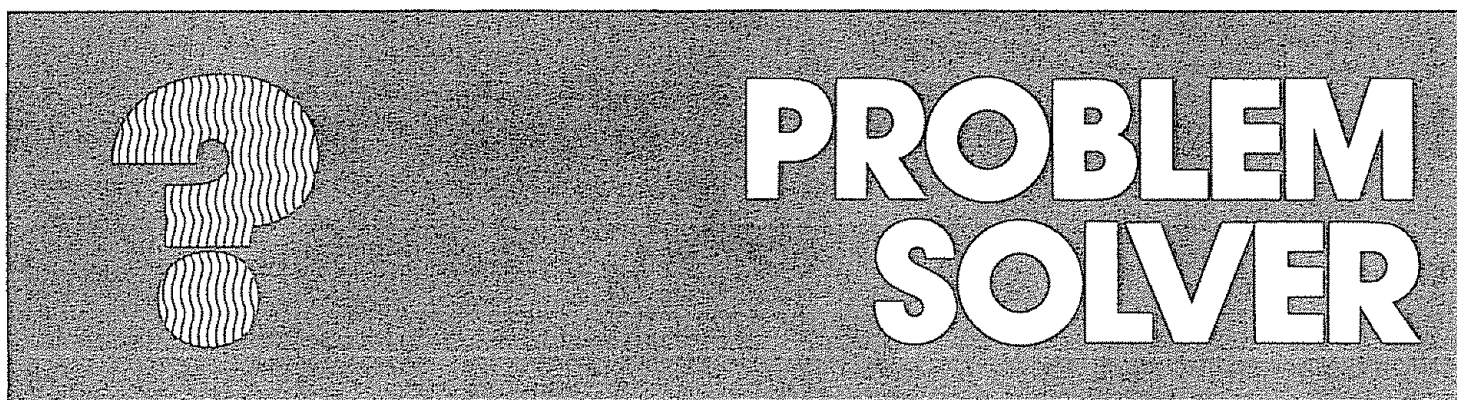
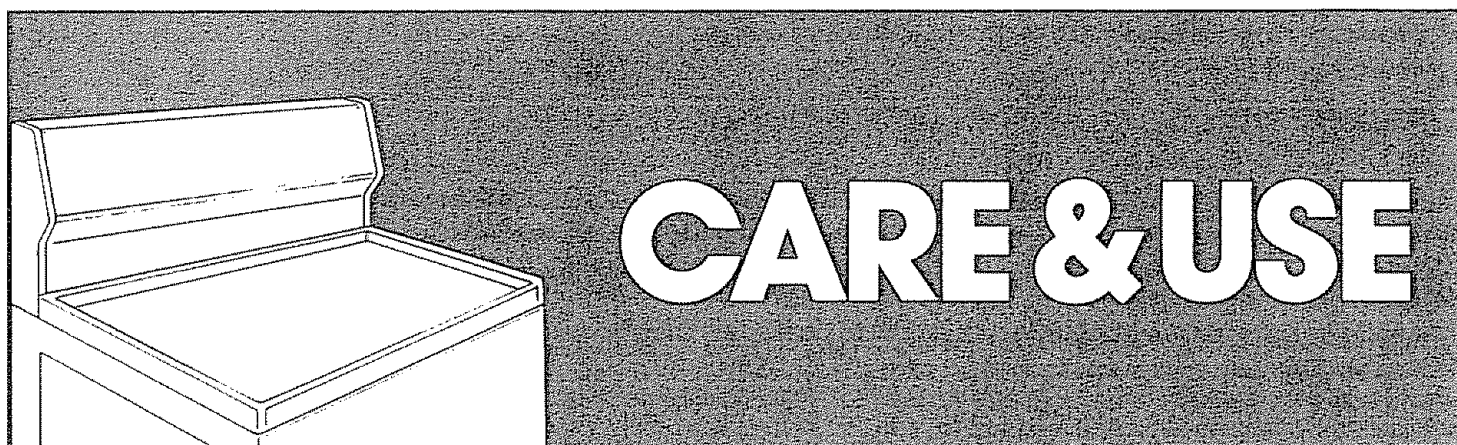
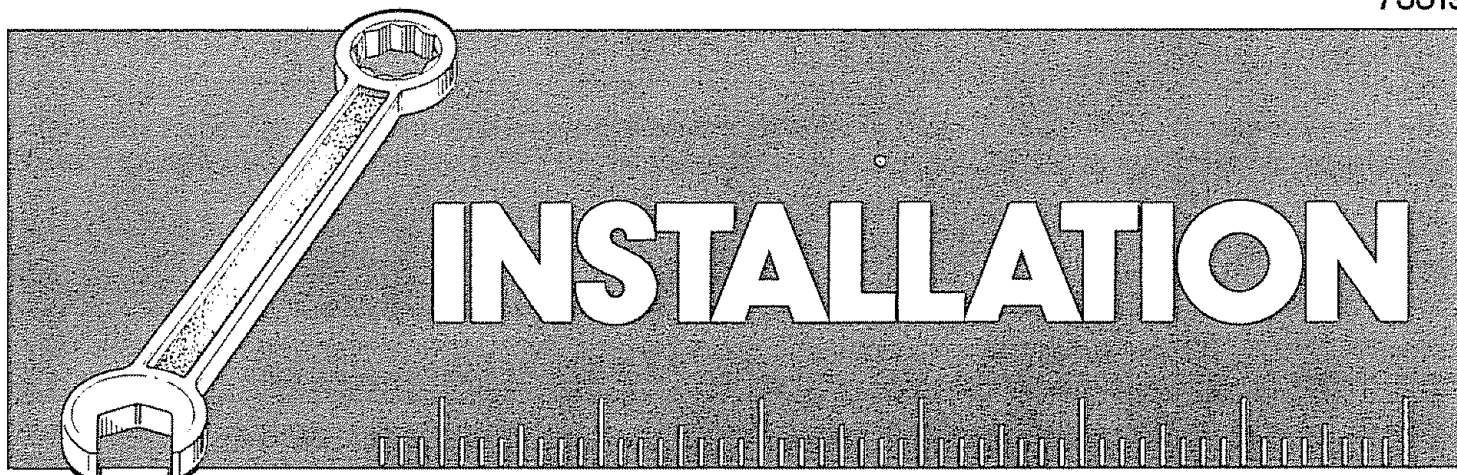


GAS RANGE

models 73511
73515
73811
73819



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INSTALLATION

Before You Begin
Dimensions and Clearances
Important Safety Instructions
Normal Installation Steps
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CARE AND USE

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Surface Cooking	Care and Cleaning
Using Your Oven	Minor Adjustments You Can Make
Baking	

PROBLEM SOLVER

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

WARRANTY

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.*
3. Extinguish any open flame.
4. Immediately call your gas supplier.

*Don't turn electric switches on or off because sparks may ignite the gas.

FOR YOUR SAFETY

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

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) 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

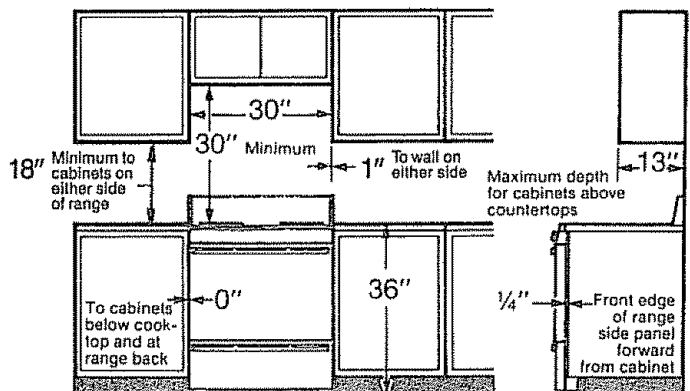
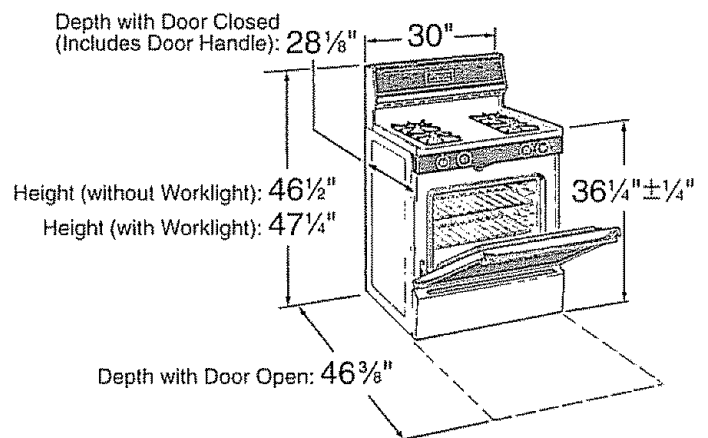
Do not attempt to operate the oven of this range during a power failure.

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.

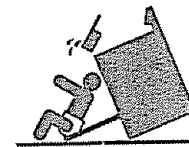
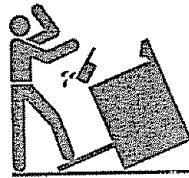
- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). See Grounding on page 6.
- Before installing 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 the supplied 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 a bracket on the back wall of the range. This will 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 with the bracket 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 either the oven door or the storage drawer.

