

INSTALLATION INSTRUCTIONS

SELF-CLEAN;

30" FREE-STANDING GAS

ELECTRIC IGNITION & HYDRAULIC OVEN SYSTEM

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAME.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

NOTE TO INSTALLER: REMOVE ALL PACKING MATERIAL AND LITERATURE FROM THE OVEN BROILER COMPARTMENTS BEFORE CONNECTING GAS AND ELECTRICAL SUPPLY TO RANGE. AFTER INSTALLATION MAKE CERTAIN ALL CONTROLS ARE IN THE OFF POSITION.

PLEASE LEAVE THESE INSTALLATION INSTRUCTIONS WITH THE RANGE.

NOTE TO CONSUMER: PLEASE RETAIN THESE INSTALLATION INSTRUCTIONS FOR FUTURE REFERENCE.

CARE, CLEANING AND MAINTENANCE

If removing the range is necessary for cleaning or maintenance, shut off gas supply. Disconnect the gas and electric supply. If the gas or electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall. Pull only as far as necessary to disconnect the gas and electric supply lines. After disconnecting the gas and electric supply, finish removing the unit for servicing and cleaning. Reinstall in reverse order making sure to level the range and check gas connection for leaks.

PLEASE REFER TO INSTRUCTIONS
ON HOW TO OPERATE THE
RANGE DURING A POWER FAILURE

▲ WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.

SAFETY TIPS

Your new range has been tested to meet the most rigid safety standards. You can feel confident while using it. But use these safety suggestions to help avoid accidents that can cause injury to the user or damage to the range.

NOTE: All safety tips listed may not apply to your model.

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

- Do not repair or replace any part of the range unless specifically recommended in this guide. Call a qualified technician for all other servicing.
- Clean only the parts of the range as instructed in this Owner's Guide.
- Be certain all packing materials are removed from the unit before operating, to prevent fire or smoke damage should the packing material ignite.

KEEPING YOUR KITCHEN SAFER

- Do not leave children alone in the kitchen when the range is in use. They should not be allowed to sit or stand on any part of the range as injury or burns could result. Keep children from touching the oven door or glass window when the range is operating as the door or window could get hot enough to cause serious burns.
- Caution. Do not store items or food of interest to children in cabinets above the range. Children could be seriously burned or injured if they climb on a range to reach these items.
- To eliminate the need of reaching over top burners, cabinet storage space above the top burners should be avoided.
- Keep objects off the range top unless they are directly used in the cooking process. Especially avoid putting plastic items such as salt and pepper shakers, spoons or plates on the range top. They could melt and become difficult to remove.
- Do not use the oven as a storage space. This creates a potentially hazardous situation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.

- Do not heat unopened containers of food. A build-up of pressure will burst the containers, causing serious damage or injury.
- Use only dry potholders and not towels or other bulky cloth. Moist or damp potholders may result in steam burns. Keep potholders from touching the range top or oven burner as they could catch fire.
- Be careful of the clothing you wear when cooking. Loose fitting or hanging garments could burn if they brush over a burner or against a hot oven interior.
- Remember, your oven and range top are not designed to heat your kitchen. Such abuse could result in fire and/or damage to the unit and will void your warranty.

VENTILATING HOODS:

Clean Ventilating Hoods Frequently. Grease should not be allowed to accumulate on hood or filter.

When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

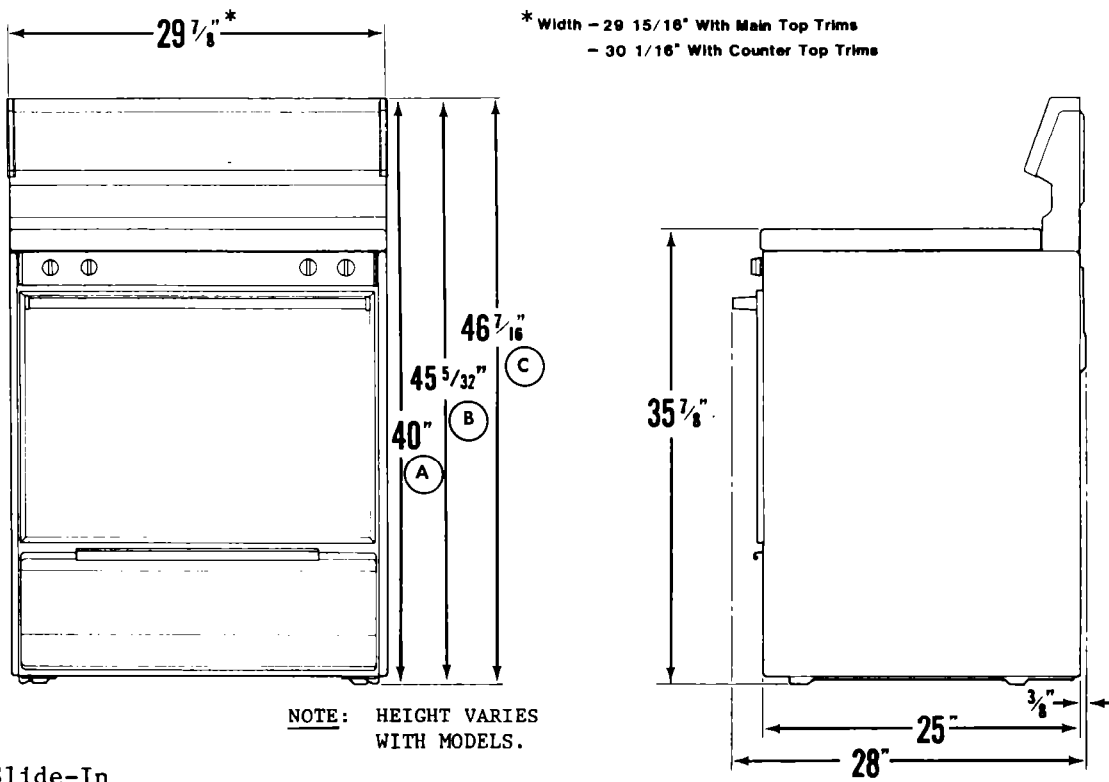
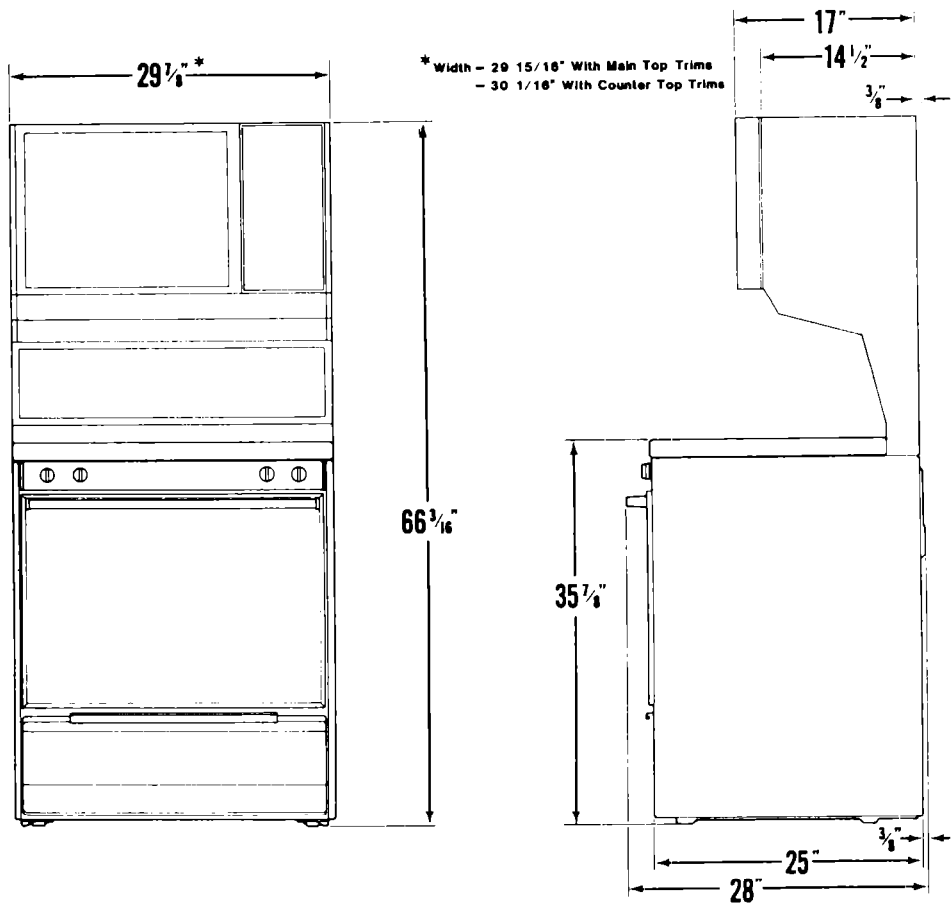
SAFETY ON THE RANGE TOP

