

Operating Instructions

Using the gas surface burners

Before Lighting a Gas Burner

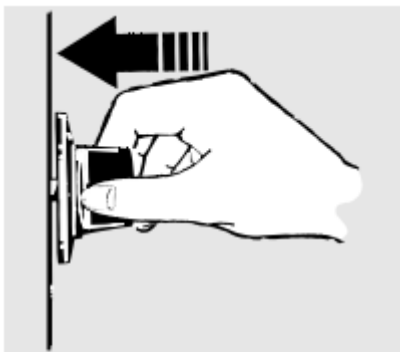
- If drip pans are supplied with your range; they should be used at all times.
- Make sure all burners are in place.
- Make sure all grates on the range are properly placed before using any burner.

After Lighting a Gas Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Light a Gas Surface Burner

Make sure all the surface burners are placed in their respective positions.



*Push the control knob in and turn it to the **LITE** position (on electric ignition models) or **HI** (on standing pilot models).*

Electric Ignition Models:

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

You will hear a little **clicking** noise— the sound of the electric spark igniting the burner.

Turn the knob to adjust the flame size.

If the knob stays at **LITE**, it will continue to click.

When one burner is turned to **LITE**, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

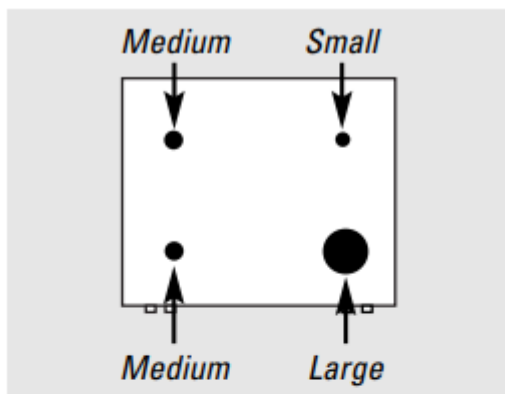
Standing Pilot Models:

Push control knob in and turn it to **HI** position. The burner should light within a few seconds.

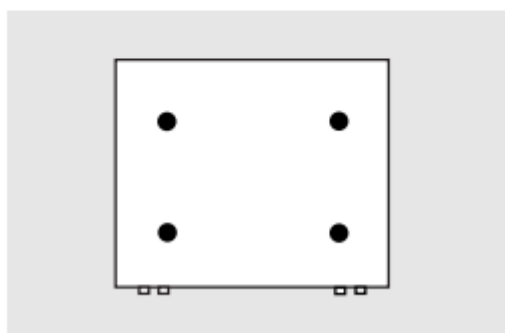
Turn the knob to adjust the flame size.

Flame will be almost horizontal and will lift slightly away from the burner when the burner is first turned on. A blowing or hissing sound may be heard for 30-60 seconds. This normal sound is due to improved injection of gas and air into the burner. Put a pan on the burner before lighting it, or adjust the flame to match pan size as soon as it lights, and the blowing or hissing sound will be much less noticeable.

On Ranges with Sealed Gas Burners



On some models.



On some models, the burners are all the same size and power.

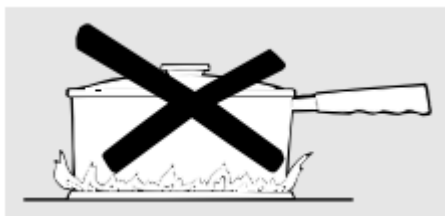
The smallest burner in the right rear position is the simmer burner. This burner can be turned down to a very low simmer setting. It provides precise cooking performance for delicate foods such as sauces or foods that require low heat for a long cooking time.



The medium (left rear and left front) and the large (right front) burners are the primary burners for most cooking. These general-purpose burners can be turned down from **HI** to **LO** to suit a wide range of cooking needs.

NOTE: *On some models, the burners are all the same size and power.*

How to Select Flame Size



For safe handling of cookware, never let the flames extend up the sides of the cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

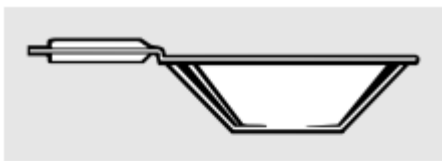
Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Stove Top Grills (on models with sealed burners)



Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable standards. This can be hazardous to your health.

Wok This Way (on models with sealed burners)



Use a flat-bottomed wok.



