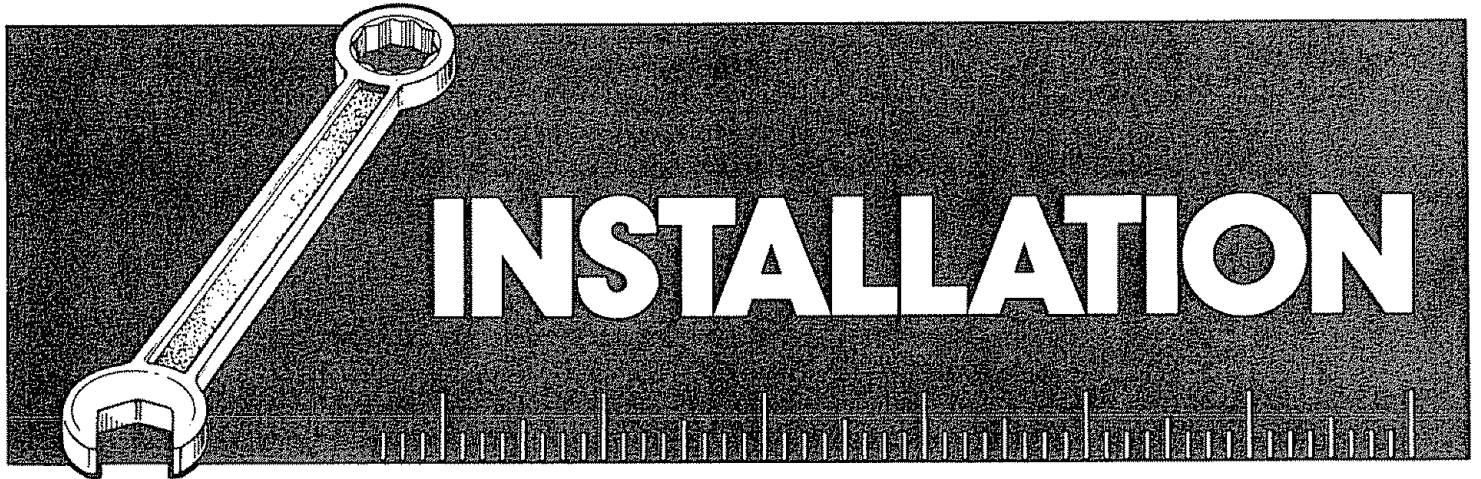
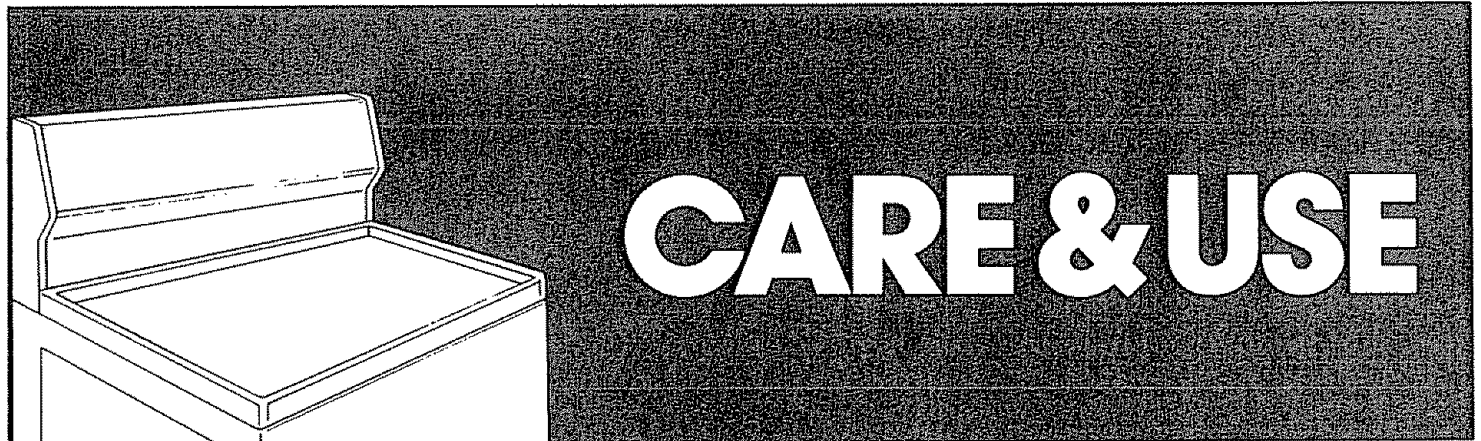


GAS RANGE

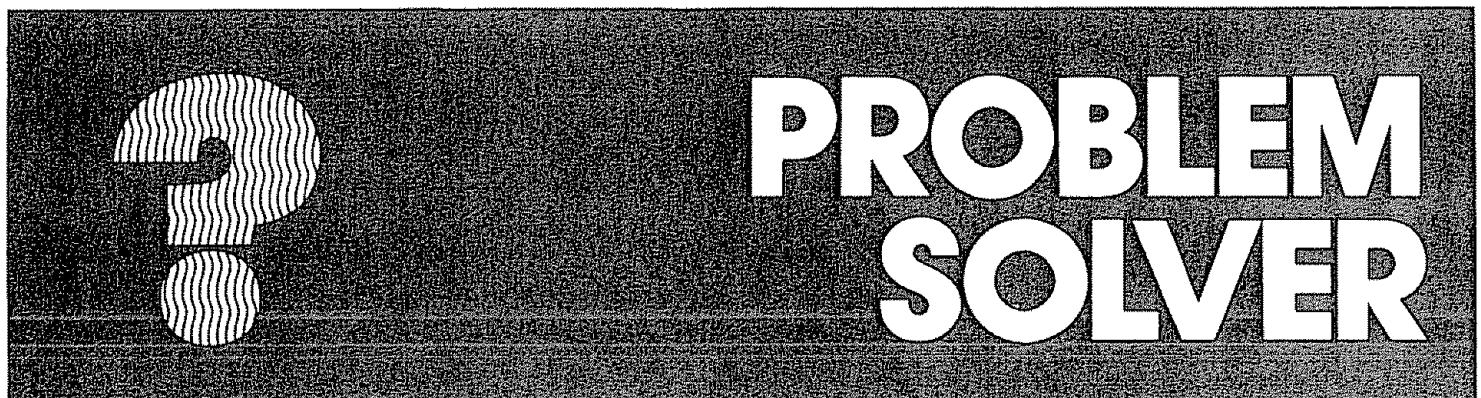
models 73311 73321
73318 73328



INSTALLATION



CARE & USE



PROBLEM SOLVER

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INSTALLATION

Before You Begin
Dimensions and Clearances
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CARE AND USE

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PROBLEM SOLVER

The Problem Solver lists causes of
minor operating problems that you
can correct yourself.

WARRANTY

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.

INSTALLATION INSTRUCTIONS

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

INSTALLER: Leave these instructions with the appliance after installation is completed.

OWNER: Keep this Use and Care Guide and the Installation Instructions for future use. This appliance must be properly grounded.

CAUTION

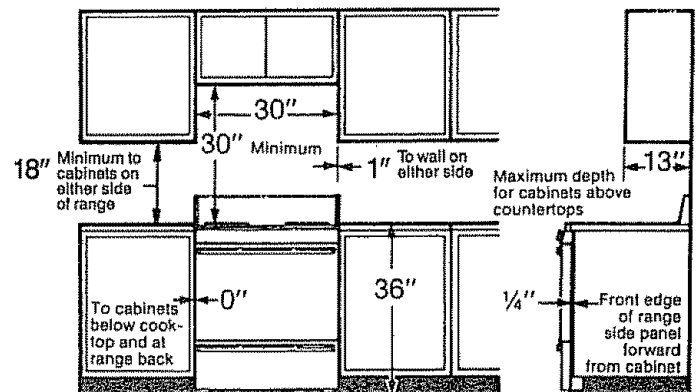
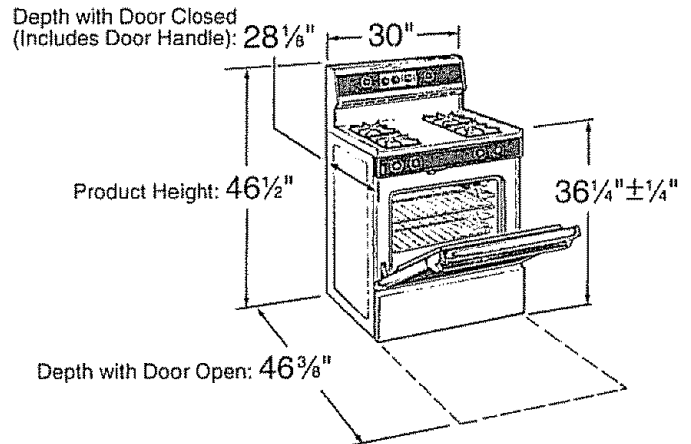
Do not attempt to operate the oven of this range during a power failure.

IMPORTANT

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223, latest edition.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions on pages 13-16. Read them carefully.

- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). See Grounding on page 6.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F. without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4-inch-thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F.
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install over the range a ventilation hood that projects forward at least 5 inches beyond the front of the cabinets.

The ventilating hood must be constructed of sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge). Install above the cooking top with a clearance of not less than 1/4 inch between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**

- If cabinets are placed above the range, allow a minimum clearance of 30 inches between the cooking surface and the bottom of unprotected cabinets.
- If a 30-inch clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooking top with not less than 1/4-inch insulating millboard covered with sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge).

- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.** The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1 inch to the plane of the range sides must not be less than 18 inches. (See diagram on page 2.)

- Caution: Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.



WARNING

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See page 10.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- For your safety, never use your range for warming or heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware on the grates. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

(continued next page)

Installation Instructions (continued)

GENERAL

- See Dimensions and Clearances on page 2 for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening shown on page 5 may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material) as follows: When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

MODEL AND SERIAL NUMBER LOCATION

The model and serial numbers are on a label located on the front frame of the range, behind the kick panel.