- Be sure you know which knob controls which burner. It is always a good practice to place a pan of food on a burner before turning it on and to turn the burner off before removing the pan.
- Always use the "Lite" position, if available, or high position when igniting top burners. Make certain that the burners have ignited.
- For your own safety, turn the burner knob so the burner flame does not extend beyond the edge of cooking utensils.
- When the top burner flame has been turned off, the burner and burner grate will remain sufficiently hot to burn fingers. The range surface may be hot, too. Allow these parts to cool to room temperature before touching or removing them from the range.
- Do not allow dry, empty pans to cook on the range top as this could ruin the pan and cause a fire hazard.
- Use only those types of glass, ceramic, earthenware or other glazed utensils that are recommended by the utensil manufacturer for range top service and will not break due to sudden temperature changes.

- Do not use a wok on the cooking surface if the wok is equipped with a round metal ring, which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate, spillover bowls and burner head. Also, it may cause the burner to work improperly. This may create a carbon monoxide level above current standards, resulting in a health hazard.
- To avoid accidental spillage and possible burns, utensil handles should be turned inward and not extend over adjacent burners.
- When heating cooking oil, fat or grease, watch it closely. It will catch fire if allowed to become too hot. If a grease or fat fire should occur in a pan, put out the fire by placing a lid on the pan or by smothering with baking soda. Do not throw water on a grease fire. Dry chemical or foam type fire extinguishers may be used.
- Never leave top burners unattended at high heat settings. The pots could boil over, and the spillovers could cause smoke and might even ignite.
- When lowering the range top, be careful not to pinch your fingers. Grasp sides of the top with finger tips and lower into position.

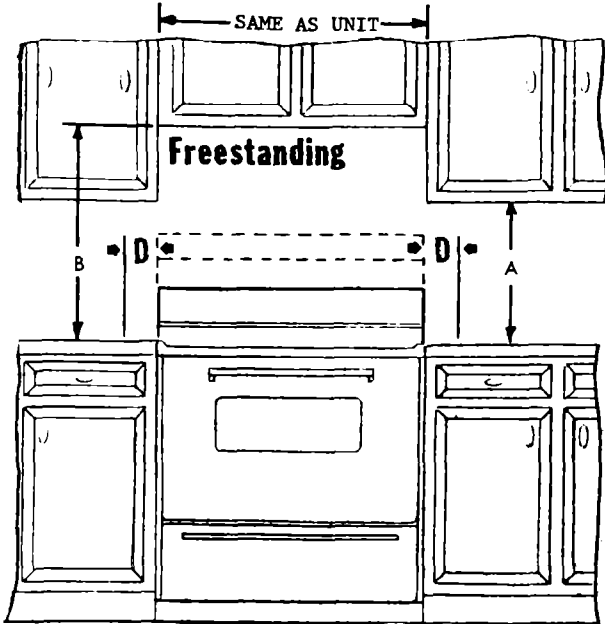
FOR SAFER USE OF THE OVEN

- Use care when opening the oven door. Before reaching in to remove or to replace food, let hot air and steam escape.
- This range requires fresh air for proper burner combustion. Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range. Avoid touching the vent openings or nearby surfaces as they may become hot.
- Always place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, avoid letting potholders contact hot oven walls.
- Do not line the oven bottom or completely cover an oven rack with aluminum foil as it could damage the oven and interfere with heat circulation in the oven.
- Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect the range before trying to remove the bulb to avoid electrical shock.
- The broiler pan and its insert are designed to allow dripping fat to drain and be kept away from the high heat of the broiler. Therefore, you should not cover the insert with foil or use the pan without the insert because the exposed fat may catch fire.



- (A) = Slide-In
- (B) = Free-Standing
- (C) = Free-Standing/Canopy

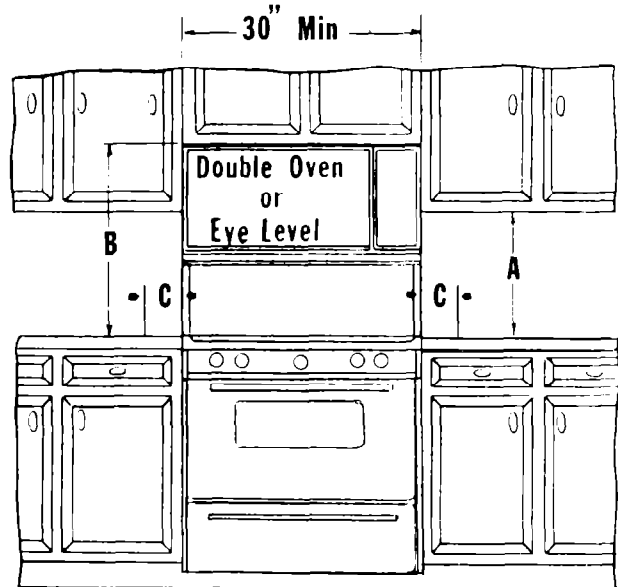
CUT-OUT DIMENSIONS & VERTICAL CLEARANCE



"A" = 18" - Minimum vertical clearance between the cooking top and combustible horizontal surfaces.

"B" = 30" - Minimum vertical clearance between the cooking top and the cabinets centered above the cooking top.

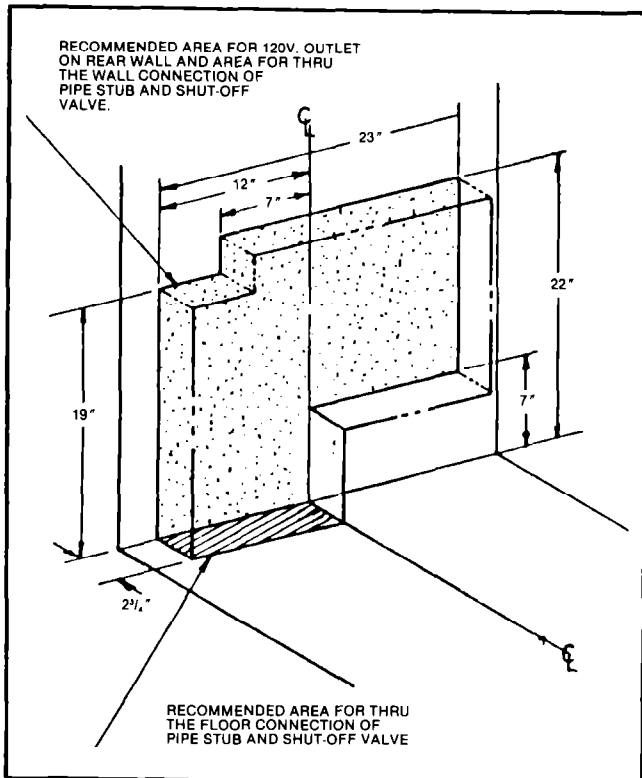
NOTE: THE INSTALLATION MUST CONFORM WITH LOCAL CODES. IN THE ABSENCE OF LOCAL CODES, THE INSTALLATION MUST CONFORM WITH AMERICAN NATIONAL STANDARD Z223.1 - 1988 NATIONAL FUEL GAS CODE OR LATEST EDITION.



"C" = 4" - Minimum horizontal distance from sides of unit to adjacent vertical combustible walls extending above the cooking top.
 "D" = 1" - Minimum horizontal distance from sides of unit to adjacent vertical combustible walls extending above the cooking top.

NOTE: "0" CLEARANCE BELOW THE COOKING TOP, THE CABINETS SURROUNDING THE ELEVATED OVEN AND THE REAR OF THE RANGE.