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

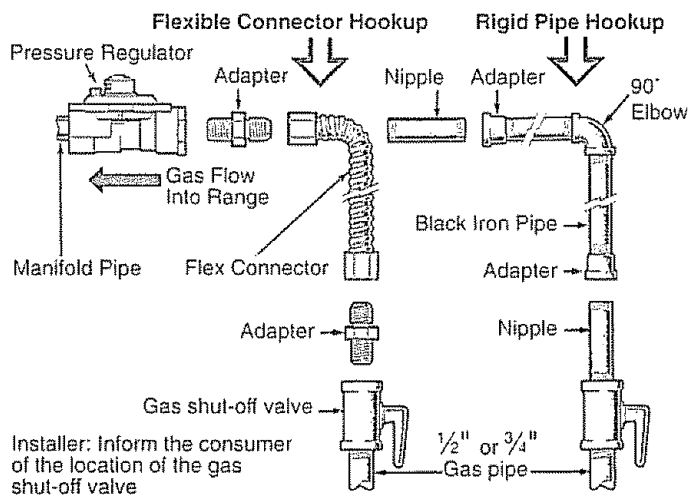
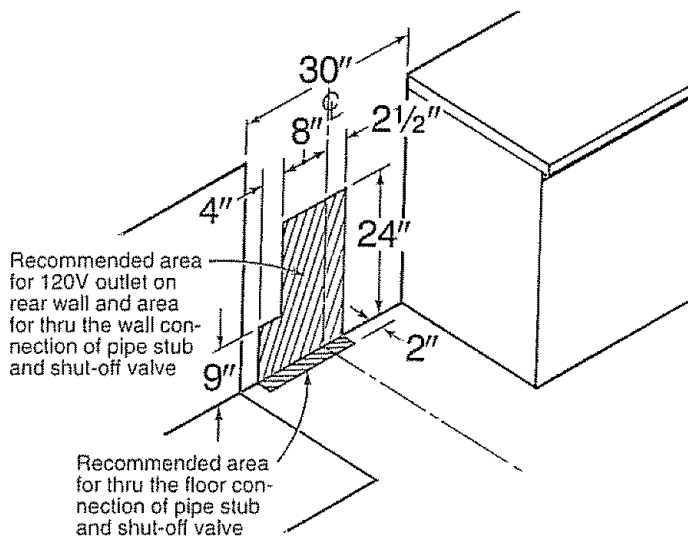
Before disconnecting the old range, shut off the main gas supply valve and leave it off until new hook-up has been completed.

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.

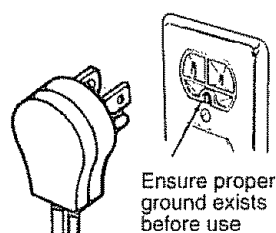
Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

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.

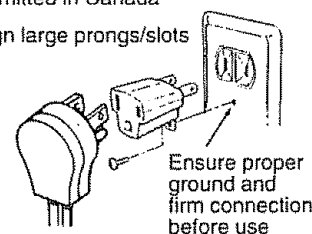
PREFERRED METHOD



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.

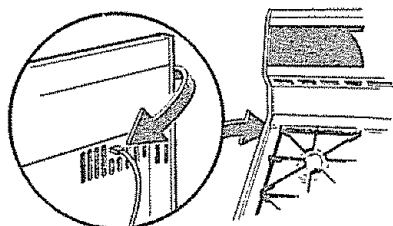
Usage Situations Where Appliance Power Cord Will Be Disconnected FREQUENTLY:

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

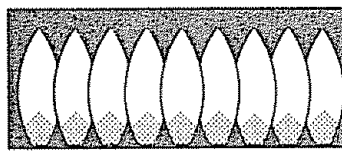
Check Ignition of Surface Burners

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

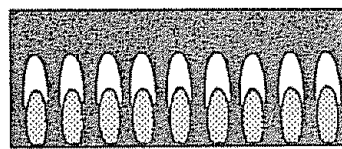
Push in one of the surface burner controls and turn it to the LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position.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

Quality of Flames:

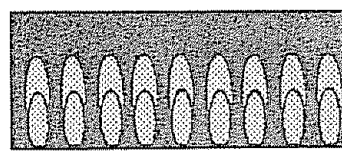
The combustion quality of burner flames needs to be determined visually.



(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, touch BAKE pad and then touch INCREASE pad until "350°" appears in the display. 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 display.

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.

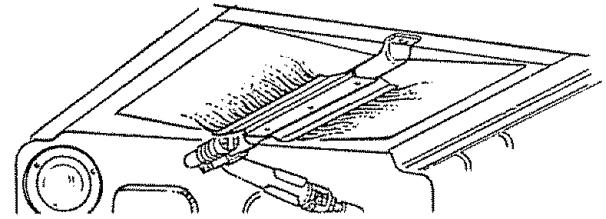
If the oven is in use when a power outage occurs, the oven burner will shut off and cannot be re-lit until power is restored.

Installation Instructions (continued)

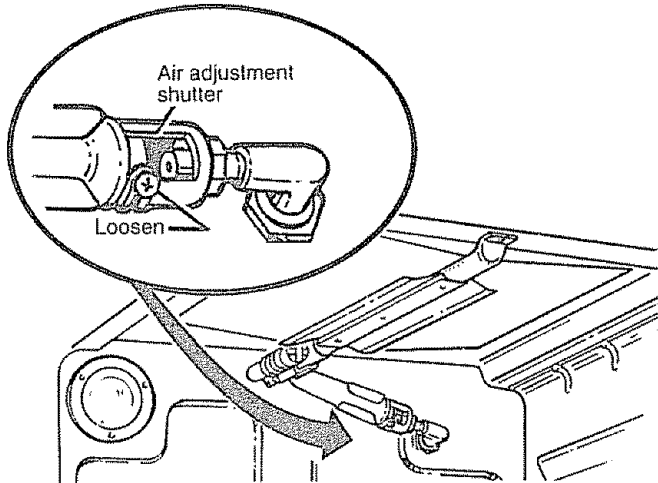
Step 6

Broil and Oven Burner Air Adjustment Shutters

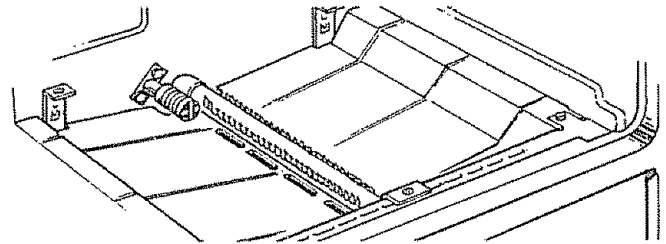
Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.



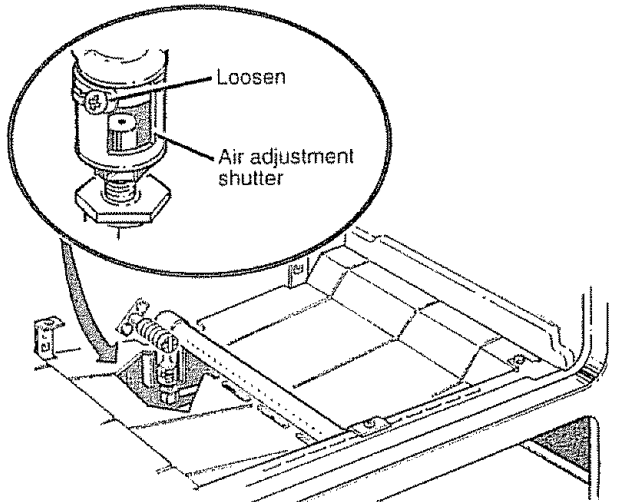
The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.



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

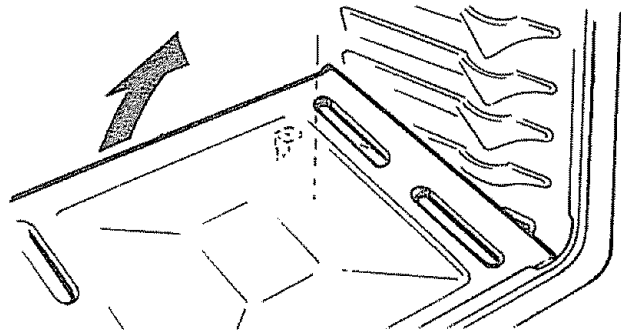


To determine if the bottom burner flames are burning properly, remove the oven bottom and the burner baffle (see page 9). Flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer 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.



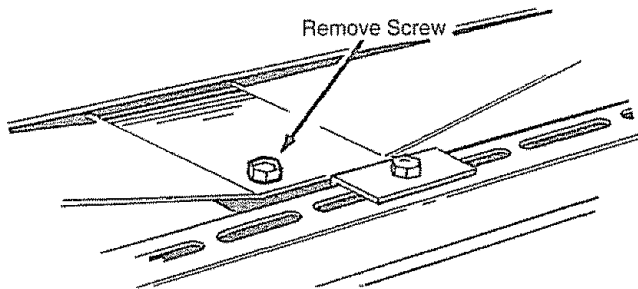
The shutter for the bottom burner is near the back wall behind the storage drawer. Remove the storage drawer by pulling the drawer all the way out and tilting up the front.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter toward open or closed position as needed.



