



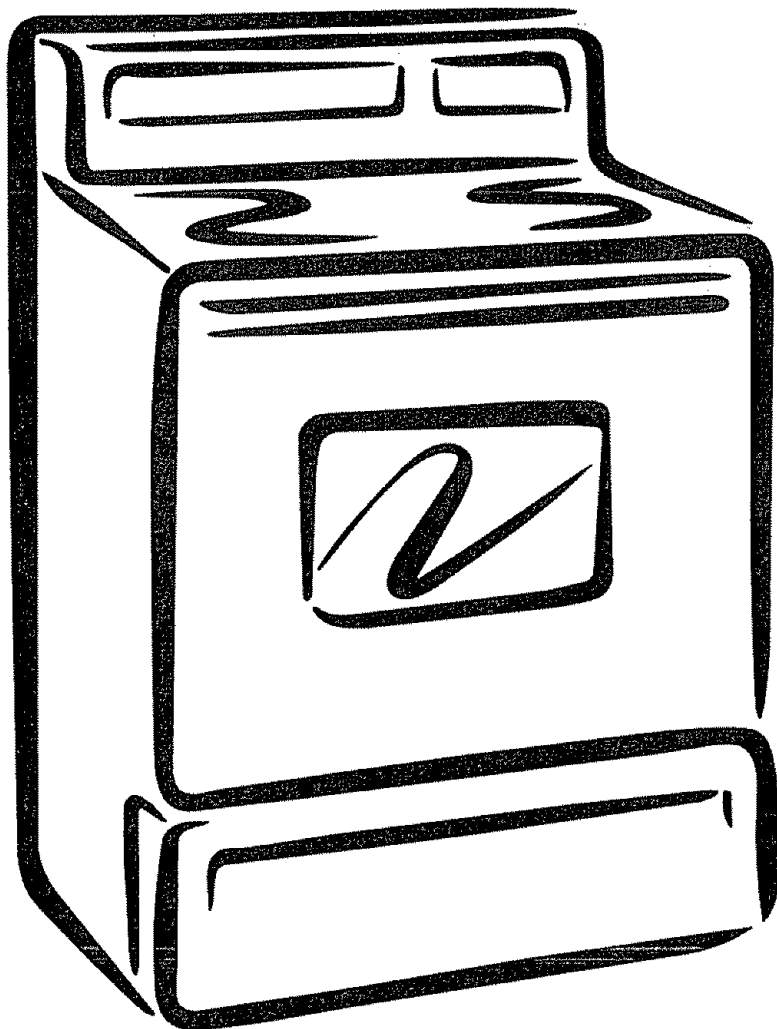
GAS RANGE

Use & Care Guide

COCINA (ESTUFA) DE GAS

Guía para el Uso y Cuidado

Models, Modelos **362.61020, 61021, 61028, 61120, 61121, 61128, 71091, 71098, 72210, 72211, 72212, 72214, 72760, 72761, 72765, 72768, 75190, 75191, 75192, 75198, 75199, 75210, 75211, 75212, 75214**



ENGLISH ESPAÑOL

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PRODUCT RECORD

For your convenience and future reference, please write down your model and serial numbers in the space provided. The model number and serial number of your gas range can be found on a plate fastened to the front frame behind the broiler drawer, storage drawer, or kick panel.

MODEL NUMBER:

SERIAL NUMBER:

IMPORTANT SAFETY INSTRUCTIONS



▲ WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

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

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

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

- **Fluorescent lightbulbs and safety valves on standing pilot ranges contain mercury.** If your model has these features, they must be recycled according to local, state and federal codes.

When You Get Your Range

- Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the **Installation Instructions**. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your range (electronic ignition models only) into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. In Canada, the appliance must be electrically grounded in accordance with the Canadian Electrical Code. Do not use an extension cord with this appliance.
- **Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.** All other servicing should be referred to a qualified technician.

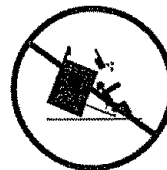
- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage, should the packing material ignite.
- Locate the range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on models with standing pilots) and poor air circulation.
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.
- Be sure your range is correctly adjusted by a qualified installer for the type of gas (natural or LP), that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions.

WARNING: These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING



All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.



To check if the device is installed and engaged properly, remove the storage drawer, broiler drawer, or kick panel and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door. Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

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IMPORTANT SAFETY INSTRUCTIONS

Using Your Range

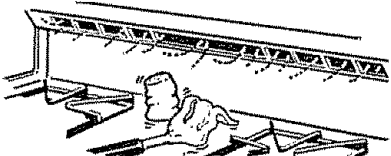
- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Do not allow anyone to climb, stand or hang on the door, storage or broiler drawer (depending on model) or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.
- **Do not use water on grease fires. Never pick up a flaming pan.** Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Flame in the oven, storage drawer, or broiler drawer can be smothered completely by closing the oven door or drawer and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- **Do not store flammable materials in an oven, range broiler or storage drawer, or near the cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **Cook meat and poultry thoroughly**—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- **For your safety, never use your appliance for warming or heating the room.**

Surface Cooking

- **Always use the LITE position (on models with electronic ignition) or the HI position (on models with standing pilots) when igniting the top burners and make sure the burners have ignited.**
- **Never leave the surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust the top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.
- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
- **Do not let pot holders come near open flames when lifting cookware.** Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without letting them extend over adjacent burners.
- **Always turn the surface burners to OFF before removing cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located in the following places:
 - Oven vent at the rear of the cooktop.
 - Air intake under the broiler drawer.
 - Air vent at the top of the oven door.

IMPORTANT SAFETY INSTRUCTIONS

- **Do not use a wok on models with sealed burners if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
 - **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
 - **Use the least possible amount of fat for effective shallow or deep fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
 - **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.
 - **Always heat fat slowly and watch as it heats.**
 - **Use a deep-fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
 - **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.
 - **When using glass cookware,** make sure it is designed for top-of-range cooking.
 - **Use proper pan size.** Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grates. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and will remain cool.
 - **Keep all plastics away from the top burners.**
 - **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**
- 

Vent appearance and location vary.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS

Baking, Broiling and Roasting

- Do not use the oven for a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.
- Keep the oven free from grease buildup.
- Place the oven shelves in the desired position while the oven is cool.
- Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls. The lowest position (R) is not designed to slide.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil anywhere in the oven except as described in this manual. Misuse could result in a fire hazard or damage to the range.
- Never use aluminum foil to line the oven bottom. Improper use of foil could start a fire.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Use only glass cookware that is recommended for use in gas ovens.
- Always remove broiler pan from the oven or the broiler compartment as soon as you finish broiling. Grease left in the pan can catch on fire if oven is used without removing the grease from the broiler pan.
- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- Make sure the broiler pan is in place correctly to reduce the possibility of grease fires.
- If you should have a grease fire in the broiler pan, turn the oven off and keep the broiler compartment door closed to contain fire until it burns out.

