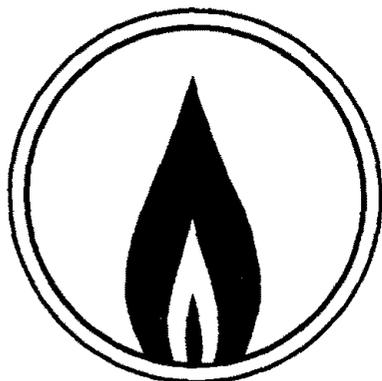


Owner's Guide



Manual Clean Gas Range with Electronic Control

For Freestanding and Slide-in Ranges

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INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers are found on the rating plate located on the sides of the lower range front frame. Use these numbers when requesting service.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

FOR CUSTOMER ASSISTANCE CALL 1-800-688-1120

8113P196-6C
(10-98-00)

1

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Thank You . . . for purchasing our cooking appliance. To help you obtain the maximum in cooking satisfaction, we offer these suggestions:

- ☞ Read this manual before using the appliance.
- ☞ Review all safety and caution instructions.
- ☞ Review the Troubleshooting Chart on pages 21 and 22 if service becomes necessary.
- ☞ Include the model and serial numbers of your appliance when requesting service.
 - Proof of purchase such as sales receipt will be needed for warranty service.

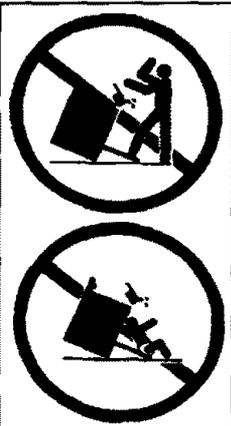
☞ You can contact us at:

Maytag Appliances Sales Company
Attn: CAIR Center
P. O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120

In our continuing effort to improve the quality and performance of our cooking appliances, it may be necessary to make changes to the appliance without revising this manual.

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

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch; do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

	⚠ WARNING
	<ul style="list-style-type: none">• ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.• FOLLOW ALL INSTALLATION INSTRUCTIONS.

WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot.

The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

IMPORTANT SAFETY INSTRUCTIONS

2

IMPORTANT SAFETY INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

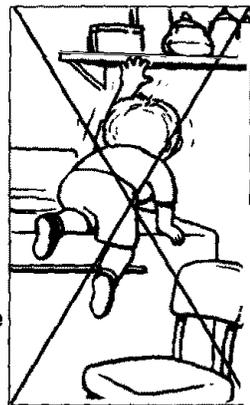
If fire is in the oven or broiler pan, smother by closing oven door.

If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. **NEVER** allow children to sit or stand on any part of the appliance.

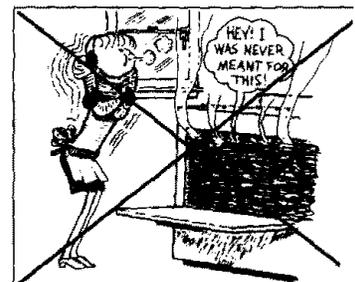
Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.



CAUTION: NEVER store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

ABOUT YOUR APPLIANCE

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

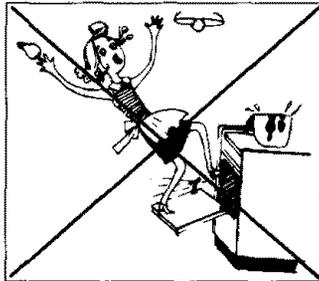


Do not obstruct the flow of combustion and ventilation by blocking the oven vent or air intakes. Restriction of a flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

IMPORTANT SAFETY INSTRUCTIONS

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

WARNING: NEVER use appliance door or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injury.



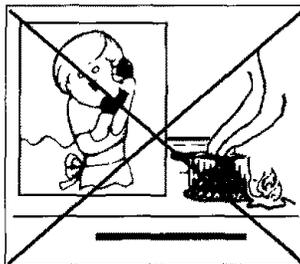
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



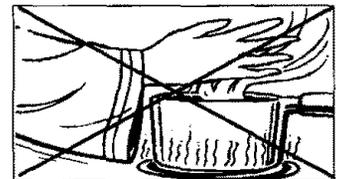
NEVER heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long hanging-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

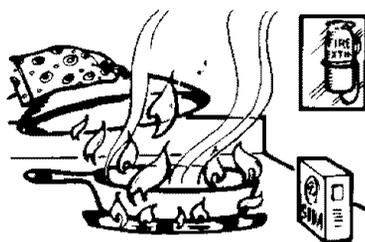
SAFETY PRECAUTIONS

7. IN CASE OF FIRE, DO:

- Turn off heat source and ventilation hood.
- Smother flames by:
 - Chemical fire extinguisher.
 - Baking soda.
 - Lid cover or cookie sheet.

NOTE: NEVER use water on a grease fire.

- Leave burning utensil where it is sitting. Trying to carry it could cause spillage and fire in other areas of your home or could cause serious burns.



8. DO NOT LEAVE CHILDREN:

- Unattended while range or cooktop is in use.
- Playing on or near range or cooktop. Teach children not to play with range controls. **CAUTION:** Keep items of interest such as toys or treats stored away from range, backguard, or shelving above range so a child will not be tempted to climb upon range to reach such items.

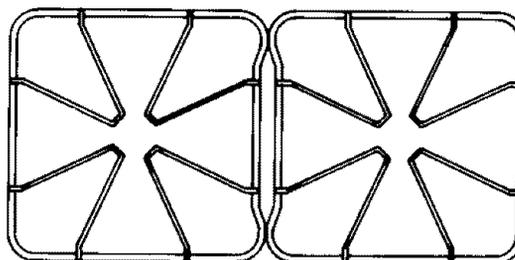


- Within reach of hot range, hot cooktop or hot pans.

IMPORTANT PRECAUTIONS

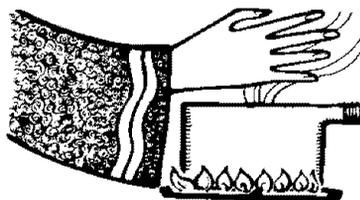
9. DO NOT TOUCH BURNERS OR GRATES:

Even though they appear cool, they may be hot enough to cause burns (including areas surrounding heat source such as vents, top of oven door, oven window grates, etc.).



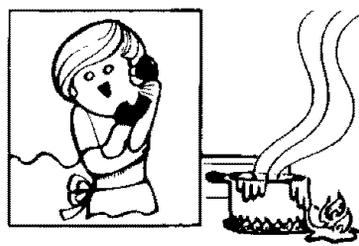
10. DO NOT WEAR LOOSE FITTING OR HANGING GARMENTS. Which can:

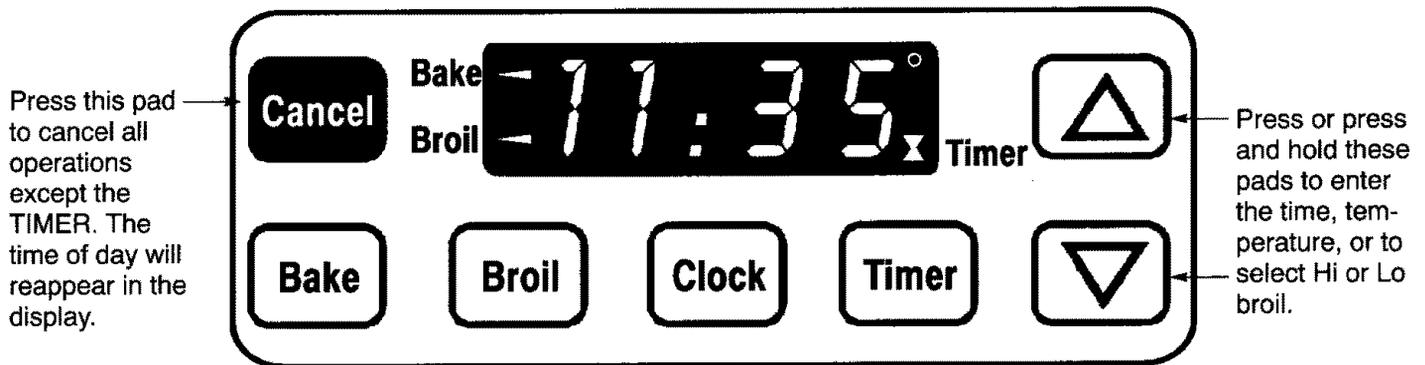
- Catch on pan handles.
- Make contact with heat and catch fire.



11. DO NOT LEAVE COOKTOP COOKING

UNATTENDED. Spillovers can ignite or smoke.





CLOCK

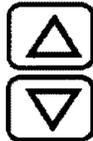
1. Press the CLOCK pad.

- The colon will flash for 30 seconds to indicate that the clock time may be set.
- If the colon is not flashing, press the CLOCK pad again.
- The clock time can not be set if the control is set for a bake or broil operation.

Clock

2. Set the correct time of day using the ▲ and ▼ pads.

- If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the CLOCK pad again.



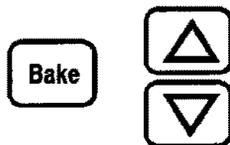
3. Press the CLOCK pad again to lock in the correct time of day.

BAKE

This pad is used to set the oven temperature for a baking or roasting operation. See page 11 for additional information.

1. Press the BAKE pad.

2. Press the ▲ or ▼ pad to set the oven temperature.

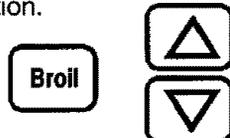


BROIL

This pad is used to set the oven for a broiling operation. See page 14 for additional information.

1. Press the BROIL pad.

2. Press the ▲ or ▼ pad to select HI or LO broil.



TIMER

The TIMER can be set from one minute (:01) up to 11 hours and 50 minutes (11:50). The timer does not control the oven.

1. Press the TIMER pad.

- :00 will appear in the display. The TIMER indicator X will flash in the display.