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.

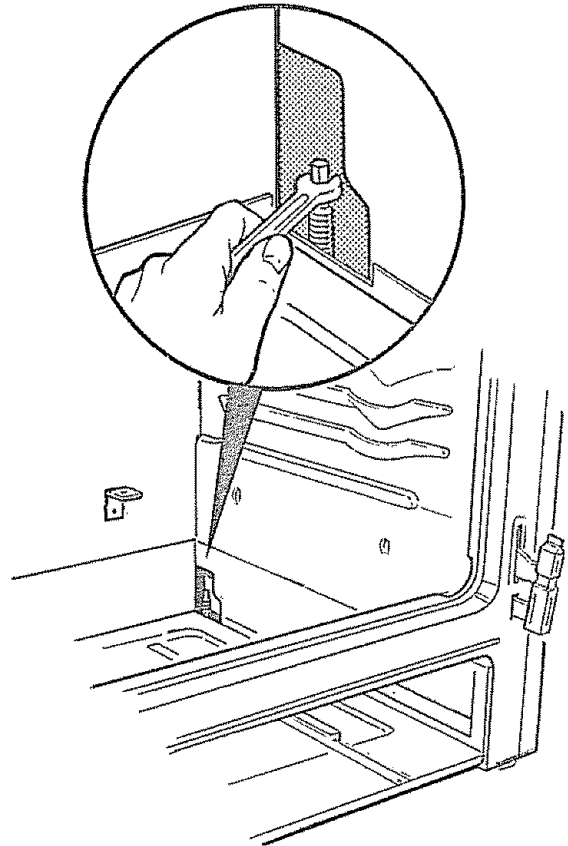


To remove the burner baffle:

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 necessary, remove storage drawer. Pull drawer out all the way and lift front of drawer up to remove.



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. Install 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.

(continued next page)

Installation Instructions (continued)

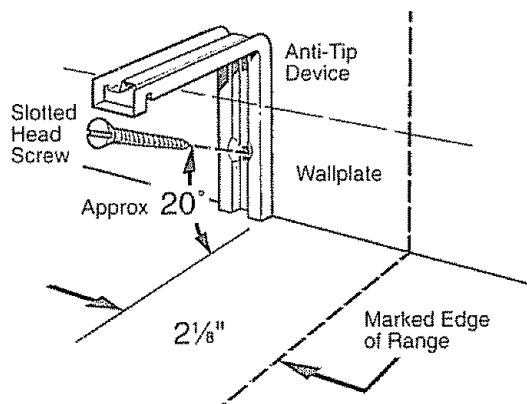
Step 8

Installing the Anti-Tip Device

WARNING:

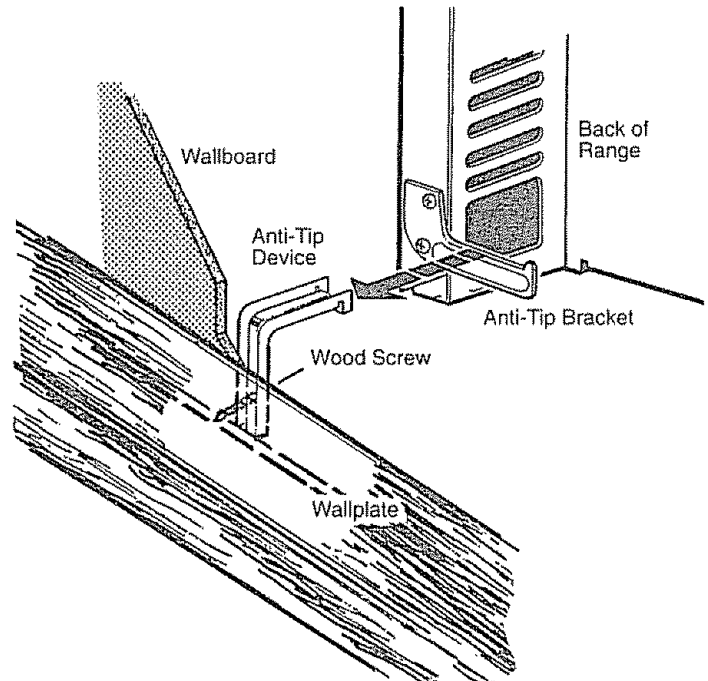
- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by an adult or a child standing, sitting or leaning on an open door or drawer.
- After installing the Anti-Tip device, make sure it is in place by carefully attempting to tilt the range forward.
- 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:

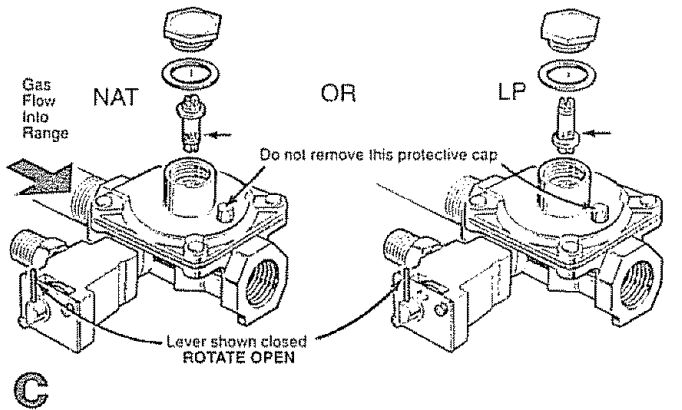
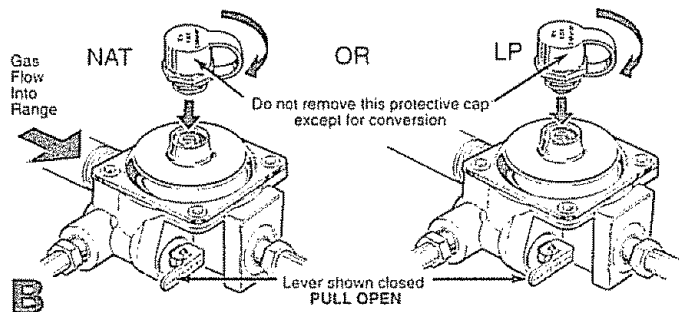
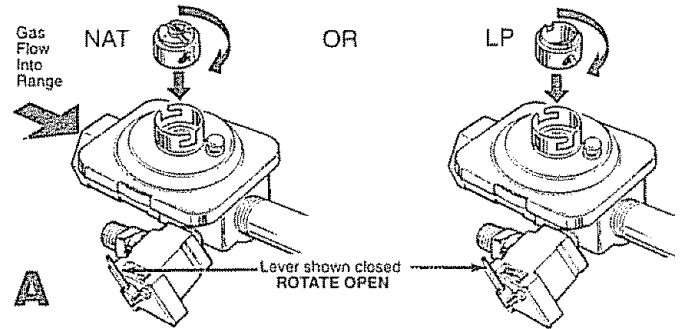
1. Use a coin to remove the cap from the pressure regulator.
2. Turn the cap over and engage it in the slots. LP should now be visible on the top of the cap.

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.

If it is regulator C:

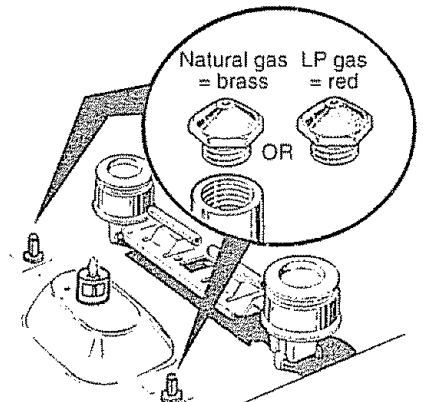
1. Remove cap and forcibly snap out plastic plunger from bottom of cap.
2. Turn plunger over and forcibly snap back in original location. Note: Plunger must snap into position; the gas type you are converting to must be visible on lower side of plunger.
3. Reinsert the assembly into the regulator.



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.



