





## Use & Care Guide for Electric Range

### COOKING RECOMMENDATIONS

#### Bakeware

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

Material	Attributes	Recommendation
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.	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.

#### Cooking Conditions

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

Condition	Attributes	Recommendation
<b>Aging cookware</b>	As pans age and become discolored, cooking times may need to be reduced slightly	<p>If food is too dark or overcooked, use the minimum cook time in the recipe or packaging.</p> <p>If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.</p>
<b>High altitude</b>	<ul style="list-style-type: none"> <li>• Air is drier and air pressure is lower.</li> <li>• Water boils at a lower temperature, and liquids evaporate faster.</li> <li>• Foods may take longer to bake.</li> <li>• Doughs may rise faster.</li> </ul>	<ul style="list-style-type: none"> <li>• Adjust cooking temperature, cooking time, or recipes as needed.</li> <li>• Increase amount of liquid in baking recipes.</li> <li>• Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature.</li> <li>• Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.</li> </ul>

## Cooking Results

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

Result	Recommendation
<b>Food too light</b>	Use the middle to maximum cook time recommended on packaging or recipe.
<b>Food too dark</b>	Use the minimum cook time recommended on packaging or recipe.

## Cooking Tips

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

Cooking	Tips
<b>Rack placement</b>	Follow the instructions in “Setting Oven Controls” on starting on page 17. When using only one rack, place the rack so the food is in the center of the oven.
<b>Preheat</b>	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
<b>Checking food</b>	Use the window and oven light when checking food. Opening the door may reduce baking performance.
<b>Food placement</b>	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
<b>Broiling pan</b>	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

## BEFORE SETTING SURFACE CONTROLS

### 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 1 and Figure 2.



**Figure 1: Testing cookware**

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 1). Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 2).



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.



- Curved and warped pans.



- Cookware larger than element by more than one-half inch or 12mm.



- Heavy handle tilts pan.



- Pan is much smaller than the element.

### 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).
- Copper - Excellent heat conductor but discolors easily (see Aluminum).
- Stainless - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- Cast Iron - A slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material.
- Glass - Slow heat conductor.

**IMPORTANT** : Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly,

especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's recommendations for use and care of cookware.

### **IMPORTANT**

NEVER place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

### **About the Radiant Surface Elements**

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

### **CAUTION**

- Surface elements may appear to have cooled after they have been turned off. The element surface may still be hot, and burns may occur if the element or surrounding area is touched before it has cooled to a safe temperature.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping 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.

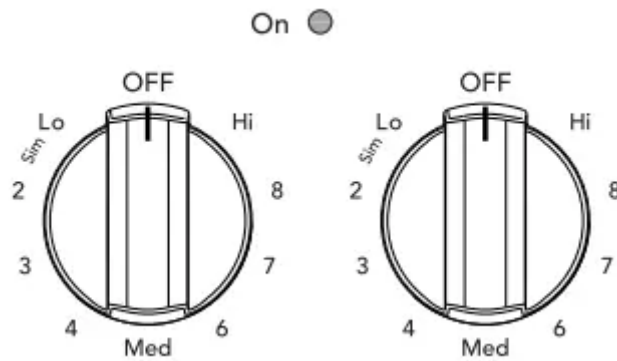
### **NOTE**

- Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting.
- Be sure to read detailed instructions for coil cooktop cleaning in the "Care and Cleaning" section and "Before You Call" checklist section of this Use and Care Guide.

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

### **Element On and Hot Surface Indicator Lights**

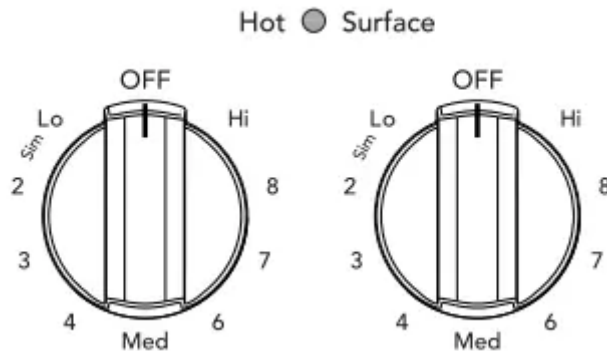
The ELEMENT ON indicator light will turn on when one or more elements are turned on.