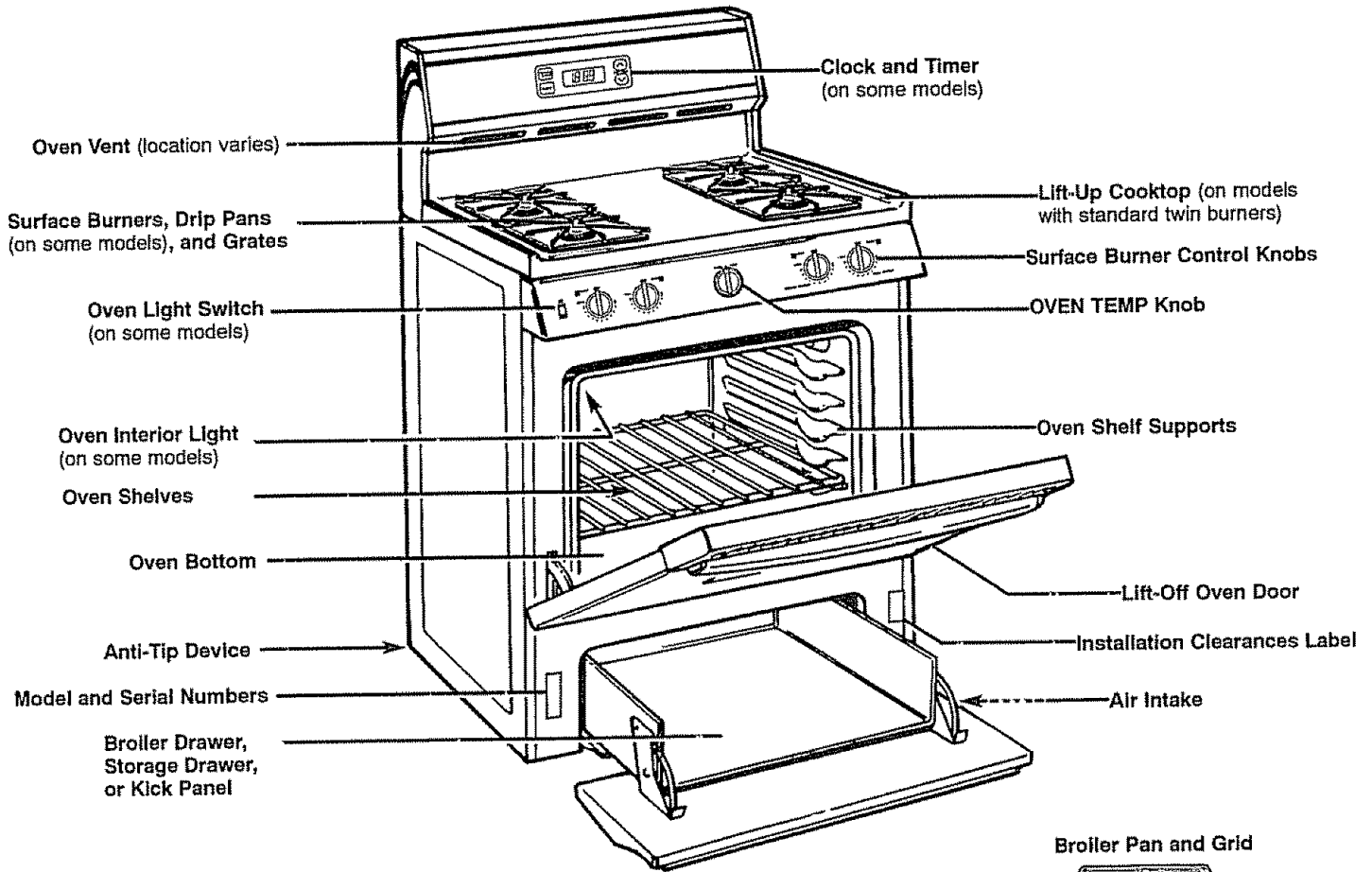
Cleaning Your Range

- Clean only parts listed in this Use and Care Manual.
- Keep the range clean and free of accumulations of grease or spillovers, which may ignite.
- Be careful when you clean the cooktop because the area over the pilot will be hot (for standing pilot models).
- For continuous clean models, do not use oven cleaners on any of the continuous cleaning surfaces. Continuous cleaning surfaces can be identified by their rough surface finish.

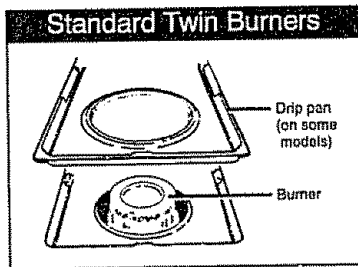
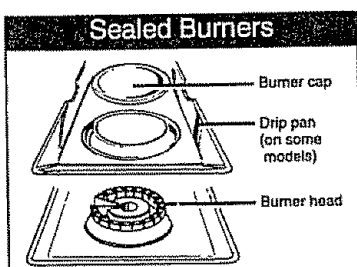
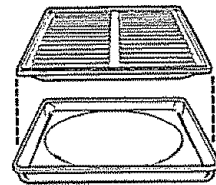
SAVE THESE INSTRUCTIONS

FEATURES OF YOUR RANGE

NOTE: Not all models have all features. Appearance of features varies.



Broiler Pan and Grid

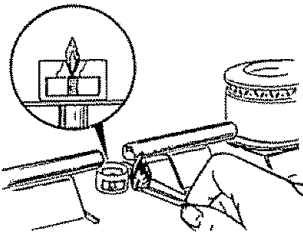


Your range is equipped with one of the two types of surface burners shown at left.

USING THE COOKTOP

Lighting Instructions for Standing Pilot Models

The surface burners on these ranges have standing pilots that must be lit initially. To light them:



1. Be sure the surface burner control knobs are in the OFF position.
2. Remove the grates and lift the cooktop up (see the Lift-Up Cooktop section).
3. Locate the two pilot ports and light each of them with a match.

NOTE: If the pilot is too high or low, you can adjust it. See the Adjust the Surface Burner Pilots If Necessary section of the Installation Instructions.

4. Lower the cooktop. Your surface burners are now ready for use.
5. Observe the lighted burners. Compare the flames to pictures in the Problem Solver. If any flame is unsatisfactory, call for service.

Lighting Instructions for Electronic Ignition Models

Your surface burners are lighted by electronic ignition, eliminating the need for standing pilot lights with constantly burning flames.

In case of a power failure, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. **Use extreme caution when lighting burners this way.**

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

The electrode of the spark igniter is exposed. When one burner is turned 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.

Surface Burner Controls

The knobs that turn the surface burners on and off are marked as to which burners they control.

The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

On ranges with sealed burners:

- The smaller burner (right rear position) will give the best simmer results. It offers precise cooking performance for delicate foods, such as sauces or foods which need to cook over low heat for a long time. It can be turned down to a very low simmer setting.
- The right front burner is higher powered than the others and will bring liquids to a boil quicker (natural gas installations only).
- On some models, the burners are all the same size and power.

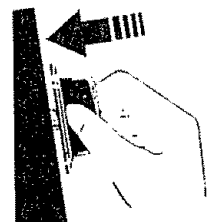
Before Lighting a Burner

- If drip pans are supplied with your range, they should be used at all times.
- Make sure all grates on the range are in place before using a burner.

To Light a Surface Burner

Electronic Ignition Models:

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



Standing Pilot Models:

Push the control knob in and turn it to HI position. The burner should light within a few seconds.

After the burner ignites, turn the knob to adjust the flame size.

Flame will be almost horizontal and will lift slightly away from the burner when the burner is first turned on. A blowing sound may be heard the first few seconds. This normal sound is due to improved injection of gas and air into the burner. Put a pan on the burner before lighting it, or adjust the flame to match pan size as soon as it lights, and the blowing sound will stop.

USING THE COOKTOP (continued)

After Lighting a Burner

- After the burner ignites, turn the knob to adjust the flame.
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

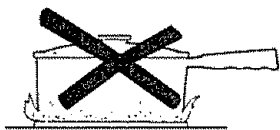
How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING OF COOKWARE NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



Top-of-Range Cookware

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

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

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

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

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

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

Wok This Way

(on models with sealed burners)

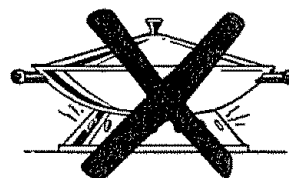
We recommend that you use a flat-bottomed wok. They are available at your local retail store.



A traditional round bottom wok can be used with Wok Holder accessory, model JXWK which can be ordered from your appliance dealer. The Wok Holder fits on top of the range grate to provide support and proper air circulation for traditional round bottom woks only. Do not use flat bottomed woks with the Wok Holder.

Do not use a wok on any other support ring. Placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards.

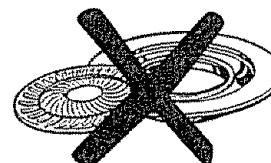
This could be dangerous to your health. Do not try to use such woks without the ring unless you are using the Wok Holder. You could be seriously burned if the wok tipped over.



Stove Top Grills

(on models with sealed burners)

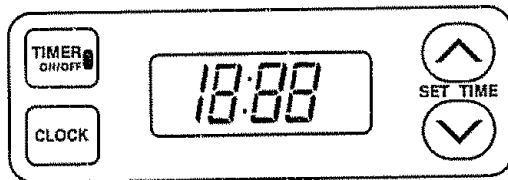
Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.



SETTING THE CONTROLS

Clock and Timer

(on some models)



(appearance may vary)

Follow the directions below if your range has the clock and timer shown above. You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.

To Set the Clock

NOTE: When you first plug in the range or after a power failure, the entire Clock/Timer display will light up.

1. Press the **CLOCK** pad
2. Press and hold the ▲ or ▼ pad and the time of day will change 10 minutes at a time. To change the time by single minutes, give the pads short taps.
3. Press the **CLOCK** pad to start the clock.

To Set the Timer

1. Press the **TIMER ON/OFF** pad.
2. Use the ▲ or ▼ pads to set the timer. Short taps on the ▲ or ▼ pad change the timer's setting one minute at a time. Pressing and continuing to hold the ▲ pad increases the setting ten minutes at a time.
3. Once you have set your timer, press the **TIMER ON/OFF** pad to start timing. As the timer counts down a signal will indicate when one minute is left. After this signal, the display will count down in seconds. When time runs out, a final signal will sound. Press the **TIMER ON/OFF** pad to stop the signal.