We recommend that you use a 14" or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

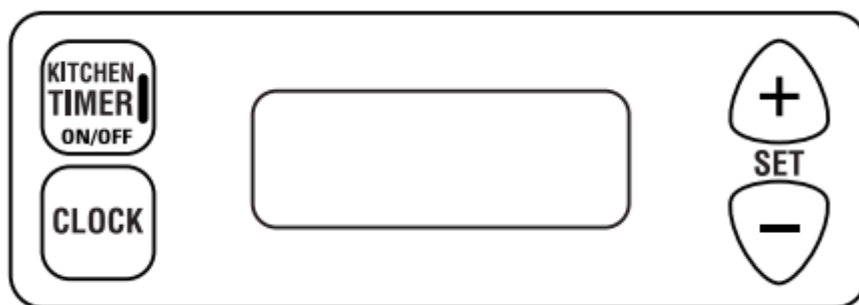
Only a flat-bottomed wok should be used.

Do not use a flat-bottomed wok on a support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be dangerous to your health.

In Case of Power Failure (electric ignition models)

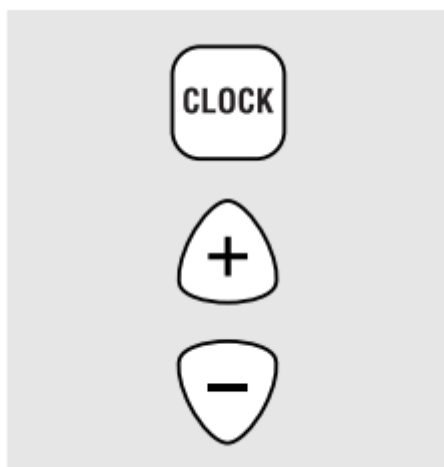
In case of a power failure, you can light the gas surface burners on your range with a match. Hold a lit match to the burner, then push in and turn the control knob to the LITE position. Use extreme caution when lighting burners this way. Surface burners in use when an electrical power failure occurs will continue to operate normally.

Using the clock and timer



You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.

To Set the Clock



NOTE: When you first plug in the range or after a power failure, the entire Clock/Timer display will light up.

1. Press the CLOCK pad.
2. Press and hold the + or – pad and the time of day will change 10 minutes at a time. To change the time by single minutes, give the pads short taps.
3. Press the CLOCK pad to start the clock.

To Set the Kitchen Timer



1. Press the KITCHEN TIMER ON/OFF pad.
2. Use the + and – pads to set the timer. Short taps on the + or – pad change the timer’s setting one minute at a time. Pressing and continuing to hold the + pad increases the setting 10 minutes at a time.
3. Once you have set your timer, press the KITCHEN TIMER ON/OFF pad to start timing.

As the timer counts down, a signal will indicate when one minute is left. After this signal, the display will count down in seconds. When time runs out, a final signal will sound. Press the KITCHEN TIMER ON/OFF pad to stop the signal.

To Change or Cancel the Kitchen Timer Setting

When the timer is counting down, use the + and — pad to change the remaining time, or press the **KITCHEN TIMER ON/OFF** pad to stop the timer. The timer cannot be cancelled unless you have fully completed “set timer” instructions above.

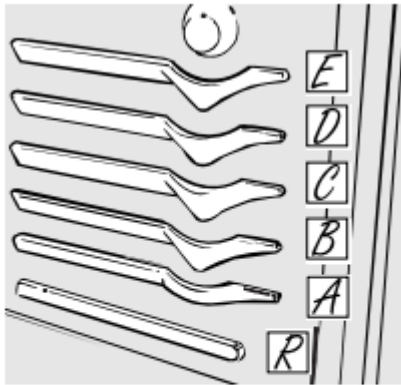
Display Clock While Kitchen Timer Is Operating

Pressing the **CLOCK** pad while the timer is operating will not interfere with the timer’s operation; the display will change to show the clock, but the timer will continue to count down and will still signal when time is up. Press the **KITCHEN TIMER ON/OFF** pad again to change the display back to show the timer.

Using the oven.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

Before You Begin...



*The oven has 5 rack positions.
It also has a special low rack
position (R) for extra large items,
such as a large turkey.*

The racks have stop-locks, so that when placed correctly on the rack supports (A through E), they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the rack out to the bump on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

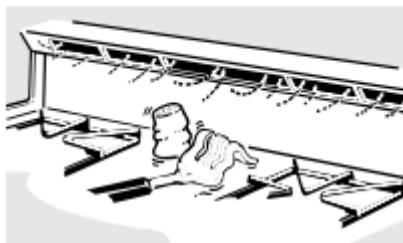
NOTE: The rack is not designed to slide out at the special low rack (R) position.

Oven Control

Your oven is controlled by a single **OVEN CONTROL** knob.