TOOLS YOU WILL NEED

- Phillips screwdriver
- Pencil and ruler
- Two pipe wrenches (one for backup)
- 1 $\frac{3}{8}$ " open-end or adjustable wrench
- 3/16" open-end or socket wrench
- Nut driver

In addition, for LP gas conversion, you will need:

- 5/16" open-end wrench
- 1/2" open-end wrench

ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shutoff valve
- Pipe joint sealant or pipe thread tape with Teflon* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" I.D.). A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)

*Teflon: Registered trademark of DuPont

PREPARATION

- Remove all tape and packaging. Be sure to remove plastic film that covers some chrome parts (around oven doors, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

NORMAL INSTALLATION STEPS

Step 1

Provide Adequate Gas Supply

The range is designed to operate at a pressure of 4 inches of water column on natural gas or, if designed for LP gas (propane or butane), 10 inches of water column. Make sure the range is supplied with the type of gas for which it is designed. If, at any time in the future, the range is to be supplied with a different type of gas, conversion adjustments must be made by a qualified service technician before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4 and 13 inches of water column. For LP gas, the pressure supplied must be between 10 and 13 inches of water column. When checking for proper operation of the regulator, the inlet pressure must be at least 1 inch greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be 5 feet in length (shorter and longer lengths are acceptable) for ease of installation.

Step 2

Connect the Range to Gas

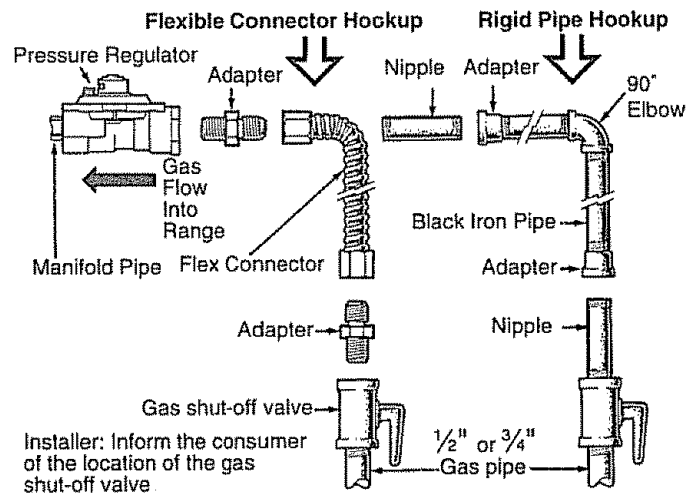
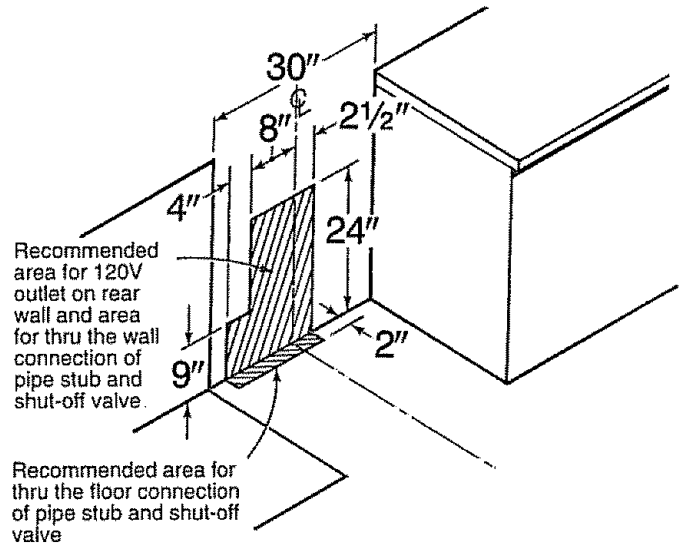
Before disconnecting the old range, shut off the main gas supply valve and leave it off until new hook-up has been completed.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range.

To prevent gas leaks, wrap pipe thread tape with Teflon* around, or put pipe joint compound on, all male (external) pipe threads.

*Teflon: Registered trademark of DuPont

Gas Pipe and Electric Outlet Locations:



1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.

2. Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator.

3. Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.

4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.

(continued next page)

Installation Instructions (continued)

5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure-test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

Step 3 Electrical Connections

Electrical Requirements:

120-volt, 60-Hz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time-delay fuse.

Extension Cord Cautions:

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

Grounding—IMPORTANT (Please read carefully): FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance is equipped with a three-prong (grounding) plug that mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

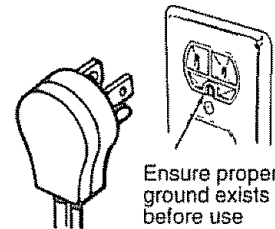
Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

Usage Situations Where Appliance Power Cord Will Be Disconnected INFREQUENTLY:

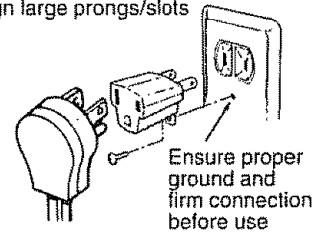
An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

PREFERRED METHOD



TEMPORARY METHOD

Adapter plugs not permitted in Canada
Align large prongs/slots



CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

Usage Situations Where Appliance Power Cord Will Be Disconnected FREQUENTLY:

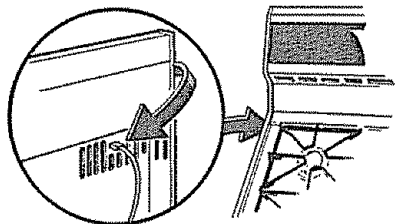
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes.

Electrical Disconnect

1. Locate disconnect plug at left rear of burner box on the range back.

2. Pinch sides of connector and pull out of range back.



Step 4

Seal the Openings

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

Step 5

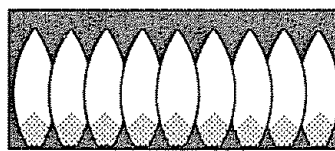
Check Ignition of Surface Burners

Operation of all cooktop and oven burners should be checked after range and gas supply lines have been carefully checked for leaks.

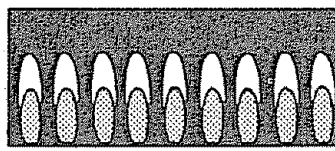
Select a top burner knob and simultaneously push in and turn to LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames:

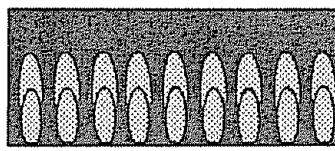
The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—
Call for service



(B) Yellow tips on
outer cones—
Normal for LP gas



(C) Soft blue flames—
Normal for natural gas

• If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

• With LP gas, some yellow tipping on outer cones is normal.

Check Ignition of Oven Burner

Your oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN SET knob to BAKE and OVEN TEMP knob to 350°F. After 30-60 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN TEMP knob.

The oven requires electrical power to operate. The oven cannot be lit during a power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner will shut off and cannot be re-lit until power is restored.

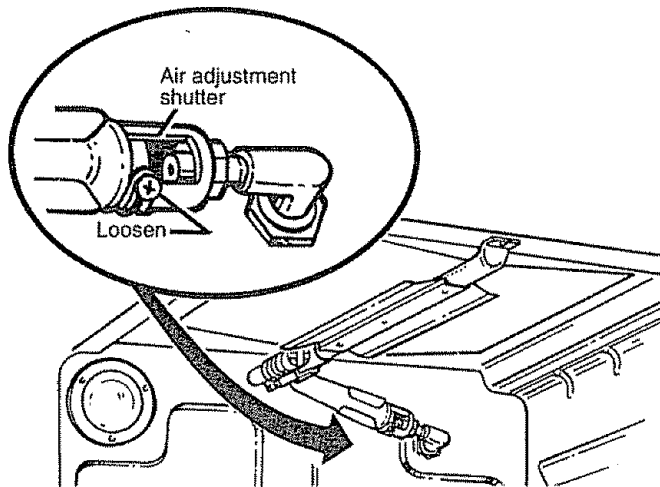
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Installation Instructions (continued)

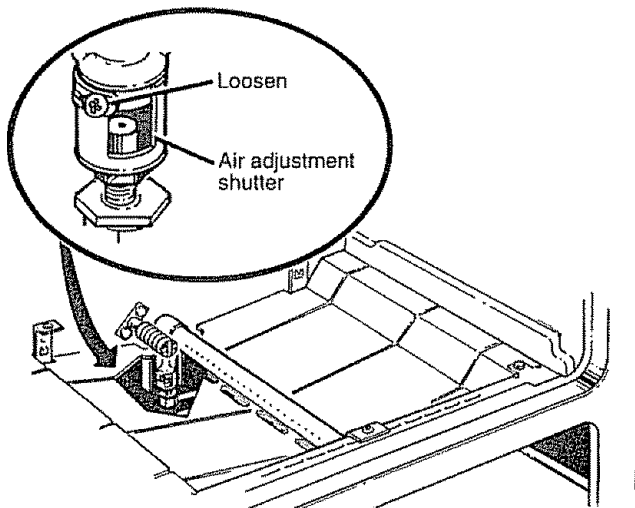
Step 6

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.

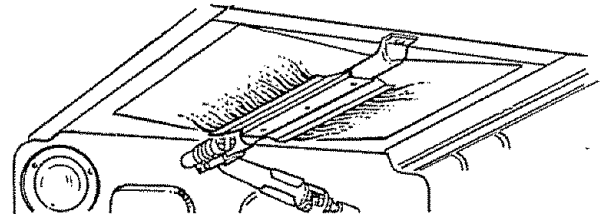


The air adjustment shutter for the top burner is in the center of the rear wall of the oven.

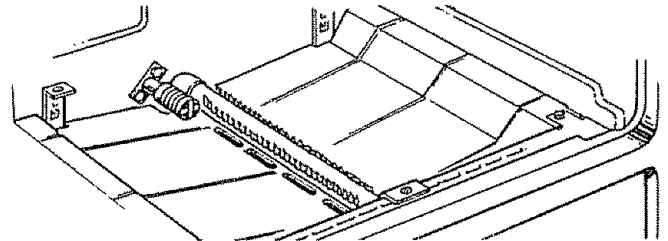


The shutter for the bottom burner is near the back wall behind the kick panel. Remove the kick panel by lifting up the bottom of the panel and pulling it toward you until the spring clips at the top of the panel are released.

