

Surface Units

⚠ WARNING

FIRE HAZARD: Never leave the range unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Throughout this manual, features and appearance may vary from your model.

How to Set

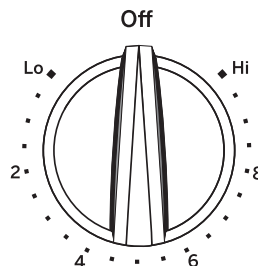
Push the knob in and turn in either direction to the setting you want.

A surface ON indicator light will glow when any surface unit is on

For glass cooktop surfaces:

A **HOT COOKTOP** indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.



At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting.

Be sure you turn the control knob to OFF when you finish cooking.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Surface Units (Cont.)

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch-resistant, not scratch proof.

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktop

The following information will help you choose cookware which will give good performance on glass cooktops.

Stainless Steel:
recommended

Aluminum:
heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:
recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel on Cast Iron:
recommended if bottom of pan is coated

Porcelain Enamel on Steel:
not recommended

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

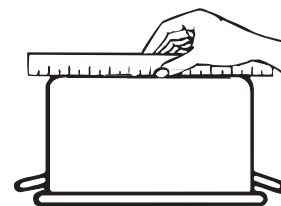
Glass-ceramic:
not recommended

Poor performance. Will scratch the surface.

Stoneware:
not recommended

Poor performance. May scratch the surface.

Cast Iron:
not recommended—unless designed specifically for glass cooktops
Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

For Best Results

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.



Do not place wet pans on the glass cooktop.



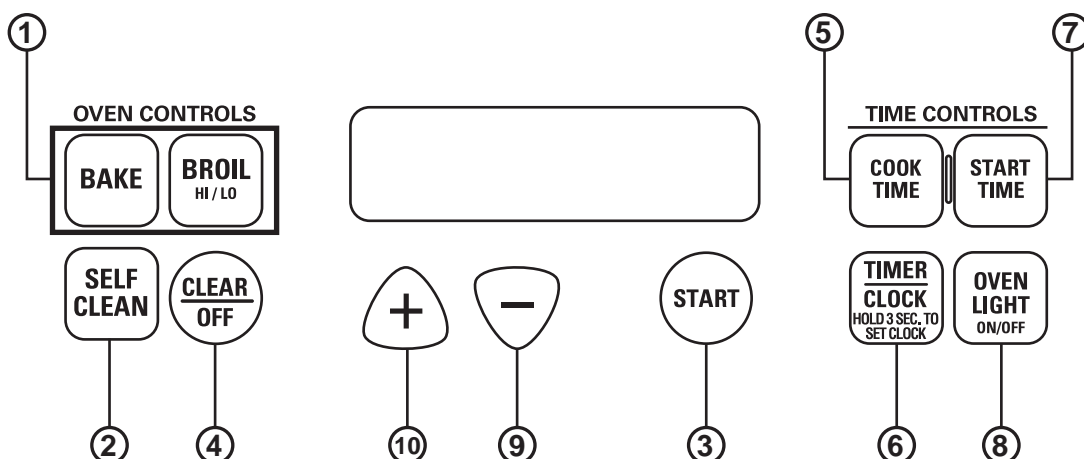
Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

Oven Controls

Throughout this manual, features and appearance may vary from your model.



- 1. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake and Broil Hi/Lo. See the Cooking Modes section for more information.
- 2. Self Clean:** See the Cleaning the Oven section for important information about using this mode.
- 3. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 4. Clear/Off:** Cancels ALL oven operations except the clock and timer.
- 5. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the **+/-** pads to program a cooking time in hours and minutes, then press **Start**. This can only be used with Bake.
- 6. Timer/Clock:** Works as a countdown timer and sets the oven clock time.
To set timer, press the **Timer/Clock** pad and the **+/-** pads to program the time in hours and minutes. Press the **Start** pad. The timer countdown is complete. To turn the timer off press the **Timer/Clock** pad.
To set clock, press the **Timer/Clock** pad and hold for 3 seconds and then press the **+/-** pads to program the clock. Press **Start** to save the time.
- 7. Start Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Start Time** pad and use the **+/-** pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. A cook time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake and Self-Clean.
NOTE: When using the start time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
- 8. Oven Light:** Turns the oven light on or off.
- 9. - Pad:** Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.
- 10. + Pad:** Short taps to this pad will increase the time or temperature by small amounts. Touch and hold the pad to increase the time or temperature by larger amounts.