It will normally take 30-90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.

Oven Vent



*Plastic items on the cooktop may
melt if left too close to the vent.
Vent appearance and location vary.*

Your oven is vented through ducts at the rear of the range. Do not block these ducts when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burner be

uninterrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation—they may become hot.

- *Handles of pots and pans on the cooktop may become hot if left too close to the vent.*
- *Do not leave plastic or flammable items on the cooktop—they may melt or ignite if left too close to the vent.*
- *Do not leave closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.*
- *Metal items will become very hot if they are left on the cooktop, and could cause burns.*

Power Outage (electric ignition models)

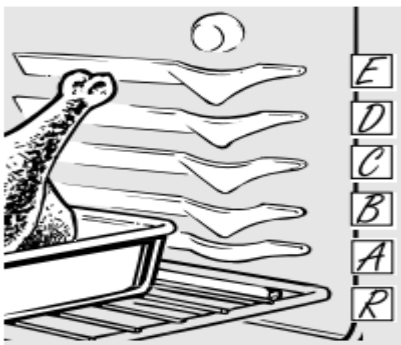
The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. This is because the flow of gas is automatically stopped and will not resume when power is restored until the glow bar has reached operating temperature.

Oven Light (on some models)

Use the switch on the **lower control panel** to turn the light on or off.

How to Set the Oven for Baking or Roasting



The oven has a special low rack (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when cooking a large turkey. The rack is not designed to slide out at this position.

Your oven is not designed for open-door cooking.

1. Close the oven door. Turn the OVEN CONTROL knob to the desired temperature.
2. Check food for doneness at minimum time on recipe. Cook longer if necessary.
3. Turn the OVEN CONTROL knob to OFF when baking is finished and then remove the food from the oven.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	B or C
Angel food cake, bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C
Casseroles	B or C
Roasting	R or A

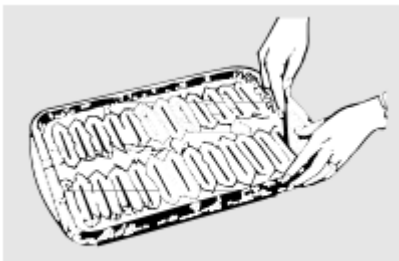
Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

For ovens without a preheat indicator light or tone, preheat 10 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. Pans should not touch each other or the walls of the oven. If you need to use two racks, stagger the pans so one is not directly above the other, and leave approximately 1½" between pans, from the front, back and sides of the wall.

Aluminum Foil



Cut slits in the foil just like the grid.

Never cover the oven bottom with aluminum foil.

You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Aluminum foil may also be used to catch a spillover. To do so, place a small sheet of foil on a lower rack several inches below the food.

Never entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

How to Set the Oven for Broiling

Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

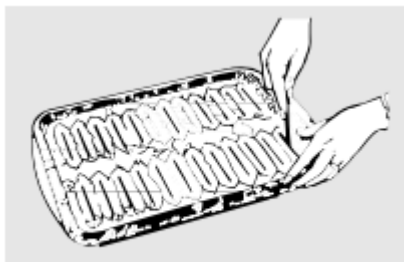
Your range has a compartment below the oven for broiling.

Both the oven and broiler compartment doors must be closed during broiling.

Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler grid and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

1. You can change the distance of the food from the heat source by positioning the broiler pan and grid on one of three rack positions in the broiler compartment—A (bottom of broiler compartment), B (middle) and C (top).
2. Preheating the broiler or oven is not necessary and can produce poor results.
3. If meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, the fat may be trimmed, leaving a layer about 1/8" thick.
4. Arrange the food on the grid and position the broiler pan on the appropriate rack in the oven or broiling compartment. Placing food closer to the flame increases exterior browning of the food, but also increases spattering and the possibility of fats and meat juices igniting.
5. Close the oven and broiler compartment door.
6. Turn the OVEN CONTROL knob to BROIL.
7. When broiling is finished, turn the OVEN CONTROL knob to OFF. Remove the broiler pan from the broiler compartment and serve the food immediately. Leave the pan outside the range to cool.

Aluminum Foil



Cut slits in the foil just like the grid.

You can use aluminum foil to line your broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Broiling Guide Suggestions

Both the oven and broiler compartment doors must be closed during broiling.

- Always use the broiler pan and grid that comes with your range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing juices.
- If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5-10 minutes only.
- When arranging the food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler compartment does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the rack at the next lowest rack position and increasing the cooking time given in this guide 1 1/2 times per side.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven.