NOTE: MAXIMUM DEPTH OF CABINETS INSTALLED ABOVE COOKING TOPS IS 13".



The installation of appliances designed for mobile home installation must conform with the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) or, when such standard is not applicable, with local codes.

ATTENTION HOME OWNER

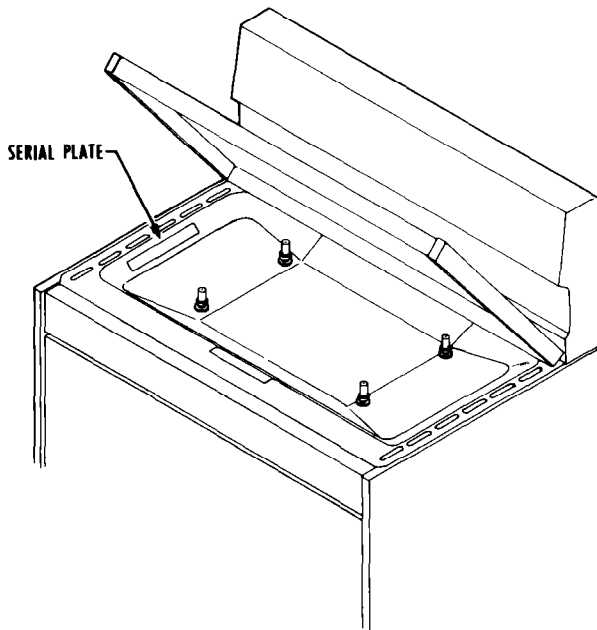
Should a replacement part be needed, proceed as follows:

IMPORTANT

1. Copy the complete model, lot and serial number from the serial name plate.
2. Describe the part you need, using the drawing to get the correct name.
3. Send your request for the part to Tappan, Division of The Tappan Company, 222 Chambers Road, Ontario, Ohio 44901, including:
 - A. Description of part.
 - B. Complete model, lot and serial number.
 - C. Date you purchased home, or range.
 - D. The date the part failed.

MODEL AND SERIAL PLATE LOCATION

The model and serial plate is located in the center of the left hand vertical wall of the burner box.



When ordering parts for or inquiries about your range, always be sure to include the model, lot and serial number from the serial plate on your range.

Your serial plate also tells you the ratings of the burners and type of fuel and pressure the range was adjusted for when it left the factory.

INSTALLING RANGE

CARE MUST BE TAKEN DURING INSTALLATION OF RANGE NOT TO OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

Any openings in the wall or floor behind or under the range must be sealed. It is mandatory to have a manual shut off valve in the gas supply line external to the range at a location that is easily accessible.

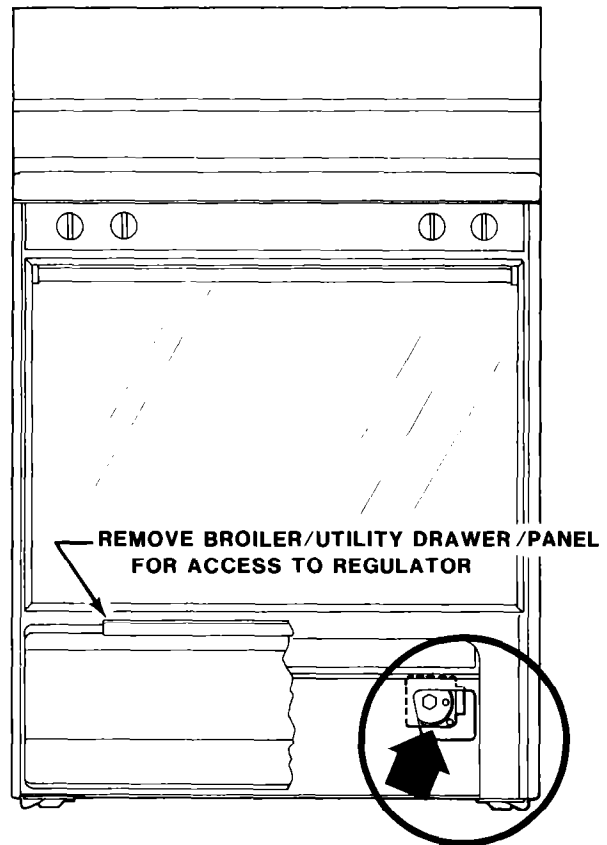
The unit was designed to operate on 4" natural or 10" LP gas. A convertible pressure regulator is connected to the manifold and **MUST** be connected in series with the gas supply line, regardless of which type of fuel is being used.

FOR PROPER OPERATION

The maximum inlet pressure to the regulator should be no more than 14 inches water column pressure. The inlet pressure to the regulator must be at least 1 inch greater than regulator output setting (i.e.) if regulator is set for 4" water column pressure, inlet pressure must be at least 5".

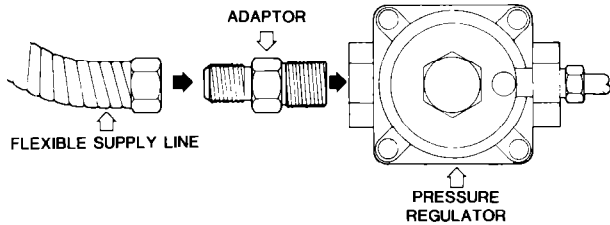
NOTE: ALL HOOKUPS AND ADJUSTMENTS SHALL BE PERFORMED BY QUALIFIED TECHNICIANS.

TO CONNECT THE RANGE TO GAS, you will need a 1/2" nipple for connecting the adaptor or union to the pressure regulator (see photo) and the supply line to the range should be 3/4" pipe.

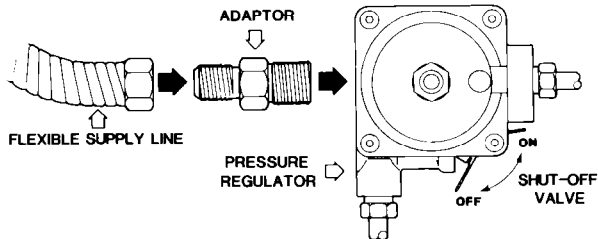


PRESSURE REGULATOR LOCATION

GAS CONNECTION FOR PILOT MODELS



GAS CONNECTION FOR ELECTRIC IGNITION MODELS



TO CONNECT THE RANGE TO LP GAS, the regulator must be converted to LP (see Gas Conversions).

A pipe joint compound (sealant) that will be resistant to the action of liquified petroleum gases must be used on all connections to assure permanent leakproof connections.

After connecting, check the system for leaks with a manometer. If a manometer is not available, turn the gas supply on to the range and use a liquid leak detector at all joints and connections to check for leaks.

If necessary, tighten all connections to prevent gas leakage in the range or supply line.

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

The Appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.

The Appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

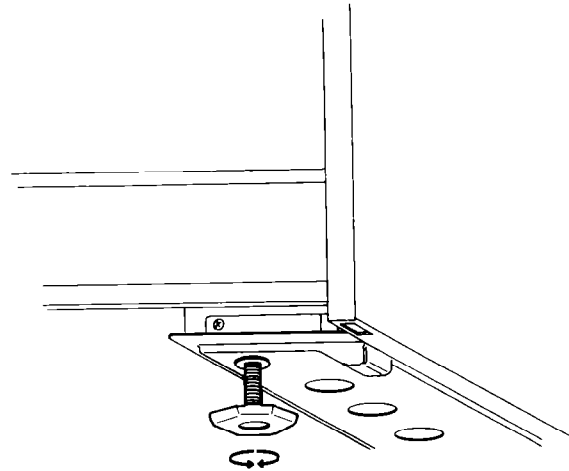
CAUTION: - FLOOR COVERINGS

Use caution when installing this range in an area covered with linoleum, carpet, or any other type of synthetic floor covering. The floor covering should be able to withstand temperatures up to 90°F. above the temperature of your room without shrinking, warping or discoloring.

If you are uncertain of the ability of your floor covering to withstand temperatures like this, it would be advisable to check with the dealer or manufacturer of the floor covering for this information, or use a protective covering (able to withstand this temperature) under the range.