Timer

2. Press the ▲ or ▼ pad until the desired time is displayed.

- The timing operation will begin as soon as the time is set.
- The flashing colon indicates that a timing operation is in progress.
- The colon will not flash if the time of day or oven temperature is displayed. The TIMER indicator X will remain in the display as a reminder.
- The timer count down will be displayed unless another function is programmed after setting the timer.
- A single beep signals the end of the operation. "End" will appear in the display. If the time of day or oven temperature is displayed "End" will not appear.
- "End" will remain in the display and a short beep will sound every 30 seconds to remind you that the operation has completed.



3. Press the CANCEL pad and the time of day will reappear in the display.

Cancel

To cancel the timer operation: Press and hold the TIMER pad for 4 seconds.

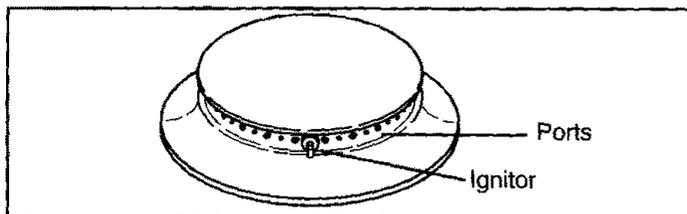
Timer

IMPORTANT

- Be sure all surface burner controls are set in the OFF position prior to supplying gas to the appliance.
- When the appliance is first installed, the surface burners may be difficult to light due to air in the gas line. This may also occur if the appliance has been disconnected from the main gas supply or if it has not been used for several days or weeks.
- To remove the air in the gas line, hold a lighted match next to the burner head and turn the knob on. When the burner lights, either adjust the knob to the desired flame size or turn the burner off.

PILOTLESS IGNITION SYSTEM

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Each sealed burner has its own ignitor. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.



NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See page 17 for cleaning instructions.

ABOUT THE SURFACE BURNER FLAME

A properly adjusted burner with clean ports will light within a few seconds.

On natural gas, the flame will be blue with a deeper blue core; there should be no trace of yellow in the flame.

A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs.

On LP gas, some yellow tipping is acceptable. This is normal and adjustment is not necessary.

You may hear a "popping" sound on some types of gas when the surface burner is turned off. This is a normal operating sound of the burner.

To light surface burner during a power failure:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.
3. Push in and turn knob to the LITE position. The burner will then light.
4. Adjust the flame to the desired flame size.

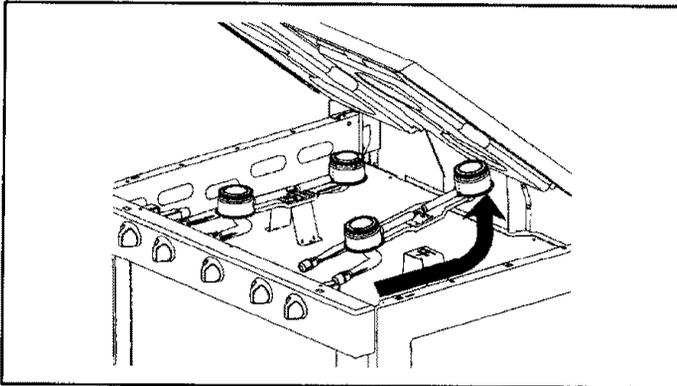
CAUTION: When lighting the surface burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to the LITE position.

CONVENTIONAL SURFACE BURNERS, if equipped

Under no circumstances are the surface burner assemblies to be taken apart for cleaning. The surface burner assembly can be removed to clean the burner box area.

Freestanding Range Only:

The two surface burner assemblies are secured in place during transportation with screws. Once the range is installed, these screws may be removed to allow quick and easy removal of the burner assemblies.



To remove: Allow the burner assembly to cool. Lift up cooktop. Grasp the burner assembly and rotate it slightly toward the left to release the two tabs on the assembly. Then lift the assembly and pull toward the back of the cooktop until the air shutter ends on the assembly release from the valves.

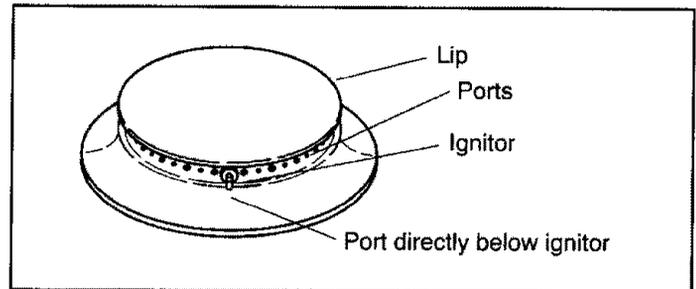
To replace: Insert the air shutter ends on the burner assembly over the valves and lower the assembly into place. Be sure to secure the two tabs on the burner assembly into the two slots on the burner support bracket which is mounted to the burner box bottom. (**NOTE:** If the tabs are not properly inserted into the slots, the assembly may rock and the burners may not light properly.)

SEALED SURFACE BURNERS, if equipped

The porcelain on the burner is durable but may gradually lose its shine due to usage and high temperatures.

The sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Select models feature two special SUPER HIGH SPEED sealed burners located at the right-front and left-rear. Use these burners to quickly bring water to a boil and when using larger pans. See information on rating plate, located on the lower range front frame, to determine if your appliance features these burners.



Clean burner cap after each use especially if a spillover occurs. A soiled burner may result in improper ignition or an uneven flame. When cleaning the sealed surface burner, use care to prevent damage to the ignitor. If a cleaning cloth should catch the ignitor, it could be damaged or broken.

The surface burner will not light if the ignitor is damaged, broken, soiled or wet. The burner will also not light if the ports, especially the small port located directly below the ignitor, are blocked. See page 17 for cleaning instructions.

NOTE: When one surface burner is turned to the LITE position, all four ignitors will spark. Once the burner lights, turn the knob to the desired flame size.

LIGHTING SURFACE BURNERS

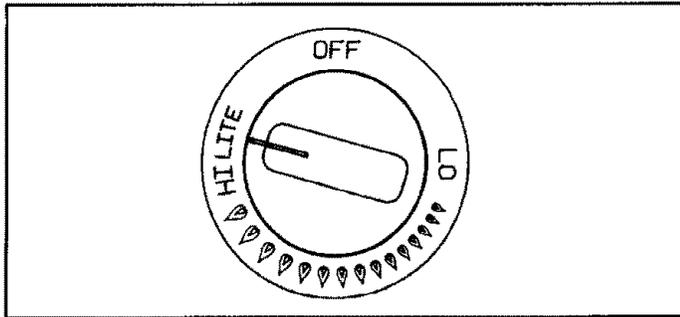
CAUTION: To prevent damage to the cooktop or pan, never operate surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

To light surface burner:

1. Place a pan on the burner grate.

NOTE: The burner flame may lift off the burner and a "roaring" sound may be heard if a pan is not placed on the grate before lighting the burner.

2. Push in and turn knob to the LITE position.



Pilotless ignition models only: A clicking sound will be heard and the burner will light. When one burner is turned on, all four ignitors will spark.

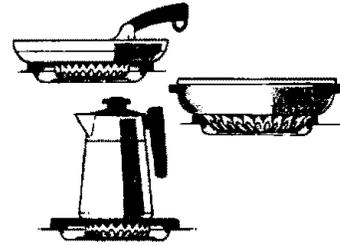
3. After the burner lights, turn the knob to the desired flame size.

Pilotless ignition models only: The ignitors will continue to spark until the knob is turned from the LITE position.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, wait 5 minutes for the gas odor to disappear before relighting burner.

ADJUSTING THE FLAME

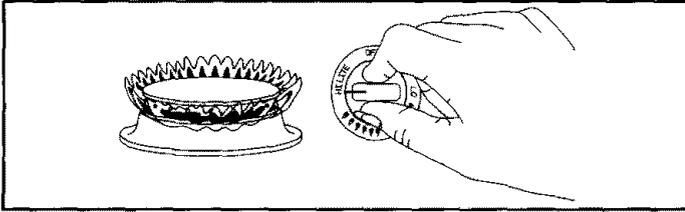
Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



USING THE COOKTOP

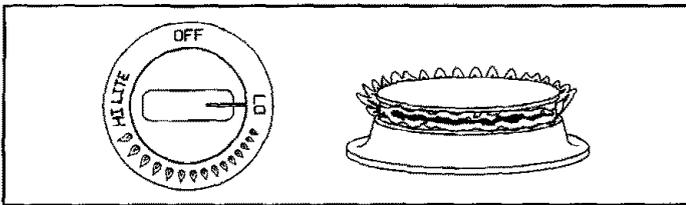
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking or canning operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**

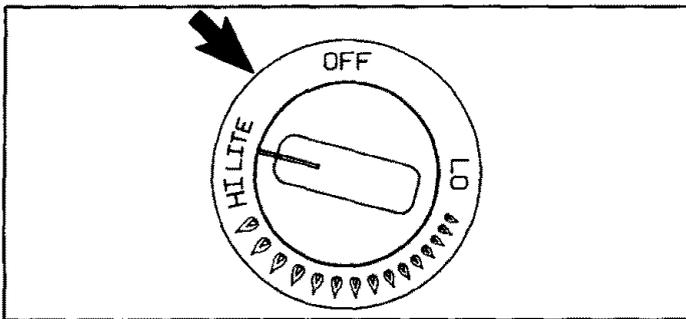


An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.** Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



Some cooking may take place on the LO setting if the cooking utensil is covered. If food does boil on the LO setting, it is possible to reduce the heat by rotating the knob toward the OFF position.



Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

If a knob is turned very quickly from the HI to the LO setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

COOKWARE CONSIDERATIONS

Cookware, including canning equipment which extends more than two inches beyond the grate, rests on two grates, or touches the cooktop may cause a build up of heat which may result in damage to the burner grate, burner or cooktop.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

CANNING

When canning, use the HI setting just until the water comes to a boil or pressure is reached in a pressure canner, then reduce to a setting that maintains the pressure or a boil.