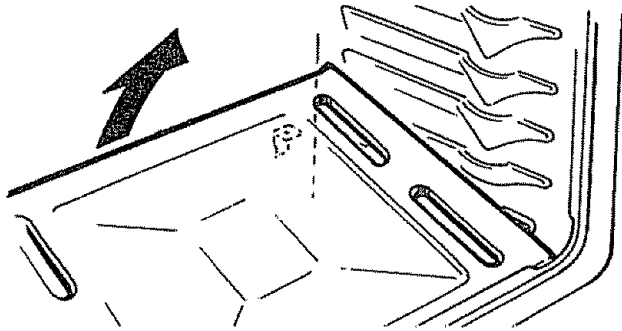
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

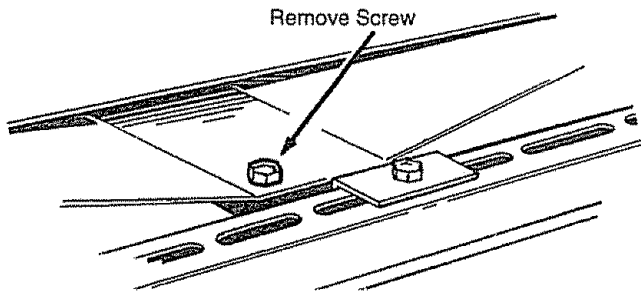


With the baffle removed, properly adjusted flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) With the baffle in place, the flames should burn steady and should not extend past the edges of the burner baffle. Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.



To remove the oven bottom:

1. Remove knurled screws holding down rear of oven bottom.
2. Grasp oven bottom at finger slots on each side.
3. Lift rear of oven bottom enough to clear the lip or range frame, then pull out.



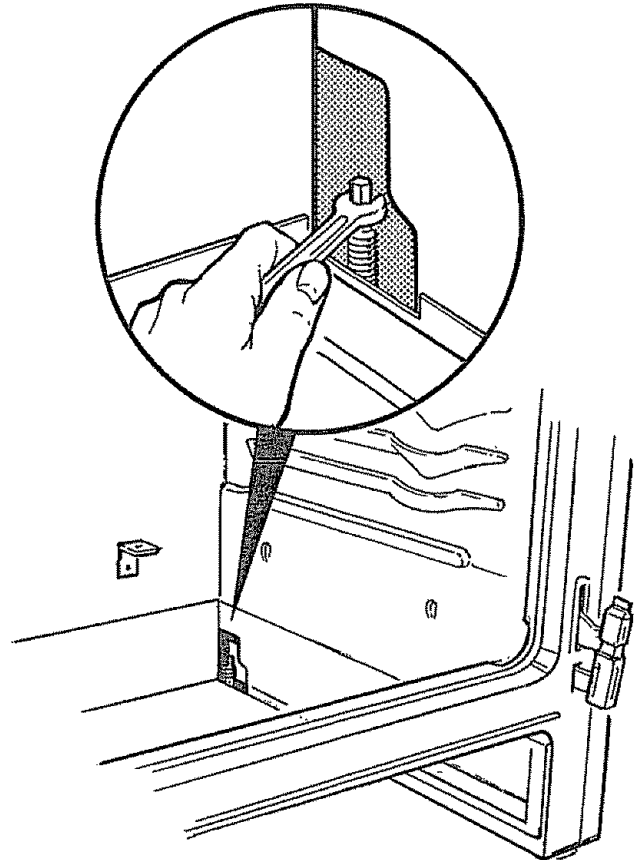
To remove the burner baffle:

1. Use a nut driver to remove the 1/4" hex head screw shown in the illustration above. Do not remove any other screws.
2. Pull baffle straight out until it is free from the slot that holds it at rear of oven.

Step 7

Leveling the Range

1. If the kick panel is in place, remove it by lifting up the bottom of the panel and pulling it toward you until the spring clips at the top of the panel are released.



2. Use a 3/16" open-end or socket wrench to back out both rear leveling legs approximately two turns.
3. Use a 1 3/8" open-end or adjustable wrench to back out the front leveling legs two turns.
4. With the oven shelves in the oven, position the range where it will be installed.
5. Check for levelness by placing a spirit level or a partially filled cup of water on one of the oven shelves. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
6. Adjust the leveling legs until the range is level.
7. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.

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Installation Instructions (continued)

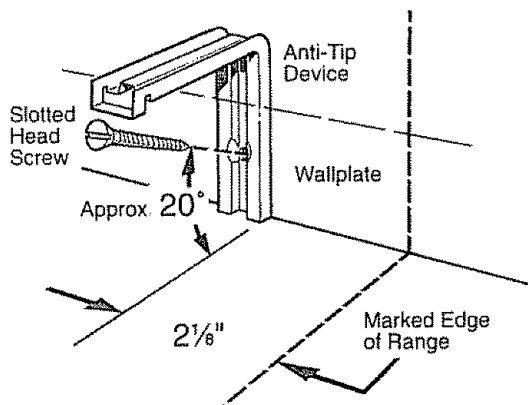
Step 8

Installing the Anti-Tip Device

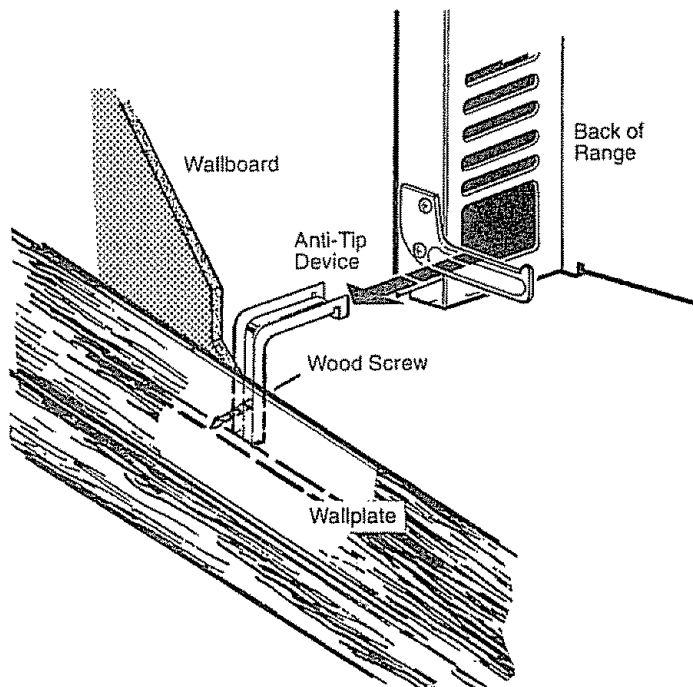
WARNING:

- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by an adult or a child standing, sitting or leaning on an open door or drawer.
- After installing the Anti-Tip device, make sure it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB02X7909.

1. Mark the wall where the RIGHT EDGE of the range is to be located. Be sure to allow for the countertop overhang if you intend to install the range next to cabinets.



2. Locate the outside edge of the device $2\frac{1}{8}$ " toward the center of the range from the marked edge of the range.
3. Using the device as a template, mark the position of the hole for the screw.



4. For wood construction, drill a pilot hole at an angle of 20 degrees from the horizontal. A nail or awl may be used if a drill is not available.

Mount the Anti-Tip device with the screw provided.

For cement or concrete construction, you will need a $\frac{1}{4}$ " x $1\frac{1}{2}$ " lag bolt and a $\frac{1}{2}$ " O.D. sleeve anchor, which are not provided. Drill the recommended size hole for the hardware.

Install the sleeve anchor into the drilled hole and then install the lag bolt through the device. The bolts must be properly tightened as recommended for the hardware.

5. Slide the range against the wall, and check for proper installation by grasping the front edges of the rear surface unit openings and carefully attempting to tilt the range forward.

WHEN ALL HOOKUPS ARE COMPLETED

MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

HOW TO CONVERT THE RANGE FOR USE WITH LP GAS

WARNING: Do not remove the pressure regulator from the range.

Step 1

Convert The Pressure Regulator For LP Gas

1. Remove the cooktop and locate the pressure regulator at right rear of the range.
2. Determine which figure, **A**, **B**, or **C**, is appropriate for your regulator type.

If it is regulator **A**:

1. Use a coin to remove the cap from the pressure regulator.
2. Turn the cap over and engage it in the slots. LP should now be visible on the top of the cap.

If it is regulator **B**:

1. Unscrew the plastic-protected hex-nut cap assembly from the top center of the regulator.
2. Carefully pry the protective plastic cap off the threaded metal cap. Gently pull the plastic washer off the other threads.
3. Replace the plastic cap onto the threaded end displaying the gas type you desire. Press the plastic washer onto the remaining threads.
4. Reinsert the cap assembly into the regulator. Do not overtighten, but ensure the seating of the washer.

4. Reinsert the cap assembly into the regulator. Do not overtighten, but ensure the seating of the washer.

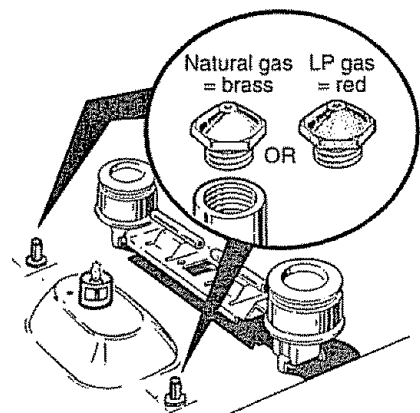
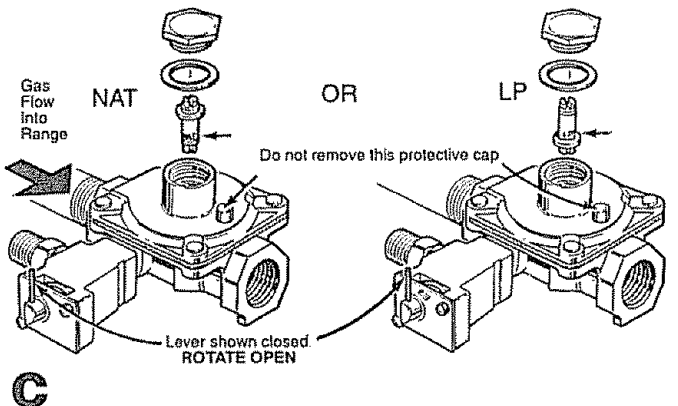
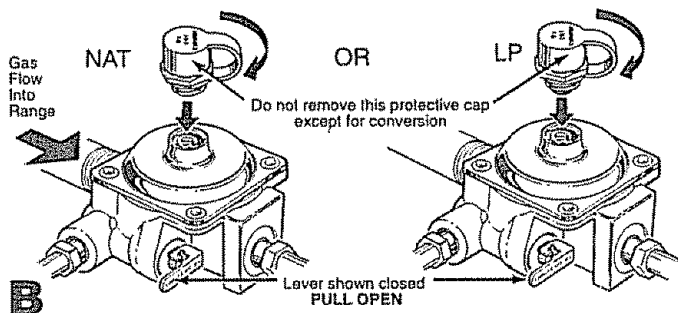
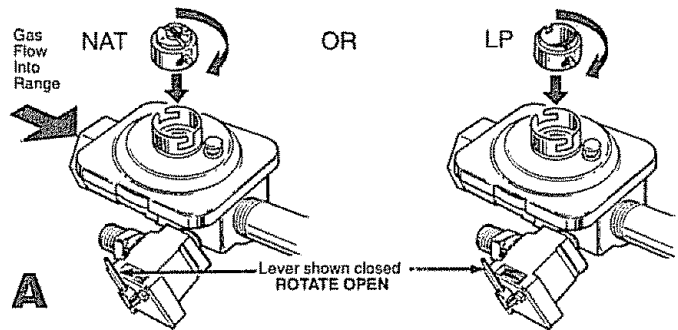
If it is regulator **C**:

1. Remove cap and forcibly snap out plastic plunger from bottom of cap.
2. Turn plunger over and forcibly snap back in original location. Note: Plunger must snap into position; the gas type you are converting to must be visible on lower side of plunger.
3. Reinsert the assembly into the regulator.