LEVELING

After the range has been placed in its final location, it must be leveled for proper cooking and baking results. Check the levelness by placing a level horizontally on an oven rack. Check front to back and side to side. Level the range by adjusting the leveling legs or by placing shims under the corners of the range base as needed.



RECOMMENDED GROUNDING METHOD

WARNING:

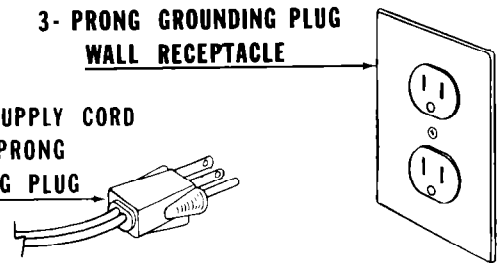
ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and must be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Use a properly polarized and grounded three hole receptacle as is required by NATIONAL ELECTRICAL CODES on all new construction.

3- PRONG GROUNDING PLUG WALL RECEPTACLE

POWER SUPPLY CORD
WITH 3- PRONG
GROUNDING PLUG



NOTE: APPLIANCE MUST BE GROUNDING.

For the safety of the user, when the range is installed it must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-1984.

Check all code rules and regulations for connecting the appliance to be certain the installation conforms with all local, municipal and state codes as well as local utility regulations.

Where a two-prong wall receptacle is encountered, it is the personal responsibility of the user to contact a qualified electrician and have it replaced with a properly grounded three-prong wall receptacle in accordance with the National Electrical Code.

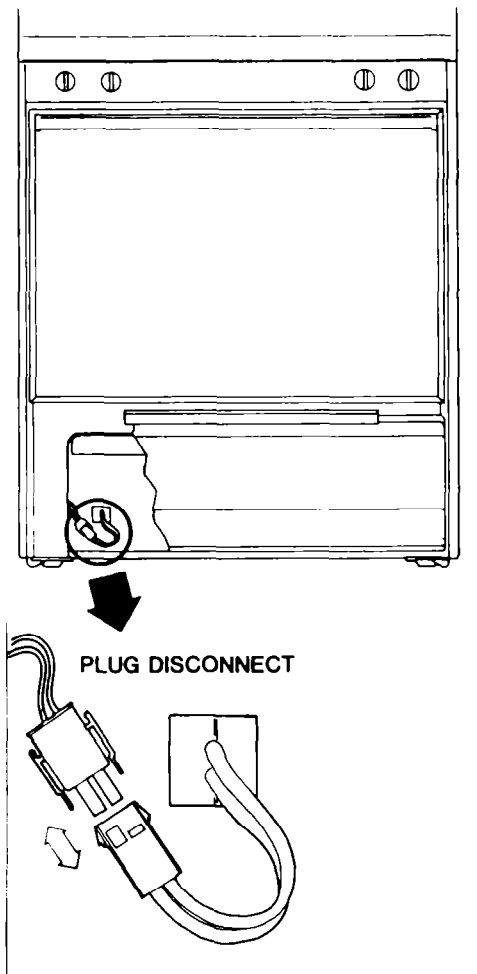
Where a two-prong adapter is used temporarily, it is the personal responsibility and obligation of the user to contact a qualified electrician and have the adapter properly grounded and polarized.

Under no circumstances should the rounded ground prong be removed from the plug.

Failure to comply with the above could result in a serious shock hazard.

ELECTRIC DISCONNECT

The electric disconnect is accessible without moving the range. Remove broiler drawer or storage drawer on self-clean models. Disconnect is located on left side, and to the rear of range. Remove disconnect shield if equipped.



TOP BURNER IGNITER

Operation of electric igniters should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power.

To check for proper lighting, push in and turn a top burner valve to the "lite" position. The top burner should light when gas is available to top burner. Once the burner lights, it should be turned out of the "lite" position. Each valve should be tried separately until all burners have been checked out.

NOTE: IN THE EVENT OF POWER FAILURE, TOP BURNERS CAN BE MATCH LIT. TURN THE BURNER VALVE TO LITE POSITION AND CAREFULLY LITE BURNER.

GAS CONVERSION

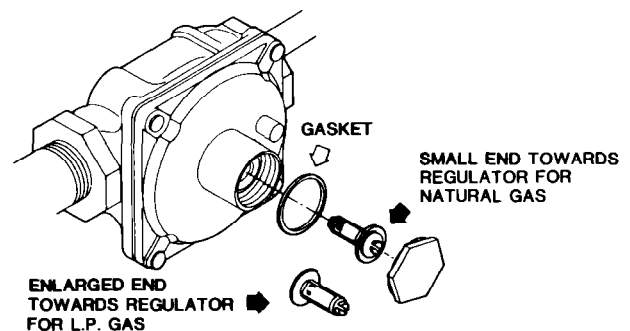
This range was adjusted for Natural or LP gas as specified on the Serial Plate.

TO CONVERT FROM NATURAL TO LP GAS:

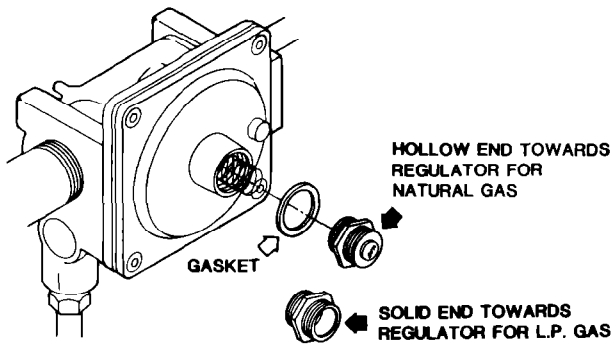
1. Remove the cap from the pressure regulator.
2. Remove the plunger.
3. Turn the plunger upside down with the enlarged end down.
4. Replace the plunger inside the regulator. LP gas should be visible on the exposed end of plunger.
5. Replace the cap with gasket on regulator.

NOTE: THE TYPE OF GAS PRESSURE THE REGULATOR IS SET FOR IS INDICATED ON THE TOP OF THE PLUNGER.

DO NOT REMOVE THE PRESSURE REGULATOR.



NATURAL/L.P. GAS CONVERSION PILOT MODELS



**NATURAL/L.P. GAS CONVERSION
ELECTRIC IGNITION MODELS**

TO CONVERT FROM LP TO NATURAL GAS:

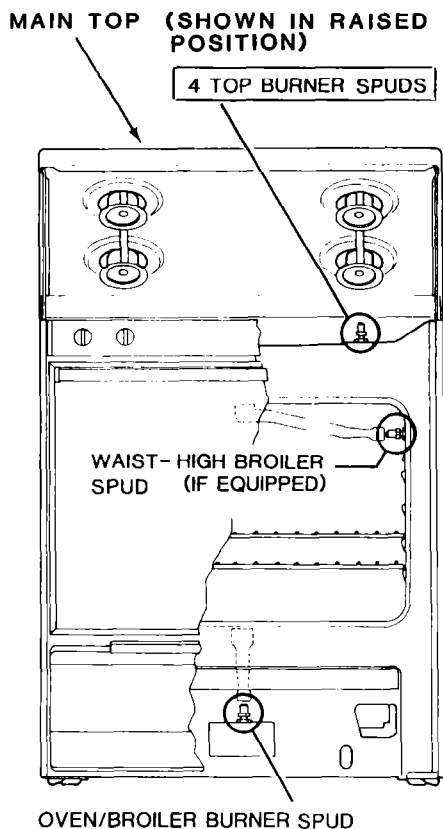
1. Remove the cap from the pressure regulator.
2. Remove the plunger.
3. Reinstall the plunger with the enlarged end up (see previous pressure regulator picture).

NOTE: THE TYPE OF GAS FOR WHICH THE REGULATOR IS ADJUSTED, IS INDICATED ON TOP OF THE PLUNGER.

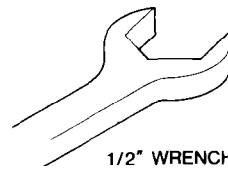
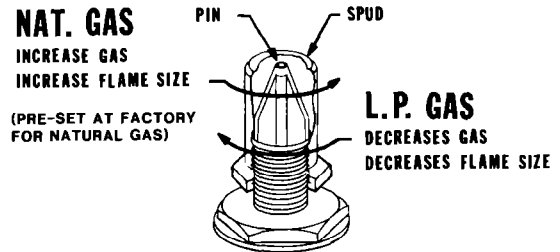
4. Replace the cap of the regulator.