(continued next page)

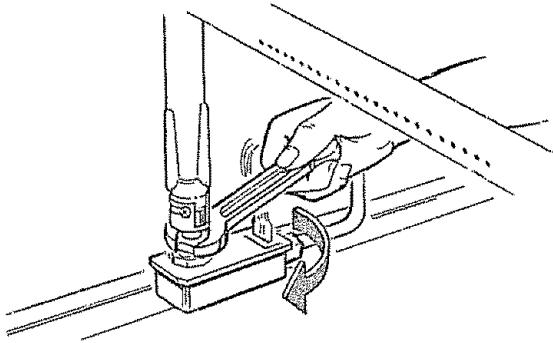
Installation Instructions (continued)

Step 3

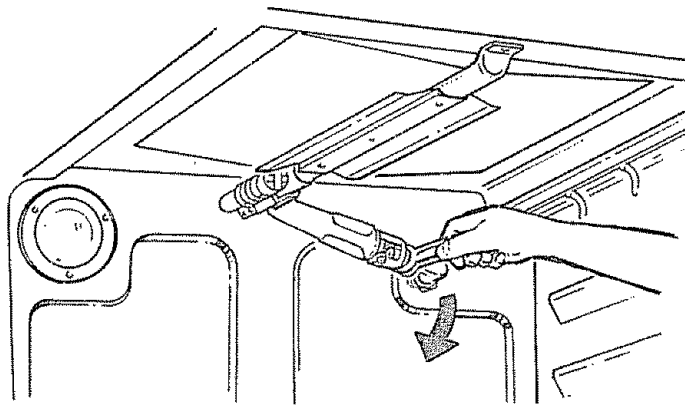
Convert The Oven Burner Orifice For LP Gas

Oven Burner:

1. Remove oven door, storage drawer, 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:

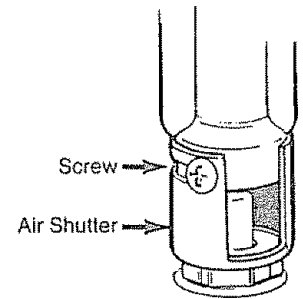
Use a 1/2" wrench to turn the upper burner orifice spud clockwise. Tighten spud only until it is snug with the base. To prevent leakage, do not overtighten spud or loosen spud after it is snug.

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.

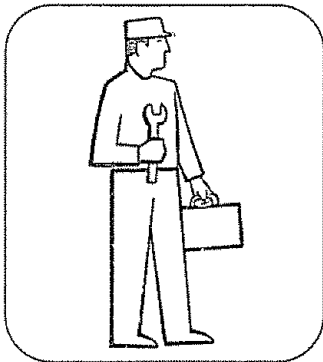
IMPORTANT SAFETY NOTICE

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.

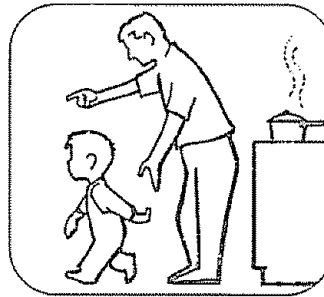
- Locate range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.

- 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.

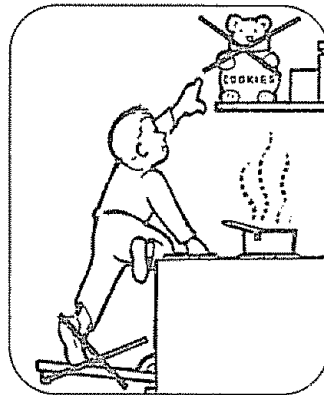
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

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



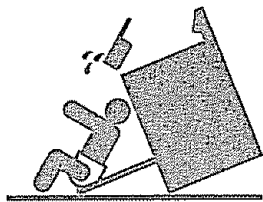
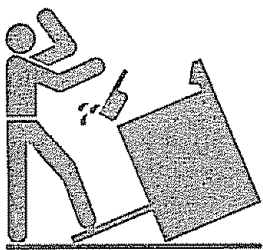
- Don't allow anyone to climb, stand or hang on the door, storage drawer or range top. They could damage the range and even tip it over, causing severe personal injury.



- **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)

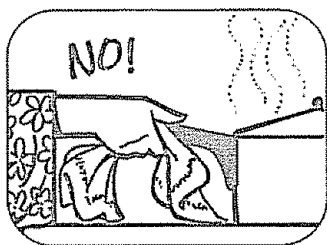
IMPORTANT SAFETY INSTRUCTIONS (continued)



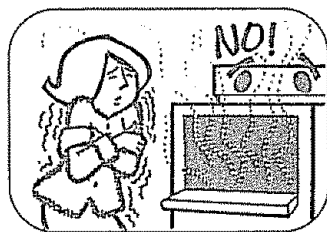
WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach the supplied Anti-Tip device to the wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage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

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

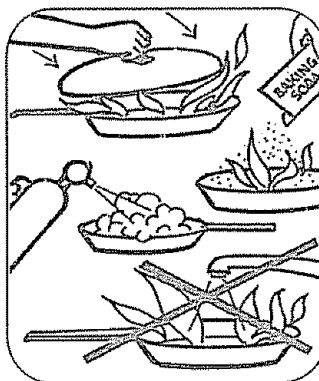
• Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.



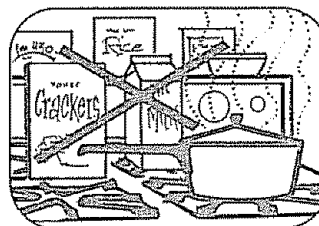
• Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.



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



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



• 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 storage drawer.
- 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.

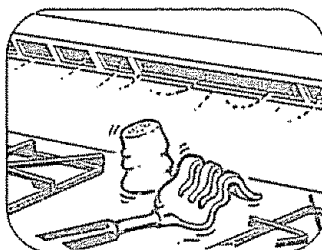
- **If a combination of oils or fats will be used in frying**, stir together before heating or as fats melt slowly.

- **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

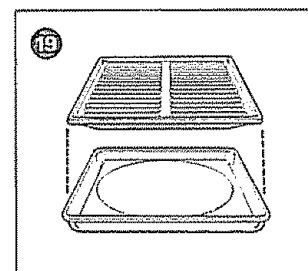
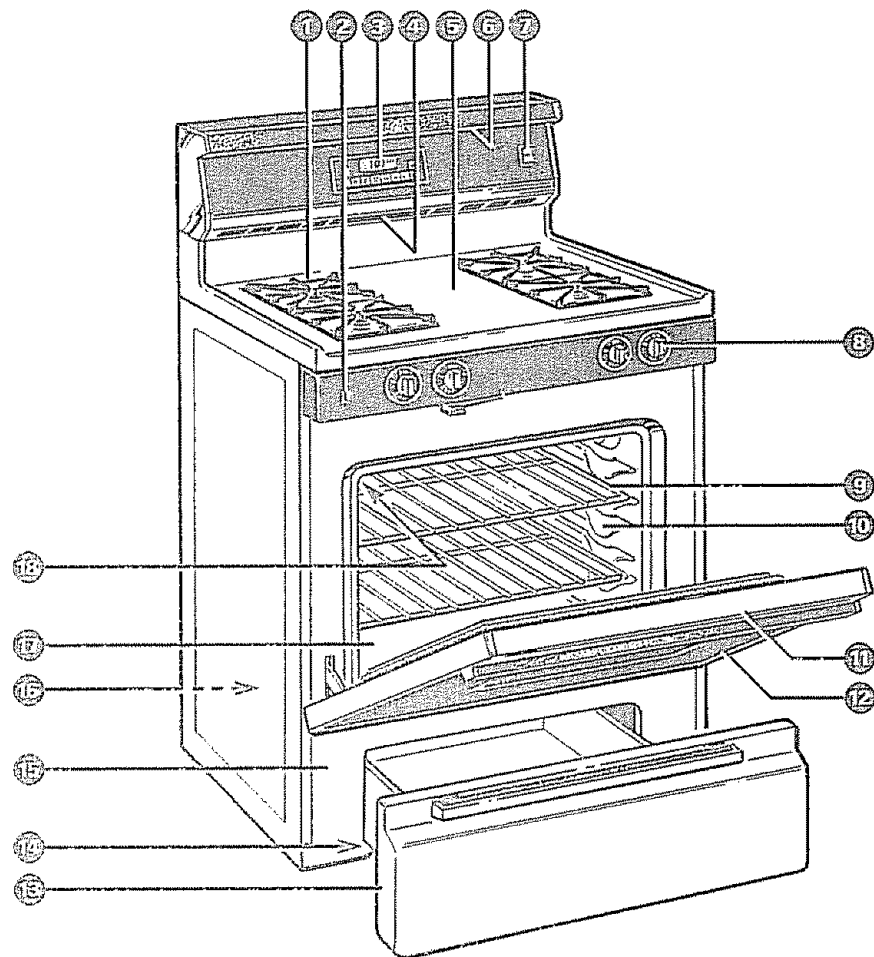
- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning 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 pages 39 and 40 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

