

## Before Setting Oven Controls

### Oven vent location

The oven vent is located below the control panel (Refer to Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block the oven vent.

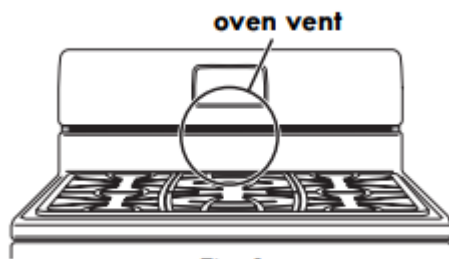


Fig. 1

### Removing, replacing, and arranging racks

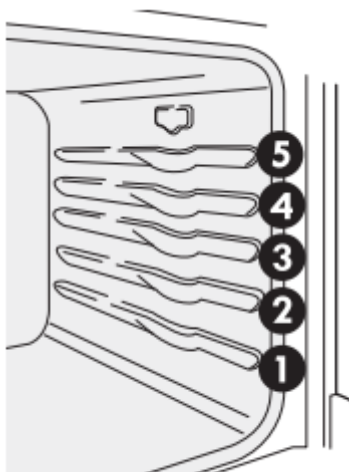


Fig. 2

**Arrange** - Always arrange the oven racks when the oven is cool (prior to operating the oven).

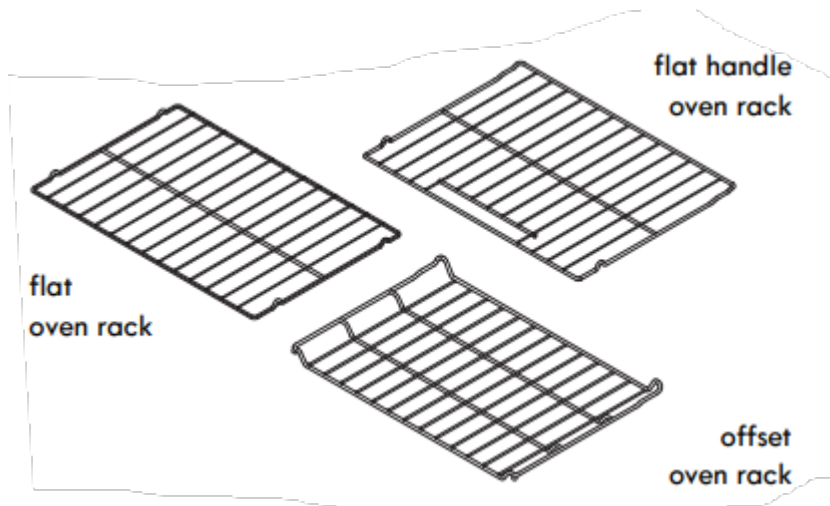
**Remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

**Replace** - fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

Recommended oven rack positions by food type: (Refer to Fig. 2 for oven rack positions)

Food type	Position
Broiling	See broil
Cookies, cakes, pies, biscuits & muffins	2 or 3
Frozen pies, angel food cake, yeast, bread and casseroles	1 or 2
Small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1

### Types of oven racks

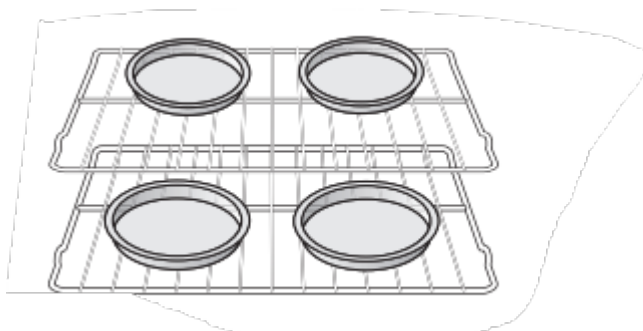


The flat oven rack or flat handle oven rack (on some models) may be used for most cooking needs.

The offset oven rack (on some models) will place the base of the rack about 1/2 of a rack position lower than a flat oven rack. This feature provides several additional possible oven rack positions.