These thermometers may vary 20-40 degrees.

NOTE: *This adjustment will not affect the broiling temperatures.*

To Adjust the Thermostat



(Appearance may vary)

1. Pull the OVEN CONTROL knob off the range and look at the back side.

2. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand. To raise the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob. To lower the temperature, move the top screw toward the left. Each click will change the oven temperature approximately 10°F. (Range is \pm 60°F. from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.
3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
4. Re-install knob on range and check performance.

The type of margarine will affect baking performance!

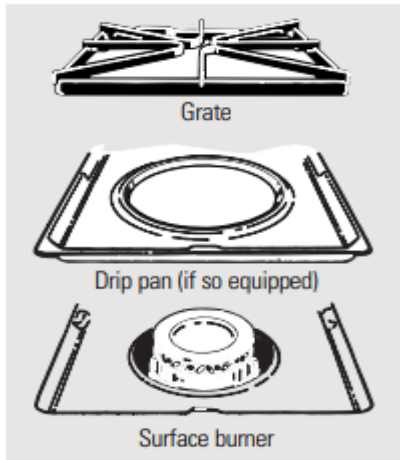
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

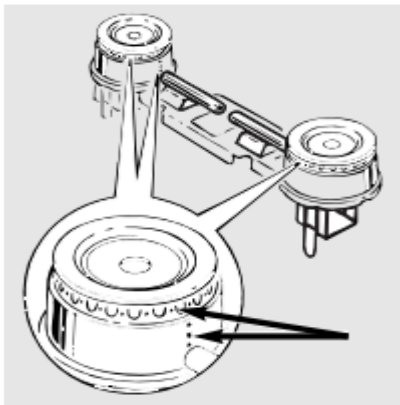
Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Care and cleaning

Standard Twin Burner Assemblies (on some models)



⚠ CAUTION:
Do not operate the cooktop without all burner parts, drip pans (if so equipped) and grates in place.



Clean these holes thoroughly on each burner.

On models with standard twin burners, the cooktop lifts up for easy access.

Turn all controls **OFF** before removing burner parts and drip pans (if so equipped).

The burner grates and drip pans (if so equipped) can be lifted off, making them easy to clean.

The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spills, which could clog these holes.

Wipe off surface burners. If heavy spillover occurs, remove the surface burners from the range. Burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.

To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and hot water. Soak the surface burner for 20-30 minutes.

For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the surface burner openings.

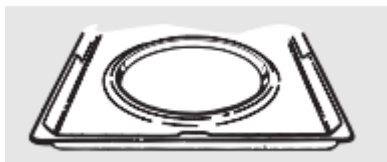
Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a sewing needle or twist-tie.

Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Check the flame pattern of each burner.

If the flames are "jumpy" (not steady), clean the holes again with a sewing needle or twist-tie.

Drip Pans (if so equipped)

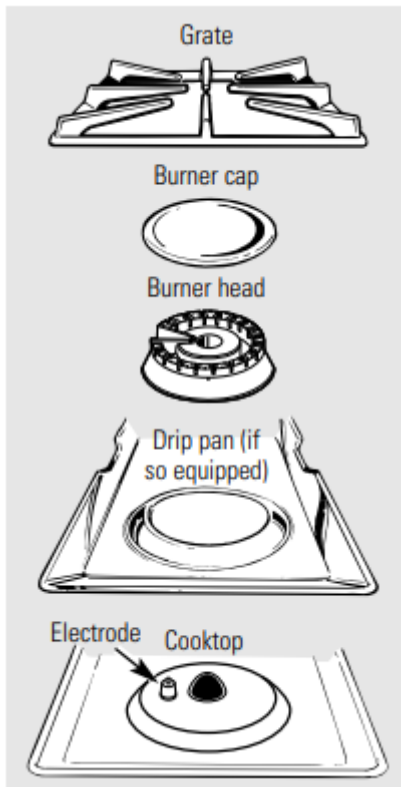


Remove the grates and lift out the drip pans. Drip pans can be cleaned in a dishwasher or by hand.

When replacing the drip pans, make sure they are in the correct position.

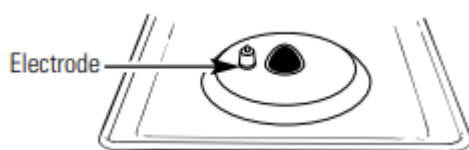
To get rid of burned-on food, place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

Sealed Burner Assemblies (on some models)



Turn all controls OFF before removing the burner parts and drip pans (if so equipped). The burner grates, caps, burner heads and drip pans (if so equipped) can be lifted off, making them easy to clean. The electrodes are not removable.

