

OPERATING INSTRUCTIONS

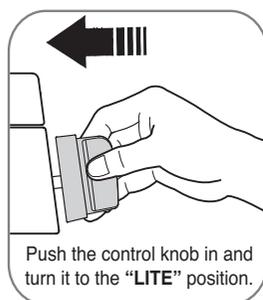
USING THE GAS SURFACE BURNERS

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

- Make sure all grates on the range are properly placed before using any burner.
- Be sure the burners and grates are cooled down before you place your hand, a pot holder, cleaning cloths or other materials on them.
- Make sure all burners are in place.
- **DO NOT** operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

HOW TO LIGHT A GAS SURFACE BURNER

- Be sure all the surface burners are placed in their respective positions.
- Push the control knob in and turn it to the “LITE” position.
- You will hear a little **clicking** noise — the sound of the electric spark igniting the burner.
- To control the flame size, turn the knob. If the knob stays at “LITE”, it will continue to click.
- When turning a burner to “LITE”, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



IN CASE OF POWER FAILURE

In case of a power failure, you can light the gas surface burners on your range with a match.

Hold a lit match to the burner, then push in and turn the control knob to the “LITE” position. Use extreme caution when lighting burners this way.

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

SEALED GAS BURNERS

Your gas range cooktop has four sealed gas burners. They offer convenience, ease of cleaning and flexibility to be used in a wide range of cooking applications.

The smallest burner is in the right rear position.

This burner can be turned down to a low simmer setting.

It provides precise cooking performance for delicate foods such as sauces or foods that require low heat for a long cooking time.

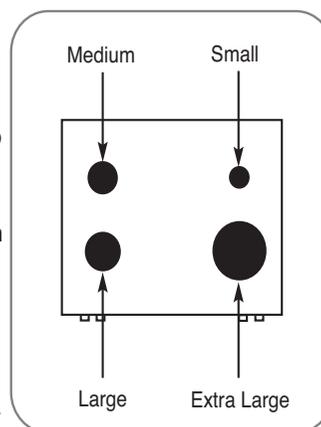
The medium (Left rear) and the large (left front) burners are the primary burners for most cooking.

These general-purpose burners can be turned down from “HI” to “LO” to suit a wide range of cooking needs.

The extra large burner (right front) is the maximum output burner. Like the other four burners, it can be turned down from “HI” to “LO” for a wide range of cooking applications.

This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

NOTE: The right front burner, by design, is raised up from the cooktop. This is normal.



OPERATING INSTRUCTIONS

ENGLISH

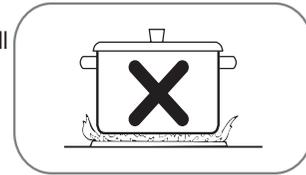
USING THE GAS SURFACE BURNERS

HOW TO SELECT FLAME SIZE

NEVER let the flames extend up the sides of the cookware for safe handling of cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.



TOP-OF-RANGE COOKWARE

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most of the foods brown evenly in an aluminum skillet. Use saucepans with tightfitting lids when cooking with minimum amounts of water.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

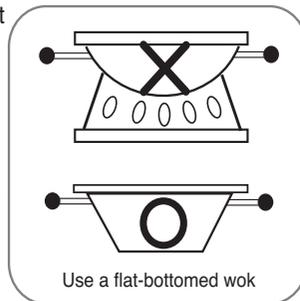
USING A WOK

DO NOT use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards.

This can be hazardous to your health.

Only a flat-bottomed wok should be used.

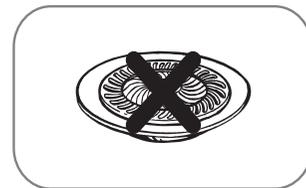
We recommend that you use a 14-inch or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.



STOVE-TOP GRILLS

DO NOT use stove top grills on your surface burners. If you use the stove top grill on the surface burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.