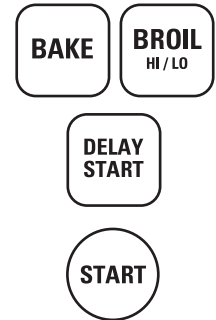
Special Features

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them. The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated. When the display shows your choice, touch the **Start** pad. The special features will remain in memory after a power failure.

12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function. If you wish to turn OFF this feature, follow the steps below.

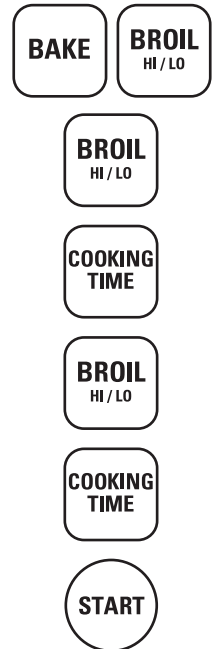
1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **Delay Start** pad. The display will show "12 shdn" (12 hour shut-off). Touch the **Delay Start** pad again and the display will show "no shdn" (no shut-off).
3. Touch the **Start** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **Broil Hi/Lo** and **Cooking Time** pads at the same time for 2 seconds. The display will show "F" (Fahrenheit).
3. Touch the **Broil Hi/Lo** and **Cooking Time** pads again at the same time for 2 seconds. The display will show "C" (Celsius).
4. Touch the **Start** pad.

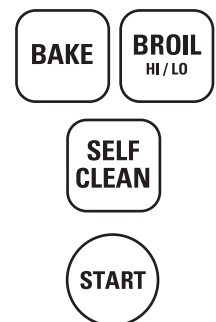


Control Lockout

Your control will allow you to lock down the touch pads so they cannot be activated when touched.

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **Self Clean** pad. The display will show "Loc Off". Touch the **Self Clean** pad again. The display will show "Loc On".
3. Touch the **Start** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the touch pads are touched, the control will beep and the display will show "Loc".
NOTE: The control lockout mode will not affect the **Timer/Clock** and **Oven Light On/Off** touch pads.



Special Features

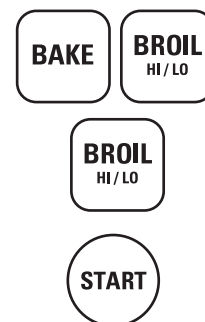
Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **Clear/Off** pad is touched. This continuous 6 second beep may be canceled.

To cancel the 6 second beep:

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".

2. Touch the **Broil Hi/Lo** pad. The display shows "Con Beep" (continuous beep). Touch the **Broil Hi/Lo** pad again. The display shows "Beep". (This cancels the one beep every 6 seconds.)
3. Touch the **Start** pad.



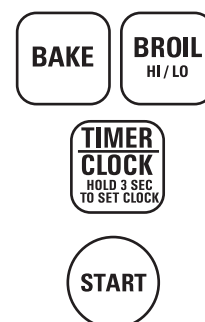
12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **Timer/Clock** pad once. The display will show "12 hr". If this is the choice you want, touch the **Start** pad. Touch the **Timer/Clock** pad again to change to the 24 hour military time clock. The display will show "24 hr". If this is the choice you

want touch the **Start** pad. Touch the **Timer/Clock** pad again to black-out the clock display. The display will show "Off". If this is the choice you want, touch the **Start** pad. **NOTE:** If the clock is in the black-out mode you will not be able to use the **Delay Start** function.