NOTE: Do not lift the cooktop. Lifting the cooktop on sealed burner models can lead to damage and improper operation of the range.



The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

Burner Grates

Lift out when cool. Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they are positioned securely over the burners.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

To get rid of burned-on food, place the grates in a covered container. Add 1/4 cup ammonia and let them soak several hours or overnight. Wash, rinse well and dry.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

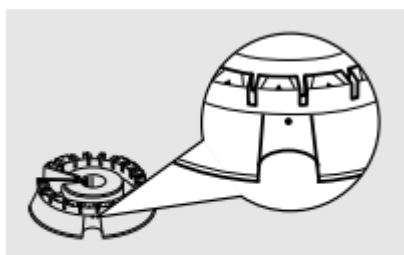
NOTE: Do not clean the grates in a self-cleaning oven.

Burner Caps and Heads (on sealed burners only)

Burner caps

Lift off when cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

Burner heads



Use a sewing needle or twist-tie to unclog the small hole in the burner head.

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.

The slits in the burner heads must be kept clean at all times for an even, unhampered flame.

Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

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

You should clean the burner caps and burner heads routinely, especially after bad spillovers, which could clog the openings in the burner heads. Lift off when cool.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

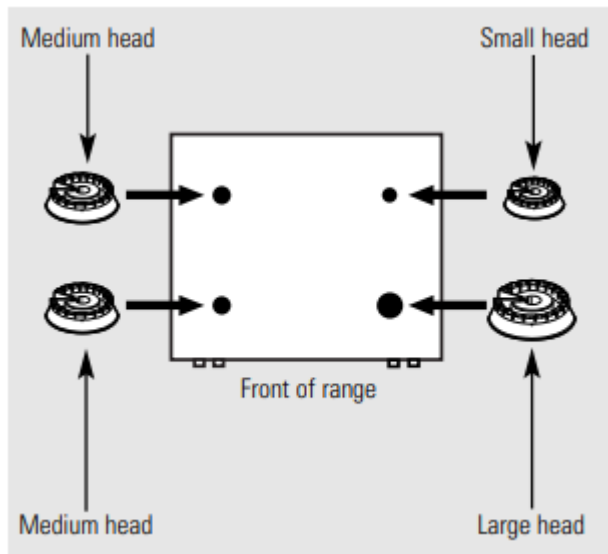
After cleaning

Before putting the burner caps and heads back, shake out excess water and then dry them thoroughly by setting in a warm oven for 30 minutes.

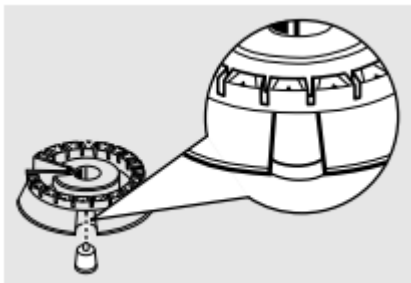
NOTE: Do not use steel wool or scouring powders to clean the burners

Replacement

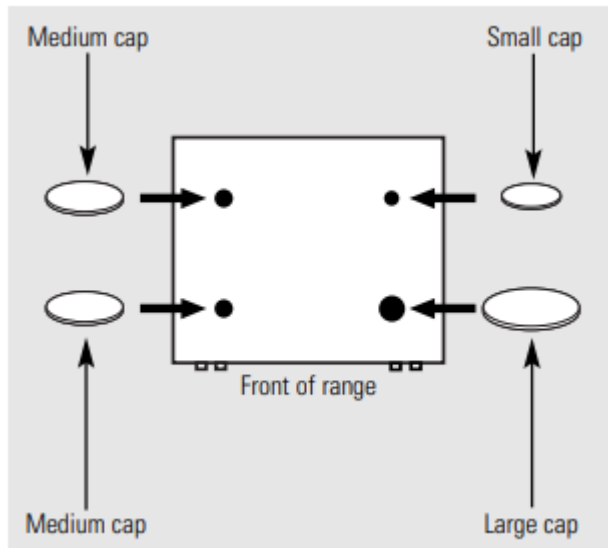
Replace burner heads over the electrodes on the cooktop, in the correct locations according to their size.



Make sure the slot in the burner head is positioned over the electrode.