To Change or Cancel the Timer Setting

When the timer is counting down, use the ▲ or ▼ pads to change the remaining time, or press the **TIMER ON/OFF** pad to stop the timer. The timer cannot be cancelled unless you have fully completed "set timer" instructions above.

To Display the Clock While the Timer Is Operating

Pressing the **CLOCK** pad while the timer is operating will not interfere with the timer's operation; the display will change to show the clock, but the timer will continue to count down and will still signal when time is up. Press the **TIMER ON/OFF** pad again to change the display back to show the timer.

USING THE OVEN

Before Using Your Oven

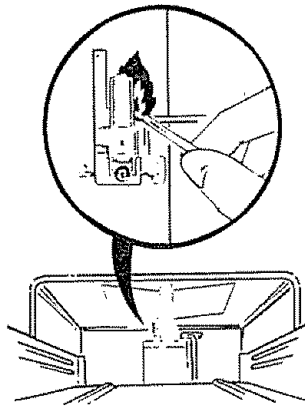
Be sure you understand how to set the control properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this manual handy where you can refer to it, especially during the first weeks of using your new range.

Lighting Instructions for Standing Pilot Models

Some models have standing oven pilots that must be lit initially.

To light the oven pilot:

1. Be sure the OVEN TEMP knob is in the OFF position.
 2. Open the broiler drawer and remove the broiler pan and grid. This will make it easier for you to reach inside the broiler compartment.
 3. Find the oven pilot port at the back of the broiler compartment. The long tube, running from front to back, is the oven burner. The pilot port is at the back, about one inch below the burner.
 4. Using a long match or match holder, reach in and light the oven pilot.
- **To light the oven burner,** turn the OVEN TEMP knob to the desired temperature. The burner should light within 60 seconds.
 - **Proper flame configuration:** While using the oven burner, visually check the burner flame in the broiler compartment. If flame does not burn as described in the Installation section of this manual, adjust the flame following the directions on those pages.
 - **Power failure:** An electrical power failure will not affect a lighted standing oven pilot.



Lighting Instructions for Electric Ignition Models

The oven burner is lighted by electric ignition (on some models).

To light the burner, turn the OVEN TEMP knob to the desired temperature. The burner should ignite within 30–90 seconds.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Power Outage

CAUTION: Do not make any attempt to operate the electric ignition oven during an electrical power failure. The oven or broiler cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

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

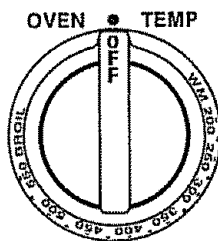
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USING THE OVEN (continued)

OVEN TEMP Knob

The OVEN TEMP knob is located on the control panel on the front of the range. Simply turn the knob to the desired cooking temperatures.

It will normally take 30-90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.



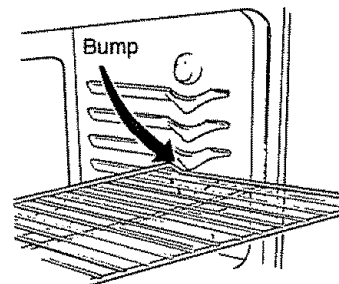
Oven Light

(on some models)

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

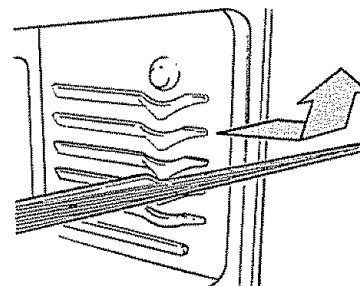
Oven Shelves

The shelves are designed with stop-locks so, when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

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



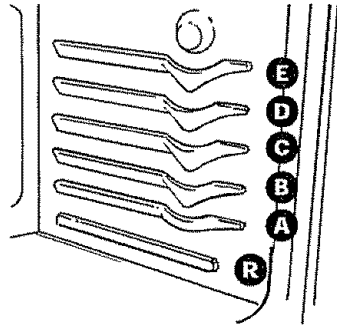
To replace, place the shelf on the shelf support with the stop-locks (curved extension of shelf) facing up and toward the rear of the oven.

Tilt up the front and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it all the way back.

USING THE OVEN (continued)

Shelf Positions

The oven has five shelf supports for baking and roasting as shown in this illustration—A (bottom), B, C, D and E (top). It also has a special low shelf position (R) for roasting extra large items, such as a large turkey—the shelf is not designed to slide out at this position. The shelf positions for cooking are suggested in the Baking and Roasting sections.

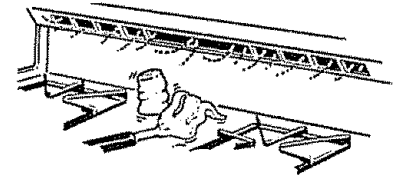


Oven Vents

The oven is vented through duct openings at the rear of the cooktop. See Features section. Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- **The vent openings and nearby surfaces may become hot. Do not touch them.**

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



Vent appearance and location vary.

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**
- **Metal items will become very hot if they are left on the cooktop and could cause burns.**
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

Oven Moisture

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

(continued next page)

USING THE OVEN (continued)

Baking

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section.

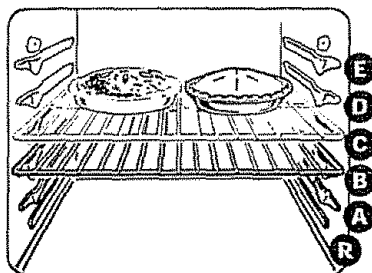
How to Set Your Range for Baking

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

1. Close the oven door. Turn the OVEN TEMP knob to the desired temperature.
2. Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.
3. Turn the OVEN TEMP knob to OFF and then remove food.

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either shelf position B or C. See the following chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	B or R

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F (13°C).
- If you are using dark non-stick pans, you may find that you need to reduce the oven temperature 25°F (13°C) to prevent over-browning.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1- to 1½-inch (2.5- to 4-cm) space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

USING THE OVEN (continued)

Baking

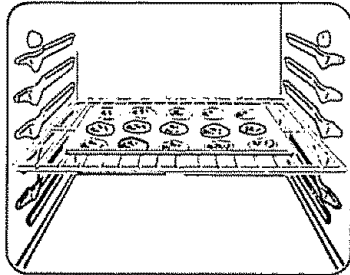
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Baking Guides

When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.



Do not use a cookie sheet so large that it touches the walls or the door of the oven.

For best results, use only one cookie sheet in the oven at a time.

Pies

For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

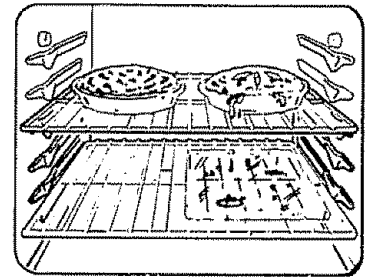
When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommended will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Aluminum Foil

Never cover the oven bottom with aluminum foil.

Never entirely cover a shelf with aluminum foil.

This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

(continued next page)

USING THE OVEN (continued)

Adjust the Oven Thermostat— Do It Yourself!

You may feel that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

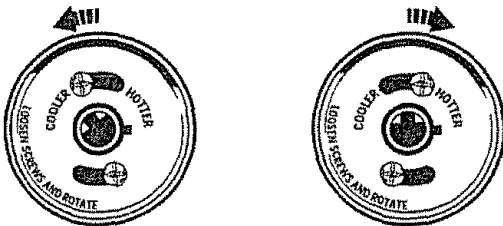
If you think your new oven is too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40°F (11–22°C).

To Adjust the Thermostat:

Pull the oven TEMP knob off the range and look at the back side.

To make adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob. 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.



(appearance may vary)

To raise the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob. To lower the temperature, move the top screw toward the left. Each click will change the oven temperature approximately 10°F (6°C). [Range is plus or minus 60°F (33°C) 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.

After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten. Reinstall knob on range and check performance.

Air Adjustment Shutter for Oven Burners

The air adjustment shutter for the bottom burner regulates the flow of air to the flames.

See the Installation Instructions of this manual for instructions for location and proper adjustment of the shutter.

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.

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

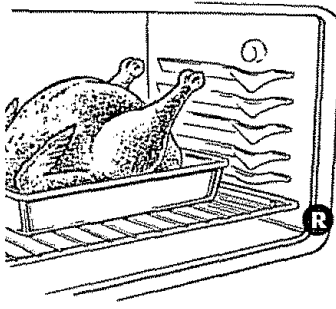
Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affect the texture and flavor of baked goods. For best results with your old favorite recipes,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

USING THE OVEN (continued)

Roasting

If your model has a latch, do not lock the oven door during roasting. The latch is used for self-cleaning only.