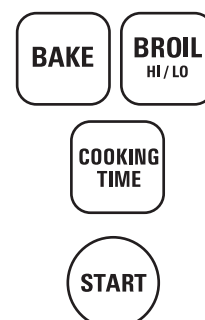
Cook and Hold

You new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after Timed Baking or Roasting is finished.

NOTE: This feature can only be programmed to work with Timed Baking or Roasting. (See the Using the timed baking and roasting features section.) After Timed Baking or Roasting has automatically stopped, the programmed Cook and Hold will automatically start.

To activate this feature for use after Timed Baking or Roasting, follow the steps below:

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **Cooking Time** pad. The display will show "Hld Off". Touch the **Cooking Time** pad again to activate the feature. The display will read "Hld On".
3. Touch the **Start** pad to activate the cook and hold feature and leave the control set in this special features mode.

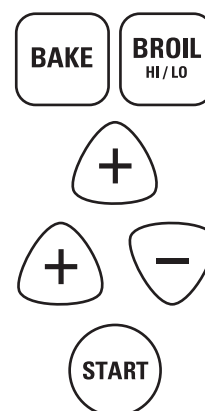


Changing the Speed of the + or - Pads

As you use the + or - pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed. To set the speed you prefer, follow the steps below:

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
2. Touch the **+** pad. The display will show you a set speed between "1" and "5".

3. Touch the **+** pad to increase the speed up to the number 5. Touch the **-** pad to decrease the speed down to the number 1.
4. Touch **Start** to activate the setting and leave the control set in this special features mode.



Sabbath (on some models)

The Sabbath feature can be used for baking only. It cannot be used for broiling, self-cleaning, convection baking, steam cleaning or delay start cooking.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.

How to Set Sabbath Feature for Regular Baking

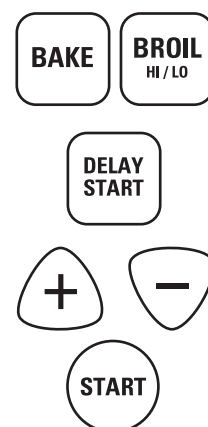
NOTE: To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
NOTE: If bake or broil appears in the display, the Bake and Broil Hi/Lo pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.
2. Tap the **Delay Start** pad until "SAb bAtH" appears in the display.
3. Touch the **Start** pad and "⌂" will appear in the display.
4. Touch the **Bake** pad. No signal will be given.
5. The preset starting temperature will automatically be set to 350°. Tap the **+** or **-** pads to increase or decrease the temperature in 5° increments. The temperature can be set between 170° and 550°. No signal or temperature will be given.

6. Touch the **Start** pad.
7. After a random delay period of approximately 30 seconds to 1 minute, "⌂C" will appear in the display indicating that the oven is baking/roasting. If "⌂C" doesn't appear in the display, start again at Step 4. To adjust the oven temperature, touch the **Bake** pad and tap the **+** or **-** pad to increase or decrease the temperature in 5° increments. Touch the **Start** pad.

NOTE: The **Clear/Off** and **Cooking Time** pads are active during the Sabbath feature.



When the display shows "⌂" the oven is set in Sabbath. When the display shows "⌂C" the oven is baking/roasting.

How to Set Sabbath Feature for Timed Baking/Roasting—Immediate Start and Automatic Stop

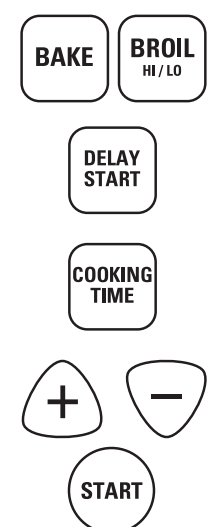
NOTE: To understand how the oven control works, practice using regular (non-Sabbath) Immediate Start and Automatic Stop before entering the Sabbath mode.