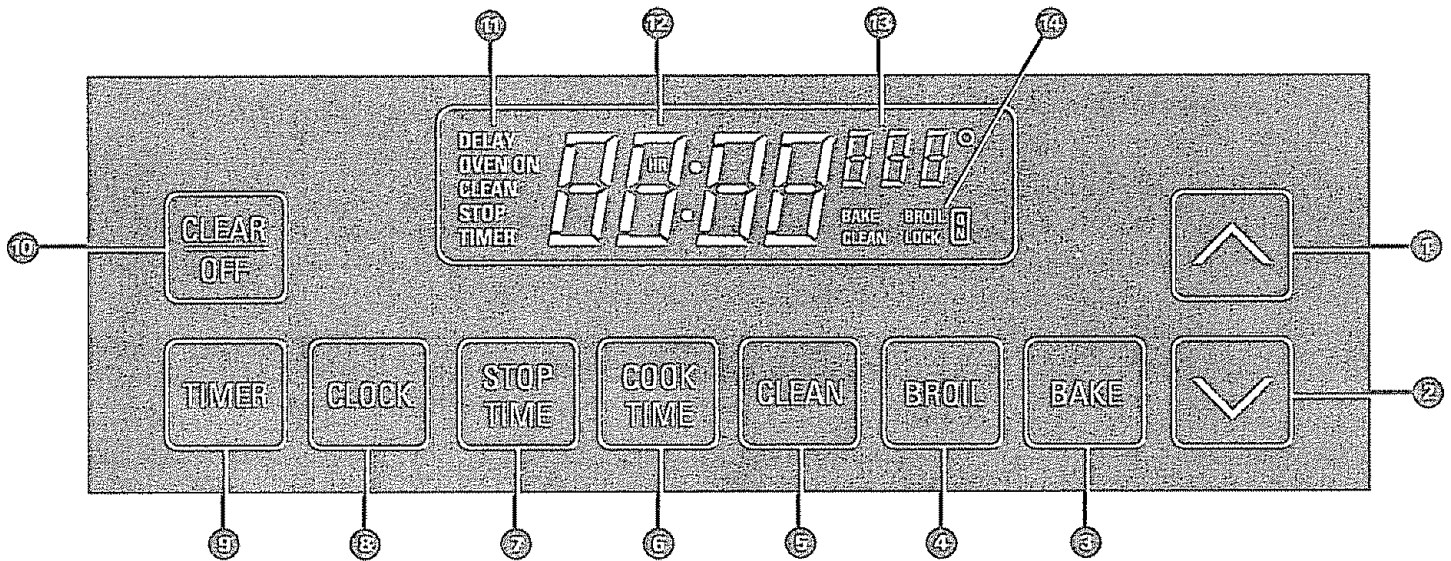


Models 73511
73515
73811
73819

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Features of Your Electronic Oven Control



1. INCREASE. Short taps to this pad increase time or temperature by small amounts. Press & hold pad to increase time or temperature by larger amounts.

2. DECREASE. Short taps to this pad decrease time or temperature by small amounts. Press & hold pad to decrease time or temperature by larger amounts.

3. BAKE. Touch this pad to select bake function. Then tap or press INCREASE or DECREASE pad to display desired temperature.

4. BROIL. Touch this pad to select broil function. Then tap INCREASE pad once to broil at LO (450°F.) or twice to broil at HI (550°F.). Tap DECREASE pad to change back to LO broil.

5. CLEAN. Touch this pad to select self-cleaning function. See Self-Cleaning Instructions on pages 29–31.

6. COOK TIME. Touch this pad and then touch the INCREASE or DECREASE pad to set the amount of time you want your food to cook. Touch BAKE and the INCREASE or DECREASE pad to set the oven temperature. The oven will shut off after the selected Cook Time has run out.

7. STOP TIME. Use this pad along with COOK TIME and INCREASE or DECREASE pad to set the oven to start automatically, cook for a specified time and stop automatically at a time you select.

8. CLOCK. Touch this pad before setting the clock. To set clock, first touch CLOCK pad. "TIME" will flash in the display. Tap INCREASE or DECREASE pad to change the time of day by small amounts. Press & hold INCREASE or DECREASE pad to change the time of day by larger amounts.

9. TIMER. Touch this pad to select timer function. The timer does not control oven operations. Touch pad again to turn it off.

To set timer, first touch TIMER pad. "TIMER" will flash in the display. Tap INCREASE or DECREASE pad to change the time by small amounts. Press & hold INCREASE or DECREASE pad to change the time by larger amounts.

Hours and minutes will be displayed if the time set on the timer is more than 1 hour. Minutes and seconds will be displayed if the time set on the timer is less than 1 hour.

10. CLEAR/OFF. Touch this pad to cancel all oven operations except clock and timer.

11. PROGRAM STATUS. Words light up in the display to show the selected oven mode.

12. TIME DISPLAY. Shows the time of day, the times set for the timer or automatic oven operation.

13. OVEN TEMPERATURE AND BROIL DISPLAY. Shows the oven temperature or the broil setting selected.

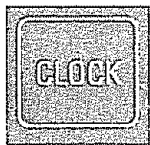
14. FUNCTION INDICATORS. Lights up to show whether oven is in bake, broil or self-cleaning mode.

Electronic Control, Clock and Timer

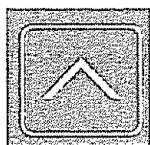
Clock

The clock must be set for the automatic oven timing functions to work properly. The time of day cannot be changed during a TIME BAKE or CLEAN cycle

To Set the Clock:

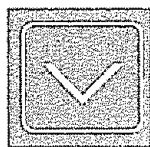


Step 1. Touch the CLOCK pad. The word "TIME" will flash in the display.



Step 2. Press & hold or tap INCREASE or DECREASE pad to set the time of day. (Tap to change time 1 minute a tap. Press & hold to change time 10 minutes at a time.)

Example: Try setting the time for 3:00. Use a combination of presses and taps to get familiar with the control. Since this is a 12-hour clock, there is no need to worry about AM or PM.



If you accidentally go past 3:00, simply press & hold or tap the DECREASE pad until the time shows in the display

In Case of Power Outage:

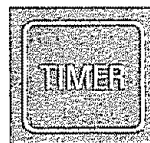
After a power outage, when power is restored the display will flash and time shown will no longer be correct

Display flashes until clock is reset. All other functions that were in operation when the power went out will have to be programmed again.

Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes

To Set The Timer:



Step 1. Touch the TIMER pad. The word "TIMER" will flash in the display.

Step 2. Press & hold or tap INCREASE or DECREASE pad to set the amount of time on timer. (Pressing & holding the pad changes time in large amounts. Short taps change time in smaller amounts.)

The timer will start automatically within a few seconds of releasing the INCREASE or DECREASE pad

The timer, as you are setting it, will display seconds until 60 seconds is reached. Then it will display minutes and seconds until 60 minutes is reached. After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached

To Reset Timer:

Touch TIMER pad and then press & hold or tap INCREASE or DECREASE pad until desired time is reached.

To Cancel Timer:

Press & hold TIMER pad until the word "TIMER" quits flashing on the display (about 4 seconds).

Tones

The end-of-cycle tone will sound at the end of time oven functions. The end-of-cycle tone is a steady signal that repeats every 6 seconds until you touch any operation. If you would like to change the tone to a set of 3 short beeps, press & hold CLEAR/OFF for 10 seconds.

To return the end-of-cycle tone to a steady repeating signal, press & hold CLEAR/OFF for 10 seconds.

Display

Programmed information can be displayed at any time by touching the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by touching the CLOCK pad.

"door" appears on display. The oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

"F-" and a number flash on display. This is the function error code. If function error code appears during the self-cleaning function, check oven door latch—the latch handle may have been moved, even if only slightly, from the latched position. Make sure handle is to the right as far as it will go. Touch CLEAR/OFF pad. If function error code does not clear, disconnect power to the range and call for service

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.**

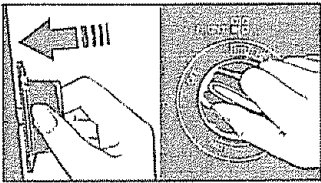
Surface burners in use when an electrical power failure occurs will continue to operate normally.

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

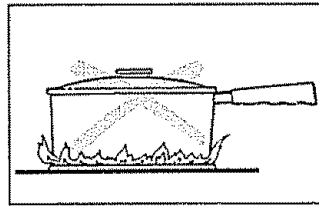
Flame will be almost horizontal and will lift slightly away from the burner when the burner is first turned on. A blowing or hissing sound may be heard for 30 to 60 seconds. This normal sound is due to improved injection of gas and air into the burner. Put a pan on the burner before lighting it, or adjust 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.
- Check to be sure the burner you turned on is the one 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—to 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 manu-

Using Your Oven

Electric Ignition

The oven burner and broil burner are lighted by electric ignition.

To light either burner, touch the pad for the desired function and press & hold or tap INCREASE or DECREASE pad until the desired temperature is displayed. The burner should ignite within 60 seconds.

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.

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

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

Oven Light

The oven light comes on automatically when the door is opened. Use the switch on the lower control panel to turn the light on and off when the door is closed.

Surface Light

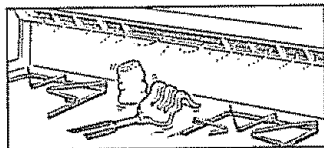
(On models so equipped)

Use the switch on the upper control panel to turn the surface light on and off.

Oven Vents

The oven is vented through duct openings at the rear of the cooktop (see page 33). 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.

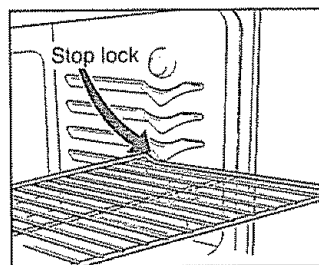


• Do not leave plastic items on the cooktop — they may melt if left too close to the vent.

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

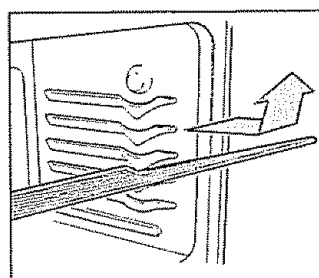
• Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

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.