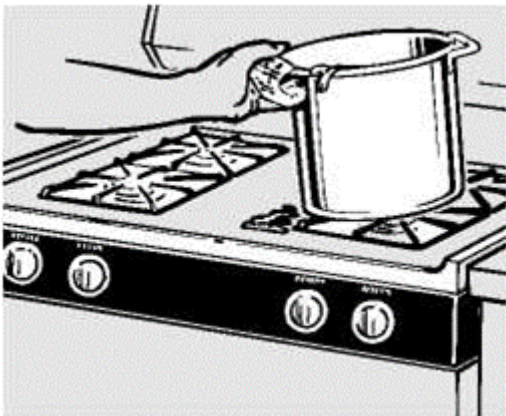
Replace the matching size caps onto the heads. There is one small, two medium and one large cap. Sizes are stamped into the bottom of the caps.



Make sure that the heads and caps are replaced in the correct locations.

NOTE: On some models, the burners are all the same size and power

Cooktop Surface



To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away. Foods with a lot of acid (tomatoes, sauerkraut, fruitjuices, etc.) or foods with high sugar content could cause a dull spot if allowed to set.

When the surface has cooled, wash and rinse. For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth.

Be careful when you clean the cooktop because the area over the pilot will be hot (on models with standing pilots).

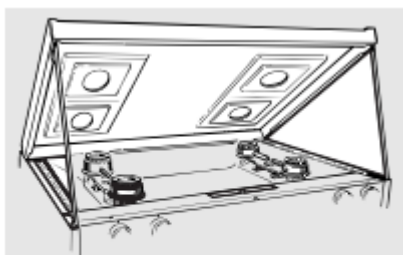
Stainless Steel Surfaces (on some models)



Do not use a steel-wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Lift-Up Cooktop (on models with standard twin burners)



Some models have dual support rods that will hold the cooktop up while you clean underneath it.

Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the cooktop may be lifted up.

NOTE: Do not lift the cooktop on sealed burner models. Lifting the cooktop can lead to damage and improper operation of the range.

To raise the cooktop:

1. Be sure the burners are turned off.
2. Remove the grates and drip pans (if so equipped).
3. Grasp the two front burner wells and lift up.

Clean under the cooktop with hot, soapy water and a clean cloth. If you removed your surface burners while cleaning, make sure they are properly seated when replacing them.

After cleaning, lower the cooktop (be careful not to pinch your fingers). Lower cooktop gently to avoid blowing out pilot flames (on standing pilot models).

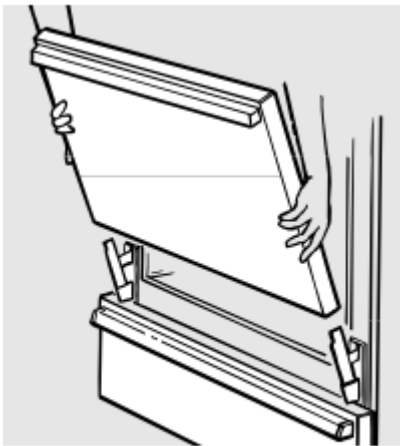
Replace drip pans (if so equipped) and grates.

Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door.

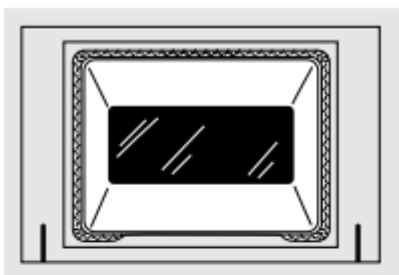
To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

NOTE: *Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.*



Lift the door straight up and off the hinges.

To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

To clean the inside of the door:

- Do not allow excess water to run into any holes or slots in the door.
- Because the area inside the gasket is cleaned during the self clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a soap-filled steel wool or plastic pad.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When the surface is cool, clean and rinse.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

Oven Bottom

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on.

This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as tomatoes, sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface and should be wiped up immediately.

We don't recommend using aluminum foil on the oven bottom. It can affect air flow if the holes are blocked and it can concentrate heat at the bottom of the oven, resulting in poor baking performance.

To clean up spillovers, use soap and water, an abrasive cleaner or soap-filled scouring pad. Remove the oven bottom for easier clean-up and to prevent damage to the continuous cleaning oven coating (on some models).