**Figure 3: On indicator light**

A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

The HOT SURFACE indicator light will turn on when the burner is hot enough to cause burns and will remain on after the burner is turned off until the surface has cooled to a safe temperature.

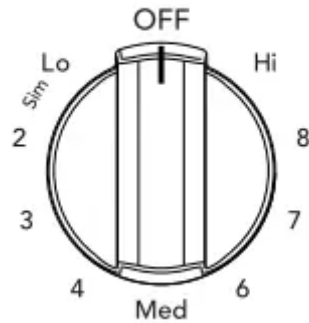


**Figure 4: Hot surface indicator light**

## 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.



**Figure 5: Surface control knob**

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

### 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.

## SETTING OVEN CONTROLS

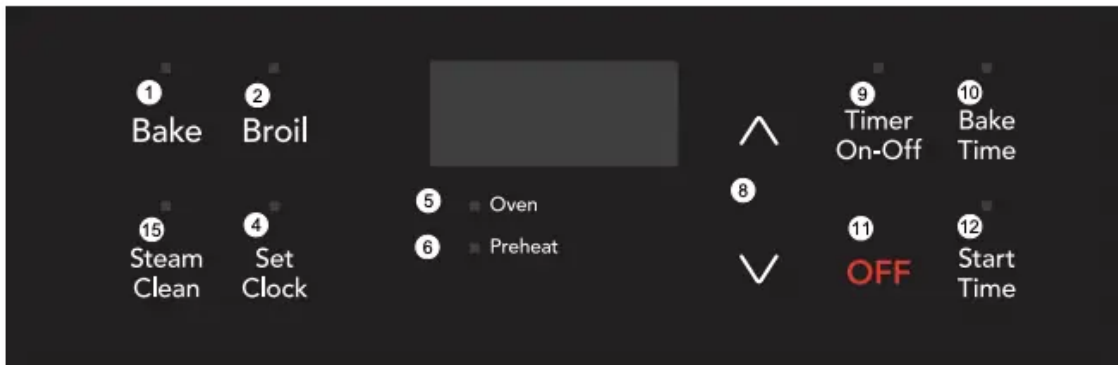


Figure 9: Model B

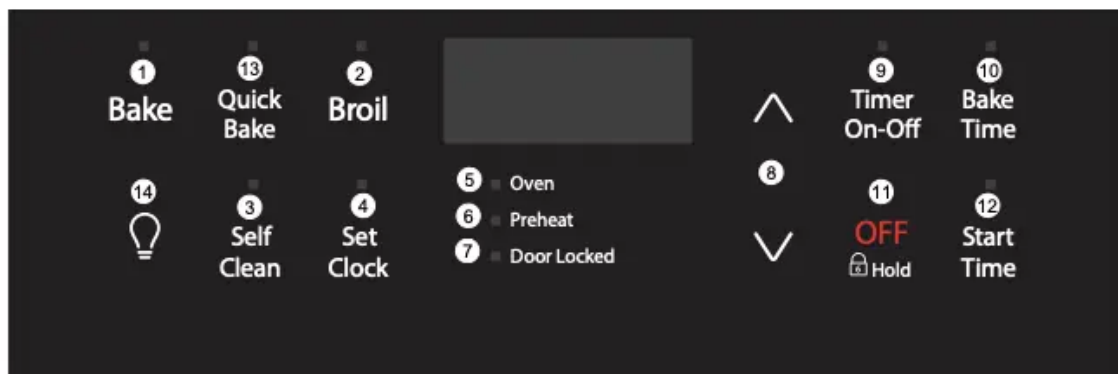


Figure 10: Model C

### Oven Control Features

1. Bake - Use to select Bake feature.
2. Broil - Use to set Broil feature.
3. Self Clean - (some models) Use to with arrow keys to set self clean cycle of 2 or 3hours.
4. Set Clock - Use with arrow keys to set the time of day.
5. Oven on indicator light - The oven light will glow each time the oven turns on to maintain the set oven temperature.
6. Preheat light - The preheat light will glow when the oven is preheating or if the desired temperature is reset higher than the actual oven temperature.
7. Door locked - The door locked light will flash when the oven door locks and unlocks, when the oven door lockout is active, or when the self clean cycle feature is active.
8. Up and Down arrows - Use with the feature or function keys to set oven temperature, Bake Time, Start Time, clean time, and setting or adjusting the clock and minute timer.
9. Timer on-off - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function. Timer on-off is used to set the continuous bake function.

10. Bake Time - Enters the length of baking time desired.

11. OFF - Use to clear any feature previously entered except the time of day and minute timer. Also use OFF to activate oven lockout feature. (some models)

12. Start Time - Use to set the desired start time for baking and self clean. May be used with Bake Time to program a delayed timed bake.

13. Quick Bake - Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results.

14. Oven Light - Use to turn on internal light when checking on food. Also will turn on when the oven door is open.

15. Steam Clean (some models) - The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.