Step 2

Convert Surface Burners For LP Gas

1. Lift cooktop.
2. Lift burner assemblies straight up and set aside to gain access to surface burner spuds.
3. With a 5/16" wrench, remove each of the four brass spuds on the surface burner gas inlet tubes and replace them with the red-tinted LP gas spuds mounted in a holder at the right rear of the range, above the regulator. (Mount the brass natural gas spuds in this holder.) To prevent leakage, make sure spuds are securely screwed into gas inlet tubes.
4. Replace the burner assemblies.
5. Keep the natural gas spuds with your range so you have them if you move or get a natural gas hook-up.



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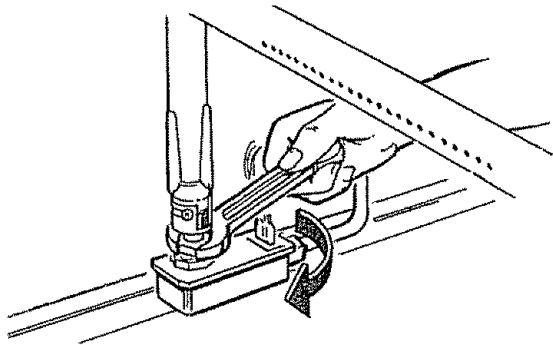
Installation Instructions (continued)

Step 3

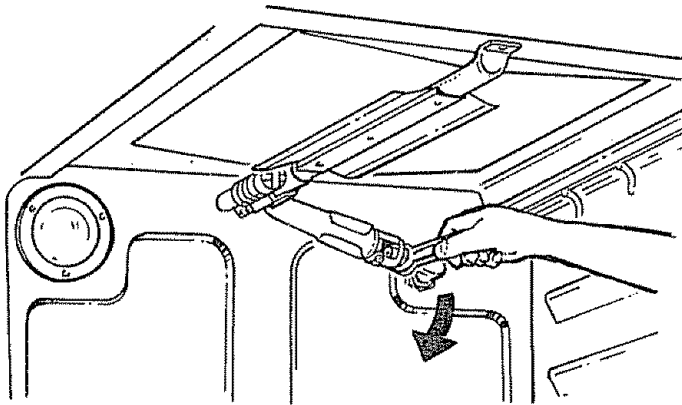
Convert The Oven Burner Orifice For LP Gas

Oven Burner:

1. Remove oven door, kick panel, oven bottom and burner baffle. The burner orifice spud is located behind a metal shield at the center bottom of range.



2. Remove metal shield and use a 1/2" wrench to turn the burner orifice spud clockwise. Tighten spud only until it is snug with the base. To prevent leakage, do not overtighten spud or loosen spud after it is snug.



Broil Burner:

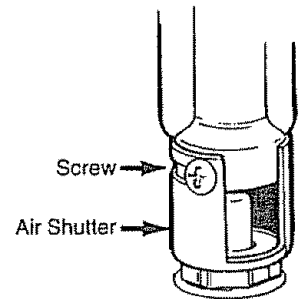
Use a 1/2" wrench to turn the upper burner orifice spud clockwise. Tighten spud only until it is snug with the base. To prevent leakage, do not overtighten spud or loosen spud after it is snug.

Step 4

Adjusting The Air Adjustment Shutters For LP Gas

For location of and access to air adjustment shutters, see page 8.

Loosen the Phillips head screw and rotate the shutter to the full open position. With baffle in place, flames should have approximately 1-inch blue cones and should not extend beyond the edges of the burner baffle. For LP gas, this should occur when the air adjustment shutter is completely open. After 30 seconds of burner operation, check for flames lifting off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.



- Have your range installed and properly grounded by a qualified installer in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage, should the packing material ignite.

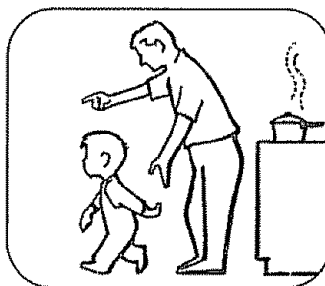
- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.

- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP), that is to be used. Your range can be converted for use with either type of gas. See Installation Instructions.

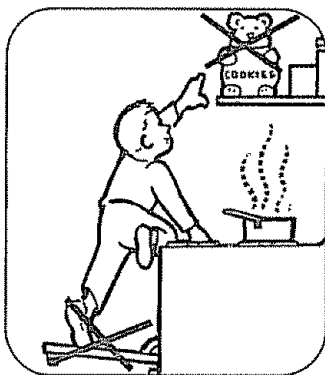
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- Don't leave children alone or unattended where a range is hot or in operation. They could be seriously burned.



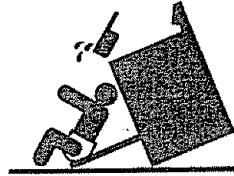
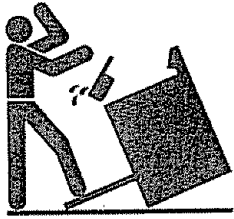
- Don't allow anyone to climb, stand or hang on the door or range top. They could damage the range and even tip it over, causing severe personal injury.



- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.

(continued next page)

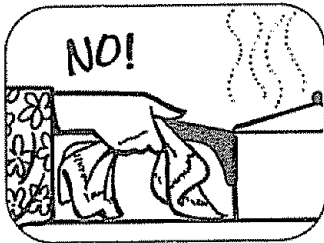
IMPORTANT SAFETY INSTRUCTIONS (continued)



WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

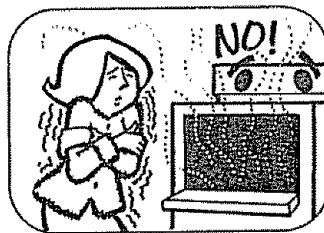
If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.

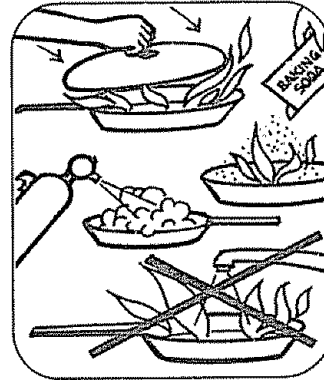


ed if brought in contact with flames or hot oven surfaces and may cause severe burns.

- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.

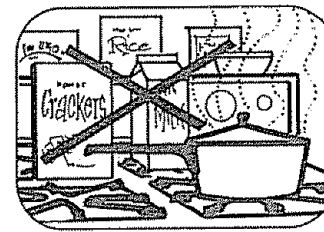


- For your safety, never use your appliance for warming or heating the room.



soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

- Do not use water on grease fires. Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with a well-fitting lid, a cookie sheet or a flat tray. Flaming grease outside a pan can be put out by covering with baking



- Do not store flammable materials in an oven or near the cooktop.

- Do not store or use combustible materials, gasoline or other

flammable vapors and liquids in the vicinity of this or any other appliance.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Surface Cooking

- Always use the LITE position when igniting top burners and make sure the burners have ignited.

- Never leave surface burners unattended at high flame settings. Boilover causes smoking and greasy spillovers that may catch on fire.

- **Adjust top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.

- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.

Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.

- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without letting them extend over adjacent burners.

- **Always turn surface burner to OFF before removing cookware.**

- **Carefully watch foods being fried at a high flame setting.**

- **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 in the following places:

- Oven vent at the rear of the cooktop.
- Air intake under the kick panel.
- Air vent at the top of the oven door.

- **Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

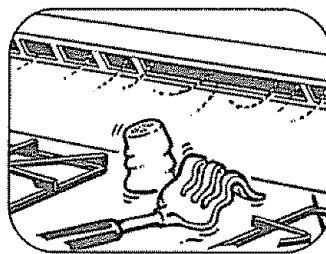
- **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.

- **Always heat fat slowly** and watch as it heats.

- **Use deep-fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

- **Use proper pan size.** Avoid pans that are unstable or easily tipped. Select cookware with flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and will remain cool.

- **When using glass cookware,** make sure it is designed for top-of-range cooking.



- **Keep all plastics away from top burners.**

- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.

- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF position and all grates are cool before attempting to remove a grate.**

- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flames.

- **If range is located near a window,** do not use long curtains that could blow over the top burners and create a fire hazard.

- **If you smell gas,** turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Baking, Broiling and Roasting

- **Do not use oven for a storage area.** Items stored in the oven can ignite.
- **Stand away from the range when opening the door of a hot oven.** The hot air and steam that escape can cause burns to hands, face and eyes.
- **Keep oven free from grease buildup.**
- **Place oven shelves in desired position while oven is cool.**
- **Pulling out shelf to the shelf-stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.
- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Use only glass cookware that is recommended** for use in gas ovens.
- **Always remove broiler pan from oven as soon as you finish broiling.** Grease left in the pan can catch on fire if oven is used without removing the grease from the broiler pan.
- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **Make sure broiler pan is in place correctly** to reduce the possibility of grease fires.
- **If you should have a grease fire in the broiler pan,** turn off the oven and keep door closed to contain fire until it burns out.