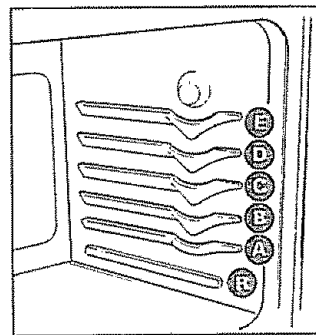


To remove a shelf from the oven, pull the shelf toward you, tilt front end upward and pull the shelf out.

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 See Baking Guide on page 24.

Your oven temperature is controlled very accurately using an electronic control system. It is recommended that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see Adjusting Oven Thermostat on page 37.

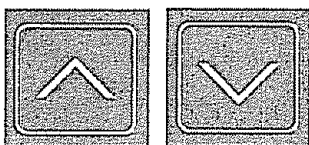
How to Set Your Range for Baking

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

Step 2: Close the oven door.



Step 3: Touch BAKE pad. "-- --" appears in display and "BAKE" flashes.



Step 4: Touch INCREASE or DECREASE pad. "350°" appears in the display.

Step 5: Press & hold or tap INCREASE or DECREASE pad until desired temperature is displayed. (Tap to change temperature 5 degrees a tap. Press & hold to change temperature 25 degrees at a time.)

The word "ON" and the changing temperature will be displayed as the oven heats up. When the oven reaches the set temperature, a tone will sound.

To change oven temperature during BAKE cycle, touch BAKE pad and then INCREASE or DECREASE pad to get new temperature.



Step 6: Touch CLEAR/OFF when baking is finished and then remove food from oven.

How to Time Bake

The electronic oven control allows you to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) and Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset Stop Time) will be described. NOTE: Before beginning, make sure the oven clock shows the correct time of day.

To set the clock, first touch the CLOCK pad. "TIME" will flash in the display. Press & hold or tap INCREASE or DECREASE pad until correct time of day is displayed. (Tap to change the time 1 minute a tap. Press & hold to change the time 10 minutes at a time.)

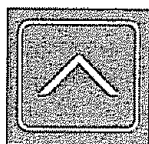
How to Set Immediate Start and Automatic Stop. (Oven turns on right away, cooks for preset length of time, and turns off automatically at the preset Stop Time.)

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

Step 2: Close the oven door.



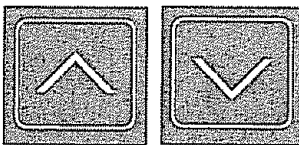
Step 3: Touch COOK TIME pad. "0 HR:00" appears on display and "OVEN TIME" flashes.



Step 4: Press & hold or tap INCREASE pad until the desired length of baking time appears in the display. (Tap to change time on display 5 minutes a tap. Press & hold to change the time 10 minutes at a time.)



Step 5: Touch BAKE pad. "-- --" appears in display and "BAKE" flashes.



Step 6: Press & hold or tap INCREASE or DECREASE pad until desired temperature is displayed. (Tap to change temperature 5 degrees a tap. Press & hold to change temperature 25 degrees at a time.)

The word "ON" and the rising oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature, a tone will sound. Oven will continue to cook for the programmed amount of time, then shut off automatically.

Step 7: Remove food from oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

How to Set Delay Start and Stop

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

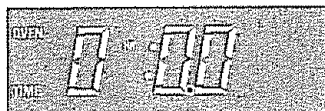
For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

Step 1: Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.

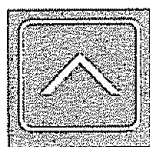
Step 2: Close the oven door.



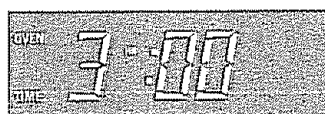
Step 3: Touch COOK TIME pad.



"0 HR:00" appears on display and "OVEN TIME" flashes.



Step 4: Press & hold or tap INCREASE pad until "3:00" appears in the display. (Tap to change time on display 5 minutes a tap. Press & hold to change the time 10 minutes at a time.)



Cook Time of 3 hours now appears in display.

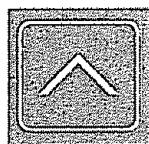


Step 5: Touch STOP TIME pad.



"5:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding

the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.



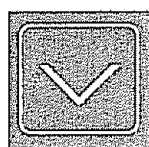
Step 6: Change Stop Time from 5:00 to 7:00 by tapping or pressing & holding INCREASE pad until "7:00" appears in the display.



Step 7: Touch BAKE pad.



"--" appears in the display and "BAKE" flashes.



Press & hold or tap DECREASE pad until "325°" is displayed. (Tap to change temperature 5 degrees a tap. Press & hold to change temperature 25 degrees at a time.)

Oven temperature of "325°" appears in the display.



At 4:00, the oven will turn on automatically. The word "ON" and the changing oven temperature will be displayed as the oven heats up. Oven will continue to cook for the programmed 3 hours and will shut off automatically at 7:00.

Step 8: Remove food from oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

Note: The low temperature zone of this range (between 150°F and 200°F) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.

When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than 2 hours before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

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.

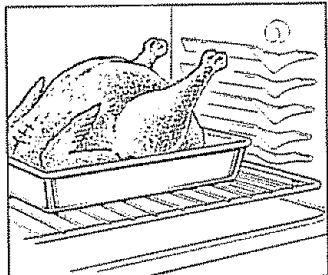
3. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

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	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass gives deepest browning
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. Line pan with wax paper.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	
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. If baking four layers, use Shelves B and D.
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	
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. Use Shelf C and increase temperature 25 to 50°F for more browning.
Drop	Cookie Sheet	B, C	350°-400°	10-20	
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	
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies Frozen	Foil Pan on Cookie Sheet	B	400°-425°	40-70	Large pies use 400°F and more time. To quickly brown meringue, use 400°F for 9 to 11 minutes.
Meringue	Spread to crust edges	B	325°-350°	15-25	
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

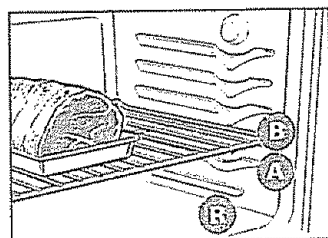


Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste or add water to your meat.



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:



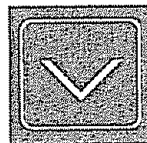
Step 1: Position oven shelf on shelf support B for small roasts (3 to 5 pounds) and on shelf support A for larger roasts

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: Touch BAKE pad. “— — —” appears in display and “BAKE” flashes.



Step 4: Touch DECREASE pad. “350°F” appears in the display.

Step 5: Press & hold or tap INCREASE or DECREASE pad until desired temperature is displayed.

(Tap to change temperature 5 degrees a tap. Press & hold to change temperature 25 degrees at a time.)

The word “ON” and the changing oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature, a tone will sound.

To change oven temperature during BAKE cycle, touch BAKE pad and then INCREASE or DECREASE pad to get new temperature.



Step 6: Touch CLEAR/OFF when baking is finished and then remove food from oven

(continued next page)

Roasting (continued)

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. (See page 25.) 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.

Roasting Guide

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

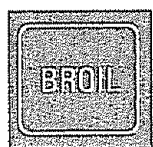
Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

The oven door should be closed during broiling.

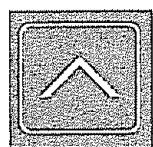
Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 28.

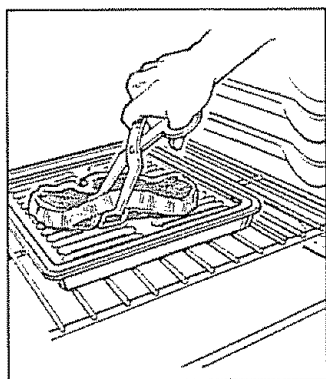


Step 4: Touch BROIL pad. "— — —" appears in display and "BROIL" flashes.



Step 5: Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

To change from HI Broil to LO Broil, tap DECREASE pad once.



Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)



Step 7: When Broiling is completed touch CLEAR/OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

(continued next page)

Broiling Guide



The oven door should be closed during broiling.

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

3. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

4. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

5. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

6. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

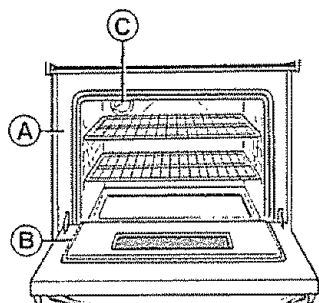
Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	HI	3½	3	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 in. thick	C	HI	10-11	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks			HI			Steaks less than 1 in. thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1 in. thick	B		9	7	
Medium	(1 to 1½ lbs.)	B		12	5-6	
Well Done		B		13	8-9	
Rare	1½ in. thick	B		10	6-7	
Medium Well Done	(2 to 2½ lbs.)	B		12-15	10-12	
				25	16-18	
Chicken (450°)	1 whole	B	LO	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						Space evenly. Place English muffins cut-side-up and brush with butter if desired.
Bread (Toast) or Toaster Pastries	2 to 4 slices	C	HI	2-3	1/2-1	
English Muffins	1 pkg (2) 2, split	C		3-5		
Lobster tails (6 to 8 oz. each)	2-4	C	HI	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	HI	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	C	LO	8	8	Increase time 5 to 10 min. per side for 1½ in.-thick or home-cured ham.
Pork chops Well Done	2 (1/2 in.) 2 (1 in. thick), about 1 lb.	B B	HI	10 13	4-5 9-12	Slash fat.
Lamb chops			HI			Slash fat.
Medium Well Done	2 (1 in. thick) about 10 to 12 oz.	B B		8 10	4-7 10	
Medium Well Done	2 (1½ in. thick). about 1 lb.	B B		10 17	4-6 12-14	
Wieners, similar precooked sausages, bratwurst	1-lb pkg (10)	C	HI	6	1-2	

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.