NOTE: READJUST SIMMER POSITION ON TOP BURNER VALVES WHEN NECESSARY. (SEE LATER SECTION RELATING TO THIS ADJUSTMENT).

TOP BURNER ADJUSTMENT



1. Lift and lock cooktop to gain access to top burner spuds.
2. With 1/2" wrench, turn spud down or clockwise (from front of range) until snug (approximately 2-1/2 turns). This restricts the flow of gas through spud, to that allowed only by the hollow LP metering pin. (Do not overtighten).

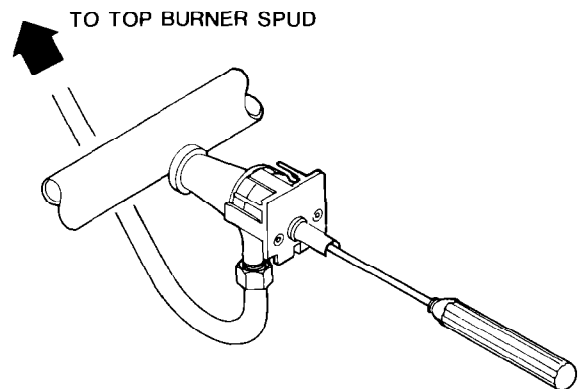


3. Lower main top and apply gas to check for proper flame size.

NOTE: AIR ADJUSTMENT NOT REQUIRED ON TOP BURNERS. BURNERS ARE MANUFACTURED TO OPERATE ON EITHER LP OR NATURAL GAS WITH NO ADJUSTMENT.

CHECKING ADJUSTMENT OF "WARM" SETTING ON BURNER VALVE (ON THREE POSITION VALVES)

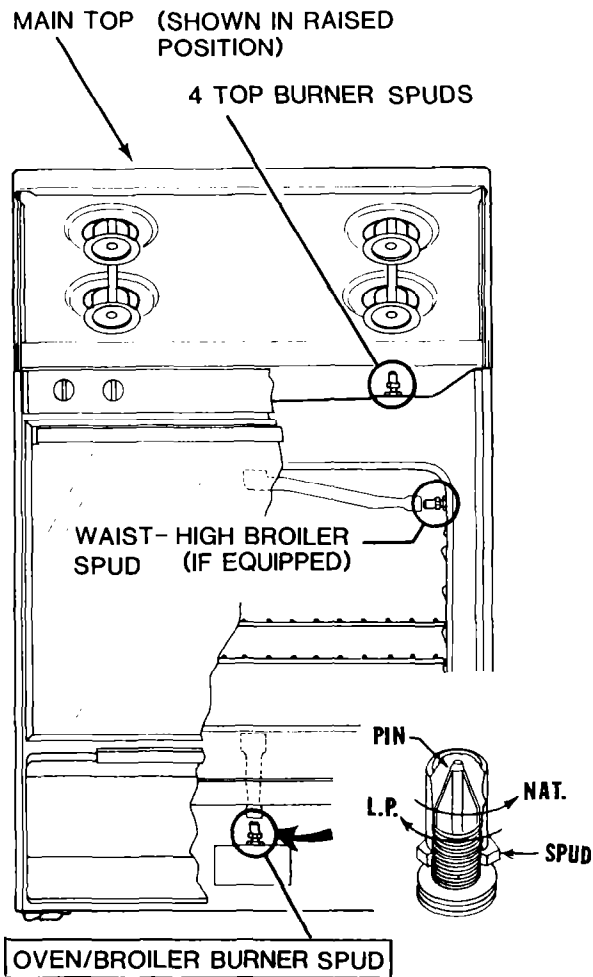
1. Turn dial to "lite" position until burner ignites.
2. Quickly turn dial down to "warm".
3. If burner goes out, the valve will need to be readjusted.



To adjust "warm" setting on valve remove knob, insert a thin bladed screwdriver into the hollow valve stem. Engage the slotted screw inside the valve stem. The flame size can then be increased or decreased. Adjust flame size until you can quickly turn dial from "lite" to "warm" without extinguishing flame. Flame size should be as small as possible without going

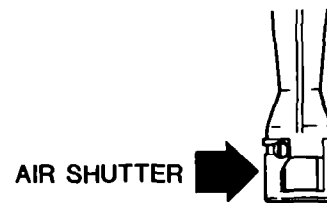
out when turning the valve quickly from "lite" to "warm".

LOWER OVEN BURNER SPUD ADJUSTMENT



1. Remove storage drawer if self-clean model, or pull broiler drawer out and remove broiler pan if conventional gas range, to gain access to oven burner spud.
2. (For conventional models) using a 1/2" wrench, turn down the adjustable spud which injects gas into the oven burner. Turn this spud until snug against the LP metering pin. This will be approximately 2-1/2 turns. (Do not overtighten).
- 2A. (Self-clean models) remove oven bottom and oven burner baffle. To remove oven bottom, remove oven hold down screws at rear of oven bottom, pull up at rear, disengage front of oven bottom from oven front frame and pull the oven bottom straight out of the oven. Remove burner baffle so that burner flame can be observed.
3. Using 1/2" wrench, turn down the adjustable spud which injects gas into the oven burner, until snug against the LP metering pin. This will be approximately 2-1/2 turns. (Do not overtighten).

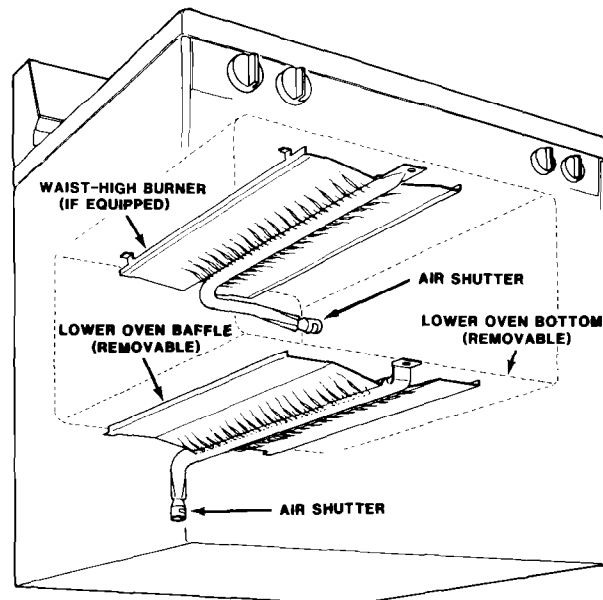
4. Turn thermostat and selector (if equipped) to bake and allow oven to cycle on.



5. Adjust the air shutter. It is located on the venturi tube and rests on the spud of the valve. It is locked in place with a Phillips head screw. If adjustment is needed, loosen the Phillips screw and rotate the shutter to allow more or less air into the burner tube.

(CONVENTIONAL RANGES)

To determine if the burner flame is proper, observe the flame through the broiler door. It should be steady with approximately 1" blue cones. For LP gas, this usually occurs when the air shutter is fully open.