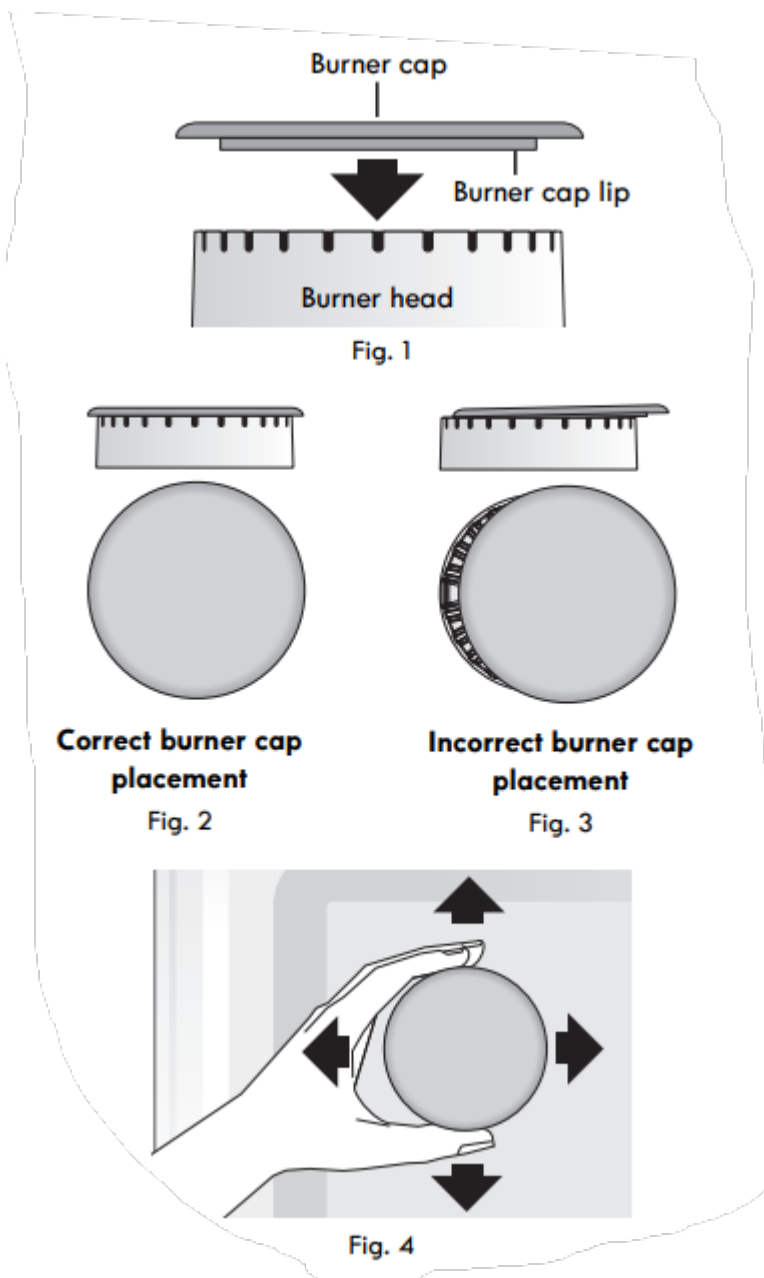
### Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food.



## Before Setting Surface Controls

Check burner cap placement before operating the surface burners



It is very important to be sure that all surface burner caps and burner grates are properly installed and in the correct locations BEFORE operating the cooktop burners.

Remember:

- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are seated firmly and rest level on top of burner heads.
- For proper flow of gas and ignition of burners DO NOT allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.

On round style burners, the burner cap lip (See Fig. 1) should fit snug into the center of burner head and rest level. Refer to Figs. 2 & 3 for correct and incorrect burner cap placement. Once in place, you may check the fit by gently sliding the burner cap from side to side (Fig. 4) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click. Please note that the burner cap should NOT move off the center of the burner head when sliding from side to side.

Check and be sure that all oval style (some val models) burner caps are correctly in place on oval burner heads

### **Installing burner grates**

Make sure the burner grates are properly placed on the cooktop before using the surface burners. The grates are designed to rest inside the recess on the cooktop.

To install burner grates, place grates flat-side down and align into the cooktop recess. Grates should rest flush against each other and against the sides of the recess

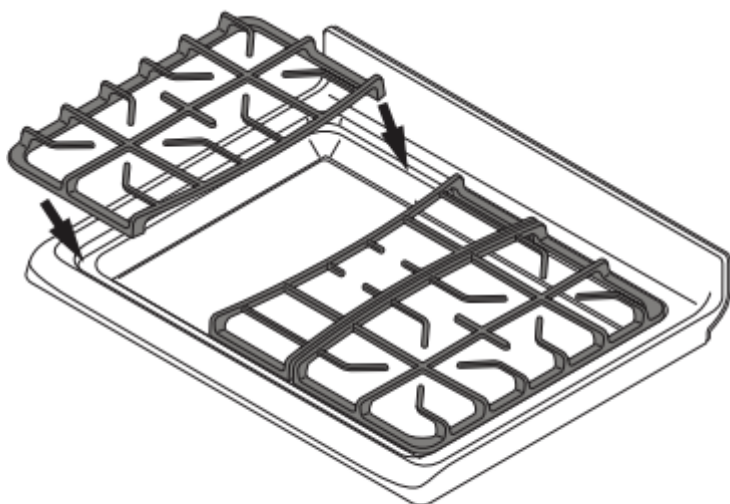


Fig. 5

### **Using proper cookware**

Important: DO NOT place aluminum foil, or ANY material that can melt on the range cooktop. If these items melt they may damage the cooktop

For best cooking results, cookware should have flat bottoms that rest level on the burner grate. Before using cookware, check for flatness by rotating a ruler across the bottom of the cookware (Fig. 1).