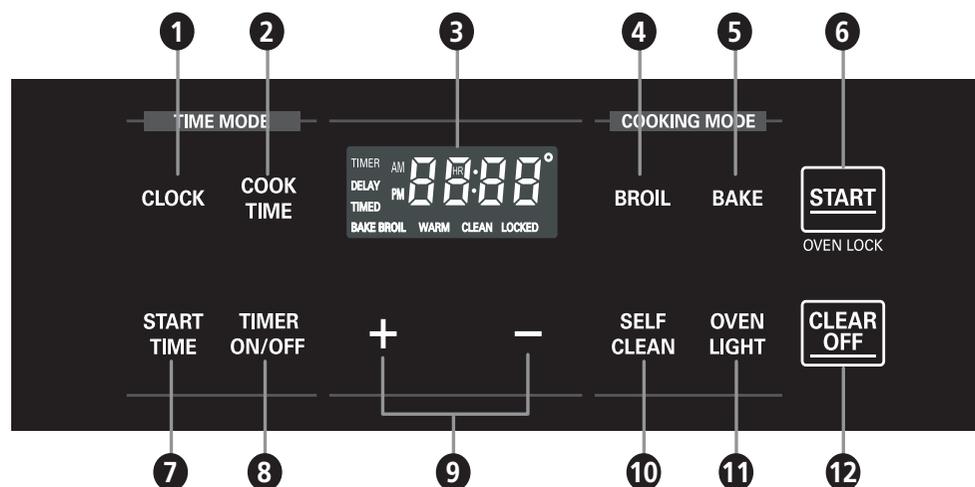
This can be hazardous to your health.



OPERATING INSTRUCTIONS

CONTROL PANEL

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



OVEN CONTROL, CLOCK, AND TIMER FEATURES

- ❶ **CLOCK Pad:** Press before setting the time of day.
- ❷ **START TIME Pad:** Use along with Bake, Cook Time, and Self Clean pads to set the oven to start and stop automatically at a time you set.
- ❸ **COOK TIME Pad:** Press and then use the + and - pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- ❹ **TIMER ON/OFF Pad:** Press to select the timer feature.
- ❺ **Display:** Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the times set for the timer or automatic oven operations.
- ❻ **+/- Pad:** Enters or changes time, oven temperature. Sets HI or LO broil.
- ❼ **BROIL Pad:** Press to select the broil function.
- ❽ **SELF CLEAN Pad:** Press to select self-cleaning function. See the using the Self-Cleaning Oven section, page 22.
- ❾ **BAKE Pad:** Press to select the bake function.
- ❿ **OVEN LIGHT Pad:** Press to turn the oven light on or off.
- ⓫ **START Pad:** Must be pressed to start any cooking or cleaning function.
- ⓬ **CLEAR OFF Pad:** Press to cancel all oven operations except the clock and timer.

NOTE:

If **F-** and a number appear in the display and the oven control signals, this indicates a function error code.

See page 34.

Press the **CLEAR OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation.

If the function error code repeats, disconnect the power to the oven and call for service.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.

OPERATING INSTRUCTIONS

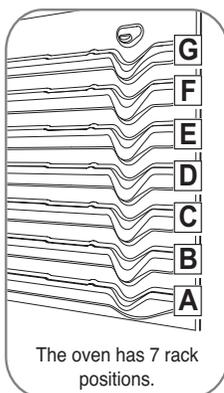
USING THE OVEN

BEFORE YOU BEGIN

The oven has 7 rack positions for various types of cooking.

To install a rack insert the curved end of the rack into the desired position and push all the way back.

To remove a rack pull out until the rack stops, then tilt up and pull out.



CAUTION: Always use potholders or oven mitts when removing food or adjusting the oven racks. Wait until the oven has completely cooled if possible. Oven racks may be HOT and may cause burns.

OVEN VENT

Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during the use of any cooking operation.