Prolonged use of the HI setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

NOTE: For additional canning information contact your local County Extension Office. Or, contact Alltrista Consumer Products Company, marketer of Ball brand home canning products at 800-240-3340 or write: Alltrista Corp., Consumer Affairs Dept., P.O. Box 2729, Muncie, IN 47307-0729.

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

PILOTLESS IGNITION SYSTEM

With this type of ignition system, a glow bar will light the oven burner. The oven will not operate during a power failure or if the oven is disconnected from the wall outlet. **No attempt should be made to operate oven during a power failure.**

OVEN VENT

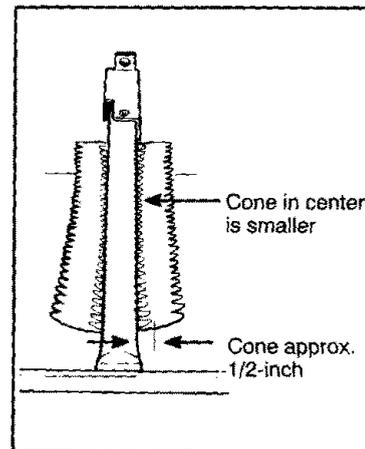
The oven vent is located at the base of the backguard on freestanding ranges and across the back of the cooktop on slide-in ranges. When the oven is in use, this area may feel warm or hot to the touch.

To prevent baking problems, do not block the vent opening in any way. Also, do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown.

The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal and no gas escapes during this delay.



COOLING FAN, if equipped

Slide-in ranges feature a cooling fan which automatically turns on for a broil and some bake operations. When the oven is turned on and has cooled, the fan will automatically turn off.

USE OF ALUMINUM FOIL

Do not cover an entire rack with foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. **Do not place foil on the oven bottom.**

HOW TO SET OVEN

1. Press the BAKE pad.
 - 000° will appear in the display.
 - BAKE indicator will flash in the display.
2. Press the ▲ or ▼ pad. Then press either pad until the desired oven temperature is displayed.
 - 350° will appear in the display when either pad is pressed once.
 - The oven temperature can be set from 170° to 550°.
 - The BAKE indicator and 75° or the actual oven temperature, whichever is higher, will appear in the display.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature.
 - Allow 10 to 15 minutes for the oven to preheat.
 - A single beep will sound when the oven is preheated.
3. Place the food in the center of the oven allowing a minimum of 1 to 2-inches between the pan and the oven walls.
4. Check food for doneness at the minimum cooking time. Cook longer as needed. Cooking time may vary from oven to oven.
5. At the end of cooking, press the CANCEL pad and remove the food from the oven.
 - The current time of day will reappear in the display.

ADDITIONAL INFORMATION

- If you press the BAKE pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the BAKE pad. The temperature will be displayed for 30 seconds.
- To change the oven temperature during cooking, press the BAKE pad then press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the CANCEL pad and the time of day will reappear in the display.

PREHEATING

Preheating is necessary for baking. Allow about 10 to 15 minutes for the oven to preheat. A single beep will indicate that the oven is preheated. It is not necessary to preheat for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

OVEN RACKS

The oven rack is designed with a safety lock-stop position to keep the rack from accidentally coming completely out of the oven when pulling the rack out to add or remove food.

CAUTION: Do not attempt to change the rack positions when the oven is hot.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops at the lock-stop position. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. Slide it back until it clears the lock-stop position. Lower the front and slide the

rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

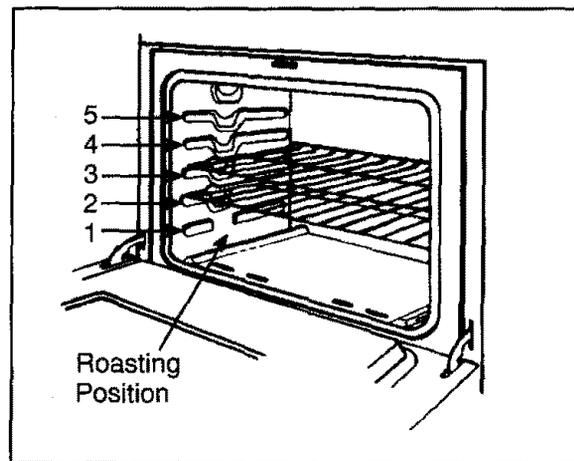
It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position the rack so the food is in the center of the oven. Use either rack position 2 or 3.

If cooking on two racks, use rack positions 2 and 4 for cakes and rack positions 1 and 4 when using cookie sheets. Never place two cookie sheets on one rack.

RACK POSITION CHART

RACK 5 (highest position)	For two-rack cooking. Use the upper rack position for side dishes when roasting a turkey on the lower rack.
RACK 4	Used for most two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.
ROASTING POSITION	If your range features two racks, place both oven racks, one above the other, on the raised sides of the oven bottom. Use this position when roasting taller cuts of meat or a large turkey.



COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
<i>Cakes are uneven.</i>	<ul style="list-style-type: none"> • Pans too close or touching each other or oven walls. • Batter uneven in pans. • Temperature set too low or baking time too short. • Oven not level. • Undermixing. • Too much liquid.
<i>Cake high in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Baking time too long. • Overmixing. • Too much flour. • Pans touching each other or oven walls. • Incorrect rack position.
<i>Cake falls.</i>	<ul style="list-style-type: none"> • Too much shortening or sugar. • Too much or too little liquid. • Temperature set too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently. • Added incorrect type of oil to cake mix. • Added additional ingredients to cake mix or recipe.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Oven door not closed properly. • Door gasket not sealing properly or properly attached to door. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped. <p>For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.</p>
<i>Cakes, cookies, biscuits too brown on bottom.</i>	<ul style="list-style-type: none"> • Oven not preheated. • Pans touching each other or oven walls. • Incorrect rack position. • Incorrect use of aluminum foil. • Placed 2 cookie sheets on one rack. • Used glass, dark, stained warped or dull finish metal pans. (Use a shiny cookie sheet.) <p>Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecco's Baker's Secret may require lowering the oven temperature by 25°F.</p>
<i>Cakes don't brown on top.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Temperature set too low. • Overmixing. • Too much liquid. • Pan size too large or too little batter in pan. • Oven door opened too often.
<i>Excessive shrinkage.</i>	<ul style="list-style-type: none"> • Too little leavening. • Overmixing. • Pan too large. • Temperature set too high. • Baking time too long. • Pans too close to each other or oven walls.
<i>Uneven texture.</i>	<ul style="list-style-type: none"> • Too much liquid. • Undermixing. • Temperature set too low. • Baking time too short.
<i>Cakes have tunnels.</i>	<ul style="list-style-type: none"> • Not enough shortening. • Too much baking powder. • Overmixing or at too high a speed. • Temperature set too high.
<i>Cake not done in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pan too small. • Baking time too short. <p>If additional ingredients were added to mix or recipe, expect cooking time to increase.</p>
<i>Pie crust edges too brown.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pans touching each other or oven walls. • Edges of crust too thin; shield with foil.
<i>Pies don't brown on bottom.</i>	<ul style="list-style-type: none"> • Used shiny metal pans. • Temperature set too low. • Incorrect rack position. • Some frozen pies should be placed on a cookie sheet, check package directions.
<i>Pies have soaked crust.</i>	<ul style="list-style-type: none"> • Temperature too low at start of baking. • Filling too juicy. • Used shiny metal pans.

BROILING

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.

Broiling Tips

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the oven burner. Place meat further down if you wish meat to be well done or if excessive smoking or flaring occurs.

See Care and Cleaning Chart on page 15 for instructions on cleaning the broiler pan and insert.

To Set Oven To Broil:

1. Press the BROIL pad.
 - 000 will appear in the display.
 - BROIL indicator will flash in the display.
2. Press the ▲ pad to select HI BROIL for normal broiling or press the ▼ pad to select LO BROIL for low temperature broiling.
3. Follow the suggested times in the chart below.
 - Turn meat once about half way through cooking.
 - Check for doneness by cutting a slit in the meat near the center for desired color.
4. At the end of cooking, remove the broiler pan and press the CANCEL pad.
 - The current time of day will reappear in the display.

Use HI BROIL for most broil operations.

Select LO BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time will increase if LO BROIL is selected.

BROIL CHART

TYPE OF FOOD	DONENESS	RACK	TOTAL TIME
BACON	Well Done	#4	BROIL 6 to 10 minutes
BEEF Steaks 1-inch thick	Medium	#4	BROIL 15 to 20 minutes
	Well Done	#4	BROIL 20 to 25 minutes
CHICKEN Pieces	Well Done	#3 or #4	LO BROIL 30 to 45 minutes
FISH Fillets	Flaky	#4	BROIL 8 to 12 minutes
Steaks, 1-inch thick	Flaky	#4	BROIL 12 to 15 minutes
GROUND BEEF PATTIES 3/4-inch thick	Well Done	#4	BROIL 15 to 20 minutes
PORK CHOPS 1-inch thick	Well Done	#4	BROIL 20 to 30 minutes

ABOUT CLEANING PRODUCTS

Read and carefully follow the manufacturer's instructions. Test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished or shiny metal or plastic surfaces, and painted surfaces.

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid All Purpose

Cleaners – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub, Elco Cleaner Conditioner.

