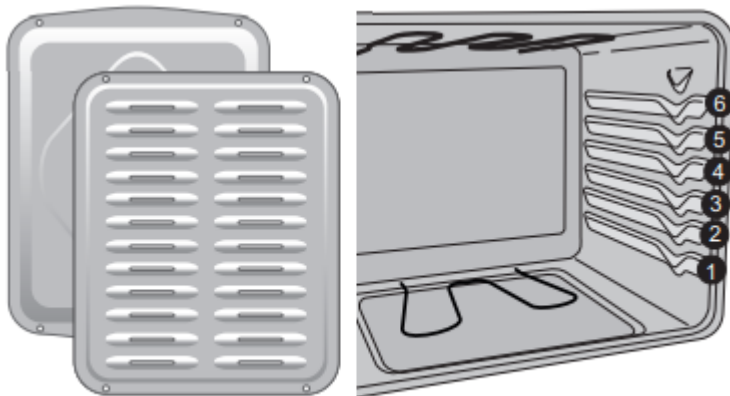


Figure 10: Broil pan and insert (L) Broil stop position (R)

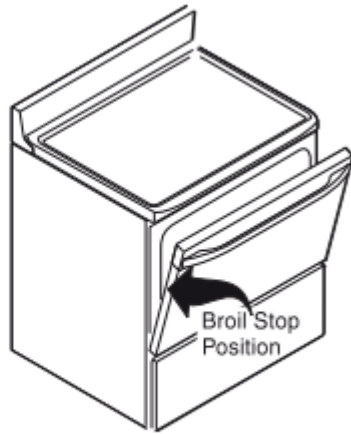


Figure 11: Open door broil position

Table 2: Broil recommendations

Food item	Rack Position	Temperature	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	5	HI	6:00	4:00	Rare
	5		7:00	5:00	Medium
Pork Chops 3/4 "thick	4	HI	8:00	6:00	Well
Chicken - Bone In	3	HI	20:00	10:00	Well
Chicken Boneless	4	HI	8:00	6:00	Well
Fish	3	HI	13:00	--	Well
Shrimp	4	HI	5:00	--	Well
Hamburger 1" thick	5	HI	8:00	7:00	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.

NOTE

- Oven temperature adjustments made will not affect the Broil temperatures.
- If the display is set for Celsius, adjustments made will be in 1°C increments each press of arrow keys.
- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the OFF key once before the acceptance beep.

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 \wedge key.
3. When lowering the oven temperature using the \vee 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.

CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

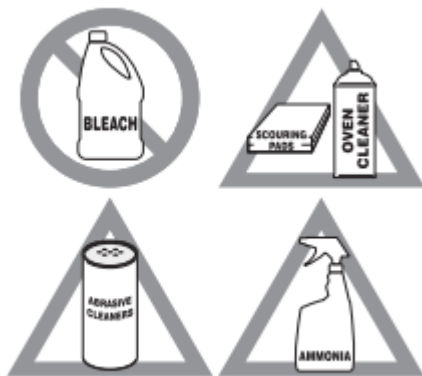


Figure 12: Use cleaners with caution

Surface or Area	Cleaning Recommendation
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 Steel 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.



<p>Porcelain-enameled broiler pan and insert</p> <p>Porcelain door liner</p> <p>Porcelain body parts</p>	<p>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 30 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.</p>
<p>Manual clean oven interior</p>	<p>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.</p> <p>Ammonia must be rinsed before operating the oven. Provide adequate ventilation.</p>
<p>Oven door</p>	<p>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.</p> <p>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.</p>
<p>Coil surface elements and drip bowls</p>	<p>See "Surface elements and drip bowls" on page 24.</p>

Surface elements and drip bowls



CAUTION

- Make sure drip bowls are in place - Absence of these bowls during cooking may subject wiring or components underneath to damage.
- Never immerse a surface element in water.
- Be sure the range is cool before removing surface elements or drip bowls. Be careful not to bend terminal ends when replacing surface elements after cleaning.
- Protective liners—Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

Surface elements may be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.

Surface elements and drip bowls

Your cooking product includes a new generation of electric coil element. This electric coil element design follows/ supports a change made to the UL Standard for Household Electric Ranges related to cooktop surface temperature detection. If ordering replacement electric coil elements, you must refer to the parts catalog to obtain the correct part number for the electric coil element that was designed to function with the specific model that was purchased.



Figure 13: Coil element

To remove the surface elements and drip bowls:

1. Lift the edge of the drip bowl across from the terminal end. Lift the surface element and drip bowl together just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from terminal plug. Do not remove the hold-down clip (if equipped) from the drip bowl.