- **DO NOT** place plastic or flammable items on the cooktop—they may melt or ignite if left too close to the vent.
- **DO NOT** place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.



POWER OUTAGE

CAUTION:

DO NOT attempt to operate the electric ignition oven during an electrical power failure.

The oven or broiler can not be used during a power outage.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored you will need to restart the oven or broil function.

OVEN LIGHT

OVEN LIGHT

The oven light automatically turns ON when the door is opened. The oven light may also be manually turned ON or OFF by pressing the “OVEN LIGHT” pad.

NOTE :

- The oven light can not be turned on during a self clean cycle. The oven light can not be turned on until the oven temperature has cooled below 500°F(260°C) after a self clean cycle is complete.

OVEN MOISTURE

As your oven heats up, the temperature increase of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

ALUMINUM FOIL

NEVER cover the oven bottom with aluminum foil.

To use aluminum foil to catch a spillover, instead place a small sheet of foil on a lower rack several inches below the food.

NEVER entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

OPERATING INSTRUCTIONS

USING THE OVEN

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

HOW TO SET THE OVEN FOR BAKING

Your oven is not designed for open-door cooking.

BAKE

- 1 Press **BAKE**. 350° will appear in the display and bake will flash.

+ -

- 2 Select the oven temperature. Press or press and hold the + or - pads.
 - Press the + pad to increase the temperature.
 - Press the - pad to decrease the temperature.

START

- 3 Press **START** to accept the temperature change

The word “**BAKE**” and **100°** will be displayed. As the oven heats up, the display will show the changing temperature. After the oven has reached the desired temperature, long beeps will sound 5 times and oven lamp will flash.

- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary.

CLEAR OFF

- 5 Press the “**CLEAR OFF**” pad when cooking is complete.

To change the Bake Temperature while cooking

BAKE

- 1 Press the **Bake** pad.

+ -

- 2 Then press the + or - pad until the desired temperature is displayed.

START

- 3 Press **START**.

BAKING TIP

THE TYPE OF MARGARINE WILL AFFECT BAKING PERFORMANCE

Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

If cakes, pies, pastries, cookies or candies are made with low fat spreads, it can result in recipe failure. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. It can get best results with your old favorite recipes to use margarine, butter or stick spreads containing at least 70% vegetable oil.

PREHEATING AND PAN PLACEMENT

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary when convection baking and for good results when baking cakes, cookies, pastry and breads.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1” to 1-1/2” of air space around it.

If cooking on multiple racks, place the oven racks in positions C and E (For 2 racks) Place the cookware as shown in Fig. 1, 2.

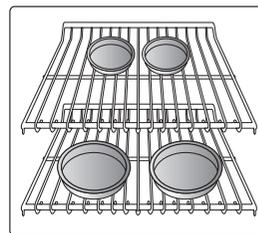


Fig. 1

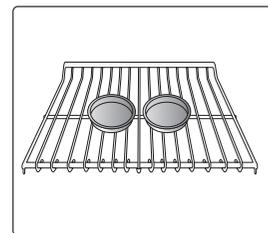


Fig. 2

Type of Food	Rack Position
Frozen pies (on cookie sheet)	B or C
Angel food cake, bundt or pound cakes	C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	D
Casseroles	D
Roasting	A

OPERATING INSTRUCTIONS

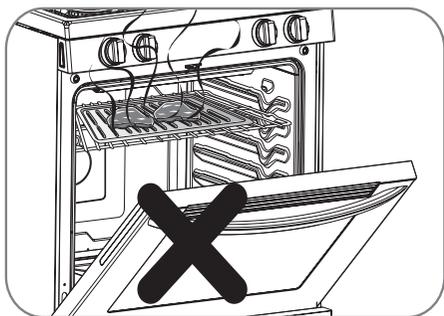
ENGLISH

USING THE OVEN

HOW TO SET THE OVEN FOR BROILING

Your oven is designed for CLOSED DOOR broiling.