Non-Abrasive or Scratchless Plastic or Nylon

Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, Scotch-Brite Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)



CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- If a part is removed, be sure it is correctly replaced.
- **To prevent staining or discoloration, clean appliance after each use.**

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel or painted <ul style="list-style-type: none"> • Backguard panels • Broiler door • Oven door • Range front frame behind broiler door • Side panels 	<ul style="list-style-type: none"> • Soap and water • Mild liquid cleaner • Glass cleaner 	<p>Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</p> <p>When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface.</p> <p>NOTE: Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</p> <p>NOTE: Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.</p>
Broiler pan and insert	<ul style="list-style-type: none"> • Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher 	<p>Remove from broiling compartment after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.</p> <p>NOTE: For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.</p>
Burner box	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner 	<p>Burner box, for freestanding ranges with conventional burners, is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean remove grates and surface burners and clean with soap and water, rinse and dry. NOTE: Cooktop does not lift-up on these models: freestanding range with sealed burner cooktop and slide-in ranges.</p>

CARE AND CLEANING CHART

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CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Chrome drip bowls, if equipped	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Plastic scouring pad 	<p>Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace.</p> <p>NOTE: Bowls can permanently discolor over time or if exposed to excessive heat or if soil is allowed to bake on. The discoloration will not affect the cooking performance.</p>
Continuous clean oven, if equipped <ul style="list-style-type: none"> • Oven cavity 	<p>Cleaning action begins whenever the oven is on. The oven must be used for cleaning to take place. Higher oven temperatures and longer baking times speed the cleaning action.</p>	<p>Do not use paper towels, cloths, or sponges because the oven walls are porous and particles of these materials will rub off on the walls. Brush off heavy soil with a nylon or plastic pad. Rinse area with clean water only. Do not use any type of oven cleaner, cleanser or detergent on this surface.</p>
Control knobs	<ul style="list-style-type: none"> • Soap and water 	<p>To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. Turn ON each burner to see if knobs have been replaced correctly.</p>
Glass <ul style="list-style-type: none"> • Oven window 	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Glass cleaner 	<p>Wash with soap and water. Use a glass cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. NOTE: To avoid inside staining of oven door glass, do not oversaturate cloth.</p>
Grates	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad 	<p>Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil.</p> <p>NOTE: Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.</p>
Metal finishes such as brushed aluminum, or chrome <ul style="list-style-type: none"> • Backguard • Cooktop • Oven door • Storage door • Trim parts 	<ul style="list-style-type: none"> • Soap and water • Glass cleaner • Plastic or non-abrasive pad or sponge 	<p>Wash with soap and water or a glass cleaner and a soft cloth. To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, or harsh cleaners, or caustic cleaners such as oven cleaners. To clean brushed aluminum: Use only soap and water or a soft cloth and glass cleaner to prevent scratching or dulling of the finish. To clean brushed chrome cooktop or door: Use a paste of baking soda and water and a soft cloth. Rub with the grain to prevent scratching, dulling or streaking of the finish. Use a soft cloth and mineral oil to restore luster or to remove finger prints or smudges. Clean with an automotive chrome cleaner or polisher.</p>

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Oven bottom		Protect the porcelain enamel oven bottom by (1) using large enough cookware to prevent boilovers; (2) placing a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven racks	<ul style="list-style-type: none"> • Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad 	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. NOTE: If racks become difficult to slide, a thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic finishes <ul style="list-style-type: none"> • Door handles • Backguard trim • Knobs • End caps 	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad or sponge • Glass cleaner 	When surface is cool, clean with soap and water; rinse, and dry. Use a glass cleaner and a soft cloth. NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish. NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Porcelain enamel <ul style="list-style-type: none"> • Backguard • Cooktop • Inner oven & broiler door panel • Manifold panel • Oven cavity • Oven bottom 	<ul style="list-style-type: none"> • Soap and water • Mild abrasive cleaners • Plastic pad • Oven cleaner, oven only • Soap filled scouring pad 	<p>Clean porcelain with soap and water; rinse. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain.</p> <p>To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer's directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.</p>
Silicone rubber <ul style="list-style-type: none"> • Door gasket 	<ul style="list-style-type: none"> • Soap and water 	Wash with soap and water, rinse and dry. Do not remove door gasket.
Surface burners <ul style="list-style-type: none"> • Conventional • Sealed 	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleanser 	<p>All burners: For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner; cool burner and clean. To remove stubborn soil, use a dry cloth and mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use. NOTE: Yellow tipping or distortion of the flame may occur until the burner is completely dry.</p> <p>Clean burner ports with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even.</p> <p>Conventional burners: Dry burners in the oven set at 170°F.</p> <p>Sealed burners: Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.</p>

COOKTOP

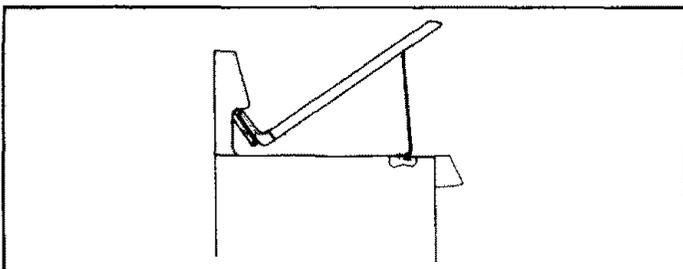
To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

Freestanding ranges with conventional gas burners will feature a lift-up cooktop.

The cooktop does NOT lift-up on these models:

- Freestanding range with sealed burner.
- Slide-in range with either conventional or sealed burners.

To raise the "lift-up" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods, if equipped, at the front of the cooktop snap into place.

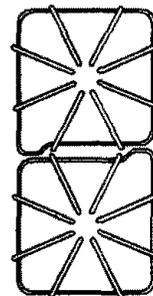


To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod, if equipped, to release the notched support. Then gently lower the top into place. The support rods will slide into the cooktop frame.

BURNER GRATES

Burner grates must be properly positioned before cooking. Burner grates are durable but may gradually lose their shine due to usage and high temperatures.

Grates for the porcelain cooktop are square. When installing square grates, place indented sides together so straight sides are at front and rear.



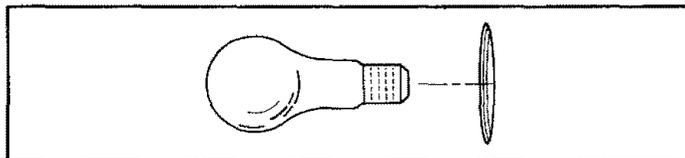
CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

OVEN LIGHT, if equipped

Before replacing the light bulb **DISCONNECT POWER TO RANGE.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To turn on oven light: Push in the rocker switch located on the backguard or on the manifold panel.

To replace oven light: Be sure bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb.



Replace with a 40 watt appliance bulb and reconnect power to the range. Reset the clock.

OVEN DOOR

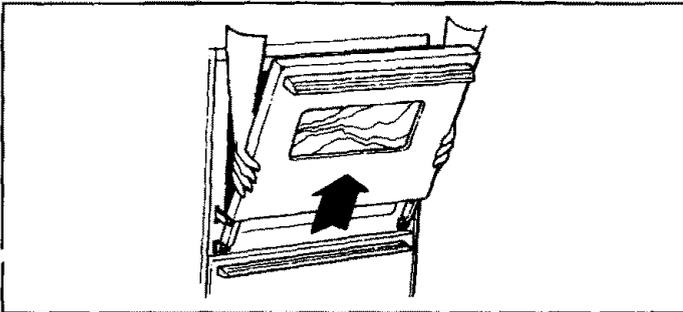
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

When the range is new the door may feel "spongy" when you close the door. This is normal and will become less "spongy" with use.

To remove lift-off door: Open the door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



To replace door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

OVEN WINDOW

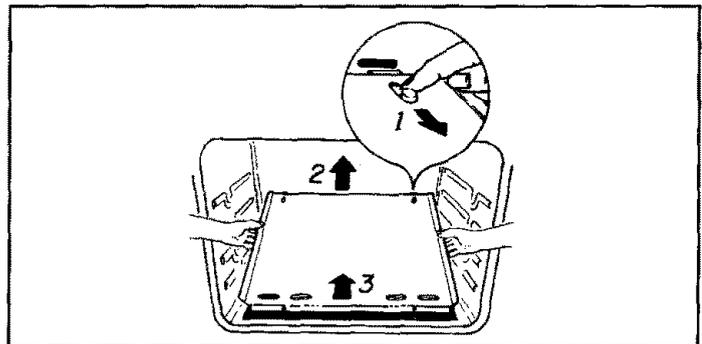
To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place cookware or aluminum foil directly on the oven bottom.



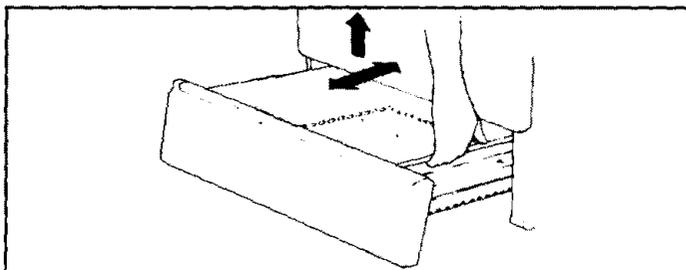
To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly. Then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom into place.

STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

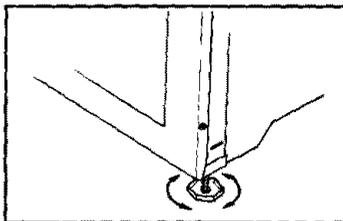


To remove: Pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out.

To replace: Fit the rollers located at the ends of the drawer glides into the rails on the range. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

LEVELING LEGS

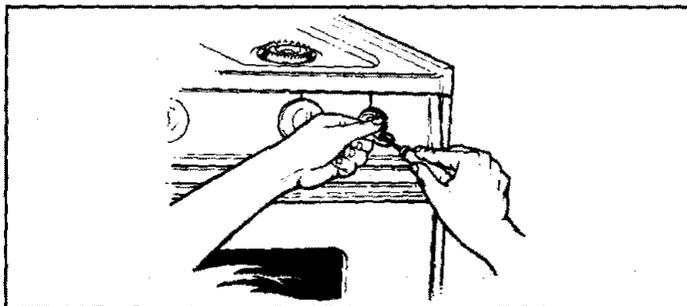
Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner at the base of the range. Level by turning the legs. To prevent range from accidentally tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.



PROPORTIONAL VALVE ADJUSTMENT

The LO setting should produce a stable flame when turning the knob from HI to LO. On conventional surface burners, the flame should be 1/8 inch or lower and must be stable on all ports on LO setting. For sealed burners, the flame should extend to the outer edge of the lip on the burner cap on the LO setting.

To adjust: Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to LO; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction.