**Table 2: Minimum and maximum control settings**

Feature	Mode	Minimum Temp. /Time	Maximum Temp. /Time
Bake		170°F (77°C)	550°F (288°C)
Quick Bake		170°F (77°C)	550°F (288°C)
Broil		LO - 400°F (205°C)	HI - 550°F (288°C)
Timer	12 Hr. Mode 24 Hr. Mode	0:01 Min. 0:01 Min	11:59 Hr./Min. 11:59 Hr./Min.
Clock Time	12 Hr. Mode 24 Hr. Mode	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min.
Start Time (delays start of Bake or Quick Bake)	12 Hr. Mode 24 Hr. Mode	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min
Bake Time	12 Hr. Mode 24 Hr. Mode	0:01 Min 0:01 Min	5:59 Hr./Min. 5:59 Hr./Min.
Self Clean Time		2 hours	3 hours

## 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  or  until the correct time of day appears in the display




### NOTE

The clock cannot be changed when the oven is set for cooking or self clean is active.

## 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. — — appears in the display.
- 2. Press and hold  until HI appears in the display.
- 3. Press and hold broil until °F or °C appears in the display.
- 4. Press  or  to change °F to °C or °C to °F. To accept the change, wait 6 seconds.

## Changing between continuous bake setting or 12- hour energy saving feature

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

### To change the continuous bake setting:

- 1. Press and hold timer on-off for 6 seconds until a tone sounds. — — hr will appear in the display for continuous cooking. The current time of day will return to the display.
- 2. To cancel the continuous bake setting, press timer onoff and hold for 6 seconds until a tone sounds. 12 hr will appear in display indicating that the control has returned to the 12-hour energy saving feature.

### IMPORTANT

Changing to continuous bake or 12 hour mode does not change how the cooktop controls operate.

### Setting a silent control panel

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation.

### To set the controls for silent operation:

1. Press and hold Start Time for 6 seconds. The control will beep once and release the key.
2. The controls are now set for silent operation.

### To return to non-silent operation:

1. Press and hold Start Time again for 6 seconds until the control beeps once and release the key.
2. The control is now set for audible operation.

## Setting oven lockout (models A and C)

The control can be programmed to lock the oven door and lockout the oven control keypad.