Broiler Pan and Grid

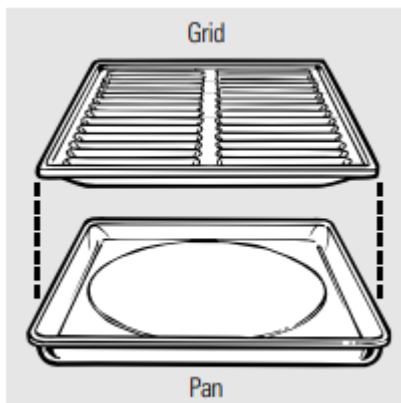
After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

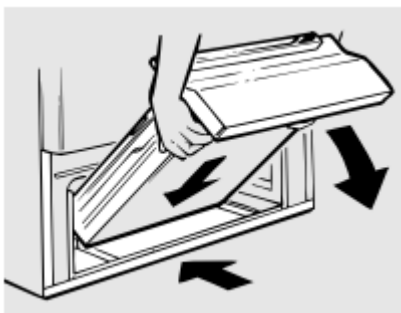
The broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.



Removable Broiler Drawer (on some models)



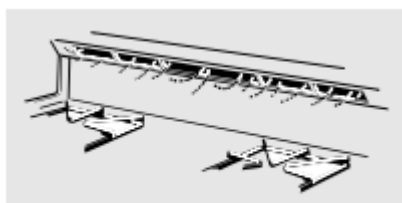
To remove:

1. When the broiler is cool, remove the grid and pan.
2. Pull the broiler drawer out until it stops, then push it back in about one inch.
3. Grasp the handle, lift and pull the broiler drawer out. Clean the broiler drawer with hot soapy water.

To replace:

Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed

Oven Air Vents

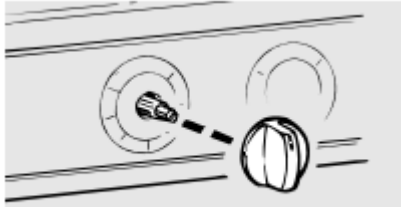


Vent appearance and location vary.

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range, under the kick panel or broiler drawer (depending on the model).

Lower Control Panel (Front Manifold Panel) and Knobs



Pull the knob straight off the stem.

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. Polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel— they will damage the finish.

Do not bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the gas valve shaft.

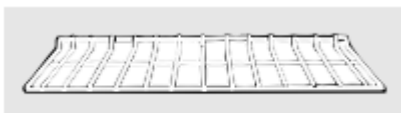
The control knobs may be removed for easier cleaning. Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.

Oven Racks

Clean the racks with an abrasive cleanser or scouring pad. After cleaning, rinse the racks with clean water and dry with a clean cloth.



Porcelain Oven Interior (on all models except continuous-cleaning models)

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soap-filled scouring pads may also be used. Do not allow food spills with a

high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup ammonia in a shallow glass pan and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

When necessary, you may use a commercial oven cleaner. Follow the package directions.

CAUTIONS about using spray-on oven cleaners:

- Be careful where the oven cleaner is sprayed.
- Do not spray oven cleaner on the electrical controls and switches (on some models) because it could cause a short circuit and result in sparking or fire
- Do not allow a film from the cleaner to remain on the temperature sensing bulb—it could cause the oven to heat improperly. (The bulb is located at the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the outside oven door, handles or any exterior surface of the oven, cabinet or painted surfaces. The cleaner can damage these surfaces.

Special Care of Continuous-Cleaning Oven Interior (on some models)

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch.

The Continuous-Cleaning Oven cleans itself while cooking. The oven walls are finished with a *special coating* that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes.

Use of such cleansers and/or the use of oven sprays will cause permanent damage.

If magnified, the surface would appear as peaks, valleys and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

Soil may not disappear completely and at

some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures. The oven bottom does not have the continuous cleaning oven coating and can be removed and cleaned with a commercial oven cleaner.

This special coating is not used on the oven racks, oven bottom or the inside of the oven door. Remove these to clean with a commercial oven cleaner to prevent damaging the Continuous-Cleaning Oven coating.

Make sure the oven bottom is in place before you turn the oven on for any reason.

Use care in removing and replacing the oven bottom and racks and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the porous finish on the oven walls.

To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove racks and cookware.
3. Soil visibility may be reduced by operating the oven at 400°F. Close the door and turn the OVEN CONTROL knob to 400°F. Time for at least four hours. Repeated cycles may be necessary before improvement in appearance is apparent.

REMEMBER: During the operation of the oven, the door and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven racks.

4. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges.

Do not rub or scrub with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and blot it with a clean sponge, starting at the edge of the ring and working toward the center.

The oven bottom has a porcelain enamel finish. The oven bottom comes out for cleaning away from the Continuous-Cleaning Oven.

The inside of the oven door has a porcelain enamel finish. The oven door lifts off for cleaning away from the Continuous-Cleaning Oven. For instructions on how to clean the inside of the oven door refer to the Lift-Off Oven Door section.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and damage the porous surface and reduce its ability to work.