- 1 Place the food on the grid of the broiler pan.
- 2 Follow the suggested rack positions in the Broiling Guide.
- 3 The oven door must be closed to begin broiling. The oven door must be closed during broiling.



NOTE: If the oven door remains open for more than 15 seconds during broiling the burner will shut off. The broil burner will automatically come back on once the door is closed.

BROIL

- 4 Press the **BROIL** pad once for Hi and twice for Lo (or press BROIL and press the + or - pad to scroll through the broil settings). BROIL will flash.

START

- 5 Press the **START** pad. The oven will begin to broil. BROIL will light in the display.

- 6 Broil on one side until the food is browned; turn and cook on the other side.

CLEAR OFF

- 7 To cancel broiling, or when broiling is finished, press the **CLEAR OFF** pad.

⚠ CAUTION:

- **DO NOT** use the broiler pan without the grid.
- **DO NOT** cover the broil pan or grid with aluminum foil. Exposed grease could ignite.
- To prevent food from contacting the broil burner and to prevent grease splattering, do not use the roasting rack when broiling.

Serve the food immediately, and place the pan outside the oven to cool during the meal for easiest cleaning.

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

NOTE:

- Some smoke may occur during broiling. This is normal.

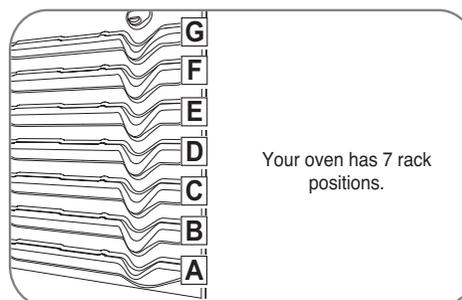
OPERATING INSTRUCTIONS

USING THE OVEN

BROILING GUIDE

Broiling times will be affected by the size, weight, thickness, starting temperature and your preference of doneness.

This guide is based on meats at refrigerated temperatures.



Food	Quantity and/or Thickness	Rack Position*	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	F	7~8	5-6	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks Rare† Medium Well Done	1" thick 1 to 1 1/2 lb.	F F F	7 12 13	5 5-6 8-9	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare† Medium Well Done	1 1/2" thick 2 to 2 1/2 lb.	D D D	10 12-15 25	6-7 10-12 16-18	
Bacon	1/2 lb. (about 8 thin slices)	D	8	3	Arrange in single layer.
Pork Chops Well Done	2 (1/2" thick.) 2 (1" thick) about 1 lb.	D D	10 13	8 8-9	Slash fat.
Lamb Chops Medium Well Done	2 (1" thick) about 10 to 12 oz.	E E	6 10	4-7 10	Slash fat.
Medium Well Done	2 (1 1/2" thick) about 1 lb	E E	10 17	4-6 12-14	
Chicken	1 whole 2 to 2 1/2 lbs., split lengthwise 4 bone-in breasts	B B	35-40 25-30	25 10-15	Brush each side with melted butter. Broil skin-side-down first.
Lobster Tails	2-4 6 to 8 oz. each	C	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	E	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1" thick 1/2" thick	C D	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F(60°C). means some food poisoning organisms may survive." (Source: *Safe Food Book, Your Kitchen Guide*, USDA Rev. June 1985.)

* See illustration for description of rack positions.

OPERATING INSTRUCTIONS

USING THE CLOCK AND TIMER

HOW TO SET THE CLOCK

The clock should be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during cooking or self-clean mode.



- 1 Press the **CLEAR OFF** pad.



- 2 Press the **CLOCK** pad.



- 3 Press the **+** or **-** pad to set the time of day.



- 4 Press the **START** pad.
The clock will be set, and the display will reflect the change after a short delay.

HOW TO CHANGE THE HOUR MODE ON THE CLOCK (12 HR OR 24 HR)

Your control is set to use a 12 hour clock. If you would prefer to have a 24 hour time clock, follow the steps below.