### To set the oven lockout feature:

1. Press OFF and hold for 3 seconds. Loc will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the Oven Lockout feature, press OFF and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

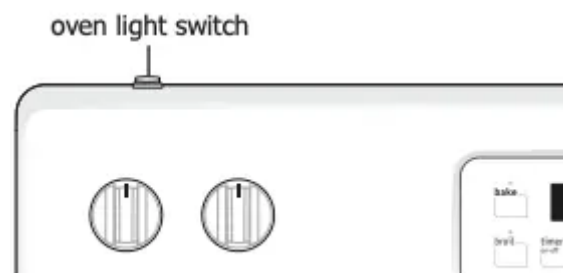
### NOTE


If any control key is pressed with the oven lockout feature active, Loc will appear in the display until the control key is released. But it does not disable the clock, kitchen timer, or the interior oven lights.

## Operating oven light



(Models A and B)

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. The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see “Changing the oven light” in the Care & cleaning section.



On model C the oven light switch is located on the left of the control. Press  to turn the interior oven lights 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 set time ends, the timer will beep three times and will continue to beep three times every minute until timer on-off is pressed.

#### **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  or  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).

### **Baking Tips**



#### **For best bake results:**

- Fully preheat the oven before baking.
- When baking items like cookies, cakes, biscuits, and breads using a single rack place rack in position 4.
- When using any single rack for items like frozen pies, angel food cake, breads, and casseroles, use rack position 3.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 5 (See Figure 12).
- When baking using two oven racks, position cookware as shown in Figure 11.
- Allow at least 2 inches (5 cm) of space between cookware for proper air circulation..





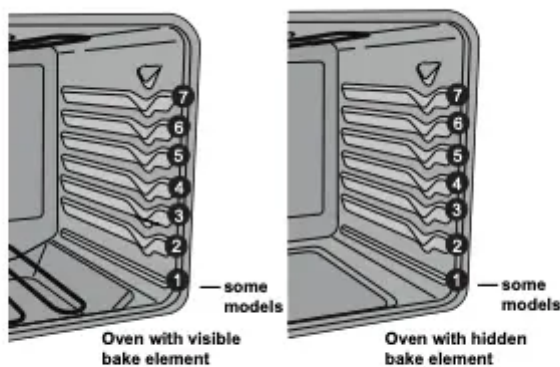
**Figure 11: Pan positions two rack baking**

**To set Bake:**

1. Press Bake. — — — appears in the display.
2. Within 5 seconds, press  or . 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  or  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 12: Rack positions for raised bake and hidden bake ovens**



## Setting Quick Bake (some models)

Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. Meats cooked with Quick Bake are crisp on the outside while staying tender and moist on the inside. Breads and pastry brown more evenly. Most foods can be cooked faster and more evenly with Quick Bake.

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

Benefits of the Quick Bake feature

- Foods may cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.

## Baking Tips

- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- When using 2 oven racks place racks in positions 3 and for and position cookware as shown in Figure 13.
- For single rack baking use rack position 4.

## Roasting Tips

- Preheating is not necessary when roasting foods using Quick Bake. Do not cover foods when dry roasting.
- For Turkey, roasts and hams, use rack position 2.
- For small cuts of meat or poultry use rack positions 2 or 3.

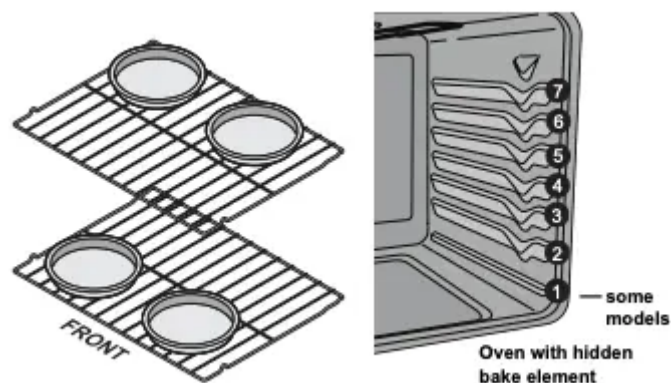






Figure 13: Pan spacing and oven rack positions

## Setting Quick Bake

### To set Quick Bake:

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





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

1. Press Quick Bake.
2. Press or 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.
3. To cancel baking press OFF.

## Setting Bake Time

The Bake Time key sets the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set bake time ends.