Self-Cleaning Oven

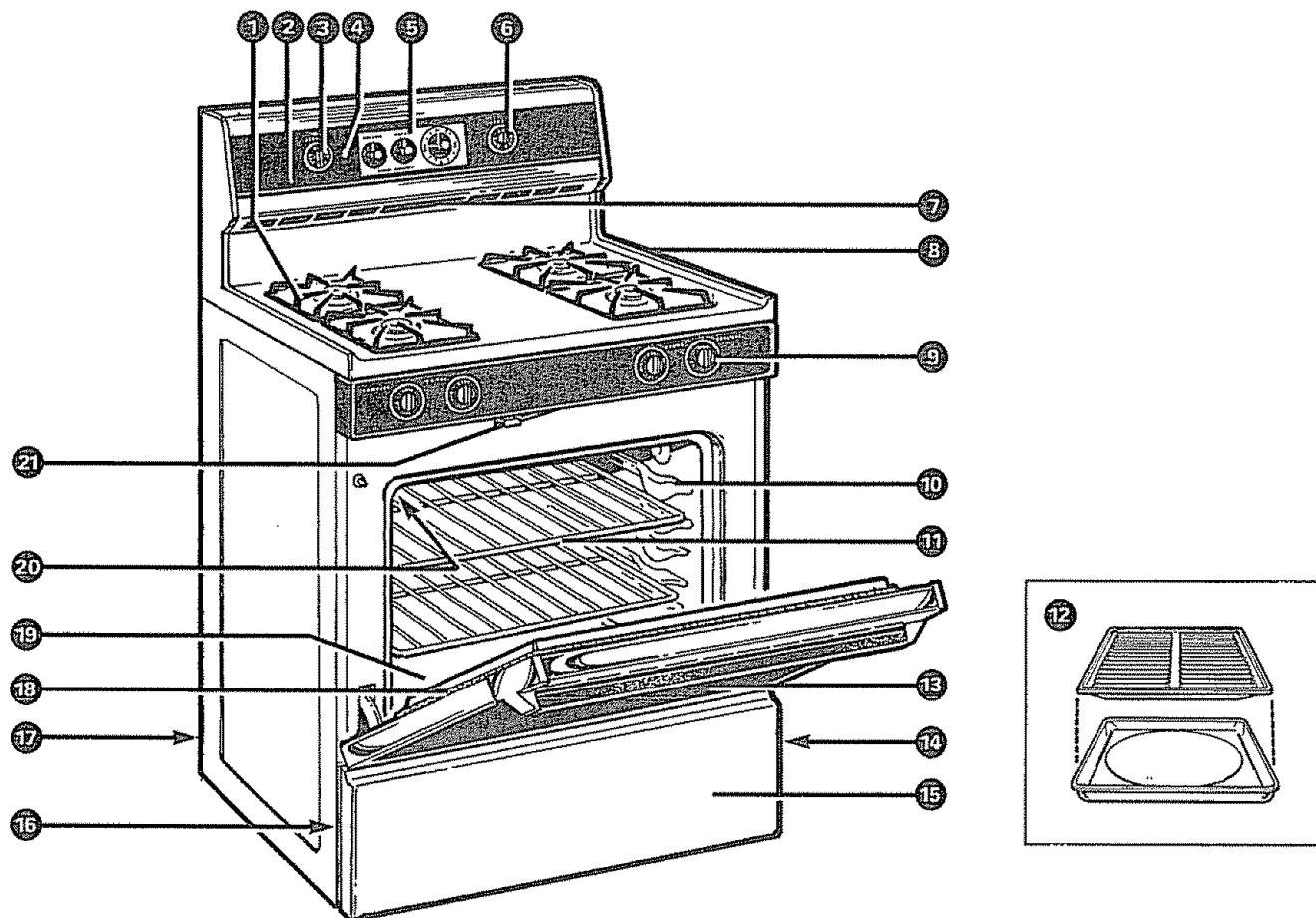
- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Before self-cleaning the oven, remove broiler pan and other cookware.**
- **Clean only parts listed in this Use and Care Book.**
- **Keep range clean and free of accumulations of grease or spillovers, which may ignite.**

If You Need Service

- **Read "The Problem Solver" on page 34 of this book.**
- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Features of Your Range



Feature Index	see page
1 Surface Burners, Grates and Drip Pans (on models so equipped)	18, 28, 30
2 Oven Cleaning Indicator Light	26, 27
3 OVEN SET Knob	20
4 Oven "On" Indicator Light	20
5 Automatic Oven Timer, Clock and Minute Timer	19
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7 Oven Vents	21, 28
8 Lift-Up Cooktop (locks in up position to simplify cleaning underneath)	28
9 Surface Burner Controls	18
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Feature Index	see page
11 Oven Shelves (easily removed or repositioned on shelf supports)	21
12 Broiler Pan and Rack (do not clean in the self-cleaning oven)	16, 25
13 Removable Oven Door (easily removed for oven cleaning)	30
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20 Oven Light	20, 29
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Surface Cooking

Lighting Instructions

Surface burners on this range are lighted by electric ignition, ending the need for standing pilots with constantly burning flames.

In case of a power outage, you can light the pilotless ignition surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. **Use extreme caution when lighting burners in this manner.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

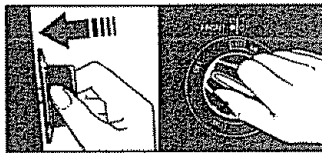
Surface Burner Controls

The knobs that turn the surface burners on and off are located on the control panel in front of the burners.

The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

To Light a Surface Burner

Push control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.



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 to 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.

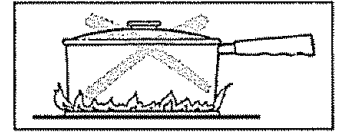
Note:

- Do not operate a burner for extended periods of time without having cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- If drip pans are supplied with your range, they should be used at all times.
- Make sure both grates on one side of the range are in place before using either burner.
- Be sure you turned on the burner you want to use.
- 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 Select Flame Size

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the cookware's bottom.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious, rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes that need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down—about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. Use saucepans with tight-fitting lids for 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 generally work satisfactorily if used at medium heat as the manufacturer recommends.

Clock and Timers

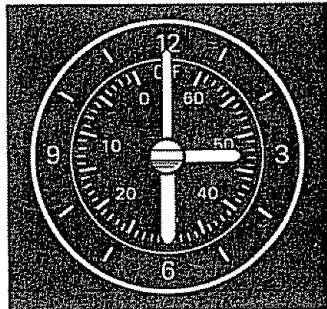
The Clock and Timers on your range are helpful devices that serve several purposes.

Clock & Minute Timer

To set the clock, push the knob in and turn the clock hands to the right to the correct time. Then let the knob out and continue turning to OFF.

The Minute Timer has been combined with the range clock. Use it to time cooking operations. You'll recognize it as the pointer that is different in color from the clock hands.

Minutes are marked up to 60 on the center ring of the clock.



To set the Minute Timer, turn the knob to the left, without pushing in, until the pointer reaches the number of minutes you want to time.

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, without pushing in, until the pointer reaches OFF and the buzzer stops.

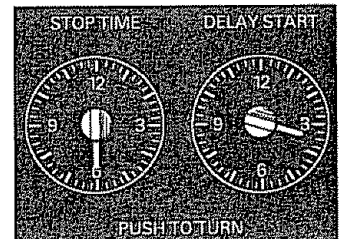
Automatic Oven Timer

This Timer will automatically start and stop your oven for you. Here's what you do:

1. Make sure both your range clock and the DELAY START dial show the correct time of day. When either the DELAY START dial or DELAY STOP dial is pushed in and turned, it will "pop" into place when the time shown on the range clock is reached.

2. Set the DELAY START control. Push in and turn the DELAY START dial to the time you want the oven to turn itself on. (If you want it to start cooking immediately, do not set DELAY START time.)

3. Set the STOP TIME control. Push in and turn the STOP TIME knob to the time you want the oven to turn itself off. Remember, foods left in the oven too long before or after cooking will spoil.



Note: There must be at least a half-hour difference between the DELAY START and STOP TIME dials, and times can be set only up to 11 hours and 45 minutes in advance.

4. Set the OVEN SET knob to TIME BAKE.

5. Set the OVEN TEMP knob to the desired cooking temperature.

The oven will turn itself on immediately unless you have set the DELAY START control for a later starting time. It will operate at the temperature you selected and turn itself off at the Stop Time you selected.

After you take your food out of the oven, be sure to turn the OVEN TEMP control to OFF.

Using Your Oven

Electric Ignition

The oven burner and broil burner on your range are lit by electric ignition.

To light either burner, turn the OVEN SET knob to the desired oven operation and the OVEN TEMP knob to the desired temperature. The burner should ignite within 60 seconds.

Before Using Your Oven

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this book handy where you can refer to it—especially during the first few weeks.

Power Outage

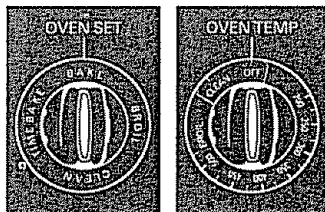
CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER OUTAGE. Neither the oven nor the broiler can be lit during an electrical power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner shuts off and cannot be re-lit until power is restored.

Oven Controls

The controls for your oven are marked OVEN SET and OVEN TEMP.

• The **OVEN SET** control has settings for BAKE, BROIL, TIME BAKE and CLEAN. When you turn the knob to the desired setting, the proper burner is activated for that operation.



BAKE—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles. Only the bottom oven burner operates during baking.

BROIL—Use this setting for broiling. Only the top (broil) burner will operate.

TIME BAKE—Use this setting to turn the oven on and off at specified times when you want cooking to start and stop. See Automatic Oven Timer on page 19.

CLEAN—Use this setting for the self-cleaning function only.

• The **OVEN TEMP** control maintains the temperature you set for normal oven operation as well as for broiling. Push in and turn clockwise to set temperatures or to set into CLEAN position.

OFF—Shuts off power to the oven controls. Oven will not operate. The OVEN TEMP knob should be turned to OFF whenever the oven is not in use.

For normal oven operation, push in and turn the knob clockwise to the desired temperature which is marked in 25° increments. It will normally take 30 to 60 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 keep the oven temperature controlled.