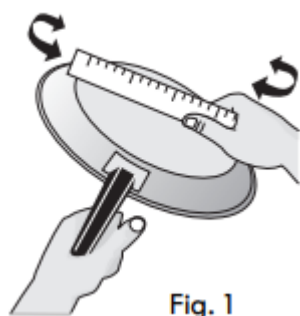


Fig. 1

Please note: The size and type of utensil used, and the amount and type of food being cooked will influence the burner flame setting needed for best cooking results

### **Cookware material types**

The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting).

Copper - Excellent heat conductor but discolors easily.

Stainless - Slow heat conductor with uneven cooking results.

Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however 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

### **Setting proper burner flame size**

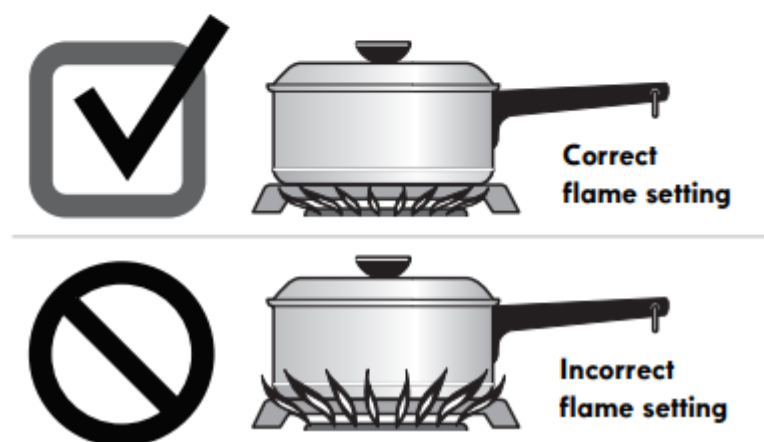
For most cooking; start on the highest setting and then turn to a lower setting to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking (Fig. 2)

For deep fat frying; use a thermometer and adjust the surface knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be under cooked. Do not attempt to deep fat fry too much food at once as the food will neither brown or cook properly.

Flame size*	Type of cooking
High flame	Start most foods; bring water to a boil; pan broiling.
Medium flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low flame	Keep foods cooking; poach; stewing.

Fig. 2

\*These settings are based for medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.



## Setting Surface Controls

### Setting surface burners

Your gas appliance may be equipped with different sized surface burners. The ability to heat food quicker and in larger volumes increases as the burner size increases. It is important to select cookware that is suitable for the amount and type of food being prepared.

The smaller SIMMER burner (on some models) is best suited for simmering delicate sauces, etc.

The standard size burners may be used for most surface cooking needs. Some models are equipped with a center burner.

The larger POWER burners (on some models) or TURBO BOIL burner (on some models) are recommended for bringing large quantities of liquid to temperature and when preparing larger quantities of food.

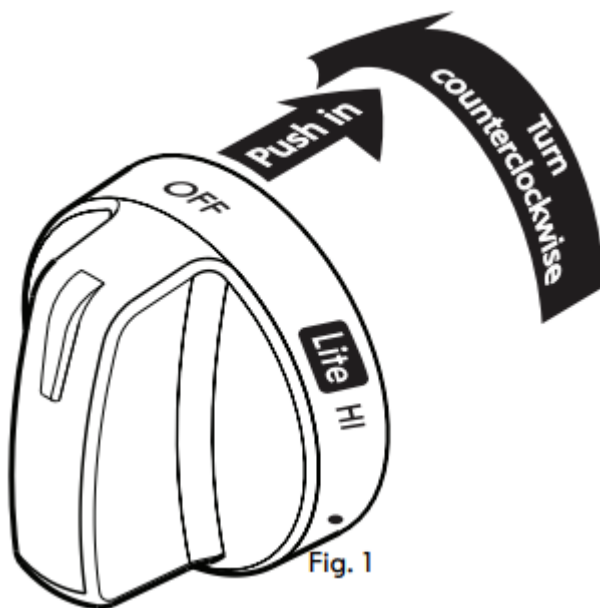
### To set surface burners:

1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil sets stable on the burner grate.

2. Push the desired surface control knob in and turn counterclockwise out of the OFF position (Fig. 1).
3. Release the surface control knob and rotate to the LITE position. Visually check that the burner has lit.
4. Once the burner has a flame, push the control knob in and turn counterclockwise to the desired flame size. Use the control knob markings and adjust the flame as needed.