To program the oven to begin baking immediately and to shut off automatically (timed bake):

1. Be sure the clock is set to the correct time of day.
2. Place the food in the oven.
3. Press Bake. — — — ° appears in the display.
4. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments,
5. Press Bake Time. 0:00 will appear in the display.
6. Press  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.

### When the set bake time runs out:

1. End will appear in the display, and the oven will shut off automatically.
2. The control will beep three times every 60 seconds as a reminder until OFF is pressed.

## NOTE







Bake Time will not operate when using the broil feature. Once the controls are set, the oven will come on and begin heating to the selected baking temperature. The oven temperature (or time of day) will show in the display.

### Setting Start Time (delayed start)



Use the Start Time key to delay the starting time (delayed timed bake). The oven will turn on at a later time and stop automatically after the set bake time ends.

#### To program oven for a delayed start time and to shut-off automatically:

**CAUTION Food Poisoning Hazard.** Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

1. Be sure that the clock displays the correct time of day.
2. Place food in the oven.
3. Press Bake. — — — ° appears in the display. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments.
4. Press Bake Time. 0:00 will appear in the display.
5. Press  or  until desired baking time appears.
6. Press Start Time. The time of day will appear in the display.
7. Press  or  until the desired start time appears in the display.
8. Once the controls are set, the control calculates the time when baking will stop. The oven will turn on at the delayed start time and begin heating.

#### To change the oven temperature (or bake time) after baking has started:

1. Press the function you want to change.
2. Press  or  to adjust the setting.

## NOTE

During a delayed timed bake, the preheat indicator light will not function until the set time to start cooking is reached.

### 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.

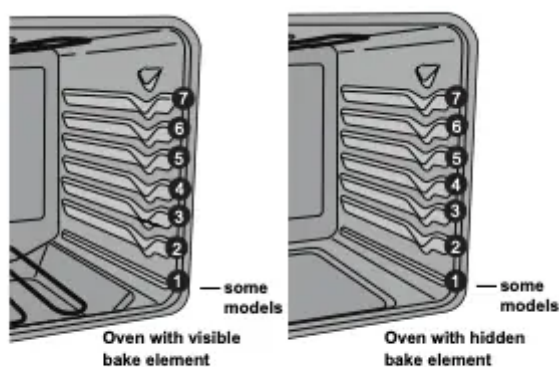
When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 3.

### 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.

### CAUTION

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



**Figure 14: Rack positions**



### NOTE

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.

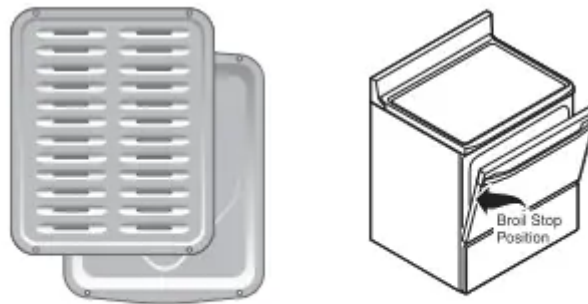
### NOTE

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

### To set broil

1. Arrange the oven rack while oven is still cool.
2. Press broil. — — will appear in display.
3. Press  for HI broil or  for LO broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum results, preheat broil for 2 to 5 minutes before adding food.
5. If using a broil pan and insert, place insert on the broil pan. Place food on the insert
6. Place the broiler pan and insert on the oven rack. Broil with oven door open to the broil stop position (Figure 15).
7. Broil on one side until food is browned. Turn and broil food on second side.