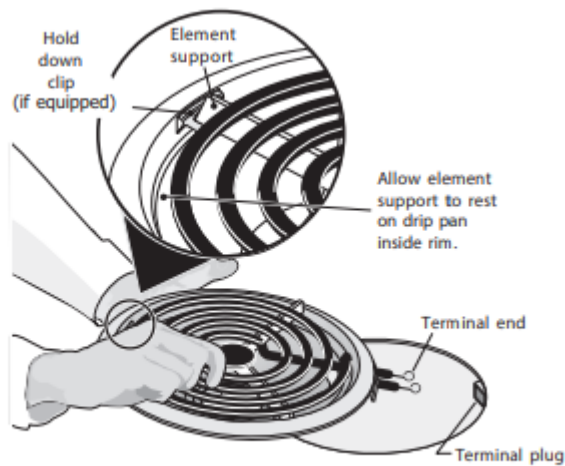


Figure 14: Removing coil and drip bowl

Cleaning drip bowls

Wash in hot, soapy water. Rinse and dry while still warm. Hard to remove, burned-on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. Do not use abrasive cleaners or steel wool, they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

To replace drip bowls and surface elements:

1. Slide the terminal end on the element through the opening in the drip bowl.
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold-down clip, align the element support opposite the terminal end with the slot in the hold-down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of cookware sliding off the element

Aluminum Foil and Utensils

WARNING

- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.
- Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to or permanently damage the coil or cooktop.

Cleaning under bake element (some models)

The bake element is located in the lower oven cavity. For some models, if the lower bake element is visible it may be tilted up for easier access to the oven bottom for cleaning. Remove the oven racks before raising the element. Be careful not to raise the element more than 4 or 5 inches from the resting position.

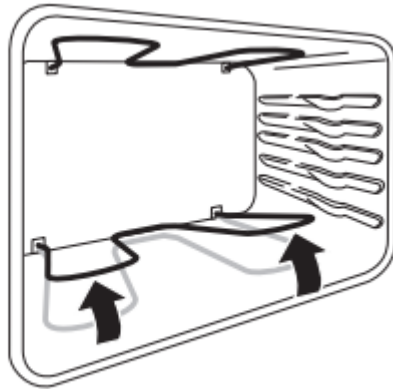


Figure 15: Lift bake element

Cleaning under cooktop (some models)

CAUTION When lowering the lift-up range cooktop, grasp the sides with fingertips only. Be careful not to pinch fingers. Do not drop or bend the range cooktop when raising or lowering. This could damage the cooktop surface.

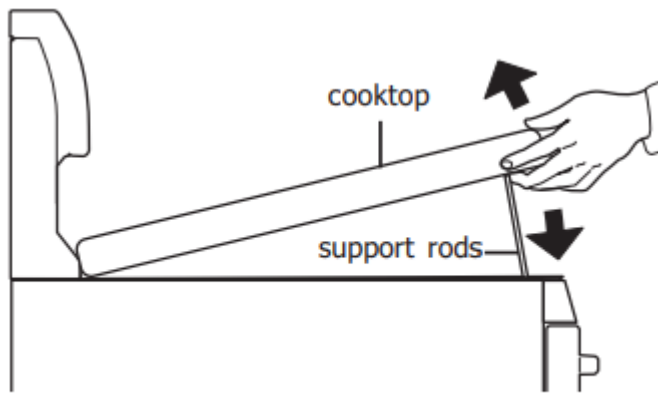


Figure 16: Lifting cooktop

To raise the cooktop for cleaning (some models)

1. Grasp the sides and lift from the front (See Figure 16). Lift-up rods will support the top in a raised position. Only lift the cook top far enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.

To lower, hold the cooktop up and gently push back on each rod to release the notched support. Hold the cooktop while slowly sliding the lift rods down into the range frame.

Removing and Replacing the Oven Door:

To remove the oven door

1. Open oven door completely, horizontal with floor (See Figure 17).
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 18). 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 19).
4. Close the door to approximately 10 degrees from the door frame (See Figure 19).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 20).

To replace the oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 19).
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 19 and Figure 20). 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 17).

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 18).
5. Close the oven door.

IMPORTANT Special door care instructions - Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

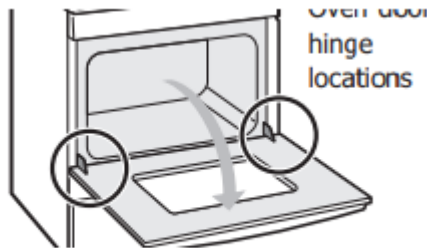


Figure 17: Door hinge location

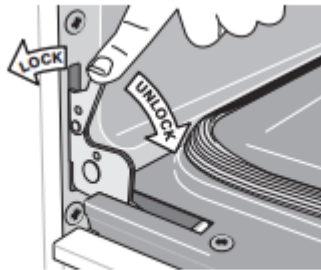


Figure 18: Door hinge locks

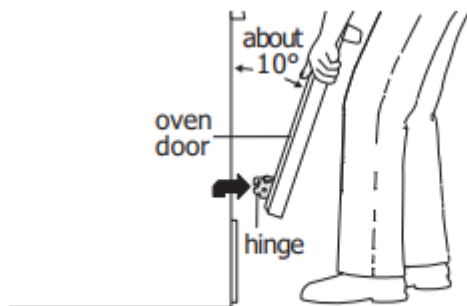


Figure 19: Holding door for removal

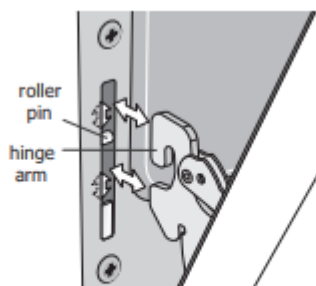


Figure 20: Replacement and location of hinge arm and roller pin



Replacing the Oven Light

CAUTION Be sure the oven is unplugged and all parts are cool before 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 21).