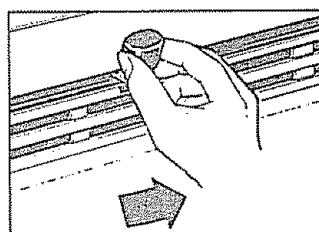
Caution: Chrome drip pans (on models so equipped) should never be cleaned in the self-cleaning oven.

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

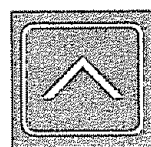
Step 1: Follow steps at left to prepare the oven for cleaning.



Step 2: Close the oven door and slide latch handle to the right as far as it will go.



Step 3: Touch CLEAN pad. "— — —" appears in display and "CLEAN TIME" flashes.



Step 4: Touch INCREASE pad. Four hours is automatically programmed for Clean Time.

Step 5: Press & hold or tap INCREASE or DECREASE pad until desired Clean Time is displayed. (Tap to change time 5 minutes a tap. Press & hold to change time 10 minutes at a time.)

Clean Time for heavy soil is normally 4 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-cleaning cycle will automatically begin within a few seconds and the word "ON" will appear on the display. When the oven heats to a high temperature, the word "LOCK" will be displayed and, a short time later, the door latch handle will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.

Step 6: When the LOCK light is off, slide latch handle to the left as far as it will go and open the door.

Never force the latch handle. Wait until the word "LOCK" goes out in the display. Forcing the latch handle may damage the door lock.

(continued next page)

Operating the Self-Cleaning Oven (continued)

How to Delay Start of Cleaning

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day. NOTE: Before beginning, make sure the oven clock shows the correct time of day. (See page 19.)

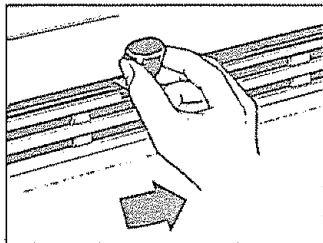
Quick Reminder

1. Prepare oven for cleaning.
2. Touch CLEAN pad.
3. Touch INCREASE pad.
4. Touch STOP TIME pad.

Time that appears is 4 hours later than the time of day. Press increase pad until the Stop Time you desire appears in the display. The self-clean cycle will automatically begin 4 hours before the Stop Time you select.

Here's an example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 8:00 after you're finished in the kitchen. The oven is heavily soiled so the normal Clean Time of 4 hours is preferred.

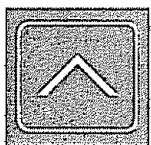
Step 1: Follow steps on page 29 ("Before a Clean Cycle") to prepare the oven for cleaning.



Step 2: Close the oven door and slide latch handle to the right as far as it will go.



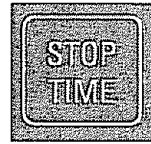
Step 3: Touch CLEAN pad. " _ _ _ " appears in display and "CLEAN TIME" flashes.



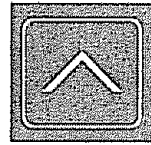
Step 4: Touch INCREASE pad. Four hours is automatically programmed for Clean Time.

Step 5: If a longer or shorter Clean Time is desired, press & hold or tap INCREASE or DECREASE pad until desired clean time is displayed. (Tap to change time 5 minutes a tap. Press & hold to change time 10 minutes at a time.)

You can change the Clean Time to anywhere between 2 and 4 hours depending on how dirty the oven is. In this example, 4 hours is already set for the cleaning time.



Step 6: Touch STOP TIME pad. "11:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 4 hours. Adding 4 hours to the time of day equals 11:00.

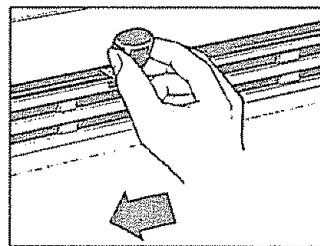


Step 7: Change Stop Time from 11:00 to 12:00 by pressing the INCREASE pad until "12:00" appears in the display. The words "DELAY CLEAN" will also appear in the display.

The self-clean cycle will automatically begin at 8:00 and finish at 12:00. The word "ON" will appear on the display at 8:00.

When the oven heats to a high temperature, the word "LOCK" will be displayed and, a short time later, the door latch handle will be locked in position. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.



Step 8: When the LOCK light is off, slide latch handle to the left as far as it will go and open the door.

Never force the latch handle. Wait until the word "LOCK" goes out in the display. Forcing the latch handle may damage the door lock.

After a Clean Cycle

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

Questions and Answers

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

A. No. Your Electronic Controls use 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. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil. Touch the CLEAR/OFF pad. Open windows to rid room of smoke. Wait until the oven has cooled (about 20-30 minutes) and the word "LOCK" is off in the display. 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 sound of 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 a strong odor when cleaning.

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

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines 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 lose some luster and discolor to a deep gray.

Q. The word "door" appeared on the display when I selected the Clean Cycle. What's wrong?

A. The door latch handle must be moved all the way to the right. Move the latch handle and cleaning will start.

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.

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 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.

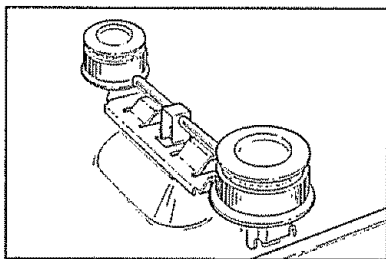
Drip Pans

Remove the grates. Then lift out the drip pans. Drip pans can be cleaned in dishwasher or by hand—after pans cool slightly, sprinkle on detergent, wash or scour with hot water, rinse and dry.

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

Caution: Chrome-plated drip pans (on models so equipped) should never be cleaned in the self-cleaning 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,

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 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.

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.

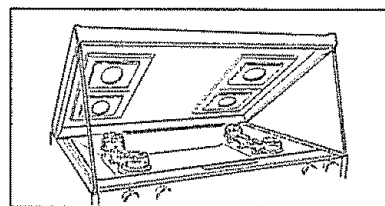
You may notice slightly bluish or darker spots in the porcelain burner well area around the grate support bumps. These are normal.

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.



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

After cleaning under the cooktop with hot, soapy water and

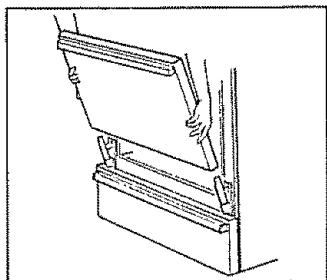
a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

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

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 spring 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.

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 high acid content. Hot fruit fillings or foods that are acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can then 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.

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 dishcloth. 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.

Control Panel

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean touch pads with mild liquid dish detergent and a soft cloth. Rub touch pads lightly. **CAUTION: DO NOT USE ABRASIVES OF ANY KIND ON THE CONTROL PANEL.** The lettering on the pads is sensitive to abrasives and pressure.

Knobs

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash knobs in soap and water but do not soak.

Cleaning under the Range

The area under the range can be reached easily for cleaning by removing the bottom drawer. To remove, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Oven Air Vents

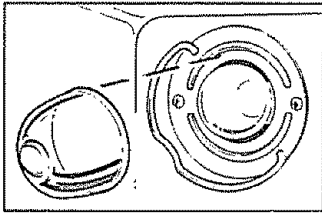
Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door and under the storage drawer.

(continued next page)

Care and Cleaning (continued)

Oven Lamp Replacement

CAUTION: Before replacing your 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 removable glass cover that is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.

To remove:

1. Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**
2. Replace bulb with a 40-watt household appliance bulb.

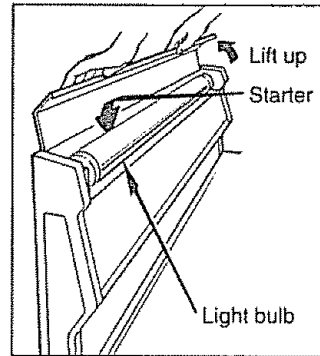
To replace cover:

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

Surface Light and Starter

(On models so equipped)

CAUTION: Do not touch the bulb with wet hands or when bulb is hot. Never wipe the light area with a wet cloth. Electrical power must be shut off if you have to replace a bulb.



To replace bulb:

1. Flip front of the hinged canopy up.
2. Remove fluorescent light bulb. Replace the bulb with one of the same length and wattage.
3. Lower the canopy.

To replace starter:

1. Open canopy and remove bulb as explained above.
2. Grasp starter, turn it counterclockwise about one-quarter turn and lift out. Replace with one of the same wattage.
3. Reposition bulb and lower the canopy.

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.	