Oven Indicator Light

The oven indicator light glows until the oven reaches your selected temperature, then goes off and on with the oven burner(s) during cooking.

Oven Interior Light

When the door is opened, the oven light comes on automatically. A manual on/off switch is located to the left of the surface burner controls.

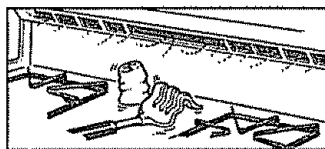
Oven Vents

The oven is vented through duct openings at the rear of the cooktop (see page 28). Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- **The vent openings and nearby surfaces may become hot. Do not touch them.**

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**

- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

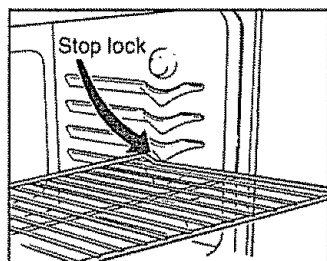


- **Metal items will become very hot if they are left on the cooktop and could cause burns.**

- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

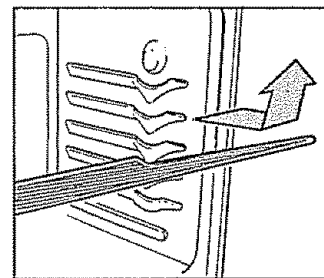
Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

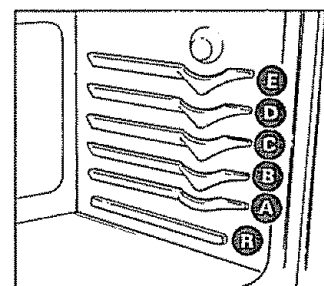
To remove a shelf from the oven, pull the shelf toward you, tilt front end upward and pull the shelf out.



To replace, place shelf on shelf support with stop-locks (curved extension under shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions

The oven has five shelf supports for normal baking and roasting—A (bottom), B, C, D and E (top). It also has a special low shelf position, (R) for roasting extra large items, such as a large turkey. Shelf positions for cooking are suggested on Baking and Roasting pages.



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 (on models so equipped). These droplets are harmless and will evaporate as the oven continues to heat up.

Baking

How to Set Your Range for Baking

1. Position shelf or shelves in oven. If cooking on two shelves at the same time, stagger pans for best heat circulation.
2. Close oven door. Turn OVEN SET knob to BAKE or TIME BAKE, and turn OVEN TEMP knob to desired temperature.
3. Place food in oven on center of shelf. Allow at least 2 inches between edge of cookware and oven wall or adjacent cookware.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF and remove food.

Preheating

Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat oven for at least 10 minutes if preheating is necessary.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the (B) shelf position. When baking three or four items, use two shelves positioned on the (B & D) supports. Bake angel food cakes on the (A) shelf position.

Baking Tips

- Follow a tested recipe and measure ingredients carefully. If you are using a package mix, follow label directions.
- As your oven heats up, the temperature change of 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.
- Do not open oven door during a baking operation—heat will be lost and baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.
- Do not disturb heat circulation in oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at most, on a lower shelf several inches below food. Do not place foil on oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.

- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not sealed together well.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Warped pans used.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit of noting expiration dates of packaged ingredients.
- Cake baked at incorrect temperature or not baked long enough.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Carefully follow baking instructions as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal. Check shelf position.

Baking Guide



1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 10 minutes.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

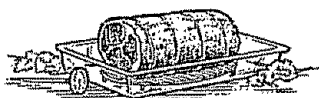
2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results

because they help prevent overbrowning. For best browning results, we recommend cake pans and pie plates with dull bottom surfaces.

3. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

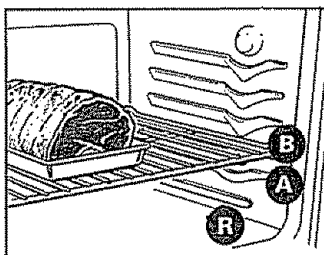
Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread Biscuits (1/2 in. thick)	Shiny Cookie Sheet	C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350°-400°	15-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	B	400°-425°	20-30	Decrease about 5 minutes for muffin mix or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Dark metal or glass gives deepest browning.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	B	375°-425°	30-60	
Plain rolls	Shiny Oblong or Muffin Pans	B	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	B	350°-375°	20-30	
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with wax paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce moister crusts. Use 300°F. and Shelf B for small or individual cakes.
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	If baking four layers, use Shelves B and D.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25 to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	Reduce temperature to 300°F. for large custard.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies Frozen	Foil Pan on Cookie Sheet	B	400°-425°	40-70	Large pies use 400°F. and more time
Meringue	Spread to crust edges	B	325°-350°	15-25	To quickly brown meringue, use 400°F. for 9 to 11 minutes
One crust	Glass or Satin-finish Metal	B	400°-425°	40-60	Custard fillings require lower temperature and longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	10-16	
Miscellaneous Baked potatoes	Set on Oven Shelf	B, C	325°-400°	60-90	Increase time for large amount or size
Scalloped dishes	Glass or Metal	B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Roasting



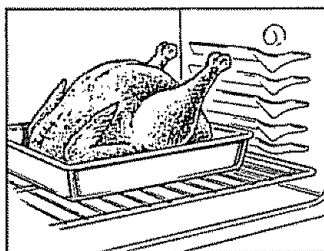
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste or add water to your meat.

The oven has a special low shelf support (R) just above the oven bottom. Use it when extra cooking space is needed; for example, when roasting a large turkey.



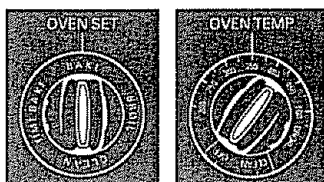
Roasting is easy, just follow these steps:

Step 1: Position oven shelf on shelf support B for small roasts (3 to 5 pounds) and on shelf support A for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn OVEN SET knob to BAKE or TIME BAKE and OVEN TEMP knob to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. If you wish to compensate for temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be roasted without thawing, but allow 15 to 25 minutes additional time per pound (allow 15 minutes additional time per pound for roasts under 5 pounds; allow more time per pound for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. turkey at position R, a second shelf may be positioned on shelf support D so that scalloped potatoes can be cooked at the same time. Calculate the total cooking time that will enable both dishes to complete cooking at the same time. Allow 15 to 20 minutes of additional cooktime for the potatoes.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			3 to 5 lbs.	6 to 8 lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-35 35-39 39-45	18-25 25-31 31-33	130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	18-23 minutes per pound (any weight)		115°-125°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15 lbs. 16-22	Over 15 lbs. 12-19	In thigh: 185°-190°

Broiling



Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. It also has a specially designed broiler pan and rack that allow dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

Distance from the heat source may be changed by positioning the broiler pan and rack on one of three shelf positions in the oven—A (bottom of oven), B (middle) and C (top).

The oven door should be closed during broiling.

How to Broil

- Oven does not need to be preheated for broiling.
- If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.
- Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.

4. Close the oven door but do not latch it. **If the door latch is moved to the right during a broil operation, the door may lock** and you may not be able to open it until the oven cools.

5. Turn OVEN SET knob to BROIL. For most foods, turn OVEN TEMP knob to BROIL. Note: Chicken and ham are broiled at a lower setting in order to cook food through without over-browning it.

6. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack 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.

7. Turn OVEN TEMP knob to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Broiling Tips

- Use tongs to turn meat over—pierced meat loses juices.
- Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

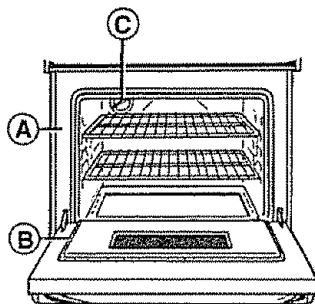
Food	Quantity and/or Thickness	Broil Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	B	3½	3	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 in. thick	A	10-11	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks	1 in. thick (1 to 1½ lbs)	B	9	7	Steaks less than 1 in. thick cook through before browning. Pan frying is recommended. Slash fat
Rare		B	12	5-6	
Medium		A	13	8-9	
Well Done		A	13	8-9	
Beef Steaks	1½ in. thick (2 to 2½ lbs)	B, C	10	6-7	
Rare		B	12-15	10-12	
Medium		A	25	16-18	
Well Done		A	25	16-18	
Chicken (450°)	1 whole (2 to 2½ lbs), split lengthwise	A	30-35	25-30	Reduce time about 5 to 10 min per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first and broil with door closed.
Bakery Products	2 to 4 slices	C	2-3	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
Bread (Toast) or Toaster Pastries	1 pkg. (2)	C	3-5		
English Muffins	2, split	C	3-5		
Lobster tails (6 to 8 oz. each)	2-4	A	13-16	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 in. thick	B, C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham slices (450°)	1 in. thick	B	8	8	Increase time 5 to 10 min per side for 1½ in.-thick or home-cured ham.
Pork chops	2 (1/2 in.)	B	10	4-5	Slash fat.
Well Done	2 (1 in. thick), about 1 lb.	B	13	9-12	
Lamb chops	2 (1 in. thick)	B	8	4-7	Slash fat
Medium		B	10	10	
Well Done	about 10 to 12 oz	B	10	4-6	
Medium	2 (1½ in. thick), about 1 lb.	B	17	12-14	
Well Done		B	17	12-14	
Wieners, similar precooked sausages, bratwurst	1-lb pkg. (10)	B, C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-in. pieces.

Operating the Self-Cleaning Oven

Before a Self-Cleaning Cycle

Step 1: Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures. (Oven shelves may be left in oven. Note: Shelves will discolor during the self-cleaning cycle.)

Step 2: Wipe up heavy soil on the oven bottom.



- A. Oven Front Frame
- B. Oven Door Gasket
- C. Oven Light

Step 3: With a dampened cloth, clean spatters or spills on oven front frame (A) and only that area on the oven door that is outside the gasket (B). **Do not clean the gasket.** Polish cleaned areas with a dry cloth. Never use a commercial oven cleaner in or around the self-cleaning oven.

Step 4: Close the door and make sure the oven light (C) is off.

Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. To make shelves slide more easily, after each self-cleaning cycle, dampen fingers with a small amount of cooking oil and rub lightly over edges of shelf that contact shelf supports.