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.



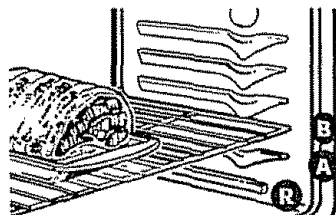
The oven has a special low shelf position (R) just above the oven bottom. Use it when extra cooking space is needed, for example, when roasting a large turkey. The shelf is not designed to slide out at this position.

Roasting is really a baking procedure used for meats. Therefore, the oven controls are set for Baking. (You may hear a slight clicking sound indicating the oven is working properly.)

Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows the roasts to firm up and makes them easier to carve. The internal temperature will rise about 5° to 10°F (3° to 6°C). If you wish to compensate for the temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F (3° to 6°C) less than the temperature shown in the Roasting Guide.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

1. Position oven shelf at position B for small size roast (3 to 5 lbs. [1.3 to 2.3 kg]) and at position R for larger roasts.



2. Check the weight of the meat. Place the meat fat-side-up or the poultry breast-side-up on roasting grid in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.)

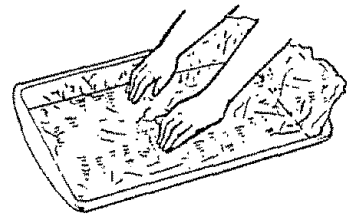
3. Turn the OVEN TEMP knob to the desired temperature (you may hear a slight clicking sound, indicating the oven is working properly). See the Roasting Guide for temperatures and approximate cooking times.
4. When roasting is finished, turn the OVEN TEMP knob to OFF and then remove the food from the oven.

Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. (10 kg) turkey on shelf position R, a second shelf (if so equipped) may be added on position D so that an additional food such as scalloped potatoes can be cooked at the same time. Foods cooked with the turkey should be added toward the end of the time allowed for the turkey. For example, potatoes which cook for 1 hour should be added to the oven 1 hour before the end of cooking time for the turkey.

Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.



Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound (450 grams) additional time (15 minutes per pound for roasts under 5 pounds [2.3 kg], more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label

(continued next page).

USING THE OVEN (continued)

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature
Meat			3 to 5 lbs. (1.4 to 2.3 kg)	6 to 8 lbs. (2.7 to 3.6 kg)	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°F (163°C)	Rare: Medium: Well Done:	24–35 35–39 39–45	18–25 25–31 31–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Lamb leg or bone-in shoulder*	325°F (163°C)	Rare: Medium: Well Done:	21–25 25–30 30–35	20–23 24–28 28–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Veal shoulder, leg or loin*	325°F (163°C)	Well Done:	35–45	30–40	170–180°F (77–82°C)
Pork loin, rib or shoulder*	325°F (163°C)	Well Done:	35–45	30–40	170–180°F (77–82°C)
Ham, precooked	325°F (163°C)	To Warm:	18–23 minutes per pound (450 grams) any weight		115–125°F (46–52°C)
Poultry			3 to 5 lbs. (1.4 to 2.3 kg)	Over 5 lbs. (2.3 kg)	
Chicken or Duck Chicken pieces	325°F (163°C) 350°F (177°C)	Well Done: Well Done:	35–40 35–40	30–35	185–190°F (85–88°C) 185–190°F (85–88°C)
Turkey	325°F (163°C)	Well Done:	10 to 15 lbs. (4.5 to 6.8 kg) 16–22	Over 15 lbs. (6.8 kg) 12–19	In thigh: 185–190°F (85–88°C)

* For boneless rolled roasts over 6 (15 cm) thick, add 5 to 10 minutes per pound (450 grams) to times given above.

† 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.)

Broiling

Broiling is cooking food by direct heat from above the food. Your range has a convenient drawer below the oven for broiling. It also has a specially designed broiler pan and grid that allows the dripping fat to drain away from the high heat of the gas flame.

It is recommended that meat be cooked to at least an INTERNAL temperature of 160°F (71°C) and poultry to at least an INTERNAL temperature of 180°F (82°C). Cooking to these temperatures usually protects against foodborne illness.

Distance from the heat source may be changed by positioning the broiler pan and grid on one of the three shelf positions in the broiler drawer—A (bottom of broiler drawer), B (middle) and C (top).

Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

The oven door and broiler drawer door must be closed during broiling.

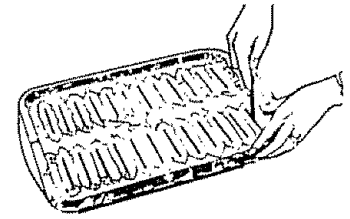
Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on the broiler grid and cook without turning until done). Time the food for about one-half the total cooking time, turn the food, then continue to cook to the preferred doneness.

How to Broil

1. The broiler drawer does not need to be preheated for broiling.
2. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 (5 cm) apart, but do not cut into meat. If desired the fat may be trimmed, leaving a layer about 1/8 (3 mm) thick.
3. Arrange the food on the grid and position the broiler pan on the appropriate shelf in the broiler drawer. Placing the food closer to flame sears the exterior and increases the surface browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close the broiler drawer and turn the OVEN TEMP knob to BROIL.
5. When broiling is finished, turn the OVEN TEMP knob to OFF. Remove the broiler pan from the broiler drawer and serve the food immediately. Do not leave a soiled broiler pan and grid inside the range.

Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.



Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Questions & Answers

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

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

Q. Should I salt the meat before broiling?

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

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

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

(continued next page)

USING THE OVEN (continued)

Broiling Guide

The oven door and broiler drawer must be *closed* during broiling.

- Always use the broiler pan and grid that comes with your range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- For steaks and chops, slash fat evenly around the outside edges of the meat. To slash, cut crosswise through the outer fat surface just to the edge of the meat. Use tongs to turn the meat over to prevent piercing the meat and losing juices.
- If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.
- When arranging the food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The broiler drawer does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the broiler pan and grid at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	1st Side Minutes	2nd Side Minutes	Comments
Bacon	½ lb. (227 g) (about 8 thin slices)	B	4	3	Arrange in single layer.
Ground Beef Well Done	1 lb. (450 g) (4 patties) ½–¾ (13–19 mm) thick	B	10–11	4–5	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare† Medium Well Done	1 (2.5 cm) thick (1–1½ lbs. [450 g–680 g])	C C B	9 12 13	7 5–6 8–9	Steaks less than 1 (2.5 cm) thick cook through before browning. Pan frying is recommended.
Rare† Medium Well Done	1½ (3.8 cm) thick (2–2½ lbs. [907 g–1.13 kg])	C C B	10 12–15 25	6–7 10–12 16–18	Slash fat.
Chicken	1 whole (2–2½ lbs. [907 g–1.13 kg]), split lengthwise Bone-in, 4 bone-in breasts	A A	30–35 25–30	15 10–15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2–4 slices 1 pkg. (2) 2, split	C C	2–3 3–5	1/2–1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails	2–4 (6–8 oz. [170 g–227 g] ea.)	A	13–16	Do not turn over.	Cut through back of shell and spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1 lb. (450 g) fillets ¼–½ (6–13 mm) thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during broiling, if desired. Preheat broiler to increase browning.
Ham Slices Precooked	1 (2.5 cm) thick 1/2 (13 mm) thick	C D	8 6	8 6	Increase times 5 to 10 minutes per side for 1½ (3.8 cm) thick or home cured.
Pork Chops Well Done	2 (1½ [13 mm] thick) 2 (1 [2.5 cm] thick), about 1 lb. (450 g)	B B	10 13	4–5 9–12	Slash fat.
Lamb Chops Medium Well Done	2 (1 [2.5 cm] thick), about 10–12 oz. (284–340 g)	B B	8 10	4–7 10	Slash fat.
Medium Well Done	2 (1½ [3.8 cm] thick), about 1 lb. (450 g)	B B	10 17	4–6 12–14	
Wieners, similar precooked sausages, bratwurst	1 lb. (450 g) pkg. (10)	C	6	1–2	If desired, split sausages in half lengthwise; cut into 5–6 (13–15 cm) pieces.

CARE AND CLEANING

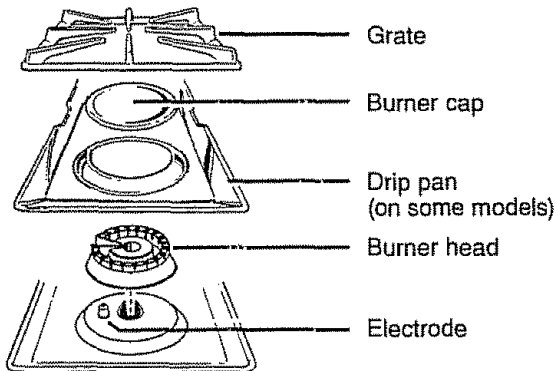
Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.