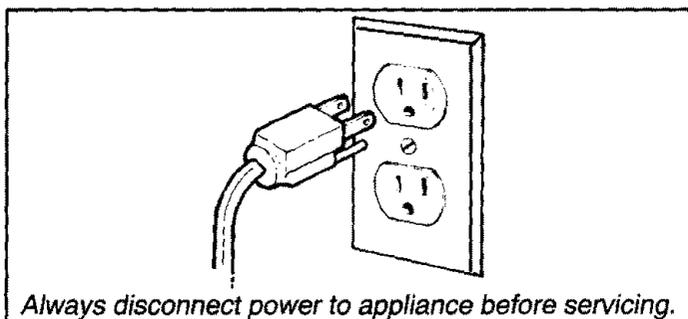


Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust **ONLY** on the LO setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**

If an ungrounded, two-hole or other type electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	<ul style="list-style-type: none"> a. power supply not connected. b. clogged burner port(s). c. surface control not completely turned to the LITE position or turned too quickly from the LITE position. d. power failure (pilotless ignition). e. on sealed burner models: Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked. f. burner assembly incorrectly installed. 	<ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box. b. clean ports with straight pin or small paper clip. See page 17 for cleaning instructions. c. turn control to the LITE position until the burner ignites, then turn control to desired flame size. d. see page 6 to light burner during a power failure. e. clean and dry burner head. If broken or damaged, call a serviceman. f. see page 7.
Burner flame is uneven.	<ul style="list-style-type: none"> a. clogged burner port(s). 	<ul style="list-style-type: none"> a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	<ul style="list-style-type: none"> a. air/gas mixture not proper. b. no pan in place. <p>NOTE: Lifting of flame is normal for sealed burners. Some yellow tipping with LP gas is normal and acceptable.</p>	<ul style="list-style-type: none"> a. call serviceman to adjust burner. b. always place pan on grate before lighting burner. <p>NOTE: Be sure installer properly adjusted range at time of installation.</p>
Surface burner ignitor producing clicking sound.	<ul style="list-style-type: none"> a. control knob is in the LITE position. NOTE: The life of the ignition system may be shortened if the knob is left in the LITE position. b. surface control switch is moist as a result of cleaning the range. c. malfunctioning switch. 	<ul style="list-style-type: none"> a. be sure ALL surface burner control knobs are in the OFF position or are adjusted to the desired flame setting. b. allow switch to dry then relight burner. c. call serviceman to check.
Oven burner fails to light.	<ul style="list-style-type: none"> a. power supply not connected. b. power failure. c. oven incorrectly set. 	<ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box. b. oven will not operate during a power failure. c. See page 11.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Clock and/or oven light does not work.	<ul style="list-style-type: none"> a. power supply not connected. b. bulb may be loose or burned out. c. malfunctioning switch, starter or ballast. d. malfunctioning clock or loose wiring. 	<ul style="list-style-type: none"> a. connect power supply, check circuit breaker or fuse box. b. tighten or replace light bulb. c. call serviceman to check. d. call serviceman to check.

(Continued next page)

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Moisture condensation on oven window, if equipped, when oven is in use.	a. it is normal for the window to fog during the first few minutes the oven is on. b. cloth saturated with water is used to clean the window.	a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. <ul style="list-style-type: none"> • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone. 	a. oven not preheated or set at correct temperature. b. used incorrect rack position. c. incorrect use of aluminum foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device is out of the holding clip(s).	a. preheat oven 10 to 15 minutes. b. see page 12. c. see page 10. d. replace oven bottom correctly. e. reinstall thermostat sensing device. See Problem Chart on page 13 for additional information.
Oven smokes excessively during a broil operation.	a. food too close to burner. b. meat has too much fat. c. sauce applied too early or marinade not completely drained. d. soiled broiler pan. e. broiler insert covered with aluminum foil. f. broiling compartment bottom is soiled.	a. move broiler pan down one rack position. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean broiling compartment.
Strong odor or light smoke when oven is turned on the first few times.	This is normal for a new range and will disappear after a few uses. Opening a window or turning on a fan will help remove the smoke and odor.	
"F" plus a number appears in the display	This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad. If the beeps continue, call an authorized servicer.	

HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. A qualified servicer should disconnect and reconnect the

gas supply. (See Installation Instructions for gas leak test method.)

To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into an anti-tip bracket supplied with the range.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

COOKING APPLIANCE WARRANTY

FULL WARRANTY – Parts and Labor

For **one (1) year** from the date of original purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

LIMITED WARRANTY – Parts only

For an additional **four (4) years** beyond the first year of the full warranty period – Parts listed below will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, and transportation.

Gas sealed surface burner which fails in normal home use

Canadian Residents: The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents or unreasonable use.
 - d. Incorrect electrical current, voltage or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to a servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

HOW TO RECEIVE WARRANTY SERVICE:

1. For authorized service, contact the dealer from whom you purchased the appliance, or call Maytag Appliances Sales Company at: **1-800-688-1120**.
2. If you are not able to satisfactorily resolve the complaint with local response, call or write to:

Maytag Appliances Sales Company
Attn. CAIR Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120
3. When requesting service, the following information will be needed:
 - a. Your name, address and telephone number.
 - b. Model and serial numbers (found on the data plate).
 - c. Name and address of dealer or servicer.
 - d. Proof of purchase date (sales receipt).
 - e. A clear description of the problem and service history.

A QUICK REFERENCE TO QUICK CLEANING

PART	CLEANING AGENT	INSTRUCTIONS
Broiler Pan & Rack	soap & water scour pad	remove the broil pan immediately after broiling, let cool slightly, sprinkle pan with soap and lay wet paper towel in it - let stand a few minutes - wash - scour if necessary - dry.
Control Knobs	mild soap & water	pull knobs off - wash gently and return to range do not soak.
Grate	soap & water steel wool	wash with soap - scour with cleanser or steel wool - dry thoroughly.
Exterior (Porcelain enamel)	soap & water dry towel	wipe up spills immediately with paper towel when surfaces are cool, wash with soap and polish with dry cloth. DO NOT use abrasive cleaners.
Glass	soap & water or glass cleaner	wash with soap, polish with dry cloth or wash with glass cleaner and paper towel.
Metals	soap & water chrome cleaner	wash, rinse, then polish with dry cloth - DO NOT use abrasives or other cleaners.
Interior (standard clean)	soap & water commercial oven cleaner or scouring powder	use a small glass of household ammonia - let stand overnight inside your oven - then clean with soap and water or use a cleaner following instructions on can - use the scouring pad on stubborn soil - rub gently - rinse and wipe thoroughly with one tbsp. vinegar to one cup of water - DO NOT MIX CLEANERS.
Continuous Clean	detergent ex. 409, Fantastic Janitor in a Drum	do not scrape - oven is always burning off soil - if areas are heavily soiled, run over to lighten spots or wash with detergent and plastic scouring pad - DO NOT USE ABRASIVE rinse and blot dry.
Self Clean	high heat	lock in place according to direction in this manual set selector and thermostat - oven will clean itself - wipe out ashes with damp cloth sponge.
Silicone Rubber Door Gaskets (standard & continuous clean).	soap & water	wash with soap - rinse thoroughly. DO NOT REMOVE.
Braided Gaskets (self-clean)		DO NOT CLEAN.
Oven Vent	soap & water	not removable - wash in place.
Racks	soap & water commercial cleaner	wash and rinse - commercial cleaners can discolor your racks - test before using.
Broil Drawer (not on self clean)	soap & water	remove drawer - wash in soap and water - DO NOT USE ABRASIVE.
Uniburner	soap & water	remove uniburner - wash in soap and water or dishwasher. Use small wire to reopen holes for flame.

HANDY HINTS

CONSERVING ENERGY

1. Choose medium weight metal cookware with flat bottoms, straight sides and fitted covers.
2. The size of the pan should completely cover the heated portion of your surface element. On gas ranges, adjust your flame to pan size.
3. Preheat pans only when recommended and then save energy by using the pan immediately.
4. Use the least amount of liquids or fats to shorten cooking time and retain the most vitamins and minerals.
5. Start foods on higher heat then turn them down or off during the remainder of the cooking time.
6. Properly used cooktop elements or burners are more efficient than your oven - use them when applicable.
7. Heat the pan - not the air! Always place the utensil on surface element or burner grate before turning it on and turn it off. Use residual heat from the pan to finish cooking before removing pan.
8. Use only refrigerated or room temperature foods when cooking. Thaw frozen foods before cooking.
9. During cooking or baking, avoid frequent door openings or lid lifting, as it results in loss of heat and unsatisfactory results.
10. Cook more than one item together - potatoes, vegetables, etc. can be cooked with the main dish.
11. Do your baking directly after an oven meal to avoid reheating the oven.
12. Whenever possible use covers while cooking to retain heat.

**SAVES
YOU
MONEY**

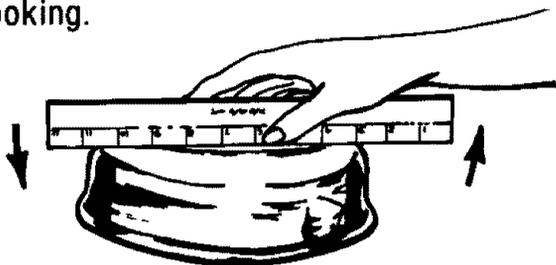


IMPROVE COOKING PERFORMANCE

SURFACE COOKING

COOKING UTENSILS

1. Flat bottom utensils are the best and most efficient in using the heat from the cooktop (check for flatness by rotating a straight edge ruler on the bottom of the pan, checking for dips or unevenness as you rotate). Uneven utensils cause slow uneven cooking.



2. Medium weight utensils are best suited for cooking because they heat evenly and quickly. They are also light weight and easy to handle even when full. Sauce pan and broiler information listed below.

Aluminum is moderately priced, light-weight, and a good conductor of heat. The heavier the gauge (thickness), the more durable. Aluminum may stain from mineral in water and in foods.

Stainless steel is exceptionally durable, easy to clean, and doesn't react with foods or detergents. Because stainless steel alone is a relatively poor conductor of heat, it is usually combined with other metals to provide more even heat distribution.