8. When broiling is finished press OFF.



**Figure 15: Broil pan and insert (L); Door in broil stop position (R)**

**Table 3: Broil recommendations**

Food item	Rack Position	Temp	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	6 or 7	HI(550°F)	6:00	5:00	135°F (57°C)	Rare**
Steak 1" thick	6 or 7	HI(550°F)	7:00	5:00	145°F (63°C)	Medium-well
Steak 1" thick	6 or 7	HI(550°F)	8:00	7:00	170°F (77°C)	Well
Pork Chops 3/4 "thick	6	HI(550°F)	8:00	6:00	170°F (77°C)	Well
Chicken - Bone In	5	LO(400°F)	20:00	10:00	170°F (77°C)	Well
Chicken Boneless	6	LO(400°F)	8:00	6:00	170°F (77°C)	Well
Fish	6	HI(550°F)	13:00	--	170°F (77°C)	Well
Shrimp	5	HI(550°F)	5:00	--	170°F (77°C)	Well
Hamburger 1" thick	7	HI(550°F)	6:00	5:00	135°F (57°C)	Rare**
Hamburger 1" thick	7	HI(550°F)	9:00	7:00	145°F (63°C)	Medium
Hamburger 1" thick	6	HI(550°F)	10:00	8:00	170°F (77°C)	Well

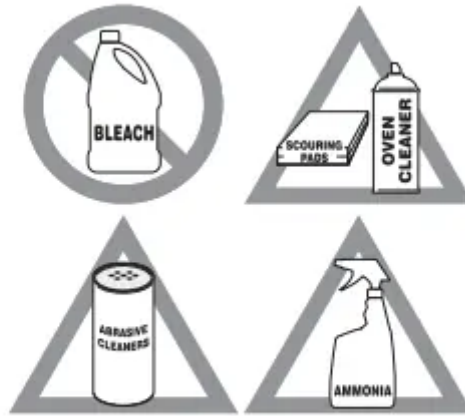
The U.S. Department of Agriculture states, "\*\*Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

## 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 19: 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 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	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



broiler pan and insert Porcelain door liner Porcelain body parts	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.
Self-cleaning oven interior	Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See "Self Clean (models A and C)" on page 26.
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.
Coil surface elements and drip bowls	See "Surface elements and drip bowls" on page 32.

## 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 20: Coil element

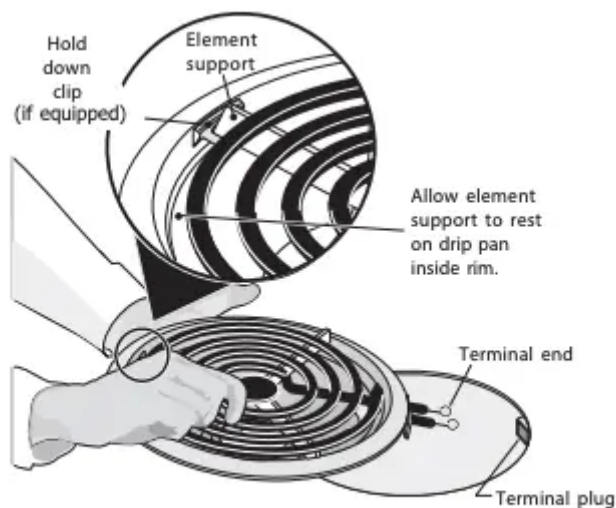
### CAUTION

- 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.

### 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 21: 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**

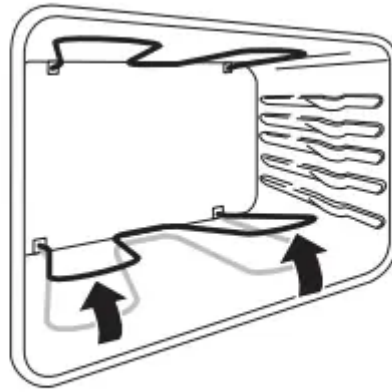
- Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.
- Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may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