Sealed Burner Assemblies

(on some models)

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS AND DRIP PANS (IF SO EQUIPPED) IN PLACE.



Turn all the controls off before removing burner parts and drip pans (if so equipped).

The burner grates, caps, heads and drip pans (if so equipped) can be lifted off, making them easy to clean.

The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned 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.

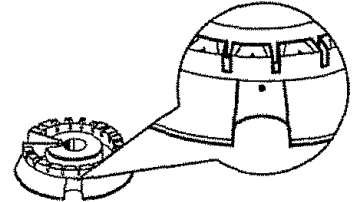


Burner Heads

(on sealed burners only)

NOTE: Before removing the burner heads and caps, remember their size and location. Replace them in the same location after cleaning.

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.



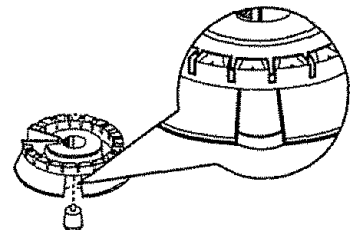
The slits in the burner heads of your range must be kept clean at all times for an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spillovers, which could clog these openings.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20-30 minutes. For more stubborn stains, use a toothbrush.

Before putting the burner head back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes.

Replace the burner heads and caps. Make sure that the heads and caps are replaced in the correct location. There is one small, 2 medium and one large cap.



NOTE: On some models the burner heads and caps are all the same size and can be used in any of the 4 needed locations.

After cleaning, make sure the slot in the burner head is positioned over the electrode.

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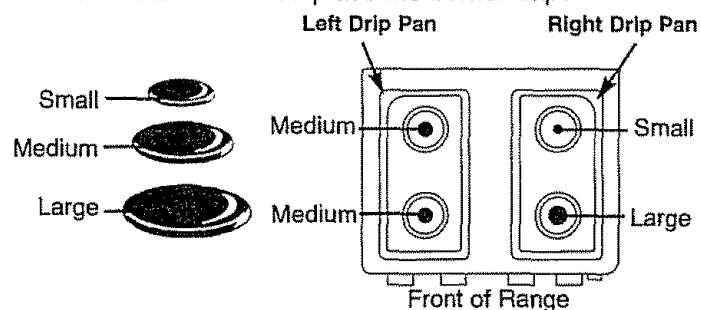
CARE AND CLEANING (continued)

Burner Caps

(on sealed burners only)

Lift off when cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

Dry them in a warm oven or with a cloth—don't reassemble them wet. Replace the burner caps.

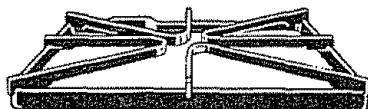


Make sure that caps are replaced on the correct size burner. There is one small, 2 medium and one large cap.

NOTE: On some models the caps are all the same size and can be used in any of the 4 needed locations.

Burner Grates

Lift out when cool. The grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.



To prevent rusting on cast iron grates, apply a light coating of cooking oil on the bottom of the grates.

To get rid of burned-on food, place the grates in a covered container (or plastic bag) with $\frac{1}{4}$ cup (62 ml) ammonia to loosen the soil. Let sit overnight (or approximately 12 hours), then scrub with a soap-filled scouring pad if necessary. Rinse grates thoroughly and dry completely before replacing them on the range top.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

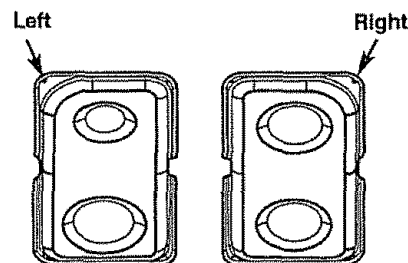
Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

CAUTION: Do not clean the grates in a dishwasher or in a self-cleaning oven.

Drip Pans

(on some models)

Remove the grates and lift out the drip pans. The drip pans can be cleaned in a dishwasher or by hand.



To get rid of burned-on food, place the drip pans in a covered container (or plastic bag) with $\frac{1}{4}$ cup (62 ml) ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

When replacing the drip pans, make sure they are in the correct position.

CAUTION: Do not clean the drip pans in a self-cleaning oven.

Cooktop Surface

To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away. Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to sit.

When the surface has cooled, wash and rinse. For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth.

Be careful when you clean the cooktop because the area over the pilot will be hot (on models with standing pilots).

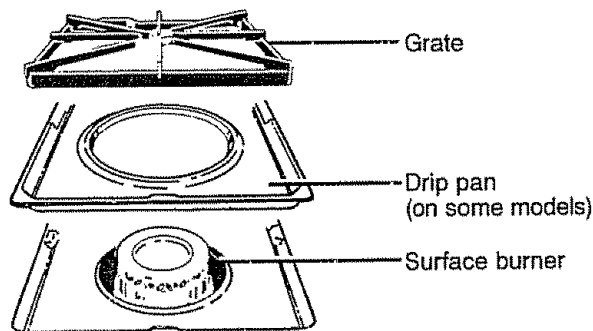
Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

CARE AND CLEANING

Standard Twin Burners

(on some models)

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS AND DRIP PANS (if so equipped) IN PLACE.



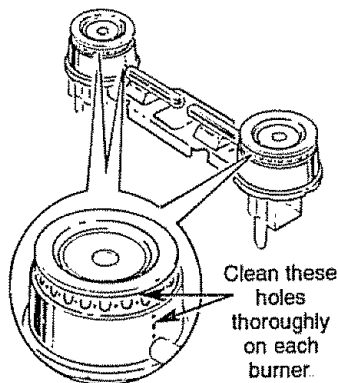
On models with standard twin burners, the cooktop lifts up for easy access.

Turn all the controls off before removing burner parts and drip pans (if so equipped).

The burner grates and drip pans (if so equipped) can be lifted off, making them easy to clean.

The holes in the surface burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes. Wipe off the surface burners. If heavy spillover occurs, remove the surface burners from the range. Burners lift out for cleaning. Lift up the cooktop and then lift out the surface burners.



To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and water. Soak the surface burner for 20 to 30 minutes. For more stubborn stains use a cleanser like Soft Scrub® brand or Bon Ami® brand. Rinse well to remove any traces of the cleanser that might clog the burner openings. Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. If the holes become clogged, clean them with a sewing needle or twist-tie.

Before putting the surface burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Check the flame pattern of each burner. If the flames are "jumpy" (not steady), clean the holes again with a sewing needle or twist-tie.

Lift-Up Cooktop

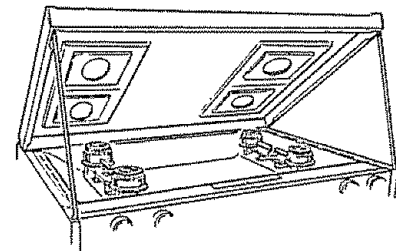
(on models with standard twin burners)

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

To make cleaning easier, the cooktop may be lifted up.

To raise the cooktop:

1. Be sure the burners are turned off.
2. Remove the grates.
3. Grasp the two front burner wells and lift up.



Some models have dual support rods that will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. Lower cooktop gently to avoid blowing out pilot flames (on models with standing pilots).

(continued next page)

CARE AND CLEANING (continued)

Oven Air Vents

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

Broiler Pan and Grid

After broiling, remove the broiler pan from the oven or broiler compartment (depending on your model). Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

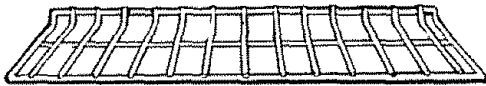
The broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.

CAUTION: Do not clean the broiler pan or grid in a self-cleaning oven.

Oven Shelves



Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

Control Panel and Knobs

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

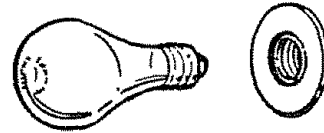
Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.

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

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.

Oven Lightbulb

(on some models)



CAUTION: Disconnect electrical power to the oven at the main circuit breaker or fuse box before attempting to replace the oven lightbulb. Do not touch a hot lightbulb with wet hands or a wet cloth. Wait until the bulb has cooled and use a dry cloth.

The lightbulb is located in the upper left corner of the oven. Replace the bulb with a 40 watt appliance bulb only.