Cast iron is heavy to handle, but durable and inexpensive. Cast iron heats slowly and retains heat well. It tends to rust and also to discolor eggs and foods containing acid such as wine or vinegar.

Copper is good looking, very expensive, and an excellent conductor of heat. It

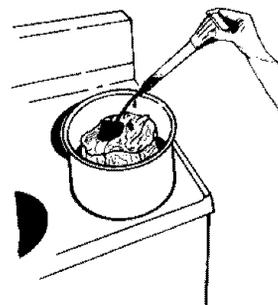
should be heavy gauge and lined with another metal.

Glass ceramic's chief advantage is its multiuses; it can go from freezer to top of range or oven to table.

3. The correct heat setting for each utensil is very important for good results - check your cookware directions for recommended heat setting for each pan.
4. Utensils should have tightly secured handles made of a heat resistant material - they should be free of rough edges, cracks, wells, etc. that would make them hard to clean.
5. Tea pots may have a ledge or rim around the bottom. If this ledge extends over the heating element, or grate it can overheat and damage the porcelain top and heat element or grate.

METHODS

Baste - To moisten food while it cooks, so that the surface doesn't dry out and flavor is added. Melted fat, drippings, sauce and fruit juice are the liquids generally used.



Blanch - To cook a few minutes in boiling water either to help loosen the skin from some foods, or as a stop in preparing vegetables for freezing.

SURFACE COOKING

Boil - To cook food over high heat in liquid in which bubbles rise constantly to the surface and break.

Braise - To cook food over low heat in a small amount of liquid in a covered pan. (Food may or may not be browned first in a small amount of fat).

Caramelize - To stir in skillet over low heat until it melts and develops characteristic flavor and golden-brown color.

Deep-fry - To cook food in hot fat deep enough for food to float on it.

Fry - To cook food over high heat in a small amount of fat. See also deep-fry, pan-fry, saute.

Pan - To cook, covered, in very small amount of liquid.

Pan-broil - To cook food, uncovered, over high heat on ungreased or lightly greased hot surface, pouring off accumulating fat.

Pan fry - To cook food over high heat in a small amount of fat.

Parboil - To boil until partially cooked, usually before completing cooking by another method.

Poach - To cook food over low heat in simmering liquid.

Pressure-cook - To cook in steam under high pressure, using a special saucepan.

Saute - To brown quickly in a small amount of fat, with frequent turning. Used as a verb meaning to fry in a small amount of fat.

Sear - To brown the surface of meat by the short application of intense heat. Meat is seared for the purpose of developing flavor and improving appearance.

Scald - To heat liquid just to below the boiling point.

Simmer - To cook food over low heat in a liquid just below the boiling point in which bubbles form slowly and collapse just below the surface.

Steam - To cook food on a rack or in a colander in a covered pan over steaming hot water.

Stew - To cook food over low heat in a simmering liquid.

Stir-fry - To cook sliced food quickly Chinese-style in a skillet or wok.

BAKING

UTENSILS

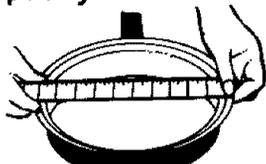
1. Use the size utensil recommended in the recipe - **DO NOT** over or under fill the utensil. Always allow for expansion of foods or liquids.

HOW TO MEASURE PANS

Be sure your pans are the kind and size specified in the recipe. The size of some cookware is expressed in liquid measurement at its level full capacity.

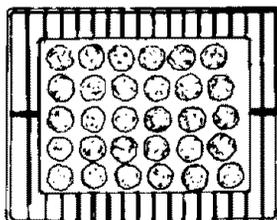
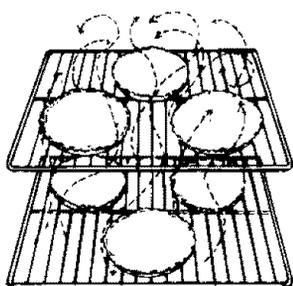


Measure top inside of bakeware for length, width or diameter; measure perpendicular inside for depth.



Sizes for skillets or frypans and griddles are stated as the top outside dimensions, exclusive of handles.

2. When using more than one utensil in oven, stagger them on the same rack or on two racks so that one is not directly below the other - make sure that the pans do not touch and are at least 1½ to 2 inches away from the oven walls and other pans.



3. Choose the correct utensil for what you are baking.
 - a. Shiny utensils - reflect heat the best and will produce a light even crust on cakes and pies.
 - b. Rough, dark or dull utensils - absorb heat and will produce a heavier, darker crust.
 - c. Glass utensils - absorb heat - you should turn your oven down 25° lower than the suggested temperature when using glass - they produce a heavier crust.

METHODS

Bake - To cook by dry indirect heat until food begins to brown or dry the exterior surface and interior has reached desired temperature.

Defrost or Thaw - To melt ice crystals from frozen foods by placing in a warm oven.

- a. Place in deep pan to catch run-off.
- b. Place in 150°F oven (most foods defrost approximately four times faster than at room temperature).
- c. Cook foods immediately after defrosting.
- d. **NEVER** refreeze.

Roast - To bake slowly, (at approximately 325°F) tender cuts of meats, in an uncovered pan.

- a. Calculate cooking time per pound.
- b. Set meat fat side up so it will baste itself.
- c. Place on lowest shelf.
- d. Insert meat thermometer to measure internal temperature.
- e. Allow meat to stand 15-20 minutes, before carving. The internal temperature will rise 5°F during standing time.

NUMBER OF PANS	RACK POSITION	PLACEMENT
1	2 or 3	center
2	2 or 3	opposite corners and at least 1½ to 2 inches apart.
3 - 4	2 or 3	opposite corner on two racks so that no pan is above or below the other.

BAKING

RACK POSITIONS

It is important to cook foods on the proper rack.

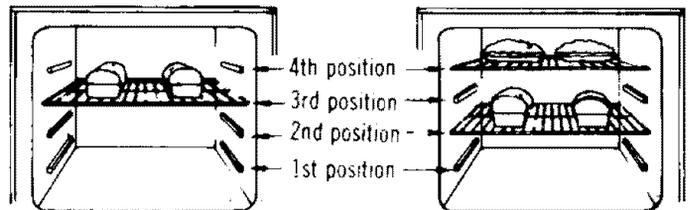
- * Check rack position before any baking.
- * Always change racks while oven is cold.

HIGHEST 4th position

MED. HI 3rd position

MED. LOW 2nd position

LOWEST 1st position



TYPE OF BAKING	RACK POSITION	REASON
Angel food	#1	Heat must be able to deflect to brown top.
Biscuits, cookies	2 or 3	Middle position allows for the most circulation and oven heating.
Cakes - casseroles	2 or 3	
Frozen pies	on cookie sheet #1	Heat must be able to deflect to brown top crust.
Muffins and breads	2 or 3	Middle position allows most circulation and even heating.
Roasting	2 or 3	
Turkey or large roast	1	Allows easy access for basting.

ROASTING CHART

(OVEN TEMPERATURE 325°)

CUT	APPROX. WEIGHT	APPROX. MIN. PER LB.	INTERNAL MEAT TEMP.
Rib	6 to 8 pounds	23 - 25 27 - 30 32 - 35	140 Rare 160 Med. 170 Well
Boneless Rib	4 to 6 pounds	26 - 32 34 - 38 40 - 42	140 160 170
Rolled Rump (high quality)	4 to 6 pounds	25 - 30	150 - 170
Sirloin Tip	3½ to 4 pounds	35 - 40	140 - 170
Pork (fresh) Loin	3 to 5 pounds 5 - 7	30 - 35 35 - 40	170 170
Boneless Ham	2 - 5	30 - 45	170
Cook before eating ham	Under 10 pounds 10 - 15	20 - 30 17 - 20	155 - 160 155 - 160
Pre cooked ham		14 - 18	130
Shoulder picnic ham		25 - 35	170
Lamb Leg	5 to 8 pounds	30 - 35	170 - 180
Shoulder (whole)	3 to 5 pounds	30 - 35	170 - 180
Shoulder (boned)	3 to 5 pounds	40 - 45	170 - 180
Veal			
Leg. lamb shoulder	3 to 5 pounds 6 to 8 pounds	30 - 40 25 - 35	170 - 180 170 - 180
Poultry			
Chicken	3 to 5 pounds Over 5 pounds	30 - 40 35 - 40	185 - 190 185 - 190
Turkey	6 to 16 pounds 16 to 20 pounds Over 20 pounds	20 - 25 18 - 20 15 - 18	180 - 185 (in thigh) 180 - 185 180 - 185

BROILING

UTENSILS - Broiling pan and grid (included in oven) and deep metal pan with rack.

BROILING METHOD - Broiling is a method of cooking tender foods by direct heat under the burner. Generally, the distance between the meat and the burner and broiling time regulates degree of doneness.

Any steak for broiling should be at least $\frac{3}{4}$ inch thick. Thinner cuts will be done before they are brown and should be pan broiled instead.

Veal and Pork should not be broiled; veal because it is too lean; and pork because it requires long, slow cooking to be eaten safely.

Fish needs to be brushed in oil before broiling and placed skin side down in greased broiler pan.

Chicken needs to be less than 3 lbs. and occasionally basted with fat (will need a lower rack setting).

- a. Prepare meat - remove excess fat from meat and slash remaining fat being careful not to cut into meat - this will help excess fat to drain and keeps meat from curling.
- b. Position rack so that meat will be approximately 1 inch from the broiler. If you notice

an excessive amount of smoke, the rack has been placed too close to the broiler.

- c. Turn selector dial to broil, turn thermostat dial to broil - preheat is not necessary except for charcoal exterior with rare interior (steaks) preheat 5 - 10 minutes.
- d. Broiling should be done with the oven door open on electric ovens and door shut on gas ovens.
- e. Follow suggested times on broil chart - meat should be turned once about half way through broiling time.
- f. Check the doneness by cutting slit in meat near center for desired color.
- g. Remove broiler pan immediately after broiling so that dripping will not bake on and cause messy clean up.