**Important notes:**

- DO NOT cook with the surface control knob left in the LITE position. The electronic ignitor will continue to spark if the control knob setting remains in the LITE position .
- When setting any surface control knob to the LITE position, all electronic surface ignitors will spark at the same time. However, only the surface burner you are setting will ignite.
- NEVER place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This can cause uneven heating results.
- In the event of an electrical power outage, the surface burners can be lit manually. Use caution when lighting surface burners manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. After burner lights push in and turn knob to desired setting.
- When operating the oven, it is possible for residual heat from the oven to build-up and over time to eventually transfer to the surface control knobs located directly above the oven door.

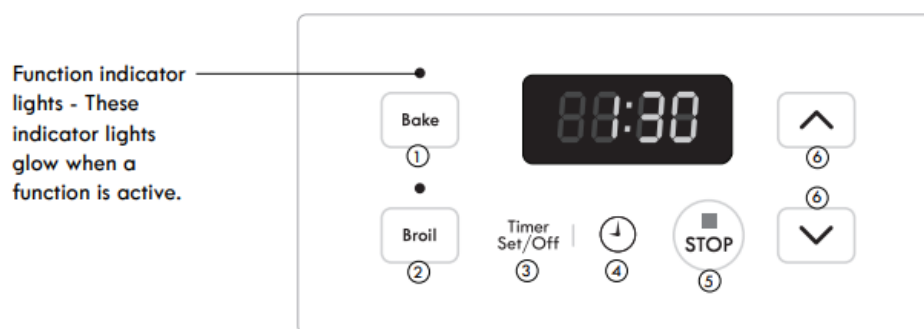


## Home Canning

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 quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- 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.
- 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.

## Oven Controls



### Oven control keypads




1. Bake - Use to select Bake function.
2. Broil - Use to select variable broil function.
3. Timer Set/Off - Use to set or cancel the timer. Timer Set/Off is used to set the continuous bake feature.
4. Clock - Use to set the time of day.
5. STOP - Use to cancel any active oven function except clock or timer.
6. Up / Down arrow key pads - Use with the function key pads to accept settings and to adjust temperature and times.

## Setting 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".

You must set the clock for the time of day before using the appliance.



### To set the clock

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


## Changing temperature display mode (°F or °C)

The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The display may be changed to show either Fahrenheit or Celsius oven temperatures.

### To change temperature display mode from °F to °C (Celsius) or from °C to °F (Fahrenheit):

1. Press and hold Broil key pad (for 6-8 seconds) until F or C appears in the display. At this time the display will show the current temperature display mode whether set for F or C. Before proceeding read the notes below.
2. Press either  or  key pad to toggle between F (Fahrenheit) or C (Celsius) mode choices. C
3. To accept the change, wait until the oven control provides the acceptance beep (See Notes below).
4. The display will return to the time of day with the temperature display mode changed the next time the oven is set for Bake or Broil.

### Important notes:

If at any time during the process of changing the temperature display mode you decide not to change the mode, press the  key pad once before the acceptance beep.



The temperature display mode cannot be changed when Bake or Broil is active.

## Setting Timer

The timer may be set from 1 minute to 11 hours and 59 minutes.

### To set the timer:



1. Press Timer Set/Off.

2. Press the  to increase the time in one minute increments. Press and hold the  to increase the 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 has run out, the timer will sound a 3 second tone . 0:00 will show in the display until Timer Set/Off is pressed.

Important notes:

The Timer will not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or when Bake or Broil is active.

If another feature is active when the Timer is running, the minute timer will show in the display. To view information about other active features, press the key pad for that feature.







**To change the time remaining in Timer:** While the timer is active, press and hold the  or  key pad to increase or decrease the time remaining.


**To cancel the Timer before the set time has run out:** Press Timer Set/Off key pad once.

## Setting Bake



The oven may be programmed to Bake at any temperature from 170°F to 550°F (77°C to 287°C). The factory preset bake temperature is 350°F (177°C)

### To set Bake

1. Press Bake key pad. — — — appears in display.
2. Within 5 seconds, press  or  key pad. The display will show 350°F (177°C). By pressing and holding  or  key pad, the temperature can be adjusted in 5°F increments (1°C if the control is set to display Celsius)
3. As soon as the  or  key pad is released, the oven will begin preheating to the selected temperature. As a reminder the control will beep when the oven reaches the set baking temperature.

Important notes: To cancel Bake at any time press the  key pad.