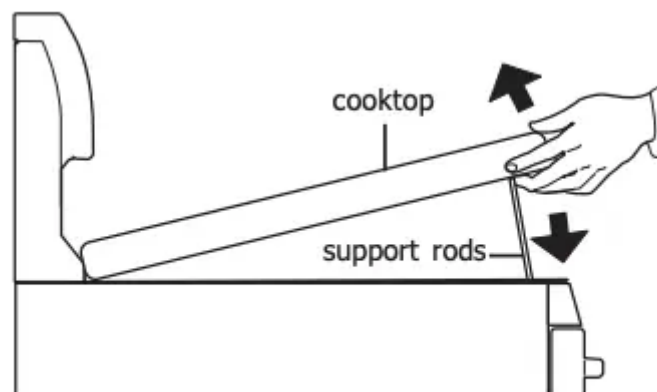


**Figure 22: Lift bake element**

### 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 23: Lifting cooktop**

#### To raise the cooktop for cleaning (some models)

1. Grasp the sides and lift from the front (See Figure 23). 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:

**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down

### To remove the oven door

- 1. Open oven door completely, horizontal with floor (See Figure 24).
- 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 25). 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 26).
- 4. Close the door to approximately 10 degrees from the door frame (See Figure 26).
- 5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 27).

### 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 26).
- 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 26 and Figure 27). 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 24).
- 4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges

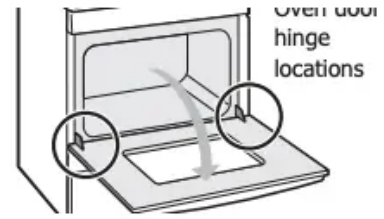


Figure 24: Door hinge location

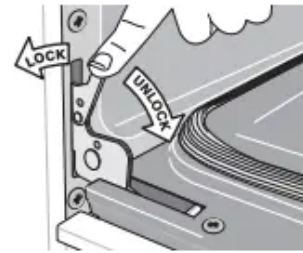


Figure 25: Door hinge locks

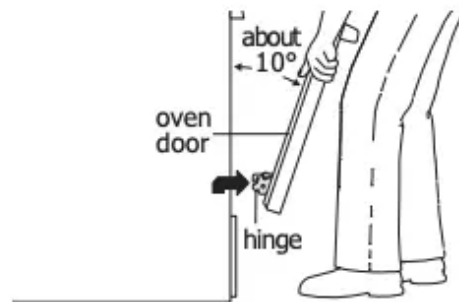


Figure 26: Holding door for removal

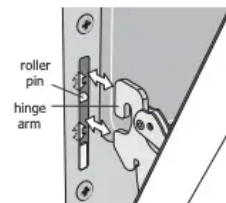


Figure 27: Replacement and location of hinge arm and roller pin

to the locked position (See Figure 25).

- 5. Close the oven door.

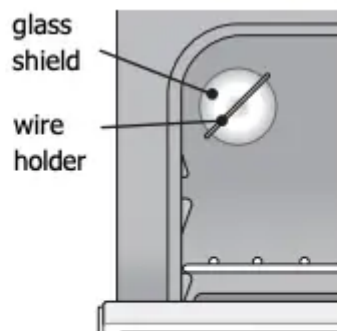
## Replacing the Oven Light

**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 28).

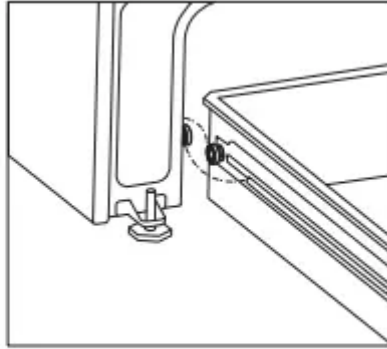
1. Turn electrical power off at the main source or unplug the appliance.
2. Remove the interior oven light shield after removing the wire holder by carefully moving the wire to the side of the glass shield. The tension from the wire holds the glass shield in place.
3. Pull the shield straight out. Do 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.