EASY CLEANING

Allow to cool slightly then:

1. Remove broiler pan immediately after broiling.
2. Drain drippings.
3. Sprinkle with soap and cover bottom with wet paper towel - this will soften baked on foods and make clean up easy.

BROILING CHART

The times given in the chart should be used only as a guide. Increase or decrease broiling times to suit individual taste for doneness.

FOOD	THICKNESS & QUANTITY	DONENESS	SIDE 1	MIN. COOK TIME SIDE 2	TOTAL
Bacon	8 slices	crisp	3	2	5
		more crisp	5	3	8
Beef Steaks	3/4"	rare	5-6	3-4	8-10
	3/4"	medium well	7-8 10-11	3-5 6-8	10-13 16-19
Beef Steaks Frozen	1"	rare	6-7	4-5	10-12
		medium	8-9	6-7	14-16
		well	16-17	10-12	26-29
Beef Steaks Fresh	1 1/2"	rare	8-9	6-8	14-17
		medium	11-12	10-12	21-29
		well	18-20	15-18	33-38
Chicken Broiler Split & Quartered		180° internal	20 skin down	15 skin up	35
Fish Fillets	1"		6-7	4-5	10-12
			Frozen	1"	8-9
Hamburger Fresh	1/2"	rare	5-6	4-5	9-11
		medium	6-7	4-5	10-12
		well	9-10	5-6	14-16
Hamburger Frozen	1/2"	medium	9-10	5-6	14-16
Ham slice precooked	3/4"	150-160 internal	9-10	7-8	16-18
Lamb Chops	3/4"	medium	6-8	3-5	9-13
		well	8-9	6-7	14-16
		Frozen	8-9	6-7	14-16
Liver-Fresh	1/2" - 3/4"		4	3-4	7-8
Lobster Fresh	7 oz.		shell up	shell down	
			7-8	6-7	13-15
Frozen			14-16	11-12	25-28

COOKING TERMS

BAKING POWDER - A leavening agent which makes foods rise when they are baked. It is a combination of baking soda, a dry acid or acid salt and starch or flour. The acid ingredient reacts with the baking soda to produce gas bubbles in the mixture. Double-acting baking powder produces gas bubbles twice: first during mixing and second during baking.

BAKING SODA - An essential ingredient of baking powder, may be used alone as a leavening agent in mixtures containing an acid ingredient such as buttermilk or in combination with baking powder. Mixtures containing baking soda should be baked as soon as mixed, since the soda starts to react as soon as it comes in contact with the liquid.

BARBECUE - To roast or broil food on a rack or spit over coals, or under a heat unit. The food is usually brushed with a highly seasoned sauce during the last of the cooking time.

BATTER - A mixture of fairly thin consistency, made of flour, liquid and other ingredients.

BEAT - To make a mixture smooth with rapid, regular motion using a wire whisk, spoon, hand beater or mixer. When using a spoon, the mixture should be lifted up and over with each stroke.

BLEND - To mix thoroughly two or more ingredients; or to prepare food in blender until pureed, chopped, etc., as desired.

BREAD - To coat with bread crumbs, cracker crumbs or cornmeal. Food may first be floured, then dipped in beaten egg or other liquid to help crumbs to adhere.

BROIL - To cook food by direct heat on a rack or spit.

BRUSH WITH - To use a pastry brush to spread food lightly with liquid such as salad oil, melted fat, milk, heavy cream or beaten egg.

CHOP - To cut food into small pieces with a knife, blender or food processor.

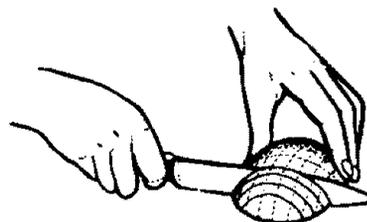
COAT - To sprinkle food with, or dip it into, flour, sauce, etc., until covered.

CUBE -

1. To cut food into small cubes (about ½ inch).
2. To cut surface of meat in checkered pattern to increase tenderness by breaking tough meat fibers.

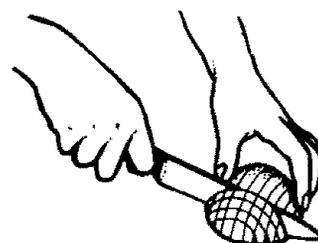
CUT IN - To distribute solid fat in flour or flour mixture by using pastry blender or two knives scissor-fashion until flour-coated fat particles are of desired size.

DICE - To cut food into very small pieces (about 1/4 inch).



DICING AN ONION - Cut onion in half lengthwise, with cut side down, cut onion crosswise in 1/4 inch thick slices.

Hold onion firmly and give quarter turn; cut in 1/4 inch pieces. Repeat with other onion half.



TERMS

DRAW - To remove entrails from, and clean, poultry or game. Drawn fish are whole fish that have been cleaned (eviscerated) but not boned.

DOT - To scatter bits, as of butter or margarine, over surface of food.

DREDGE - To cover or coat food, as with flour, cornmeal, etc.

DRESS - To mix salad or other food with dressing or sauce.

DRIPPINGS - Fat and juice given off by meat or poultry as it cooks.

FLAME - To ignite warmed alcoholic beverage poured over food. Also known as flambe.

FLOUR - 1. *All-purpose*. Made from a variety of wheats, it produces good results for a wide variety of baked goods. *Whole-wheat flour* is milled from the entire wheat kernel while *rye flour* is milled from the rye kernel. *Cake flour* is milled especially for cakes and other light baked products. For best results always use the flour called for in the recipe. In recipes calling for all-purpose and whole wheat or rye, a certain proportion of all-purpose to the other flour is needed for best results; so don't substitute flour. 2. To coat lightly with flour.

FLUTE - To make decorative indentations.

FOLD IN - To combine delicate ingredients such as whipped cream or beaten egg whites with other foods by using a gentle, circular motion to cut down into the mixture, slide across the bottom of the bowl to bring some of the mixture up and over the surface.

FONDUE - Most often a dish of hot melted cheese and wine, into which bread is dipped and then eaten. For meat fondues, at the table, cubes of meat are dipped in hot fat to cook,

then into a choice of sauces. Dessert fondues include chocolate or other sauces for dipping chunks of poundcake or fruit. The term also denotes a baked main dish made with cheese, milk and bread.

GELATIN - Available as unflavored and fruit-flavored. They are not interchangeable.

GLACE - 1. Glazed, as with a frosting. 2. Frozen.

Glaze. 1. To coat with a glossy mixture. 2. Concentrated stock used to add flavor.

GRATE - To rub food on a grater (or chop in blender or food processor) to produce fine, medium or coarse particles.

GRATIN - A French term defining a brown crust formed by baking or broiling bread crumbs, cheese, butter or a mixture on top of a casserole or other dish.

GREASE - To rub surface of dish or pan with fat, to keep food from sticking.

GARNISH - To add a decorative touch to food, as with parsley, croutons or prepared vegetables.

GRILL - To cook food on a rack by direct heat; also the appliance or utensil used for this type of cooking.

GRIND - To reduce to particles in food grinder, blender or food processor.

KNEAD - To work a food mixture (usually dough) with a press-fold motion.

LUKEWARM - At a temperature of about 95°F. Lukewarm food feels neither warm nor cold when in contact with inside of the wrist.

MARbled - Term used to describe meat with visible fat running through the lean.

TERMS

MARGARINE - Comes in several forms. Regular margarine with 80 percent fat is interchangeable with butter in recipes.

MARINADE - A seasoned liquid, in which food is soaked to enhance flavor.

MARINATE - To soak in a marinade.

MEAT TENDERIZER - Papain from natural tenderizers such as papaya is used to soften meat tissue. It is usually sprinkled on the meat before meat is cooked.

MERINGUE - Mixture of stiffly beaten egg whites and sugar. Also the cooked soft mixture on desserts or the cooked "hard" mixture as a dessert shell.

MINCE - To cut into very small pieces, using knife, food grinder or blender, or food processor.

PEEL - To remove outer covering of foods by trimming away with knife or vegetable peeler, or by pulling off.

POT-ROAST - To cook large pieces of meat or poultry by braising; also certain meat cuts.

PREHEAT - To heat oven to desired temperature before putting food into bake.

PUNCH-DOWN - To deflate a risen yeast dough by pushing it down with the fist.

PUREE - 1. A thick mixture made from a pureed vegetable base. 2. To press food through a fine sieve or food mill, or to blend in blender or food processor to a smooth, thick mixture.

PIT - To remove seed from whole fruit.

SCORE - 1. To cut shallow slits in surface of food to increase tenderness or to prevent fat covering from curling. 2. To decorate.

SHRED - To cut food into slivers or slender pieces, using a knife or shredder.

SHUCK - To remove meat of oysters, clams, etc. from their shells or to remove the husk from corn.

SKIM - To remove fat or scum from surface of food.

TOSS - To mix foods lightly with a lifting motion, using two forks or spoons.

TRUSS - To secure poultry with string or skewers, to hold its shape while cooking.

VINEGAR - An acid liquid used for flavoring and preserving. Among the types: Cider vinegar, made from apple juice, has a mellow fruit flavor; distilled white vinegar, usually made from grain alcohol; herb vinegars flavored with herbs; and red or white wine vinegars which also may be flavored with garlic.

WHIP - To beat rapidly with mixer, wire whisk or hand beater, to incorporate air and increase volume.

YEAST - Micro-organisms that produce carbon dioxide and alcohol from carbohydrates to cause baked goods to rise, fruits to ferment, etc.