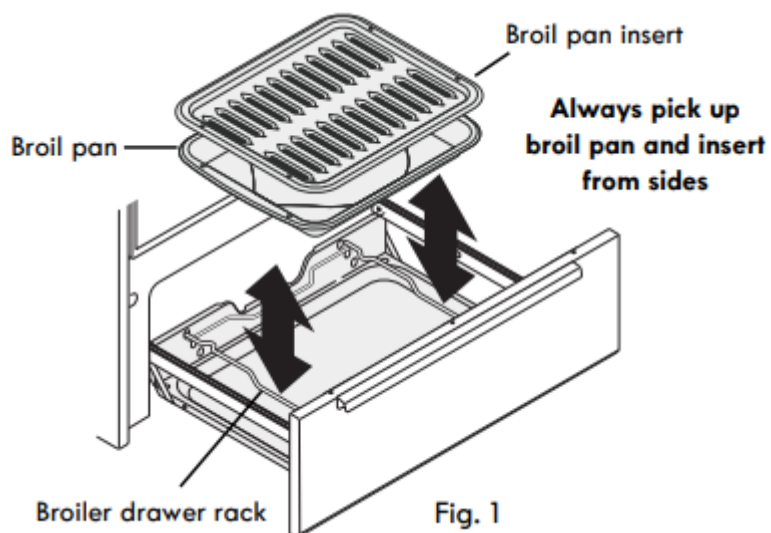
### To change the oven temperature after Bake has started:

1. Press Bake key pad once. Visually check the bake temperature and that it needs to be changed
2. Press  or  key pad to increase or decrease the set temperature to the desired new oven temperature

## Setting Oven Controls

### Broil

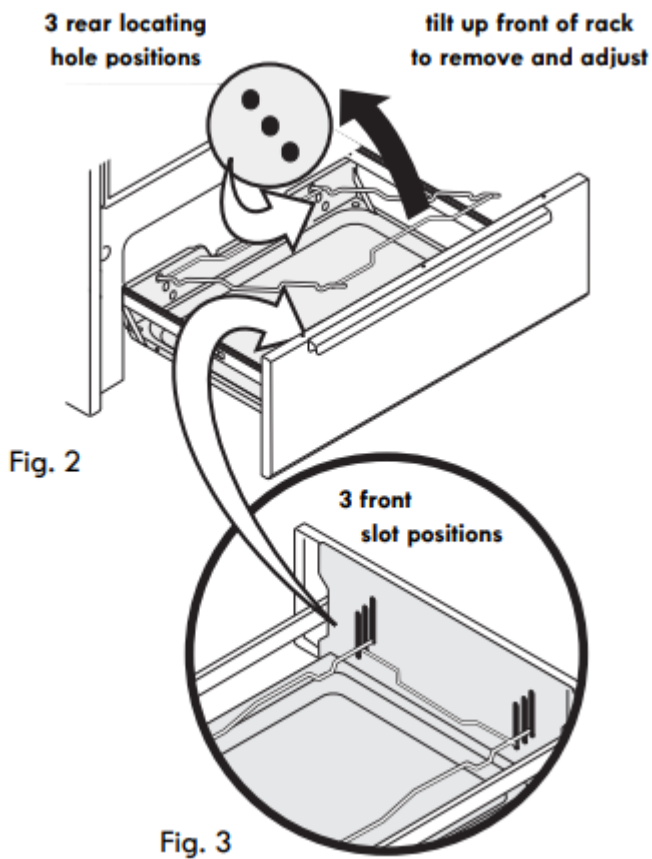
Use the Broil feature to cook meats that require direct exposure to flame heat for optimum browning. Use the broiler drawer and rack along with the broil pan and insert when broiling. The broiler drawer offers 3 different broil rack positions.





Important notes:


For medium doneness, position the broiler rack close to the oven burner (upper or middle positions). For well-done foods such as chicken, lobster tails or thick cuts of meat, position rack further away from oven burner (lower position).

For optimum browning, close broiler drawer and preheat broiler 5 minutes before adding food



To set broil:



1. Slide broiler drawer out until drawer stops.
2. Remove broiler pan and insert (See Fig. 1).
3. If needed, reposition broiler rack in broiler drawer while the range is still cool. Be sure to read broiler rack position recommendations (See Notes). Notes
4. If needed, change broiler rack position by tilting front of rack up & pulling rack completely out from locating holes in rear of broiler drawer (See Fig. 2). Reposition back of rack in one of 3 locating holes and allow front of rack to slide down into the corresponding slots in front of broiler drawer (Fig. 3). Be sure rack is level before broiling.
5. Place insert on broiler pan and place prepared food on insert. Place broiler pan and insert with food into broiler on drawer rack as shown (See Fig. 1). Slide broiler drawer completely into range.
6. Press Broil key pad.
7. Press the  or  key pad until the desired broil setting level appears in the display. nor is for normal, hi for high and lo is for low setting. Most foods can be broiled at the hi broil setting. Select the lo broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.
8. Broil on one side until food is browned; turn and broil on other side.