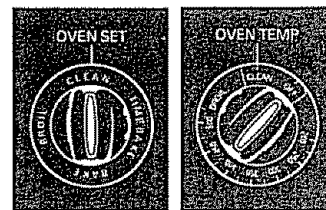
If your range is equipped with porcelain enamel drip pans, you can clean them in the self-cleaning oven. After wiping off any boilovers that are not stuck on, place one pan **upside down** on each oven shelf.

Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

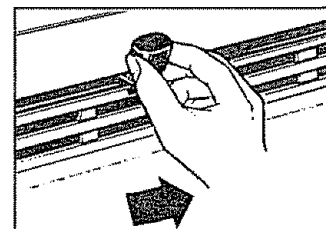
Important: The oven door must be closed and latched and all controls must be set correctly for the self-cleaning cycle to work properly.

How to Set Oven for Cleaning

Step 1: Push in and turn **OVEN SET** and **OVEN TEMP** knobs in a **clockwise direction to CLEAN**. Controls will snap into final position when the **CLEAN** location is reached.

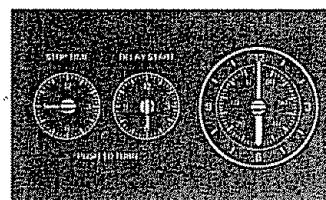


Step 2: Slide the latch handle to the right as far as it will go.



Step 3: Set the automatic oven timer:

- Make sure **both** the range clock and the **DELAY START** dial show the correct time of day. When pushed in and turned, the **DELAY START** dial and the **STOP TIME** dial will "pop" into place when the time shown on the range clock is reached.



- Decide on cleaning hours necessary.

Recommended Cleaning Time:

Light to Moderate Soil—2-3 hours
(thin spills and light spatters)

Heavy Soil—4 hours
(heavy, greasy spills and spatters)

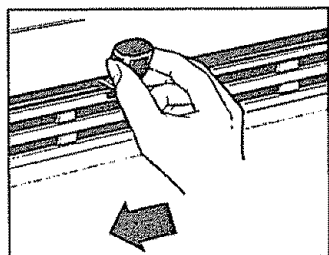
- Add these hours to present time of day, then push in and turn **STOP TIME** dial clockwise to this desired stop time. **CLEANING** light glows, showing cleaning has started.

The **CLEANING** light will glow, indicating oven is hot, and door cannot be opened. Oven door gets hot during self-cleaning. **DO NOT TOUCH.**

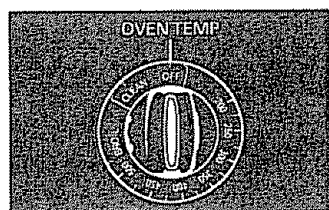
Follow These Steps after Self-Cleaning

After cleaning is complete, the door will stay locked until the oven cools and the CLEANING light goes off. This takes about 30 minutes.

Step 1: When CLEANING light is off, slide the latch handle to the left as far as it will go and open the door.



Step 2: Turn OVEN TEMP knob counterclockwise to OFF.



NOTE: If you wish to start and stop cleaning at a later time than shown on the clock, push in and turn DELAY START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP TIME dial to this desired stop time. Oven will automatically turn on and off at the set times.

Questions and Answers

Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?

A. Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure latch handle is moved to the right.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterward, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the woven gasket around the oven door?

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

Q. After having just used the oven, the CLEANING light came on and I could not move the latch handle. Why?

A. After several continuous high-temperature bakings or broilings, the CLEANING light may come on. The oven door can't be latched for self-cleaning while the CLEANING light is on. If this happens, let the oven cool until the CLEANING light goes off. Then the oven door can be latched for self-cleaning.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN TEMP knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enamel surface of my oven?

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit, which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning cycle dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-cleaning cycle. Is this normal?

A. Yes. After the self-cleaning cycle, the shelves may have lost some luster and discolored to a deep gray.

Q. Can I cook food on the cooktop while the oven is self-cleaning?

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do. However, be careful when standing in front of the range—oven becomes very hot while self-cleaning.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRIC POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.

Outer Painted Finish

When the range is cool, wash the top, front and, if exposed, the sides with mild soap and water. Never use any harsh abrasives or cleaning powders that may scratch or mar the painted surface. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

Lift-up Cooktop

There are a number of precautions you can take to avoid marring the porcelain enamel surface of the cooktop and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand cleanser* or a similar cleaning product.

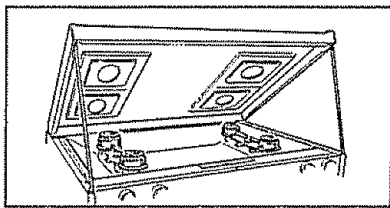
You may notice slightly bluish or darker spots in the porcelain burner well area around the grate support bumps. These are normal.

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

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

To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates.
3. Grasp the two front burner wells and lift up.



a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

Dual support rods will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, soapy water and

Control Panel

It's a good idea to wipe the control panel clean after each use of the oven. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

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

Drip Pans

Remove the grates and lift out the drip pans. Drip pans can be cleaned in the dishwasher or by hand. After pans cool slightly, soak in detergent and hot water, wash with a scouring pad if necessary, then rinse and dry.

The porcelain enamel drip pans can also be cleaned in the self-cleaning oven. After wiping off boilovers that are not stuck on, place one pan upside down on each shelf.

Chrome drip pans can NOT be self-cleaned.

Burner Grates

Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners. To get rid of burned-on food, soak the grates in a slightly diluted liquid detergent.

Although they're 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.

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.

Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion. Air openings are located in the following places:

- Oven vent at the rear of the cooktop.
- Air intake under the kick panel.
- Air vent at the top of the oven door.

Quality of Flames

The combustion quality of all burner flames needs to be determined visually. See instructions on pages 7, 8, 12, 33 and 34.

*Soft Scrub® is a registered trademark of the Clorox Company.

Oven Bottom

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. 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 milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel finish.

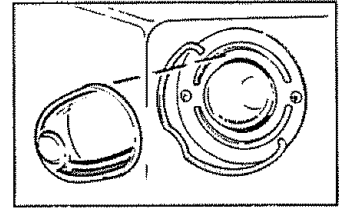
To protect the oven bottom finish, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any boilovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can clean the oven bottom with soap and water, a mild abrasive cleanser or soap-filled abrasive pads. Rinse well to remove any soap before self-cleaning.

Oven Lamp Replacement

CAUTION: Before replacing the oven bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely.

The oven lamp (bulb) is covered with a glass removable cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach the cover easily.



To remove:

1. Hold your hand under the cover so it doesn't fall when released. With the fingers of the same hand, firmly push back the wire bail until it clears the cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**

2. Replace the bulb with a 40-watt household appliance bulb.

To replace the cover:

1. Place it into the groove of the lamp receptacle. Pull the wire bail forward to the center of the cover until it snaps into place. When in place, the wire holds the cover firmly. Be certain the wire bail is in the depression at the center of the cover.

2. Connect electrical power to the range.

(continued next page)

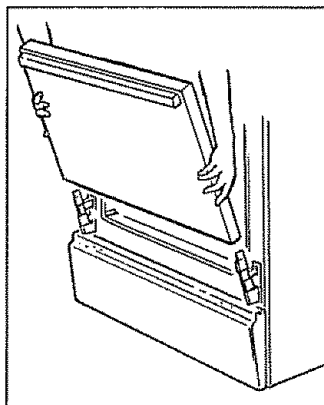
Care and Cleaning (continued)

Lift-Off Oven Door

The oven door is removable to make the interior more accessible, if desired.

Note: The oven door 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 spring hinge and the oven frame as the hinge could snap back and pinch your fingers.

Wash with hot, soapy water. For stubborn spots, use a solution of vinegar and water. Do not immerse the door in water.

To replace the door, make sure the hinges are in the "out" 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.

Oven Shelves

You may clean the oven shelves with a mild abrasive cleanser, following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a dry cloth. To remove heavy, burned-on soil, you may use soapy metal pads, following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Broiler Pan & Rack

After broiling, remove the broiler pan and rack and carefully pour off the grease. Wash and rinse the broiler pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dish cloth. That way, burned-on foods will soak loose while the meal is being served.

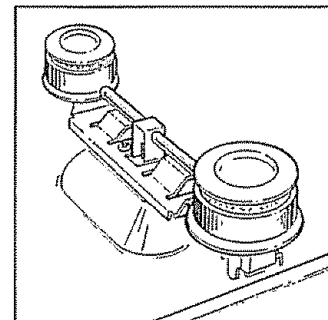
Do not store a soiled broiler pan and rack in the oven.

Range Top Burners

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

You should clean the burners routinely and especially after bad spillovers, which could clog these holes. Burners lift out for cleaning.

To remove burned-on food, soak the burner in a solution of mild liquid detergent and water. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleaners, because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick.



Before putting the 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.

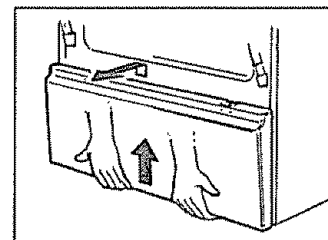
Before putting the burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

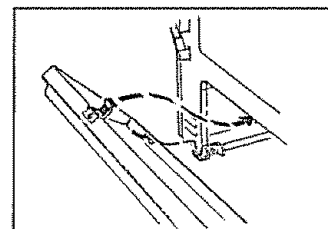
Removable Kick Panel

The kick panel may be removed for cleaning under the range.

To remove, lift up bottom of panel slightly to disengage the panel from the tabs at the base of the range. Pull bottom of panel forward until spring clips are released at top of panel.



To replace, insert the two slots at bottom of panel onto the two tabs at base of range and push top of panel forward to engage spring clips.



Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling. Read carefully.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-filled Scouring Pad • Plastic Scouring Pad • Dishwasher-safe 	Drain fat and cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread a damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.	
Control Panel	<ul style="list-style-type: none"> • Damp Cloth • Paper Towel • Soap and Water 	DO NOT USE abrasives, cleaning powders, steel wool or plastic balls. They will mar the surface.	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently, but do not soak. Dry and return control knobs to range.	
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside openings in the glass while cleaning.	
Metal Parts	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	To safely clean surfaces: wash, rinse and then dry with a soft cloth.
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when they have cooled and then rinse. Polish with a dry cloth.
Oven Door*	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	INSIDE OF DOOR: Clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. DO NOT rub or damage the gasket. Avoid getting soap and water on the gasket or in any openings on the door. Rinse well. NOTE: Soap left on liner causes additional stains when oven is reheated. OUTSIDE OF DOOR: Use soap and water to thoroughly clean the top, sides and front of the oven door.
Oven Liner	<ul style="list-style-type: none"> • Soap and Water 	Allow to cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly to avoid additional staining or scarring (damage) of porcelain.	
Oven Gasket		Avoid getting ANY cleaning materials on the gasket.	
Shelves (See Self-Cleaning Oven Directions)	<ul style="list-style-type: none"> • Soap and Water • Dishwasher-Safe 	Shelves can be cleaned in a dishwasher or by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but will discolor and lose some luster.	
Surface Burner Grates	<ul style="list-style-type: none"> • Soap and Water • Plastic Scouring Pad 	DO NOT clean in self-cleaning oven.	Lift out when cool. Soak 5 to 10 minutes, if desired, in a solution of mild liquid detergent and warm water. Scour with materials mentioned at left to remove burned-on food particles.
Porcelain Enamel Drip Pans (on models so equipped)	<ul style="list-style-type: none"> • Soap and Water • Soap-filled Scouring Pad • Plastic Scouring Pad 	Porcelain drip pans can be cleaned in self-cleaning oven, dishwasher, or by hand. After pans cool slightly, soak in detergent and hot water, wash with a scouring pad if necessary, then rinse and dry.	
Surface Burners	<ul style="list-style-type: none"> • Solution of Mild Liquid Detergent and Water • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	DO NOT clean in self-cleaning oven. DO NOT USE steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners.	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 30) and soak them for 20 to 30 minutes in solution of mild liquid detergent and water. If soil does not rinse off completely, scrub burners with soap and water and a brush or plastic pad. If the holes become clogged, clean them with a toothpick. Before putting the burners back, shake out excess water and then dry burners in a warm oven for 30 minutes.
Porcelain Enamel Oven Bottom*	<ul style="list-style-type: none"> • Soap and Water • Soap-filled Scouring Pad 	Allow oven to cool, then clean with soap and water or soap-filled scouring pad. Rinse well to remove any soap before self-cleaning.	

*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When surface is cool, clean and rinse.

Minor Adjustments You Can Make

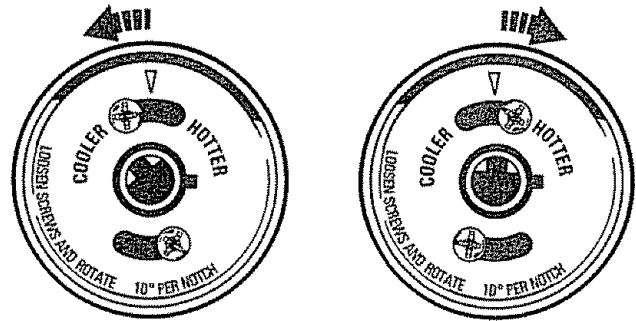
Oven Thermostat Adjustment

The thermostat control in your new oven has been carefully adjusted to provide accurate temperatures. However, if your new oven is replacing one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes. This is because oven temperature controls have a tendency to "drift" over a period of years.

Before attempting to have the thermostat of your new oven changed, be sure you have carefully followed the baking time and temperature recommended by the recipe. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob.

Pull the knob off the shaft and look at the back side. There is a disc in the center of the knob skirt with a pointer opposite one of the screws.

To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.



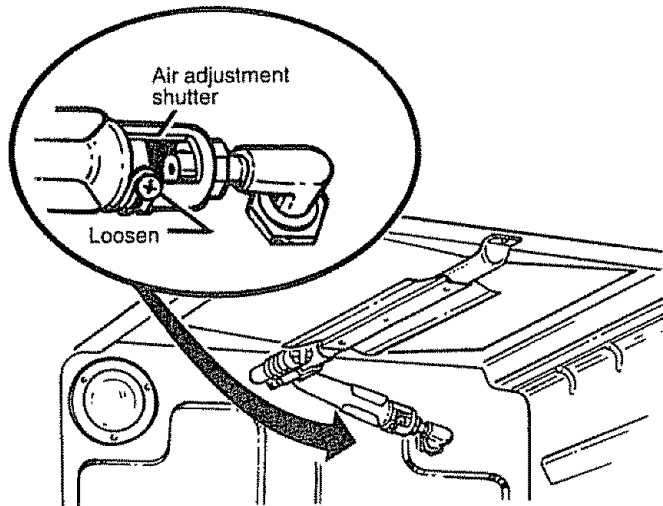
To raise the oven temperature, move the screw opposite the pointer toward the word HOTTER. You'll hear a click for each notch you move the knob. To lower the temperature, move the screw opposite the pointer toward the word COOLER. Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60° 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.

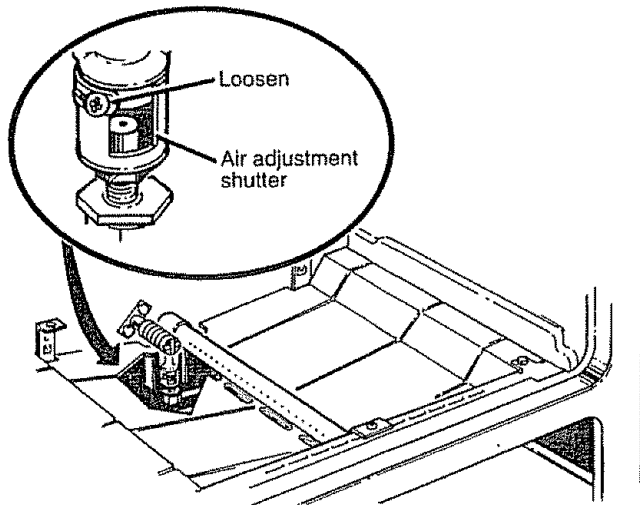
After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.

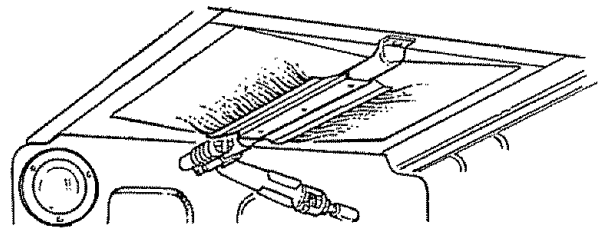


The air adjustment shutter for the top burner is in the center of the rear wall of the oven.



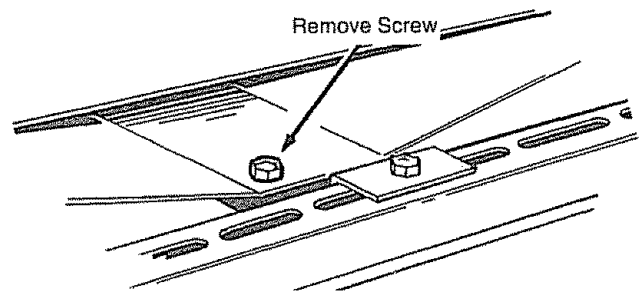
The shutter for the bottom burner is near the back wall behind the kick panel.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.

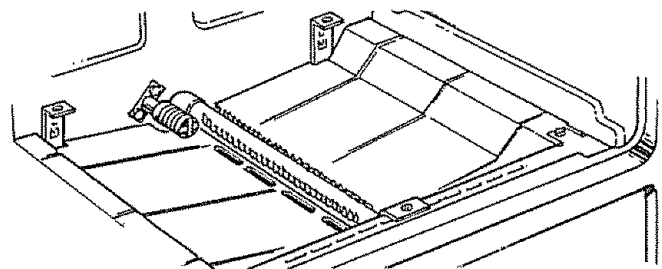


The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

To determine if the bottom burner flames are proper, remove the oven bottom (see page 9) and the burner baffle.



To remove the burner baffle, use a nut driver to remove the 1/4" hex head screw shown in the illustration above. Do not remove any other screws. Pull baffle straight out until it is free from the slot that holds it at rear of oven.

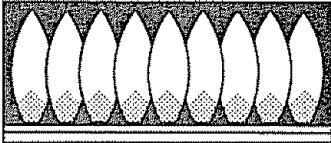
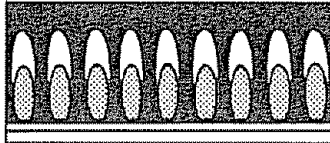
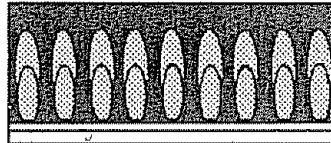


The flames should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flames will resettle.

Visually check the color of the flames every six months. If they look like illustration (A) on page 34, call for service.

Questions?

Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Oven temperature is too high to set self-cleaning operation. Allow the range to cool to room temperature and reset the controls. • Door latch handle not moved all the way to the right.
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live power outlet. • Burner holes on the side or around the top of burner may be clogged. Remove burner and clean them with a safety pin or paper clip. Make sure you do not enlarge the holes. • Burners may not be fitted correctly onto the mounting brackets. Remove and reinstall them properly.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>(A) Yellow flames— Call for service</p> </div> <div style="text-align: center;">  <p>(B) Yellow tips on outer cones—Normal for LP gas</p> </div> <div style="text-align: center;">  <p>(C) Soft blue flames—Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on outer cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> • If range is connected to LP gas, check all steps in the Installation Instructions.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips or recommendations. • Oven bottom not securely seated in position. • Check common baking, roasting and broiling problems on pages 22-25.
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set. • Door left in locked position after cleaning.
CLOCK DOES NOT WORK	<ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutter. • An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.

Notes

Notes

Notes

KENMORE GAS RANGE WARRANTY

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

If the range is subjected to other than private family use, the above warranty coverage is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/DEPARTMENT IN THE UNITED STATES.

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SEARS, ROEBUCK AND CO., DEPT. 731CR-W, SEARS TOWER, CHICAGO, IL 60684

Dear Customer: Our constant efforts are directed toward making sure your new Kenmore Range will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide. Your Kenmore Range has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians... professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you—"We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 Days Full Warranty MA	MA	MA
3	Porcelain and Glass Parts	30 Days Full Warranty MA	MA	MA
4	Annual Preventive Maintenance Check at your request	W	MA	MA

W - Warranty

MA - Maintenance Agreement

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