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove the interior oven light shield after removing the wire holder by carefully moving the wire to the side of the glass shield. The tension from the wire holds the glass shield in place.
3. Pull the shield straight out. Do not twist or turn.
4. Replace the bulb with a new appliance bulb.
5. Replace the glass oven light shield. Replace wire holder.
6. Turn the power back on again at the main source (or plug the appliance back in).
7. Be sure to reset the time of day on the clock.

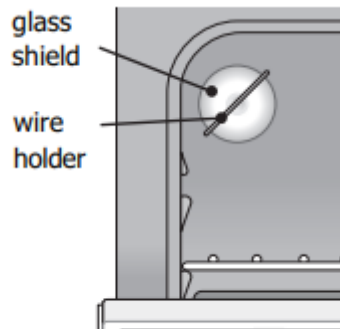
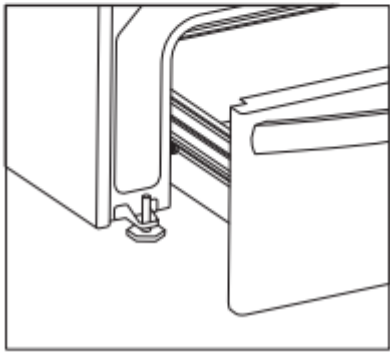
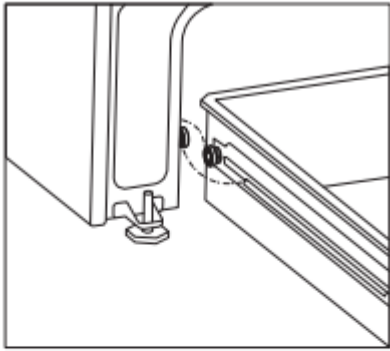


Figure 21: Oven light protected by glass shield

Remove and replace storage drawer (some models)




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.




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.

Baking Problems and Solutions		
Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before oven is preheated. • Oven rack is overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven. • Use a medium weight shiny baking sheet.
<p>Cakes too dark on top or bottom</p> 	<ul style="list-style-type: none"> • Cakes put in oven before oven is preheated. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
<p>Cakes not done in center</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. • Glass cookware slow heat conductor. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. • Reduce temperature and increase cook time or use shiny bakeware.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • 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.

	<ul style="list-style-type: none"> • Oven light left on while baking. 	<ul style="list-style-type: none"> • Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. • Do not use pans that are dented or warped. • Do not leave the oven light on while baking.
<p>Foods not done when cooking time is over.</p> 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • 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.



Problem	Cause / Solution
Entire appliance does not operate.	<p>Appliance not connected. Make sure power cord is plugged properly into outlet.</p> <p>Check your fuse box or breaker box to make sure the circuit is active.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</p>
Oven Problems	
Poor baking results.	<p>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" on page 21 if you feel the oven is too hot or too cool.</p>
Flames inside oven or smoking from oven vent.	<p>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" on page 20.</p>
Oven smokes excessively when broiling.	<p>Incorrect setting. Follow the "Setting Broil" instructions on page 20.</p> <p>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.</p> <p>Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</p>
Oven control panel beeps and displays any F or E code error.	<p>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,</p>



	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.	<p>The time of day is not set. The clock must be set in order to operate the oven. See “Setting the Clock” on page 17.</p> <p>Be sure the oven controls are set properly for the desired function. See “Oven Control Features” starting on page 17 and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate” in this checklist.</p>
Electric Cooktop Problems	
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly	<p>Be sure the correct surface control knob is turned on for the element needed.</p> <p>Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily</p>
Coil Cooktop Problems	
Drip bowls are pitting or rusting.	<p>Foods with acids, such as tomatoes, will cause corrosion if allowed to stand in/on bowls. When cool, remove and wash drip bowls as soon as possible after a spill.</p> <p>Normal environment - Houses located along sea coasts are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</p>
Drip bowls have changing or distorting colors.	Bottom of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor drip bowls. DO NOT use cookware of this type. Pan sizes should match the size of the element.



	Replacement drip bowls may be purchased from your appliance dealer.
Other Problems	
Appliance is not level.	<p>Be sure the floor is level, strong, and stable enough to adequately support the range.</p> <p>If the floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>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.</p> <p>Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.</p> <p>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.</p>
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 27.

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.