9. When finished broiling or to cancel broil at any time press  key pad.



### Adjusting 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.

To adjust oven temperature:

1. Press & hold the Bake key pad Bake and release after the display shows the factory temperature setting of 00. If the oven temperature has been previously adjusted from the factory setting, the latest adjusted value will appear in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the  key pad. You may also adjust the oven temperature downward in 5°F increments with each press of the  key pad (total adjustment range is +35°F to -35° F).
3. To accept the change, wait until the oven control provides the acceptance beep (See Notes).
4. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

Important notes:

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the key pad once before the acceptance beep tone.
- The oven temperature adjustment feature can not be modified if Bake or Broil is active.
- The oven temperature adjustment may be made if your oven control has been set for °C (Celsius) temperature display mode. In this case each press of the  or  key pad will adjust in 1°C increments upward maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.
- 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°F from actual temperatures.

### Operating oven light (on some models)

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.

If your model is equipped with an interior oven light, the light is located at the upper left rear wall of the oven interior. To replace the interior oven light, see the Care & Cleaning section for more information.



## CARE AND CLEANING



Surface Type	Recommendation
Control knobs Painted body parts Painted decorative trim Aluminum, plastic or vinyl trim	<p>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position. Grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft, then push knob into place</p>
Control panel Control keypad membrane Decorative trim (some models)	<p>Before cleaning the control panel, turn all controls off, activate oven lockout (on some models), and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a cloth or sponge. Be sure to squeeze excess water from cloth or sponge before wiping control panel, especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a cloth or sponge and be sure to squeeze excess water from cloth or sponge before wiping the control panel.</p>
Oven interior & door liner  Porcelain enamel broil pan and broil pan insert (some models)	<p>Gentle scrubbing with a soapy no-scratch cleaning pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled no-scratch cleaning pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.</p> <p>The oven interior is porcelain coated and safe to clean with oven cleaners following manufacturer's instructions. 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 oven temperature sensing bulb. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the range. Clean any soils from oven frame and door liner outside the oven door gasket. Clean with hot, soapy water. Rinse using clean water and a cloth. For additional cleaning information see General cleaning in the Care &amp; Cleaning section.</p>
Oven racks	



Surface Type	Recommendation
	Remove oven racks from oven cavity before starting Self Clean. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and then replace in oven.
Oven door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner 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.
Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a dishcloth. Rinse and dry using clean water and a cloth.
Black Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a dishcloth. Rinse and dry using clean water and a cloth.
Cooktop surface Surface burners Burner grates	Do not use spray oven cleaners on the cooktop. See Cleaning the cooktop and burner grates instructions provided in the Care & Cleaning section.

## General cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

### **Follow these cleaning precautions:**

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

**Cleaning porcelain enamel oven and broiler drawer:** The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

### **To remove heavy soil:**

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. DO NOT mix ammonia with other cleaners.
3. Clean any 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. Clean with hot, soapy water. Rinse well using clean water and a cloth

### **Aluminum foil and utensils**

- 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 burners 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, the utensil may be damaged or destroyed.

### **Cleaning oven bottom (some models)**

The oven bottom is porcelain enamel and on some models may be removed for easier cleaning.

Gentle scouring with a soapy nonabrasive plastic scrubbing pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia.

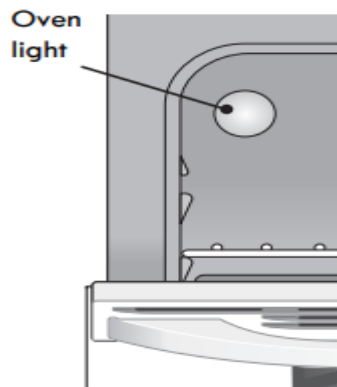
If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non abrasive scouring pad. Rinse and wipe dry with a clean cloth.

### **Replacing oven light (some models)**

#### **To replace the oven light :**

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).

4. The clock will then need to be reset. To reset see “Setting clock”.



### **Cleaning the cooktop and surface burners**

Routinely clean the cooktop. Wipe with a clean, damp cloth and wipe dry to avoid scratches.

Keeping the surface burner head ports and slots clean will prevent improper ignition and an uneven flame. See the following sections for more instructions.

### **Cleaning recessed and contoured areas of cooktop**

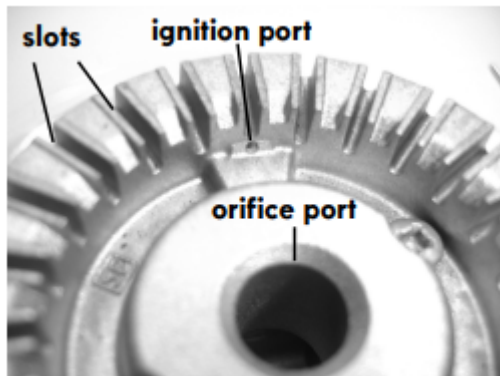
If a spill occurs on or in the recessed or contoured areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.