(SELF-CLEAN RANGES)

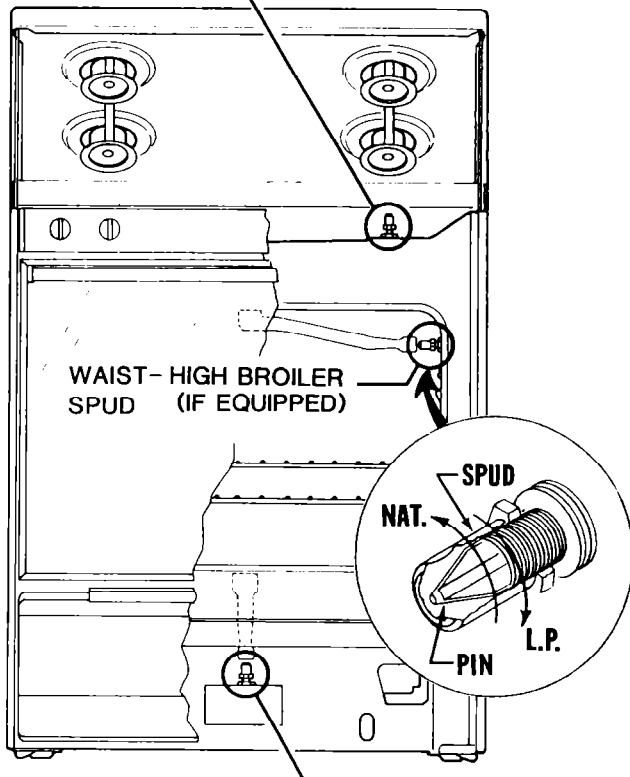
To determine if the oven burner flame is proper, observe the flame by removing oven bottom and burner baffle. Flame should be approximately 1" blue cones with no yellow tipping. With baffle installed, the flame will resettle.

OVEN BURNERS EQUIPPED WITH NORTON IGNITERS CANNOT BE USED DURING A POWER FAILURE.

BROILER BURNER SPUD ADJUSTMENT (IF EQUIPPED)

1. Open oven door.

MAIN TOP (SHOWN IN RAISED POSITION)
4 TOP BURNER SPUDS

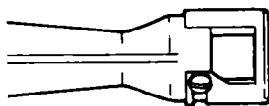


WAIST-HIGH BROILER SPUD (IF EQUIPPED)

SPUD
NAT.
L.P.
PIN

OVEN/BROILER BURNER SPUD

2. Locate broiler burner spud and turn down approximately 2-1/2 turns so that spud is snug against LP metering pin. (Do not overtighten).



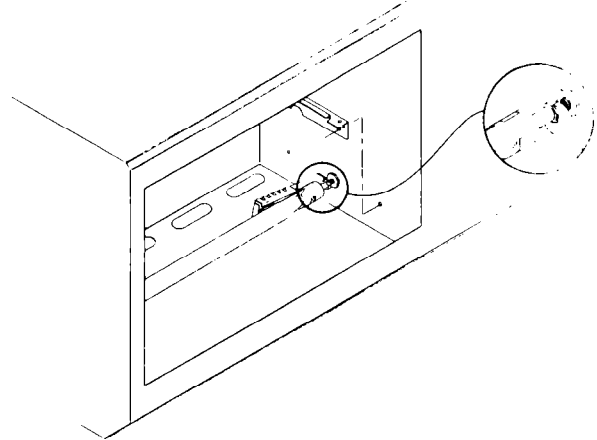
AIR SHUTTER

3. Locate broiler burner air shutter and adjust to obtain optimum flame. This will normally be completely open for LP gas. Tighten shutter set screw.

To determine if burner flame is proper, observe broiler flame. It should be steady and sharp with no yellow or orange flame tips. The flame should burn clean with no evidence of soot.

OVER UNDER MODELS

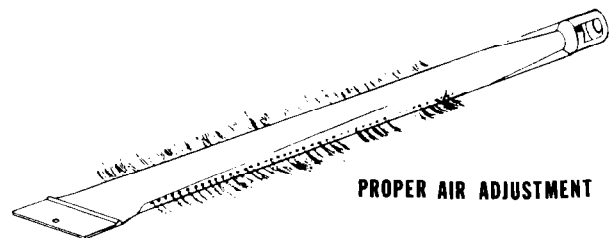
UPPER OVEN BURNER (IF EQUIPPED)



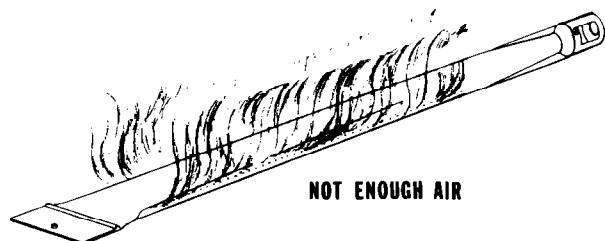
The air adjustment on this burner is very important for satisfactory baking results in this oven.

The air shutter for this burner is located on the right side of the burner and is locked in position with a Phillips head screw. Loosen the screw and adjust the air shutter to make the openings as large as possible. If the oven burner will ignite on both sides with the air shutter in this position, tighten the locking screw.

If the burner will not ignite on both sides or if the flame lifts off severely on the front side of the burner (a slight lifting off of the flame on the front side is desirable with the oven bottom removed), reduce the air to the burner to obtain flame approximately as shown in the photo.



PROPER AIR ADJUSTMENT



NOT ENOUGH AIR

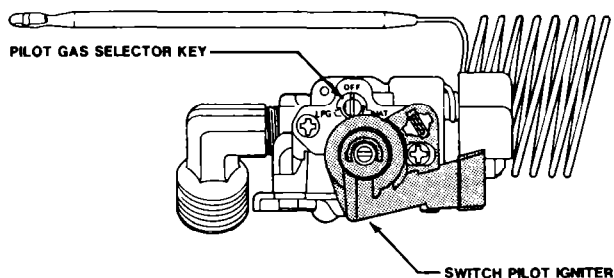
ELECTRIC SPARK IGNITION

ROBERTSHAW SYSTEM - ELECTRIC

This system is designed to be self-lighting and consists of a module which produces a high voltage spark, which is fed to the igniter electrode on the pilot assembly. This in turn lights the pilot and maintains a pilot flame any time the thermostat is turned to any heat setting. (Power 120 VAC) to the module is supplied via a switch mounted on the thermostat shaft.

The oven thermostat is provided with a selector key to provide proper pilot operation for the type of fuel being used. If your range is connected to natural gas, the selector should be turned so the indicator points to the NAT position. If the range is connected to LP or bottled gas, the selector should be turned to the LP position.

If needed, the gas to the oven pilot can be turned off by turning the selector so the pointer is at the "off" position.



To light the oven pilot, proceed as follows: Remove all tape and packing materials from the oven. Check the selector key on the oven thermostat to be certain the pointer is turned to select the proper fuel being used (natural or LP gas). Connect range to 120 VAC, this will supply power to oven pilot spark system.

Turn the oven thermostat to desired temperature.

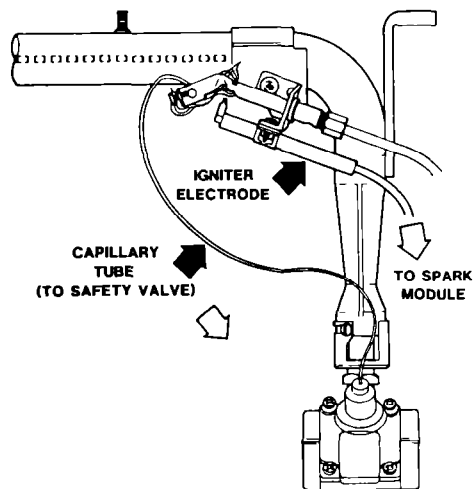
A snapping will occur when the thermostat is set to any temperature, and after a few seconds the pilot will light and snapping will stop.

A flame should be visible at pilot assembly extending outward and burning against a small metal bulb.

After 20-40 seconds, the main oven burner should ignite and burn until desired temperature is reached. At that time, the oven pilot should get smaller, moving away from the metal bulb which will turn oven burner off after 20-40 seconds.

The oven burner will continue to turn off and on to maintain oven temperature.

NOTE: IF TOP BURNER IGNITERS ARE TURNED ON, SPARKING WILL ALSO OCCUR AT LOWER OVEN IGNITER. THE REVERSE WHEN LOWER OVEN IS TURNED ON, EXCEPT THAT AFTER THE PILOT LIGHTS, IGNITER MODULE WILL SHUT DOWN.