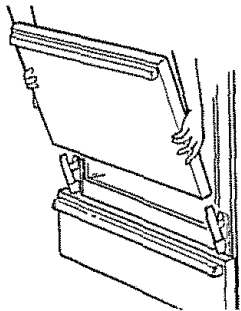
CARE AND CLEANING

Lift-Off Oven Door

The oven door is removable but it is heavy. You may need help removing and replacing the door.

To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

NOTE: Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.



To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.

To Clean the Door:

Do not allow excess water to run into any holes or slots in the door.

Inside of door:

- Allow to cool before cleaning. For light soil, wipe frequently with mild soap and water (especially after cooking meat). This will prolong the time between major cleanings. Rinse thoroughly.

NOTE: Soap left on the oven door causes additional stains when the oven is reheated.

- For heavy soil, you can use an oven cleaner (to avoid damage to continuous clean oven surfaces, remove the door of these models before spraying) and follow label instructions. Rinse well.

See "Cautions about using spray-on oven cleaners" below.

Outside of door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives such as steel wool pads on the outside of the door.**

Porcelain Oven Interior

(on all models except continuous cleaning models)

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soap-filled steel wool pads may also be used. Do not allow food spills with a high sugar or acid content (such as tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place ½ cup (125 ml) ammonia in a shallow glass pan and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

When necessary, you may use a commercial oven cleaner. Follow the package directions.

Cautions about using spray-on oven cleaners:

- Be careful where the oven cleaner is sprayed.
- Do not spray oven cleaner on the electrical controls and switches (on some models) because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to remain on the temperature sensing bulb—it could cause the oven to heat improperly. (The bulb is located at the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the outside oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

(continued next page)

CARE AND CLEANING (continued)

Oven Bottom

The oven bottom has a porcelain enamel finish.

To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the shelf below the shelf you are cooking on. You can use aluminum foil if you do not cover the whole shelf. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as tomatoes, sauerkraut and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface and should be wiped up immediately.

If a spillover does occur on the oven bottom, allow the oven to cool first. Remove the oven bottom for easier clean-up and to prevent damage to the continuous cleaning oven coating (on some models).

Frequent wipings with mild soap and water (particularly after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. Soap left on the oven bottom can cause stains.

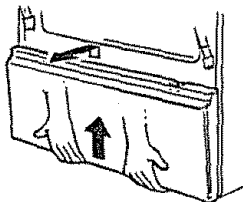
For heavy soil, use an abrasive cleaner or a soap-filled steel wool pad. A commercial oven cleaner may also be used, following the package directions.

Removable Kick Panel

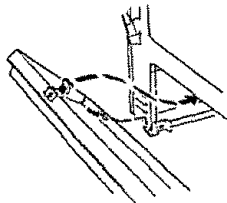
(on some models)

The kick panel may be removed for cleaning under the range.

To remove, lift up the bottom of the panel slightly to disengage the panel from the tabs at the base of the range. Pull the bottom of the panel forward until the spring clips are released at the top of the panel.



To replace, insert the two slots at the bottom of the panel onto the two tabs at the base of the range and push the top of the panel forward to engage the spring clips.

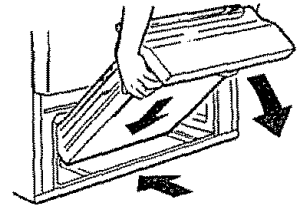


Removable Broiler Drawer

(on some models)

To remove:

1. When the broiler is cool, remove the grid and pan.
2. Pull the broiler drawer out until it stops, then push it back in about one inch.
3. Grasp the handle, lift and pull the broiler drawer out. Clean the broiler drawer with hot, soapy water.



To replace:

Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

Removable Storage Drawer

(on some models)

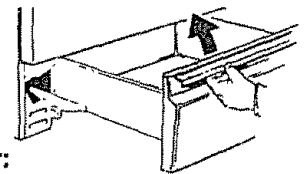
The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened.

The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

To remove the storage drawer:

1. Pull the drawer straight out until it stops.
2. Tilt the front of the drawer up and free of the range.



To replace the storage drawer:

1. Set the stops on the back of the drawer over the stops in the range.
2. Slide the drawer evenly and straight back, so that the rails in the range are engaged.

Special Care of the Continuous Cleaning Oven Interior

(on some models)

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch.

The continuous cleaning oven cleans itself while cooking. The oven walls are finished with a special coating that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

If magnified, the surface would appear as peaks, valleys and sub-surface "tunnels." This rough finish tends to prevent grease splatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures. The oven bottom does not have the continuous cleaning oven coating and can be removed and cleaned with a commercial oven cleaner.

This special coating is not used on the oven shelves, oven bottom or the inside of the oven door. Remove these to clean with a commercial oven cleaner to prevent damaging the continuous cleaning oven coating.

Make sure the oven bottom is in place before you turn the oven on for any reason.

Use care in removing and replacing the oven bottom and shelves and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the porous finish on the oven walls.

To Clean the Continuous Cleaning Oven:

1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove shelves and cookware.
3. Soil visibility may be reduced by operating the oven at 400°F (204°C). Close the door and turn OVEN TEMP knob to 400°F (204°C). Time for at least four hours. Repeated cycles may be necessary before improvement in appearance is apparent.

Remember: During the operation of the oven, the door and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven shelves.

4. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. Do not rub or scrub with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and blot it with a clean sponge, starting at the edge of the ring and working toward the center.

The oven bottom has a porcelain enamel finish.

The oven bottom comes out for cleaning away from the continuous cleaning oven.

The inside of the oven door has a porcelain enamel finish. The oven door lifts off for cleaning away from the continuous cleaning oven. For instructions on how to clean the inside of the oven door refer to the Lift-Off Oven Door section.

Do not use soap, detergent, steel wool pads, commercial oven cleaners, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and damage the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.

INSTALLATION INSTRUCTIONS

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 combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

INSTALLER: Leave these instructions with the appliance after installation is completed.

CONSUMER: Keep this Use and Care Manual and the Installation Instructions for future use.

This appliance must be properly grounded.

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.

Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use NEW flexible connectors when installing a gas appliance.

CAUTION:

Do not attempt to operate the oven of this range during a power failure (electric ignition models only).

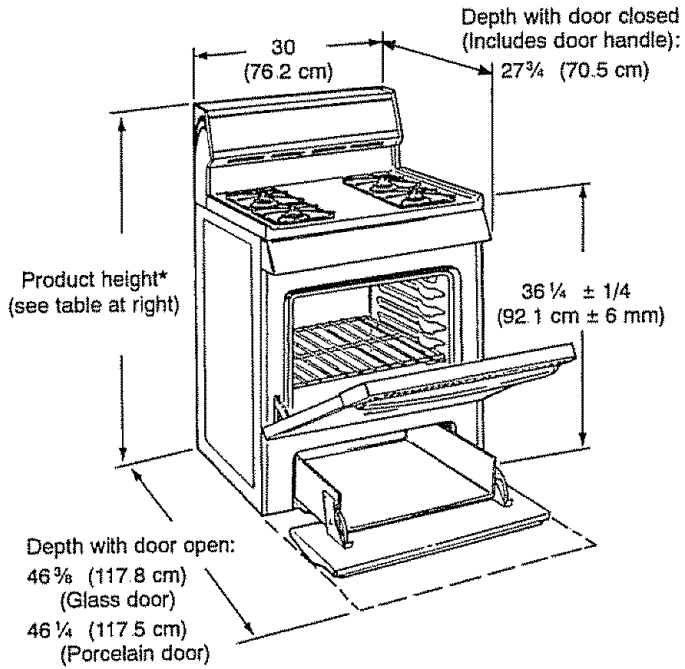
IMPORTANT:

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

INSTALLATION INSTRUCTIONS

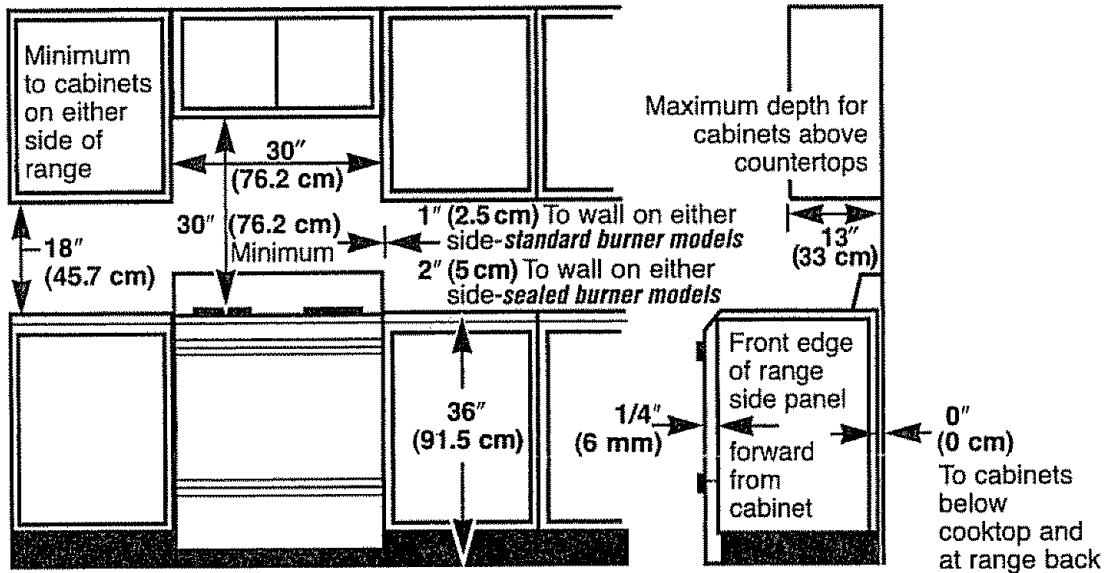
DIMENSIONS AND CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