### **Cleaning surface burner grates**

- Clean only after the grates are completely cool.
- Use nonabrasive plastic scrubbing pad and mild abrasive cleanser or clean in the dishwasher.
- Food soils containing acids may affect the finish. Clean immediately after the grates are cool.
- Thoroughly dry grates immediately following cleaning.

### **Cleaning burner caps**

- Remove caps from burner heads after they have cooled.
- Clean heavy soils with a plastic scrubbing pad and absorbent cloth.
- Thoroughly dry burner caps immediately following cleaning including the bottom and inside of cap.
- Do not use abrasive cleaners. They can scratch porcelain.
- Do not clean burner caps in the dishwasher.
- Do not operate surface burners without burner caps properly in place. Read important notes.



**Fig. 1 - Cooktop burner head**

### **Cleaning surface burner heads**

For proper gas flow it may be necessary to clean the burner head and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe up using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Any spill on or around the electrode must be carefully cleaned. Take care not to hit the electrode with anything hard or it could be damaged.

### **To clean the burner head ignition ports**

Each burner head has a small ignition port located as shown. Should you experience ignition problems it may be that this port hole is partially blocked with soil. With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port (See Fig. 1; round style shown; oval burner on some models not shown).

### **Important notes:**

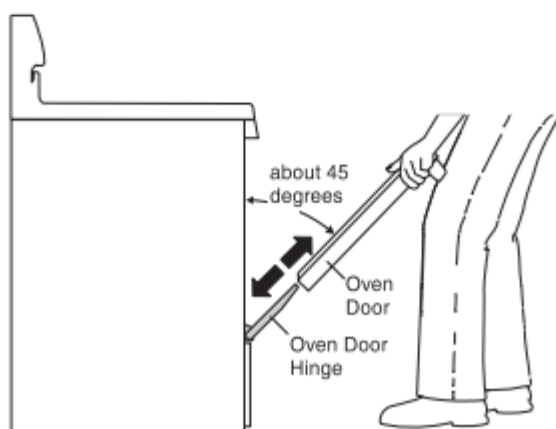
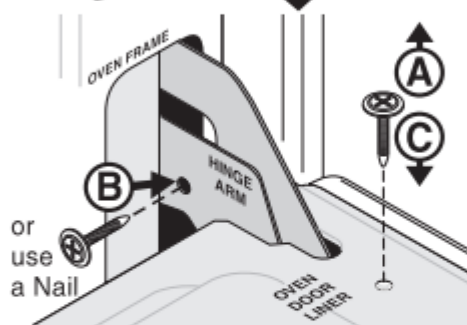
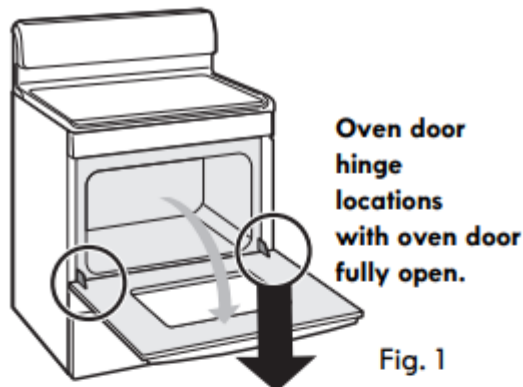
- The surface burner heads are secured to the cooktop and must be cleaned in place on the cooktop.
- Always keep the surface burner caps in place whenever a surface burner is in use.
- When replacing the burner caps, be sure the burner caps are seated firmly on top of the burner heads.
- For proper flow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

### **Removing and replacing lift-off oven door**

#### **To remove oven door:**

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See A Fig. 2).

3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See B Fig. 2).
4. Close oven door until the door stops, (do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle (See Fig. 3).
6. To clean oven door, follow the instructions provided listed in the cleaning chart under “oven door”.



### **To replace oven door:**

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.
5. Reinstall the 2 screws into the door liner (See C Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.

### **Special care instructions**

Most oven doors contain glass that can break. Follow these recommendations:

- Do not close the oven door until all the oven racks are fully in place inside the oven cavity.
- 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.

## **BEFORE YOU CALL**


Before you call for service, review the following list. It may save you time and expense.