Make sure the clock shows the correct time of day.

1. Touch the **Bake** and **Broil Hi/Lo** pads at the same time for 3 seconds until the display shows "SF".
NOTE: If bake or broil appears in the display, the Bake and Broil Hi/Lo pads were not touched at the same time. Touch the **Clear/Off** pad and begin again.
2. Tap the **Delay Start** pad until "SAb bAtH" appears in the display.
3. Touch the **Start** pad and "⌂" will appear in the display.
4. Touch the **Cooking Time** pad.
5. Touch the **+** or **-** pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
6. Touch the **Start** pad.
7. Touch the **Bake** pad. No signal will be given.
8. The preset starting temperature will automatically be set to 350°. Tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. The temperature can be set between 175° and 550°. No signal or temperature will be given.

9. Touch the **Start** pad.
10. After a random delay period of approximately 30 seconds to 1 minute, "⌂C" will appear in the display indicating that the oven is baking/roasting. If "⌂C" doesn't appear in the display, start again at Step 7. To adjust the oven temperature, touch the **Bake** pad and tap the **+** or **-** pads to increase or decrease the temperature in 25° increments. Touch the **Start** pad.

When cooking is finished, the display will change from "⌂C" to "⌂" indicating that the oven has turned Off but is still set in Sabbath. Remove the cooked food.



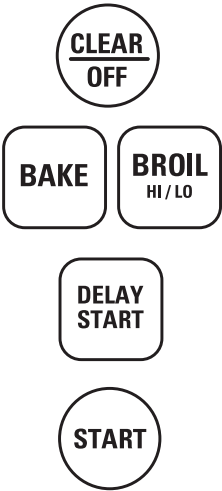
When the display shows "⌂" the oven is set in Sabbath. When the display shows "⌂C" the oven is baking/roasting.

Sabbath (on some models)

How to Exit the Sabbath Feature

1. Touch the **Clear/Off** pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only "?" is in the display.
3. Touch and hold both the **Bake** and **Broil Hi/Lo** pads, at the same time, until the display shows "SF".
4. Tap the **Delay/Start** pad until "12 shdn" or "no shdn" appears in the display. "12 shdn" indicates that the oven will automatically turn off after 12 hours. "no shdn" indicates that the oven will not automatically turn off.

5. Touch the **Start** pad.
NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.



Temperature Conversions

Fahrenheit°	140	150	170	200	250	275	300	325	350	375	400	425	450	475	500	525	550
Celsius°	60	65	70	95	120	135	150	160	175	190	205	220	230	245	260	275	290

Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the **Clock** pad. Enter the correct time of day by touching the **+** or **-** pads. Touch the **Start/On** pad.

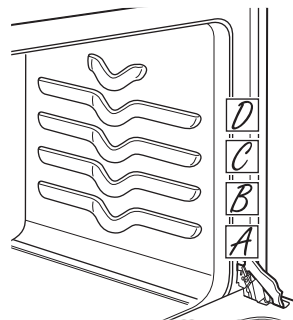
Oven Racks

Various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

Your oven has traditional flat racks.

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



The oven has 4 shelf positions.

Aluminum Foil and Oven Liners

⚠ CAUTION: Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

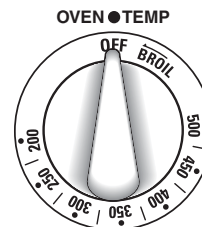
Keep cookware clean to promote even heating.

Oven Controls

Oven Temperature Knob (on some models)

Turn the **OVEN TEMP** knob to the setting you want.

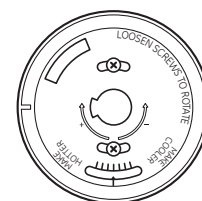
- Preheat the oven for 10 minutes for baking.
- The “oven on” light comes on when the burner is on. It will cycle on and off during cooking.