*Product Height:

40 (101.6 cm)	61020	61120
	61021	61121
	61028	61128
45 1/2 (115.5 cm)	71091	71098
46 1/2 (118.1 cm)	72210	75210
	72211	75211
	72212	75212
	72214	75214
	72760	
	72761	
	72765	
	72768	
	75190	
	75191	
	75192	
	75198	
	75199	



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IMPORTANT SAFETY INSTRUCTIONS

- Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2 and with local codes where applicable.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions section in the front of this manual. Read them carefully.

- Have your range installed by a qualified installer.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA-C22.1 Canadian Electrical Code Part 1 and/or local codes. See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F (82°C) without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of ¼ (6 mm) thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F (93°C).
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5 (12.7 cm) beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122 (.31 mm) thick. Install above the cooking top with a clearance of not less than ¼ (6 mm) between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 (61 cm)**.

EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

- If cabinets are placed above the range, allow a minimum clearance of 30 (76.2 cm) between the cooking surface and the bottom of unprotected cabinets.
- If a 30 (76.2 cm) clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooking top with not less than ¼ (6 mm) insulating millboard covered with sheet metal not less than 0.0122 (.31 mm) thick.
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 (61 cm)**. The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1 (2.5 cm) to the plane of the range sides must not be less than 18 (45.7 cm). (See the Dimensions and Clearances illustration in this section.)

- **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.

INSTALLATION INSTRUCTIONS (continued)

WARNING

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall and floor. (See Installing the Anti-Tip Device in this section.)



To check if the device is installed and engaged properly, remove the broiler drawer, storage drawer, or kick panel and inspect the rear leveling leg. Make sure it fits securely into the slot.



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

- For your safety, never use your range for warming or heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

GENERAL

- See the Dimensions and Clearances illustration in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0 (0 cm) clearance (flush) at the back wall and side walls of the range.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

MODEL AND SERIAL NUMBER LOCATION

Depending on your range, you'll find the model and serial numbers on a label on the front frame of the range, behind the storage drawer, broiler drawer or kick panel.

TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- Open-end or adjustable wrench
- Nut drivers or wrenches: $\frac{3}{16}$ and $\frac{1}{4}$

ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and LP gases
- Flexible metal appliance connector ($\frac{1}{2}$ I.D.). A 5-foot (1.5 m) length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line ($\frac{3}{4}$ or $\frac{1}{2}$ NPT x $\frac{1}{2}$ I.D.)
- Flare union adapter for connection to pressure regulator on range ($\frac{1}{2}$ NPT x $\frac{1}{2}$ I.D.)

*Teflon: Registered trademark of DuPont

(continued next page)

INSTALLATION INSTRUCTIONS (continued)

PREPARATION

- Remove all tape and packaging. Lift up the cooktop (on models with standard twin burners) and remove any packing material under it. Make sure the standard twin burners are properly seated and level.
- Remove plastic film that covers some chrome parts (around oven door, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

STEP 1

Provide Adequate Gas Supply

Your range is designed to operate at a pressure of 4 (10.2 cm) of water column on natural gas or, if designed for LP gas (propane or butane), 10 (25.4 cm) of water column. Make sure you are supplying your range with the type of gas for which it is designed. This range is convertible for use on natural or propane gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4 (10.2 cm) and 13 (33 cm) of water column. For LP gas, the pressure supplied must be between 10 (25.4 cm) and 13 (33 cm) of water column. When checking for proper operation of the regulator, the inlet pressure must be at least 1 (2.5 cm) greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2 and be 5 feet (1.5 m) in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet (1.8 m) in length.

STEP 2

Connect the Range to Gas

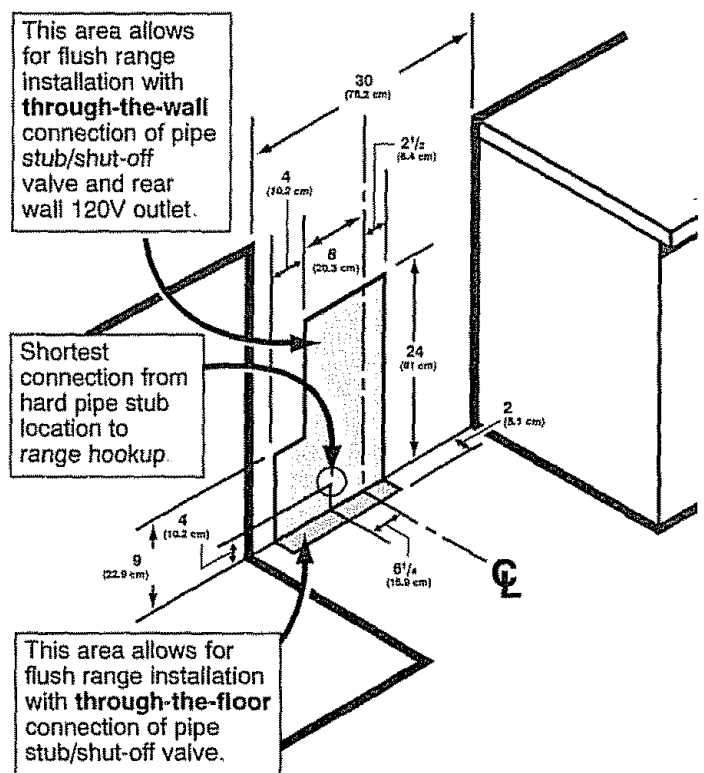
Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, use pipe joint compound or wrap Teflon* pipe thread tape around all male (external) pipe threads.

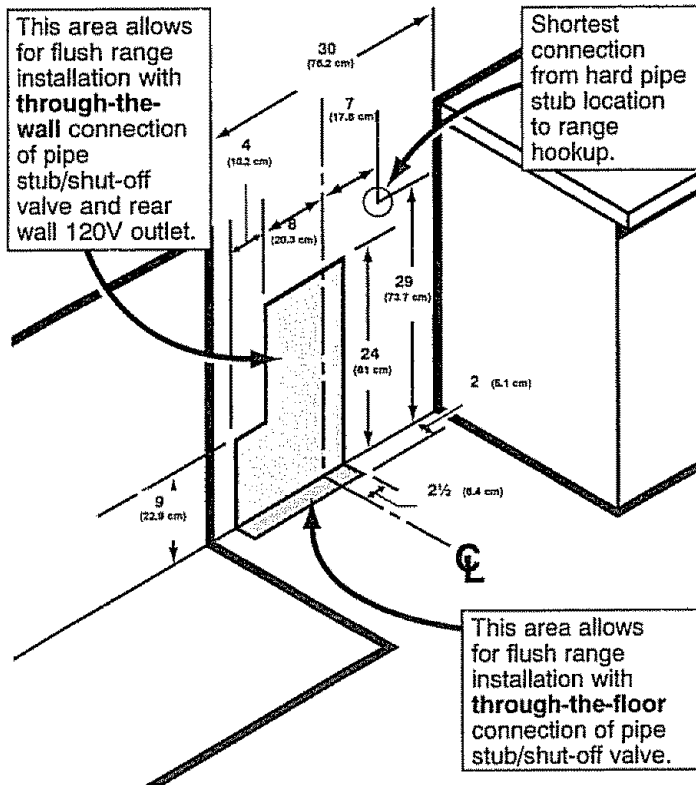
*Teflon: Registered trademark of DuPont

Gas Pipe and Electric Outlet Locations for Models Equipped with Sealed Burners

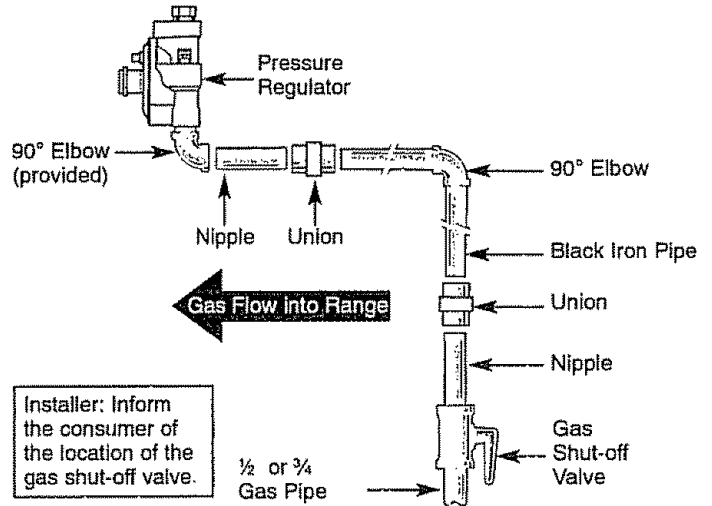


INSTALLATION INSTRUCTIONS (continued)