- 1 Press the **CLOCK** pad for three seconds.



- 2 Press the **CLOCK** pad to switch between the 12 hr clock and the 24 hr clock.



- 3 Press the **START** pad to accept the desired change.

HOW TO SET THE TIMER

The **TIMER ON/OFF** serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking or control oven operations.

The **TIMER ON/OFF** feature can be used during any of the other oven control functions.

NOTE:

1. If you press **TIMER ON/OFF** once, it allows you to set the time in minutes and seconds.

(For example: if you press 50, it means 50 seconds.)



2. If you press **TIMER ON/OFF** twice, it allows you to set the time in hours and minutes.

(For example: if you press 5, it means 5 minutes.)



- 1 Press the **TIMER ON/OFF** pad once to set the time in minutes and seconds, OR press the pad twice to set the time in hours and minutes. **TIMER** will flash in the display.



- 2 Press the **+** or **-** pad until the desired time appears in the display.



- 3 Press the **TIMER ON/OFF** pad to start the countdown. **TIMER** will show in the display.
NOTE: If **TIMER ON/OFF** is not pressed, the timer will return to the time of day.



- 4 When the timer reaches :00, End will show in the display. The clock will sound with 3 beeps every 15 seconds until the **TIMER ON/OFF** pad is pressed.

NOTE: If the remaining time is not in the display, recall the remaining time by pressing the **TIMER ON/OFF**.

HOW TO CANCEL THE TIMER

Press the **TIMER ON/OFF** pad. The display will return to the time of day.

POWER OUTAGE

If a flashing time is in the display, you have experienced a power failure. You will need to reset the clock time.

Press the **CLOCK** pad once to reset. Enter the correct time of day by pressing the **+** or **-** pads.

Press the **START** pad.

OPERATING INSTRUCTIONS

USING THE TIMED BAKING FEATURES

NOTE: DO NOT leave foods that spoil easily – such as milk, eggs, fish, stuffings, poultry and pork – 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.

HOW TO SET AN IMMEDIATE START AND AUTOMATIC STOP

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock is set for the correct time of day.

BAKE

1 Press the **BAKE** pad. 350° will appear in the display and BAKE will flash.

+ -

2 Press or press and hold the **+** or **-** pad to set the desired oven temperature.

- Press the **+** pad to increase the temperature.
- Press the **-** pad to decrease the temperature.

COOK TIME

3 Press the **COOK TIME** pad.

- TIMED flashes.
- 0:00 lights in the display.

NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

+ -

4 Press the **+** or **-** pad to set the desired length of cooking time, while TIMED is still flashing.

NOTE: You can set the cooking time from 1 minute up to 11 hours and 59 minutes. The cooking time that you entered will be shown in the display. (If you select Cook Time first and then adjust the Bake Temperature, the oven temperature will be displayed instead.)

START

5 Press the **START** pad. BAKE will stop flashing and will light in the display. The display shows either the oven temperature that you set or the baking time countdown.

IMPORTANT NOTE:

Place food in the oven after preheating if the recipe calls for it. Preheating is so important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, long beeps will sound 5 times and oven lamp will flash. Preheating will take approximately 10~15 minutes.

When the Timed Bake finishes:

- 1 End will show in the display. The oven will shut off automatically.
- 2 The control will continue to beep three times every minute until the **CLEAR OFF** pad is pressed.
- 3 Press the **CLEAR OFF** pad to clear the display. Remove the food from the oven. Remember, although the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.



OPERATING INSTRUCTIONS

ENGLISH

USING THE TIMED BAKING FEATURES (continued)

HOW TO SET A DELAYED START AND AUTOMATIC STOP

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Be sure the clock shows the correct time of day. Arrange the interior oven rack(s) and place the food in the oven.

BAKE

- 1 Press the **BAKE** pad. 350° will appear in the display and BAKE will flash.