Front of OVEN TEMP knob

To Adjust the Thermostat (on models with an OVEN TEMP Knob)

1. Pull the **Oven Temp** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.
3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
4. Replace the knob, matching the flat area of the knob to the shaft, and check performance.



Back of OVEN TEMP knob
(knob appearance may vary)

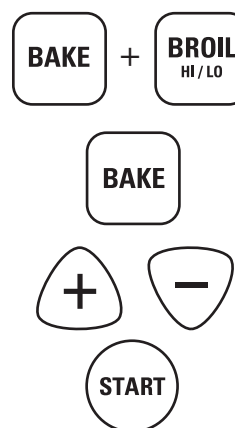
To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

To decrease the oven temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

To Adjust the Thermostat on Other Models

1. Touch the **Bake** and **Broil** pads at the same time for 2 seconds until the display shows "SF".
2. Touch the **Bake** pad. A two digit number shows in the display.
3. The oven temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Touch the **+** pad to increase the temperature in 1 degree increments. Touch the **-** pad to decrease the temperature in 1 degree increments.
4. When you have made the adjustment, touch the **Start** pad to go back to the time of day display. Use your oven as you would normally. **NOTE:** This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.



Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Baking Modes

When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Traditional Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the **Bake** pad, press the **+** or **-** pads to set the desired temperature, and then press **Start**. Preheating is generally recommended when using this mode.

Broiling Modes

The oven must be closed during broiling. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. **Broiling on rack position D is not recommended.**

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

Broil Hi

The Traditional Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the **Broil** pad once and then press **Start**. It is not necessary to preheat when using this mode.

Broil Lo

The Traditional Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the **Broil** pad **twice** and then press **Start**. It is not necessary to preheat when using this mode.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	ADDITIONAL SUGGESTIONS
Baked Goods		
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	Use shiny cookware.
Chiffon cakes (angel food)	Bake	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake	Ensure adequate airflow.
Beef & Pork		
Hamburgers	Broil Hi	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Bake	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry		
Whole chicken	Bake	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	
Boneless chicken breasts	Broil Lo Bake	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake	Use a low sided pan such as a broil pan.
Turkey Breast	Bake	Use a low sided pan such as a broil pan.
Fish	Broil Lo	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	
Frozen Convenience Foods		
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake	Use shiny cookware.

Cleaning the Range – Exterior

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



⚠ WARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Control Knobs

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

The knobs can be cleaned in a dishwasher or they may

also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

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

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

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

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish read the Assistance and Accessories sections at the beginning of this manual.

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper

towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Cleaning the Range – Exterior (Cont.)

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.

Surface Units

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

1. Push the surface unit back toward the receptacle to free the locking tab from the cooktop.
2. Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

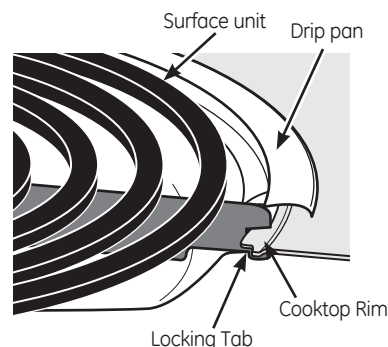
1. Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
2. Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
3. Push the surface unit in and down to lock the tab in place so it rests evenly in the cooktop.

Do not immerse the surface units in liquids of any kind.

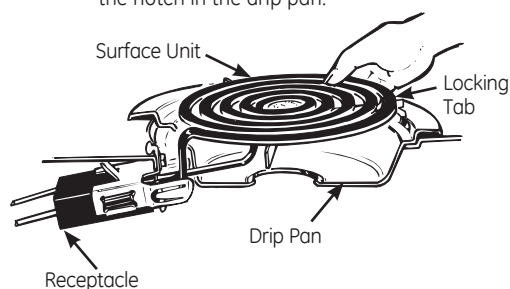
Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.