EQUIVALENT MEASURES

Dash	2 to 3 drops or less than 1/8 teaspoon
1 tablespoon	3 teaspoons
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons plus 1 teaspoon
1/2 cup	8 tablespoons
1 cup	16 tablespoons
1 pint	2 cups
1 quart	4 cups
1 gallon	4 quarts
1 peck	8 quarts
1 bushel	4 pecks
1 pound	16 ounces

BAKING PAN EQUIVALENTS

4 - CUP BAKING DISH:

- 9 inch pie plate
- 9 x 1 1/4 inch layer cake pan
- 7 3/8 x 3 3/8 x 2 1/4 inch loaf pan

6 - CUP BAKING DISH:

- 8 or 9 x 1 1/2 inch layer cake pan
- 10 inch pie plate
- 8 1/2 x 3 3/8 x 2 2/8 inch loaf pan

8 - CUP BAKING DISH:

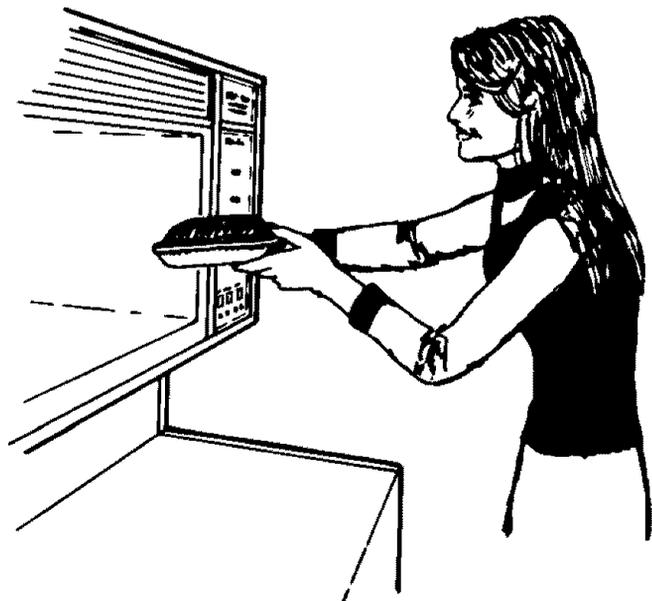
- 8 x 8 x 2 inch square pan
- 11 x 7 x 1 1/2 inch baking pan
- 9 x 5 x 3 inch loaf pan

10 - CUP BAKING DISH:

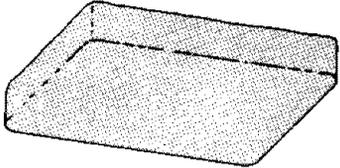
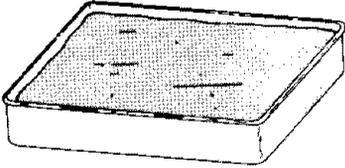
- 9 x 9 x 2 inch square pan
- 11 3/4 x 7 1/2 x 1 3/4 inch baking pan
- 15 x 10 x 1 inch jelly roll pan

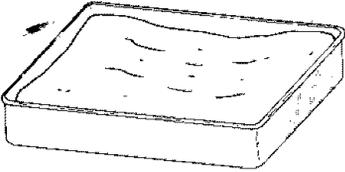
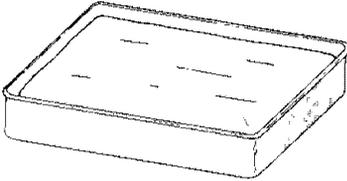
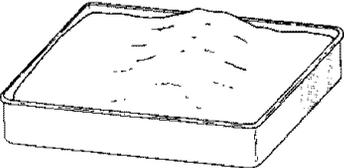
12 - CUP BAKING DISH AND OVER:

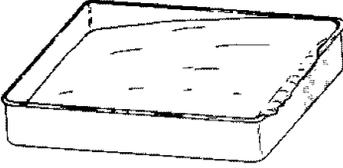
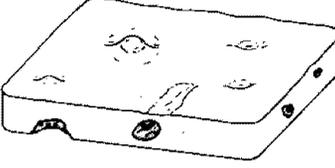
- 13 1/2 x 8 1/2 x 2 inch glass baking pan - 12 cups
- 13 x 8 x 2 inch metal baking pan - 15 cups
- 14 x 10 1/2 x 2 1/2 inch roasting pan - 19 cups



CAUSE & CORRECTION

PROBLEM	CAUSE	CORRECTION
BROWNING: Uneven bottom browning	1. Dented or warped pan. 2. Oven not preheated. 3. Range not level.	1. Use even bottomed pan. 2. Preheat to desired temp. before adding food. 3. Adjust leg levelers (see Use and Care).
Too brown on bottom 	1. Improper rack placement. 2. Oven door has been opened too often. 3. Oven not preheated. 4. Pans touching walls or other pans. 5. Warped, dark or dull finished pan (include glass).	1. Check for correct rack position before starting while oven is cold. 2. Open door only after food has been baked for shortest recommended baking time. 3. Preheat to desired temp. before adding foods. 4. Pans should not be closer than 1½ to 2 inches from each other or oven walls. 5. Use even bottomed, shiney pans for light browning.
Too brown on top. 	1. Oven doors open too often. 2. Overmeasuring. (fats-sugars-liquids). 3. Oven temp. too low. 4. Pan size too large.	1. Open door only after food has been baked for shortest recommended baking time. 2. Use standard measuring cups. 3. Double check recipe for correct oven temperature. 4. Use pan size recommended in recipe.
Crack on top.	1. Oven temperature too high. 2. Overmeasuring.	1. Double check recipe for correct oven temperature. 2. Use standard measuring cups.
Crumbly or dry. 	1. Oven temp. too high. 2. Over baking. 3. Over measuring.	1. Double check recipe for correct oven temp. - excess heat dries food. 2. Check foods after shortest baking time. 3. Use standard measuring cups.

PROBLEM	CAUSE	CORRECTION
<p>Fallen</p> 	<ol style="list-style-type: none"> 1. Oven door opened too soon. 2. Oven temperature too low. 3. Old or too little baking powder. 4. Too much batter or too little pan. 5. Too much or too little liquid. 6. Under baked. 	<ol style="list-style-type: none"> 1. Check food only after the shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Use standard measuring utensils. 4. Use correct pan size. 5. Use standard measuring utensils. 6. Check food after shortest recommended baking time.
<p>Flat</p> 	<ol style="list-style-type: none"> 1. Improper rack placement. 2. Old or too little baking powder. 3. Oven temperature too high or too low. 4. Pan too large for amount of batter. 5. Too much or too little liquid. 	<ol style="list-style-type: none"> 1. Check rack position, before starting and while oven is still cold. 2. Use standard measuring utensil. 3. Check recipe for correct oven temp. and correct type of utensil (glass utensils) require lower temperature. 4. Use recommended baking utensil. 5. Use standard measuring utensil.
<p>Mound or peaked center</p> 	<ol style="list-style-type: none"> 1. Baking time too long. 2. Oven temperature too high. 3. Pan too large or too small 4. Pans touching walls or other pans. 5. Too little liquid. 	<ol style="list-style-type: none"> 1. Check food after shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Use recommended baking utensil. 4. Pans should not be closer than 1½ to 2 inches. 5. Use standard measuring utensils.
<p>Shrinkage (more than necessary).</p> 	<ol style="list-style-type: none"> 1. Baking time too long. 2. Oven temperature too high. 3. Pans touching walls or other pans. 	<ol style="list-style-type: none"> 1. Check food after shortest recommended baking time. 2. Check recipe for correct oven temperature. 3. Pans should not be closer than 1½ to 2 inches.

PROBLEM	CAUSE	CORRECTION
<p data-bbox="146 159 319 197">Uneven top</p> 	<ol data-bbox="542 159 997 588" style="list-style-type: none"> 1. Pans touching walls or other pans. 2. Oven temperature too low. 3. Range not level. 4. Too much liquid. 5. Underbaking. 6. Undermixing. 	<ol data-bbox="1013 159 1476 588" style="list-style-type: none"> 1. Pans should not be closer than 1½ to 2 inches. 2. Check recipe for correct oven temperature 3. Adjust leg levelers (consult Use and Care Manual). 4. Use standard measuring utensils. 5. Check food after shortest recommended baking time. 6. Check recipe.
<p data-bbox="146 604 466 676">Uneven texture holes and tunnels.</p> 	<ol data-bbox="542 604 997 1081" style="list-style-type: none"> 1. Baking time too short. 2. Improper rack placement. 3. Not baking immediately after mixing. 4. Oven temperature too high. 5. Too much baking powder. 6. Undermixing. 	<ol data-bbox="1013 604 1476 1102" style="list-style-type: none"> 1. Check foods after shortest recommended baking time. 2. Check rack position before starting and while oven is cold. 3. Always bake immediately. 4. Check recipe for correct oven temperature. 5. Use standard measuring utensils. 6. Use standard measuring utensils.

SERVICING

BEFORE YOU CALL A SERVICE TECHNICIAN CHECK THE FOLLOWING

SOME OR NONE OF YOUR RANGE OPERATES:

- _____ Is your range plug disconnected from the electrical outlet?
- _____ Are your house fuses blown?
- _____ Is your circuit breaker tripped?
- _____ Is the range plug loose or improperly plugged?

ELEMENT WON'T HEAT: (SURFACE UNITS ONLY)

- _____ Are your elements properly in place?
- _____ Are element prongs bent or dirty?

BAKED GOODS NOT TURNING OUT:

- _____ Are your racks properly in place and in correct position for what you are baking?
- _____ Is your range level? (Check leg levelers).
- _____ Are you using the proper pan? Is it bright, not soiled or dark colored?
- _____ Have you used foil during cooking or to line your oven?
- _____ Are you using standard measuring utensils?

OVEN WILL NOT OPERATE:

- _____ Did you turn the selector and thermostat switches to correct positions?
- _____ Clocks - are knobs in correct positions? See section on clocks and timers.

OVEN LIGHT WILL NOT WORK:

- _____ Is your bulb burned out?
- _____ Is your bulb loose?

NEED SERVICE? WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. CONSULT THE YELLOW PAGES IN YOUR TELEPHONE DIRECTORY UNDER "RANGES" FOR THE SERVICE NEAREST YOU.

BE SURE TO INCLUDE: NAME, ADDRESS, PHONE, MODEL NUMBER, SERIAL NUMBER, AND COMPLAINT. SEE WARRANTY SHEET INCLUDED WITH THIS MANUAL FOR MANUFACTURERS ADDRESS.