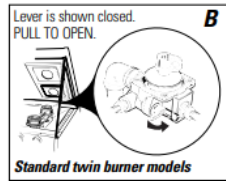
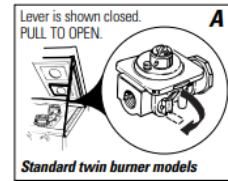
Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.

Troubleshooting Tips



<i>Problem</i>	<i>Possible Causes</i>	<i>What To Do</i>
<i>Top burners do not light or do not burn evenly</i>	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a properly grounded outlet.
	Burner hole or slits on the side of the burner may be clogged.	<ul style="list-style-type: none"> • Remove the burners (on models with standard burners) or burner heads and caps (on models with sealed burners) and clean them with a sewing needle or twist-tie. Make sure you do not enlarge the holes. On sealed burner models, check and clean the electrode area for burned-on food or grease.
	Improper burner assembly.	<ul style="list-style-type: none"> • Make sure the burner parts are installed correctly. See the <i>Care and cleaning of the range</i> section.
	Drip pans (if so equipped) are not installed correctly.	<ul style="list-style-type: none"> • Make sure the drip pans are installed correctly.
	Pilot(s) is (are) not lit (on standing pilot models).	<ul style="list-style-type: none"> • See the <i>Light the Surface Burner Pilots</i> section of the <i>Installation Instructions</i>.
<i>Burner flames very large or yellow</i>	Improper air to gas ratio.	<ul style="list-style-type: none"> • If range is connected to LP gas, contact the person who installed your range or made the conversion.
<i>Surface burners light but oven does not</i>	The oven gas shut-off valve may have accidentally been moved during cleaning or moving.	<ul style="list-style-type: none"> • To check the oven gas shut-off valve on sealed burner models, remove the broiler drawer or broiler panel (see the <i>Care and cleaning of the range</i> section) and look for the gas shut-off lever at the back of the range. <div data-bbox="1139 1675 1497 1951" data-label="Image"> <p>Lever is shown closed. PULL TO OPEN.</p> <p>Sealed burner models</p> </div>

- To check the oven gas shut-off valve on standard twin burner models, raise the cooktop and locate the gas shut-off lever at the extreme right rear. (Standing pilot models do not have a gas shut-off valve on the regulator.) Follow the directions for A or B that match your regulator type.



<i>Clock does not work</i>	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the clock and timer</i> section.
<i>Food does not bake or roast properly</i>	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Rack position is incorrect.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Do it</i> section.
	Clock not set correctly.	<ul style="list-style-type: none"> • See the <i>Using the clock and timer</i> section.
	Aluminum foil used improperly in the oven.	<ul style="list-style-type: none"> • See the <i>Care and cleaning of the range</i> section.
	Oven bottom not securely seated in position.	<ul style="list-style-type: none"> • See the <i>Installation of the range</i> section.
<i>Food does not broil properly</i>	Oven controls improperly set.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Oven door and/or broiler drawer not closed.	<ul style="list-style-type: none"> • See the <i>Broiling</i> section.
	Improper rack position being used.	<ul style="list-style-type: none"> • See the <i>Broiling guide</i>.
	Food being cooked in a hot pan.	<ul style="list-style-type: none"> • Use the broiling pan and grid that came with range. Make sure it is cool.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> • Use the broiling pan and grid that came with range.



	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> • See the <i>Using the oven</i> section.
	Oven bottom not securely seated in position.	<ul style="list-style-type: none"> • See the <i>Installation of the range</i> section.
<i>Oven temperature too hot or too cold</i>	Oven thermostat needs adjustment.	<ul style="list-style-type: none"> • See the <i>Adjust the oven thermostat—Do it</i> section.
<i>Oven light does not work</i>	Light bulb is loose or defective.	<ul style="list-style-type: none"> • Tighten or replace the bulb.
	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a properly grounded outlet.
<i>Oven not heating up</i>	Pilot is not lit (on standing pilot models).	<ul style="list-style-type: none"> • See the <i>Light the Oven Pilot</i> section in the <i>Installation Instructions</i>.

<i>"Crackling" or "popping" sound</i>	This is the sound of the metal heating and cooling during cooking.
<i>Rainbow effect in the oven window (on some models)</i>	This is caused by the heat treatment applied to the oven window.
<i>Power outage, clock flashes</i>	Power outage or surge.
<i>Strong odor</i>	An odor from the insulation around the inside of the oven is normal for the few times the oven is used. Improper air to gas ratio.
<i>Fan noise</i>	A cooling fan may automatically turn on and off to cool internal parts.

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.