+ -

- 2 Press or press and hold the **+** or **-** pad to set the desired oven temperature.
 - Press the **+** pad to increase the temperature.
 - Press the **-** pad to decrease the temperature.

COOK TIME

- 3 Press the **COOK TIME** pad.
 - TIMED flashes.
 - 0:00 lights in the display.

+ -

- 4 Press the **+** or **-** pad to set the desired length of cooking time, while TIMED is still flashing.

START TIME

- 5 Press the **START TIME** pad. DELAY will start flashing.

+ -

- 6 While DELAY is still flashing, press the **+** or **-** pad to set the time of day you want the oven to turn on and start cooking.

START

- 7 Press the **START** pad. When the delay time has expired, the oven will start.
 - A short beep will sound once and DELAY will turn off.
 - When the oven turns on at the time of day you have set, the display will show the oven temperature until it reaches the selected temperature, then it will display the cooking time remaining.

NOTE:

- Press **CLEAR OFF** to cancel the Delayed Timed Bake feature at any time.
- If you would like to check the times you have set, press the **START TIME** pad to check the start time you have set or press the **COOK TIME**.

When the Delayed Timed Bake finishes:

- 1 End will show in the display. The oven will shut off automatically.
- 2 The control will continue to beep three times every minute until the **CLEAR OFF** pad is pressed.
- 3 Press the **CLEAR OFF** pad to clear the display. Remove the food from the oven. Remember, although the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

CLEAR OFF

NOTE: If you want to change the cook time, repeat steps 5~6 and press START.

NOTE: Cooking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

OPERATING INSTRUCTIONS

SPECIAL FEATURES OF YOUR OVEN CONTROL

Your new control has additional features that you may choose to use. The following pages describe these 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, press the "START" pad. The special features will remain in memory after a power failure.

HOW TO ADJUST THE OVEN THERMOSTAT

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

DO NOT use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

The oven temperature can be increased (+) or decreased (-) as much as 35°F or 19°C.

To increase the oven temperature:

- 1 Press and hold **BAKE** for 3 seconds.
- 2 Using the **+** pad, enter the amount you wish to increase the temperature.
- 3 Press the **START** pad to accept the increased temperature. The display will return to the time of day.
Press **CLEAR OFF** to reject the change if necessary.

To decrease the oven temperature:

- 1 Press and hold **BAKE** for 3 seconds.
- 2 Using the **-** pad, enter the amount you wish to decrease the temperature.
- 3 Press the **START** pad to accept the decreased temperature. The display will return to the time of day.
Press **CLEAR OFF** to reject the change if necessary.

OPERATING INSTRUCTIONS

ENGLISH

SPECIAL FEATURES OF YOUR OVEN CONTROL

HOW TO SET PREHEATING ALARM LIGHT ON/OFF

The interior oven light automatically turn on when the oven door is opened.

When oven reaches set-temperature after preheat, the oven notifies preheat-end by flashing oven lamp until the door is opened.

You can activate or deactivate the smart oven light feature. Default Setting is on.

TIMER ON/OFF

- 1 Press and hold the **TIMER ON/OFF** pad for three seconds. The display will show Opt.

OVEN LIGHT

- 2 Press the **OVEN LIGHT** pad to switch between ON and OFF.

START

- 3 Press the **START** pad to accept the change.

HOW TO SELECT FAHRENHEIT OR CELSIUS TEMPERATURE

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

TIMER ON/OFF

- 1 Press and hold the **TIMER ON/OFF** for 3 seconds. The display will show Opt.

+

- 2 Press the **+** pad to switch between the F and C settings.

START

- 3 Press the **START** pad to accept the change.

HOW TO ADJUST BEEPER VOLUME

The beeper volume feature allows you to adjust the volumes to a more acceptable volume. There are four possible volume levels, Hi, Med, Lo and Off.

TIMER ON/OFF

- 1 Press and hold the **TIMER ON/OFF** pad for three seconds. The Display will show Opt.