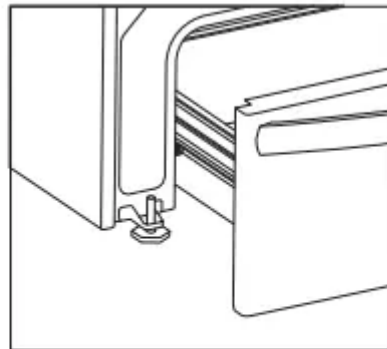
**Figure 28: Oven light protected by glass shield**

## To 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.



**Figure 29: Open storage drawer**



**Figure 30: Closed storage 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><b>Cookies and biscuits burn on the bottom.</b></p> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into oven before oven is preheated.</li> <li>• Oven rack is overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to desired temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven.</li> <li>• Use a medium weight shiny baking sheet.</li> </ul>
<p><b>Cakes too dark on top or bottom</b></p> 	<ul style="list-style-type: none"> <li>• Cakes put in oven before oven is preheated.</li> <li>• Rack position too high or too low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F (13°C) lower than recommended.</li> </ul>
<p><b>Cakes not done in center</b></p> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> <li>• Glass cookware slow heat conductor.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F (13°C) lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.</li> <li>• Reduce temperature and increase cook time or use shiny bakeware.</li> </ul>
<p><b>Cakes not level.</b></p> 	<ul style="list-style-type: none"> <li>• Oven not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> <li>• Oven light left on while baking.</li> </ul>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.</li> <li>• Do not use pans that are dented or warped.</li> <li>• Do not leave the oven light on while baking.</li> </ul>
	<ul style="list-style-type: none"> <li>• Oven too cool.</li> </ul>	

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



- Oven overcrowded.
- Oven door opened too frequently

- 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
<p><b>Entire appliance does not operate.</b></p>	<p>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.</p>

### Oven Problems



<p><b>Poor baking results.</b></p>	<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 29 if you feel the oven is too hot or too cool.</p>
<p><b>Flames inside oven or smoking from oven vent.</b></p>	<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 24.</p>
<p><b>Oven smokes excessively when broiling.</b></p>	<p>Incorrect setting. Follow the "Setting Broil" instructions on page 24.</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>
<p><b>Oven control panel beeps and displays any F or E code error.</b></p>	<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, 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.</p>
<p><b>Oven portion of appliance does not operate.</b></p>	<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 19.</p> <p>Be sure the oven controls are set properly for the desired function. See "Setting Oven Controls" 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>
<p><b>Cooktop Problems</b></p>	
<p><b>Surface element is too hot or not hot enough.</b></p>	<p>Incorrect surface control setting. Adjust power level setting.</p>
<p><b>Surface element does not heat or</b></p>	<p>Be sure the correct surface control knob is turned on for the element needed.</p>



<p><b>does not heat evenly.</b></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>
<p><b>Drip bowls are pitting or rusting.</b></p>	<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>
<p><b>Drip bowls have changing or distorting colors.</b></p>	<p>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.</p>
<p><b>Self Clean Problems</b></p>	
<p><b>Self clean does not work.</b></p>	<p>Oven control not set properly. See “Self Clean (models A and C)” on page 26.</p>
<p><b>Oven racks discolored or do not slide easily.</b></p>	<p>Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer’s instructions. Rinse with clean water, dry, and replace in oven.</p>
<p><b>Soil not completely removed after self clean.</b></p>	<p>Self clean was interrupted. Review instructions on “Self Clean (models A and C)” on page 26.</p> <p>Excessive spills on oven bottom. Remove excessive spills before starting self clean.</p> <p>Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.</p>
<p><b>Other Problems</b></p>	



<p><b>Appliance is not level.</b></p>	<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>
<p><b>Cannot move appliance easily. Appliance must be accessible for service.</b></p>	<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>
<p><b>Oven light does not work.</b></p>	<p>Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 36.</p>

**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.