<b>Problem</b>	<b>Solution</b>
<p>Poor baking results.</p>	<ul style="list-style-type: none"> <li>• Many factors affect baking results. Make sure the proper oven rack is used. Center food in the oven and space pans to allow air to circulate. Preheat the oven to preheat to the set temperature before placing food in the oven. Adjust the recipe's recommended temperature or baking time. If the oven is too hot or cool, see Adjusting oven temperature in Setting Oven Controls section.</li> </ul>
<p>Entire appliance does not operate.</p>	<ul style="list-style-type: none"> <li>• The time of day is not set. The time of day must first be set in order for the oven to operate. See Setting the clock in Setting Oven Controls section.</li> <li>• Make sure power cord is plugged properly into outlet.</li> <li>• Electrical power outage. Check house lights to be sure. Call your local utility company for service outage information.</li> <li>• Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (see back cover).</li> </ul>
<p>Oven portion of appliance does not operate.</p>	<ul style="list-style-type: none"> <li>• Be sure regulator gas valve is turned to ON. See installation instructions.</li> <li>• The time of day is not set. The time of day must first be set in order for the oven to operate. See Setting clock in Setting Oven Controls section.</li> <li>• Be sure the oven controls are set properly for the desired function. See Setting Oven Controls section and review instructions for the desired cooking mode in this manual or see "Entire appliance does not operate" in this chapter.</li> </ul>
<p>Surface burners do not ignite.</p>	<ul style="list-style-type: none"> <li>• Surface control knob was not completely turned to LITE. Push in &amp; turn surface control knob to LITE until burner ignites and then turn control knob to desired flame size.</li> <li>• Burner ports are clogged. With the burner OFF, use a small-gauge needle to burner head slots and ignition ports. See Cleaning the cooktop surface burners in the Care &amp; Cleaning section for additional cleaning instructions.</li> <li>• Range power cord is disconnected from outlet (electric ignition mode only). Be sure power cord is securely plugged into the power outlet.</li> <li>• Electrical power outage. Burners may be lit manually. See section on Manual Surface Controls.</li> </ul>



<p>Surface burner flame only part way around burner cap.</p>	<ul style="list-style-type: none"> <li>• Burner slots or ports are clogged. With the surface burner OFF, clean with a small-gauge wire or needle.</li> <li>• Moisture is present after cleaning. Lightly fan the flame and allow to operate until flame is full.</li> </ul>
<p>Surface burner flame is orange.</p>	<ul style="list-style-type: none"> <li>• Dust particles in main gas line. Allow the burner to operate a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt content in air.</li> </ul>
<p>Oven light does not work (on some models).</p>	<ul style="list-style-type: none"> <li>• Be sure the oven light is secure in the socket. Also see Replacing Oven Light in the Care &amp; Cleaning section.</li> </ul>



<p>Oven smokes excessively during broiling.</p>	<ul style="list-style-type: none"> <li>• Incorrect setting. Follow broil instructions in Setting Oven Controls.</li> <li>• Broiler drawer is open. Be sure broiler drawer is closed.</li> <li>• Meat too close to broil burner. Reposition the broiler drawer rack for proper clearance between the meat &amp; the burner.</li> <li>• Meat not properly prepared. Remove excess fat from meat. Cut off fatty edges to prevent curling, but do not cut into lean.</li> <li>• Broiler pan and insert wrong side up and grease not draining. Always insert on the broiler pan with ribs up &amp; slots down to allow grease to drain into pan.</li> <li>• Grease built up on drawer surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoke.</li> </ul>
<p>Flames inside oven or smoking from oven vent.</p>	<ul style="list-style-type: none"> <li>• Excessive spillovers in oven. For example this will happen for small or large amounts of grease left on the oven bottom. Wipe up excess spillovers before starting oven. If flames or excessive smoke are present, see Broil in Setting Oven Controls section.</li> </ul>
<p>Oven control panel beeps &amp; displays any F code error.</p>	<ul style="list-style-type: none"> <li>• Oven control has detected a fault or error condition. Press the error code. Try the Bake or Broil feature again. If the F code repeats, remove power from appliance, wait 5 minutes and then restore power to appliance and set clock for the time of day. Try the Bake or Broil feature again. If the fault recurs, press the  key pad to clear. Call 1-800-4-MY-HOME® for assistance (See back cover).</li> </ul>
<p>Appliance is not level.</p>	<ul style="list-style-type: none"> <li>• Be sure floor is level, strong &amp; stable enough to adequately support the appliance.</li> <li>• If floor is sagging or sloping, contact a carpenter to correct the floor.</li> <li>• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.</li> <li>• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square &amp; have sufficient room for appliance clearance.</li> </ul>

<p>Cannot move appliance easily. Appliance must be accessible for service.</p>	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly. Contact builder or contractor to make appliance accessible.</li> <li>• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.</li> <li>• Gas line is hard-plumbed. Have a flexible CSA International approved metal appliance connector installed.</li> </ul>
<p>Oven control beeps and displays F code error.</p>	<ul style="list-style-type: none"> <li>• Oven control has detected a fault or error condition. Press  to clear the error code. Try Bake or Broil function. If the F code error persists, remove power from appliance, wait 5 minutes and then repower and set clock with the correct time of day. Try Bake or Broil function.</li> </ul> <p>If the fault recurs, press  to clear and call 1-800-4-MY-HOME for assistance (See back cover).</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.