TO OPERATE YOUR RANGE DURING AN ELECTRICAL POWER FAILURE:

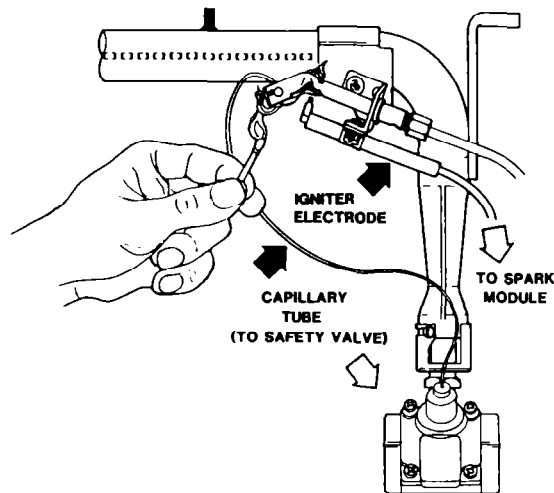
TOP BURNERS

Hold a lighted match to the desired burner head and slowly turn the corresponding control knob to the "Lite" position. After the burner lights adjust flame size as required.

OVEN BURNER

Open the broiler drawer and remove the broiler pan. Push in and turn the thermostat knob counterclockwise to any position past the "Warm" setting. (The pilot will not light with the thermostat in the "Off" position). Hold a lighted match at the top forward section of the pilot (see diagram). After pilot ignites, immediately remove hand, replace broiler pan, close broiler drawer and set thermostat knob to desired temperature. The oven will operate normally until the thermostat is turned off.

NOTE: SHOULD YOUR TOP BURNERS OR OVEN BE IN USE WHEN ELECTRICAL POWER FAILURE OCCURS, THEY WILL CONTINUE TO OPERATE NORMALLY.



ROBERTSHAW SYSTEM - NON ELECTRIC IGNITION ONLY

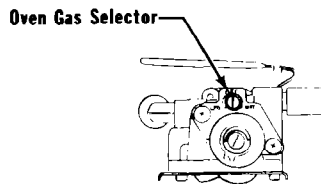
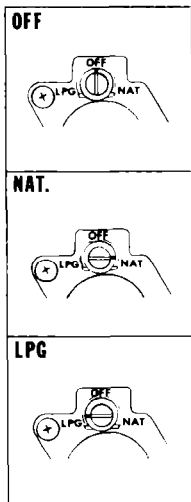
The oven thermostat is provided with a selector key to provide proper pilot operation for the type of fuel being used. If your range is connected to natural gas, the selector should be turned so the indicator points to the NAT position. If the range is connected to LP or bottled gas, the selector should be turned to the LP position.

If desired, the gas to the oven pilot can be turned off by turning the selector so the pointer is at the "Off" position.

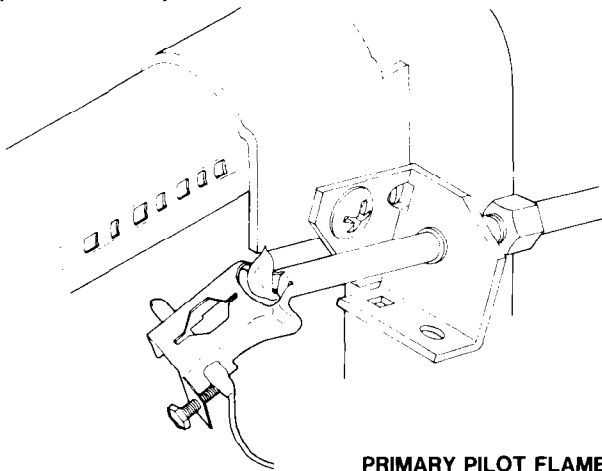
To light the oven pilot, proceed as follows: Remove all tape and packing materials from the oven. Check the selector key on the oven thermostat to be certain the pointer is turned to select the proper fuel being used (natural or LP gas).

Allow enough time for the air to escape from the pilot gas line.

Turn the oven thermostat knob to "Off".

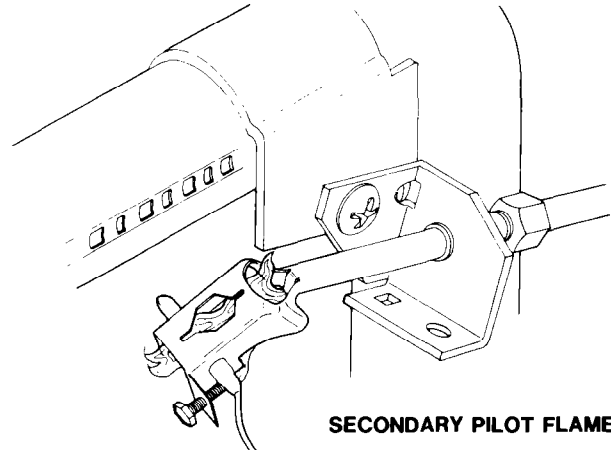


Light oven pilot with a match. The oven pilot should burn with a stable flame after a few seconds operation and should have a small flame visible only at the opening in the top of the pilot assembly.



Turn oven thermostat knob to 300°F.

The oven pilot should now be larger with the flame extending down the slanted ramp and burning against a small metal bulb.

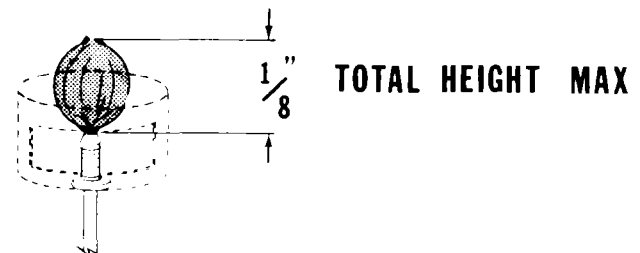


After 20-40 seconds, the main oven burner should ignite and burn until the oven temperature has reached 300°. At that time, the oven pilot should get smaller, moving up away from the metal bulb which will turn the main oven burner off after 20-40 seconds.

The oven burner will continue to turn off and on to maintain oven temperature.

TOP PILOTS - NON-ELECTRIC IGNITION ONLY

1. Remove top grates and combustion pans.
2. Lift top and prop in an up position with hold-up rod or remove if not equipped with rods.
3. Locate pilot filter assembly on the manifold pipe. Adjust to approximately 1/8" flame so that a slight tinge of yellow appears at the top of pilot flame.



AFTER INSTALLATION IS COMPLETE MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

RESET ALL CONTROLS TO THE "OFF" POSITION AFTER USING A PROGRAMMABLE TIMING OPERATION.

MAKE SURE THE AIR FLOW FROM THE OVEN VENT AND THE AIR FLOW TO THE BOTTOM FRONT OF RANGE IS UNOBSTRUCTED.

CARE AND CLEANING

To care for the metal finishes on your oven, wash with clean, warm soapy water, rinse with clean water and dry immediately. If spots are difficult to remove, use a very mild abrasive cleanser.

CLEANING THE CONTROL PANEL

It's a good idea to wipe the control panel clean after each use of the range. For a thorough cleaning, the control knobs should be removed by pulling them off the knob stem. Clean them with mild soap and water. Rinse thoroughly with clean water and polish dry with a soft cloth.

Do not use abrasive cleaners, strong liquid cleaners or oven cleaners on the control panel as they will cause permanent damage to the finish.

CLEANING THE OVEN RACKS AND SUPPORTS

These may be cleaned with a mild abrasive cleanser. Place the cleanser on a damp cloth and rub over the bars of the racks or supports, rinse with clean water and dry with a soft cloth. If you want, soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.

CLEANING THE OVEN DOOR

Wash with hot soapy water. For stubborn spots, a solution of ammonia and water can be used.

CLEANING THE OVEN PORCELAIN FINISH

If your oven walls are coated with porcelain enamel, proper care will retain its good-looking finish for years. Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soapy wet metal pads may be used.

Do not permit food spills with a high sugar or acid contents (for example: milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface because it may cause a dull spot even after cleaning.

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

If necessary, a caustic oven cleaner may be used on the oven lining only. Follow package directions.

WARNINGS ABOUT USING SPRAY-ON OVEN CLEANERS

A. Be careful where the oven cleaner is sprayed.

1. Do not spray on the electrical controls and switches because you could cause a short circuit which could cause a fire or eye injury due to sparking.

2. Do not let a film from the cleaner build-up on the temperature sensing bulb in the oven. It could cause the oven to heat poorly. (The temperature sensing bulb is located at the top of the oven along the side). Carefully wipe the sensing bulb clean after each oven cleaning. Be careful not to change the location of the sensing bulb as this could affect how your oven bakes.
3. Do not let any of the cleaner touch the oven door handles or any of the exterior surfaces of the range, linoleum, wood or painted surfaces. The cleaner can damage these surfaces.