-

- 2 Press the **-** pad to toggle between the various beeper volumes.

START

- 3 Press the **START** pad to accept the change.

OPERATING INSTRUCTIONS

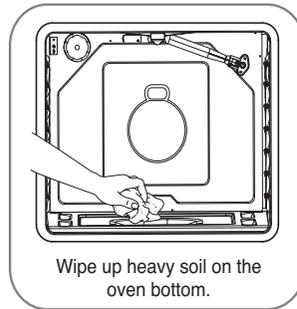
USING THE SELF-CLEANING OVEN

BEFORE A CLEAN CYCLE

When running a self clean cycle, it is recommended that a kitchen window be opened or the use of ventilation fan or hood be used.

Remove the oven racks, broiler pan, broiler grid, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures.

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.*



NOTES:

- 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 scouring 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.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure the oven light bulb cover is in place and the oven light is off.
- Use caution when opening the oven after the self-clean cycle has ended. The oven may still be hot.

HOW TO SET THE OVEN FOR CLEANING

**SELF
CLEAN**

- 1 Press the “**SELF CLEAN**” pad once for a 3 hour cycle, twice for a 2 hour cycle or three times for a 4 hour cycle.
A 3-hour self-clean is recommended for use when cleaning small, contained spills. A SELF CLEAN time of 4 hours is recommended for heavily soiled ovens.

START

- 2 Press the “**START**” pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **DOOR LOCKED** light goes off.

The oven shuts off automatically when the clean cycle is complete.

- 3 When the **DOOR LOCKED** light is off, the door will unlock automatically.
- The words **DOOR LOCKED** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
 - To stop a clean cycle, press the “**CLEAR OFF**” pad. When the **DOOR LOCKED** light goes off indicating the oven has cooled below the locking temperature, open the door.

OPERATING INSTRUCTIONS

ENGLISH

USING THE SELF-CLEANING OVEN

The oven door must be closed and all controls set correctly for the cycle to work properly.

HOW TO DELAY THE START OF CLEANING

Make sure the clock shows the correct time of day.

SELF
CLEAN

- 1 Press the **SELF CLEAN** pad. Select the desired amount of self-cleaning time by pressing the **SELF CLEAN** pad.

START
TIME

- 2 Press the **START TIME** pad. DELAY will begin flashing.

+ -

- 3 Press the **+** or **-** pad to enter the desired start time, while DELAY is still flashing.

START

- 4 Touch **START**. DELAY and CLEAN will remain on.

- 5 Self-Cleaning cycle will turn on automatically at the set time.

The door locks automatically. The display will show the start time. Self-Cleaning cycle will turn on automatically at the set time. At that time the icon "DELAY" will go out. It will not be possible to open the oven door until the temperature drops below the lock temperature and the **DOOR LOCKED** light goes off.

⚠ WARNING:

During the self-clean cycle, the outside of the appliance can become very hot to the touch. Do not leave small children unattended near the appliance.

The oven shuts off automatically when the clean cycle is complete.

- When the **DOOR LOCKED** light is off, the door will unlock automatically.
- The words **DOOR LOCKED** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, press the "**CLEAR OFF**" pad. When the **DOOR LOCKED** light goes off indicating the oven has cooled below the locking temperature, open the door.

⚠ CAUTION:

- **DO NOT** line the oven walls, oven racks, bottom or any other part of the range with aluminum foil. Doing so will stop heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Use caution when opening the door after the self-clean cycle is finished. The oven may still be **VERY HOT**.
- 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.

AFTER A CLEAN CYCLE

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.
- If white spots remain, remove them with a soap-filled scouring pad and rinse thoroughly with a vinegar and water mixture.
- These deposits are usually a salt residue that cannot be removed by the clean cycle.
- If the oven is not clean after one clean cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean countdown, press the **COOK TIME** pad.
- If the racks become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.