When properly seated, the locking tab should lock onto the cooktop rim through the notch in the drip pan.



Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with ¼ cup ammonia to loosen the soil. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in a dishwasher.

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

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: If your cooktop is equipped with shiny, silver-colored drip pans, do not clean them in the self-cleaning oven. Permanent damage to the finish can occur.

If your cooktop is equipped with black or gray porcelain-coated drip pans, they can be cleaned in the oven during the self-cleaning cycle. Before you begin a self-cleaning cycle, remove any heavy soil from the drip pans and place them on the porcelain-coated oven racks. Do not place the drip pans directly on the oven bottom. After the self-cleaning cycle is completed and the drip pans are cool, wipe them with a damp cloth to remove any remaining ash or residue.

Lift-Up Cooktop

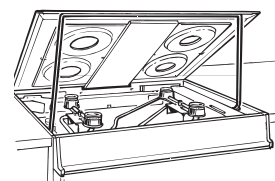
The entire cooktop may be lifted up and supported in the up position for easier cleaning.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

After cleaning under the cooktop with hot, mild soapy

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

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.



Be sure all surface units are turned off before raising the Cooktop.

Cleaning the Range – Interior

The interior of your new oven can be cleaned manually or by using Self Clean.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild

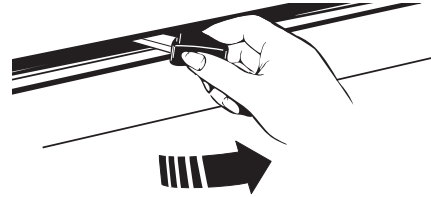
soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

Self Clean Mode (on some models)

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. You will need to lock the oven door when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Latch the door.

NOTE: Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool. If your range has a knob turn knob to self clean position or if your range has an oven control press the **Self Clean** pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the +/- pads to enter a different time and pressing **Start**. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the **Start** pad immediately after pressing the **Self Clean** pad. The oven will turn off automatically when the self-clean cycle is complete and the self-clean light will be off. Slide the latch handle to the left as far as it will go and open the door. Never force the latch handle. Forcing the handle will damage the door lock mechanism. After the oven has cooled down wipe any ash out of the oven.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.



Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

To Stop a Self-Clean Cycle

Press **Clear/Off** and wait for self clean light to go off. Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

Racks

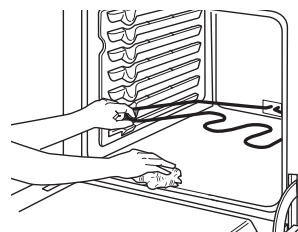
All racks can be washed with warm, soapy water.

Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean the oven floor with warm, soapy water.



Gently lift the bake element

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.



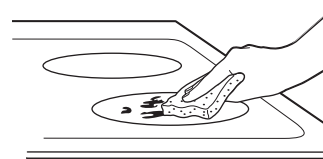
Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.

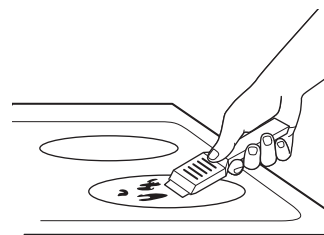
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: Do not use a dull or nicked blade.

Cleaning the Glass Cooktop (Cont.)

Metal Marks and Scratches

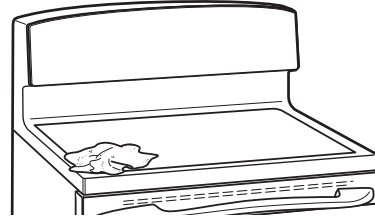
1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.
This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.



Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances **to avoid permanent damage of the glass surface**. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Maintenance

⚠ WARNING

SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION

BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

Oven Light Replacement (on some models)

Be sure to let the light cover and bulb cool completely.

To remove the cover:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.
Do not remove any screws to remove the cover.
2. Replace bulb with a 40-watt appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
2. Connect electrical power to the range.