THE CONTINUOUS CLEANING OVEN

If your oven has a continuous cleaning finish on the top, sides, and back, oven heat along with this special finish will keep your oven presentably clean.

Because the bottom of your oven is subjected to heavy spillovers and boilovers, your range features a fitted porcelain oven bottom which can be removed and carried to the sink for cleaning.

The porcelain finish on the oven door liner and oven bottom can be cleaned with soapy metal pads or with mild caustic oven cleaners. Make sure that caustic cleaners do not touch the continuous cleaning finish. If this should happen, wash it off immediately with clear water by daubing the finish with a wet cloth or sponge. Otherwise the finish may be damaged.

If you're baking foods which look as if they might boil over, put a piece of aluminum foil or a cookie sheet on a lower oven rack to catch the boilovers. Make sure the foil does not completely cover the rack because this could interfere with the even distribution of heat and cause improper baking.

If you bake something that causes excessive spattering on the oven sides and back, wipe these spots off with a damp cloth as soon as the oven has cooled. Then brush the spots with a wet nylon scouring pad. Then rinse with clean water applied with a wet sponge. This may not completely remove spotting, but they should disappear gradually as you use your oven.

Sometimes grease spatters may appear on the inside of the oven window. Wipe the window with a paper towel or a dry cloth to prevent grease from accumulating on the glass.

Certain foods with a high acid content can discolor any finish. If you find that some stains do not disappear, it will help to spray them with a quality household cleaner or use full strength ammonia to clean them. Leave this cleaning product on the soil for about 30 minutes, then rinse the surface thoroughly with clean water applied with a wet sponge, then heat the oven at a temperature of 400°F. Repeat this process until the stain begins to fade.

REMEMBER: DO NOT USE CAUSTIC OVEN CLEANERS OR STEEL AND METAL PADS ON THE CONTINUOUS CLEANING FINISH IN THE OVEN. DO NOT SCRAPE THE OVEN WITH A KNIFE OR SPATULA AS THIS COULD PERMANENTLY DAMAGE THE FINISH.

CLEANING THE REMOVABLE PORCELAIN OVEN BOTTOM

The oven bottom is porcelain enamel and is removable to simplify cleaning. With proper care, the oven bottom will retain its lustrous finish for years. If desired, a caustic oven cleaner can be used to clean the oven bottom after it has been removed. BE SURE TO FOLLOW THE DIRECTIONS OF THE CLEANER LABEL CAREFULLY, AND DO NOT ALLOW CAUSTIC OVEN CLEANERS TO COME IN CONTACT WITH THE CONTINUOUS CLEANING FINISH ON THE SIDES, BACK AND TOP OF THE OVEN.

We suggest protecting the porcelain enamel oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit filling, or foods that are high in acid content (milk, tomato, sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel finish.

To protect the oven bottom, place a piece of aluminum foil slightly larger than the baking dish or use a small cookie sheet, on the lower oven rack to catch spills and boilovers. Be sure you do not completely cover the oven rack with foil as this would cause uneven heat distribution in the oven.

CLEANING BROILER

After broiling, remove the broiler insert and carefully pour off the grease. Wash and rinse the insert in hot soapy water. If food has burned on, sprinkle the insert while hot with detergent and cover with wet paper towels or a dish cloth. That way, burned on foods will soak loose while the meal is being served. DO NOT STORE A SOILED BROILER PAN AND INSERT IN THE OVEN.

CARE AND CLEANING

HOW TO PREPARE OVEN FOR SELF-CLEANING

1. Remove the broiler pan and pan insert, all utensils and any foil. These items are not able to withstand the high cleaning temperatures.
2. You can leave the oven racks in the oven if you want. The color of the racks after going through a cleaning cycle will change from a shiny to a slightly dull color. After the cycle is completed and the oven has cooled, rub the sides of the racks with a paper towel or cloth with a small amount of baby oil or a thin coating of salad oil. This will make the racks glide easier on the rack supports.
3. Leave the porcelain oven rack supports in the oven.
4. Clean any soil from the oven frame, the door liner outside the oven seal strip. These areas heat sufficiently to burn soil on. Clean them with soap and water, soapy metal pads or cleansers. Rinse thoroughly with a cloth dipped in clean water. Do Not use commercial oven cleaner or oven protective coatings of any kind in or around any parts of the self-cleaning oven.
5. With a paper towel or cloth, remove any grease or spillovers that have not baked onto the oven bottom. A large accumulation of thick soil on the oven bottom may cause smoking to occur.

NOTE: DURING THE INITIAL CLEANING CYCLE ONLY, THERE WILL BE SOME SMOKE AND ODOR DUE TO ADHESIVES AND INSULATION BINDERS.

HOW TO SET SELF-CLEANING CYCLE

1. Make sure the clock is set at the correct time of day. The time on the "Start" and "Stop" dials opposite the pointers will be the same as the time showing on the clock.
2. Press in on the knob of the "Stop" dial and turn the knob until the pointer is two (2) hours beyond the time of day. The "Start" time knob should not be depressed nor turned.
3. Turn the oven selector switch to "Clean".
4. Move the door latch handle to the "lock" position.

As the selector is moved to clean, the "clean indicator light" comes on. The unit begins to heat by means of the oven burner, which stays in operation (the lock light comes on indicating the door cannot be opened until the clean cycle is over). Until the oven temperature climbs to approximately 900° and is maintained for the preset clean time period. At the end of the clean period, the oven burner turns off and the oven begins to cool. Once the oven temperature cools below 600°, the lock mechanism allows the door latch handle to be moved to the "open" position. This will be indicated by the oven "lock light" going off. The latch handle should not be moved until the lock light is off. Once the handle is moved to open, the door can be opened.

The selector switch should then be returned to the "OFF" position.

The oven can now be used in a normal bake or broil or timed bake operation.

It is necessary to interrupt the cleaning cycle before the lock light comes on, follow these steps:

1. Move door latch handle to the unlock position.
2. Turn selector switch to "OFF".
3. Advance clock timer "Stop" knob clockwise until it "pops" out.

If it is necessary to interrupt the cleaning cycle once the "lock" light has come on, follow these steps:

1. Turn the clock timer "Stop" knob clockwise until it "pops" out.
2. Allow the oven to cool down until after the "Lock" light turns off. Move locking arm to open position, and selector switch to "Off" position.

IMPORTANT: DO NOT ATTEMPT TO FORCE LOCKING ARM TO THE OPEN POSITION BEFORE THE LOCK LIGHT HAS TURNED OFF. THE FOLLOWING THINGS ARE IMPORTANT TO REMEMBER:

1. The oven must be cooled sufficiently before the door will unlock. Interior oven temperature must be below 600°F.

▲ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range.

IMPORTANT SAFETY WARNING

To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket and screws packed with the range. Failure to install the anti-tip bracket could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.

NOTE: If range is ever moved to a different location, the anti-tip bracket must also be moved and installed with the range. To check for proper installation, see step 5.

ANCHOR BRACKET INSTALLATION INSTRUCTIONS

TOOLS REQUIRED:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
Electric Drill & 3/16" Dia. Drill Bit
3/16" Dia. Masonry Drill Bit (if installing in concrete)

Bracket attaches to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

1. Unfold paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. (Use the diagram below to locate bracket if template is not available.)

2. Mark on the floor the location of the two mounting holes shown on the template. For easier installation, 3/16" dia. pilot holes 1/2" deep can be drilled into the floor.

3. Remove template and place bracket on floor with turned up flange to the front. Line up holes in bracket with marks on floor and attach with two screws provided. Bracket must be secured to solid floor. If attaching to concrete floor, first drill 3/16" dia. pilot holes using a masonry drill bit.

4. Level range if necessary, by adjusting four leg levelers with wrench. (A minimum clearance of 1/8" is required between the bottom of the range and the rear leveling feet.)

5. Slide range into place making sure rear legs are trapped by ends of bracket. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with bracket. Remove lower panel or storage drawer to inspect bracket or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