*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

(continued next page)

Cleaning Guide (continued)

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
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.
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.
Storage Drawer	<ul style="list-style-type: none"> • Soap and Water 	For cleaning, remove drawer by pulling it all the way open, tilting up the front and then lifting it out. Wipe the drawer with a damp cloth or sponge and then replace it. Never use harsh abrasives or scouring pads.	
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.	
Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Soap-filled Scouring Pad • Plastic Scouring Pad 	Cool pans slightly. Sprinkle with detergent and wash or scour pans with warm water. Rinse and dry. If your range is equipped with porcelain enamel drip pans, you can clean them in the self-cleaning oven. (See instructions on pages 29 and 30.) Caution: chrome-plated drip pans (on models so equipped) should never be cleaned in the self-cleaning oven.	

[†]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.

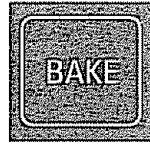
Minor Adjustments You Can Make

Adjusting Oven Thermostat

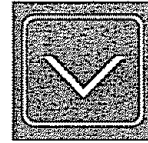
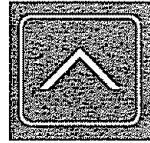
When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may “drift” from their factory settings. Differences of 5 to 10 minutes between the cooking times of old ovens and those of new ovens are not unusual. Since the thermostat on your new oven has been set correctly at the factory, it is more likely to be accurate than the thermostat on the oven it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the thermostat should be changed.

To adjust thermostat:



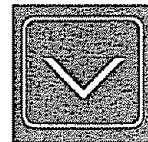
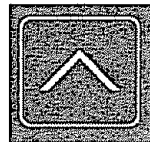
1. Touch BAKE pad.



2. Select an oven temperature between 500°F. and 550°F.



3. Immediately, before BAKE indicator stops flashing, press and hold the BAKE pad for about 4 seconds. The display will change to the oven adjustment display.



4. The oven thermostat can be adjusted up to (+) 35°F. hotter or (-) 35°F. cooler. Use the INCREASE or DECREASE pads to select the desired change in the red display.



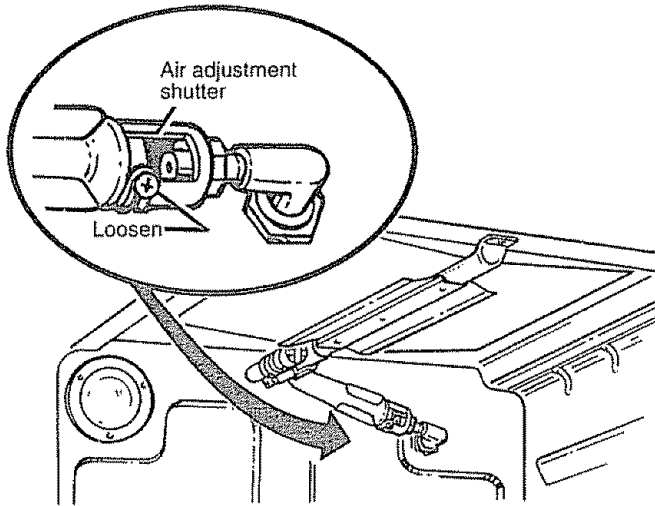
5. When you have made the adjustment, press the CLEAR/OFF pad to go back to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

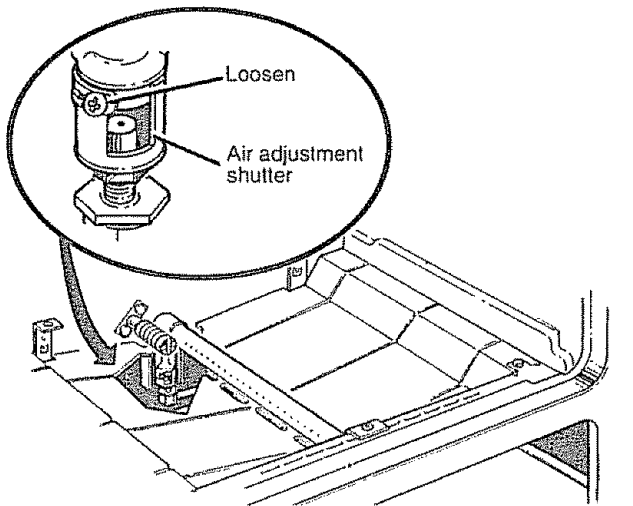
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Broil and Oven Burner Air Adjustment Shutters

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

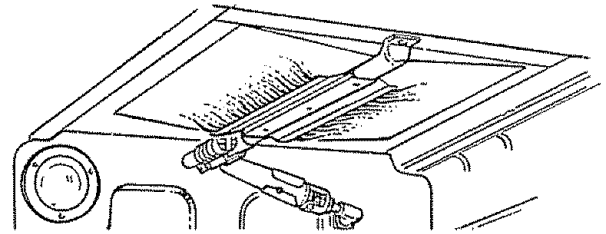


The air adjustment shutter for the top burner is in the center of the rear wall of the oven.



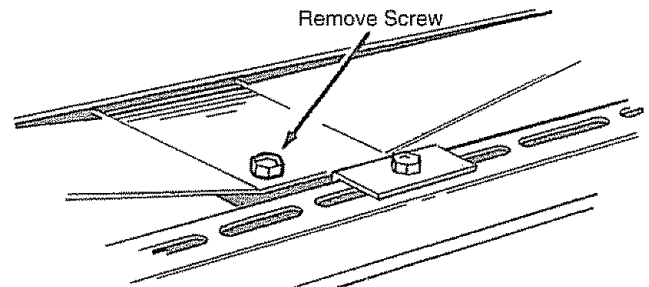
The shutter for the bottom burner is near the back wall behind the storage drawer.

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.

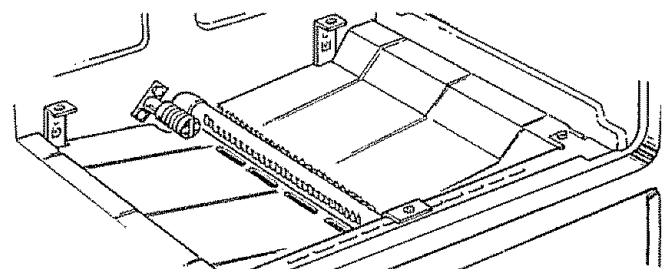


The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.

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



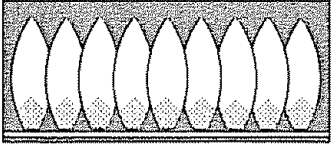
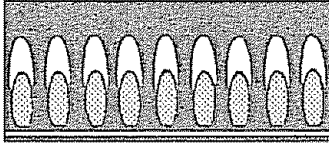
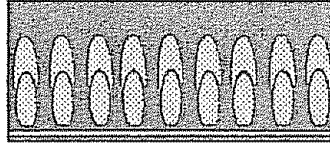
To remove the burner baffle, use a nut driver to remove the 1/4" hex head screw shown in the illustration above. Do not remove any other screws. Pull baffle straight out until it is free from the slot that holds it at rear of oven.



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 39, call for service.

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
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.
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: center;">    </div> <p style="text-align: center;"> (A) Yellow flames— Call for service (B) Yellow tips on outer cones— Normal for LP gas (C) Soft blue flames— Normal for natural gas </p> <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"> • 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.
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.
CLOCK AND MINUTE/SECOND TIMER DO 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. • Review instructions on page 19.
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.

(continued next page)

The Problem Solver (continued)

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
SURFACE LIGHT DOES NOT WORK	<ul style="list-style-type: none"> • Fluorescent lamp is loose or defective. Adjust or replace. • Switch operating light is broken. Call for service.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutters. • An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.
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.
OVEN DOOR WILL NOT UNLOCK	<ul style="list-style-type: none"> • Oven must cool below locking temperature (approximately 30 minutes after the clean cycle is complete).
OVEN NOT CLEAN AFTER CLEAN CYCLE	<ul style="list-style-type: none"> • Oven controls not set properly. Review pages 29 and 31. • Heavily soiled ovens require 3½ to 4-hour Clean Time. • Heavy spillovers should be cleaned up before starting clean cycle.
"door" APPEARS ON DISPLAY	<ul style="list-style-type: none"> • Self-cleaning cycle has been selected but latch handle was not moved all the way to the right. Move latch handle. • Latch handle was moved to the right but another program other than self-cleaning was selected. Move latch handle to the right only when setting self-cleaning cycle.
CONTROL BEEPS AFTER ENTERING OVEN TIME OR STOP TIME	<ul style="list-style-type: none"> • This is reminding you to enter a bake temperature. (See Steps 7 and 8 on page 23).
"F-" AND A NUMBER FLASH ON DISPLAY	<ul style="list-style-type: none"> • This is the function error code. If function error code appears during the self-cleaning function, check oven door latch—the latch handle may have been moved, even if only slightly, from the latched position. Make sure latch is moved to the right as far as it will go. Touch CLEAR/OFF pad. If function error code does not clear, unplug the range and then plug it back in. If function error still appears, unplug the range and call for service.

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.

WARRANTY SERVICE IS AVAILABLE BY SIMPLY 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

America's Best Selling Appliance Brand

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