Gas Pipe and Electric Outlet Locations for Models Equipped with Standard Twin Burners

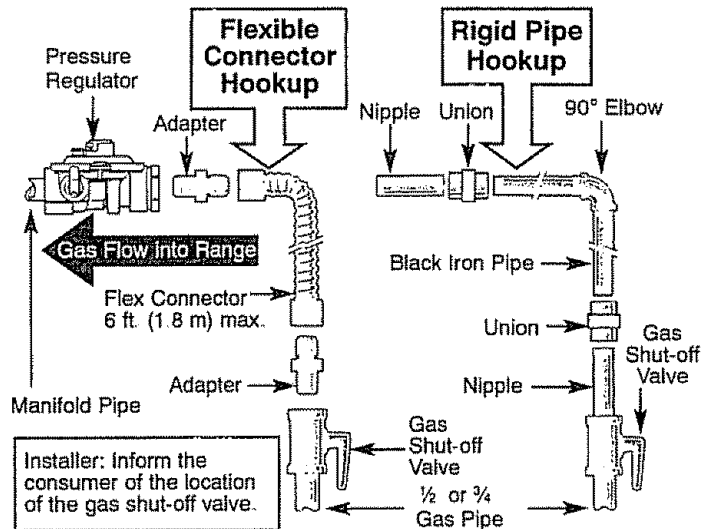
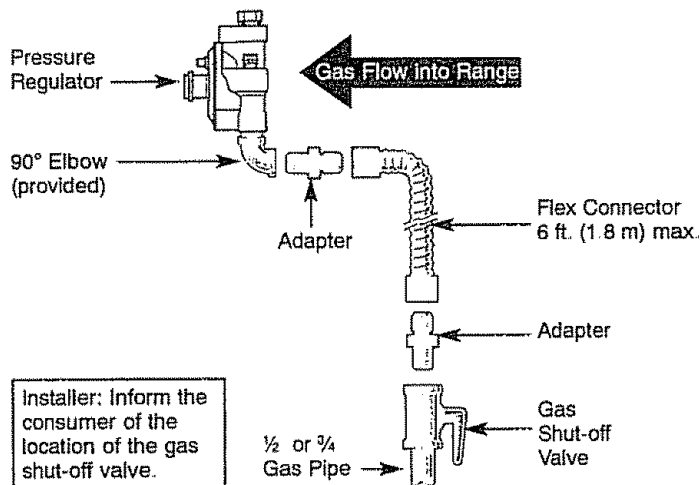


Rigid Pipe Hookup for Models Equipped with Sealed Burners



Flexible Connector and Rigid Pipe Hookup for Models Equipped with Standard Twin Burners

Flexible Connector Hookup for Models Equipped with Sealed Burners



(continued next page)

INSTALLATION INSTRUCTIONS (continued)

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
2. Install male $\frac{1}{2}$ flare union adapter to the $\frac{1}{2}$ NPT internal thread elbow at inlet of pressure regulator. On models equipped with standard twin burners, install the male pipe thread end of the $\frac{1}{2}$ flare union adapter to the $\frac{1}{2}$ NPT internal thread at inlet of pressure regulator. Use a back-up wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

3. Install male $\frac{1}{2}$ or $\frac{3}{4}$ flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.
4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.
5. When all connections have been made, make sure all range controls are in the OFF position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

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

When using test pressures greater than $\frac{1}{2}$ psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of $\frac{1}{2}$ psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

STEP 3 Electrical Connections

(on some models)

Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

Extension Cord Cautions

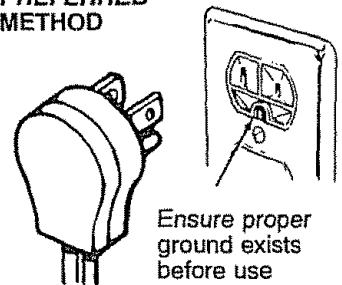
Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

Grounding—IMPORTANT (Please read carefully)

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDING.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

PREFERRED METHOD



Ensure proper ground exists before use

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

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

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

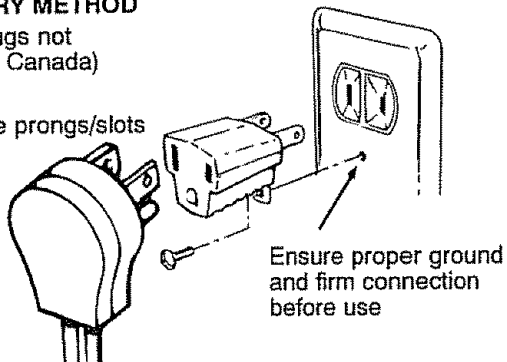
INSTALLATION INSTRUCTIONS (continued)

A: Usage Situations where Appliance Power Cord will be Disconnected Infrequently.

TEMPORARY METHOD

(Adapter plugs not permitted in Canada)

Align large prongs/slots



An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

B: Usage Situations where Appliance Power Cord will Be Disconnected Frequently.

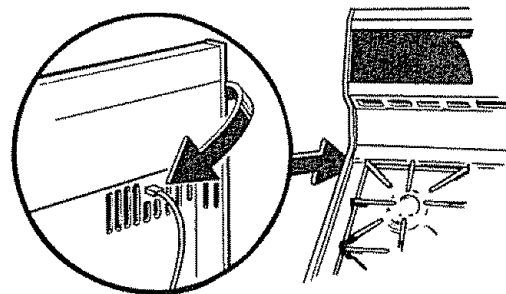
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/Mtl Mobile Home Installation Code.

Electric Disconnect

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.

You will have this disconnect plug:



STEP 4 Seal the Openings

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

(continued next page)

INSTALLATION INSTRUCTIONS (continued)

STEP 5

Light the Pilots

(for models equipped with standing pilots)

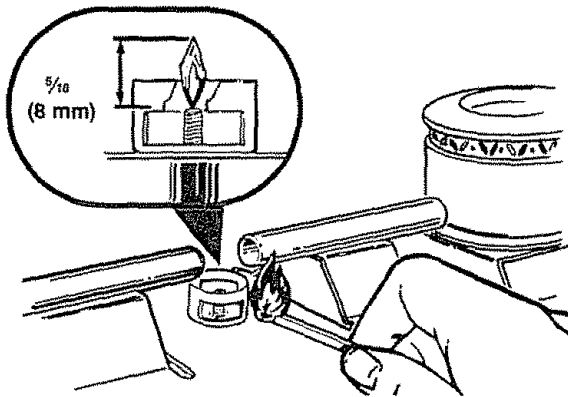
The range should be installed in its permanent position before any pilots are lit or adjusted.

Light the Surface Burner Pilots

CAUTION: Make sure the surface burner control knobs are in the OFF position before attempting to light the pilots.

1. Raise the cooktop.
2. Light both pilots with a match.
3. To avoid pilot outage, use caution when closing cooktop after lighting pilots.

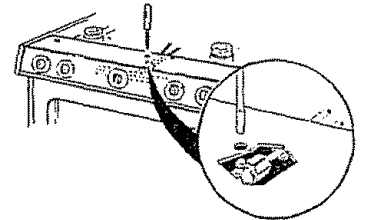
NOTE: Do not leave standing pilot lit in a newly constructed or remodeled home or apartment that will be unoccupied for more than a month.



Each pilot flame was adjusted at the factory to be approximately $\frac{5}{16}$ (8 mm) tall. A tinge of yellow appearing at the upper tip is normal. If you find pilot adjustment is necessary, follow instructions at right.

Adjust the Surface Burner Pilots If Necessary

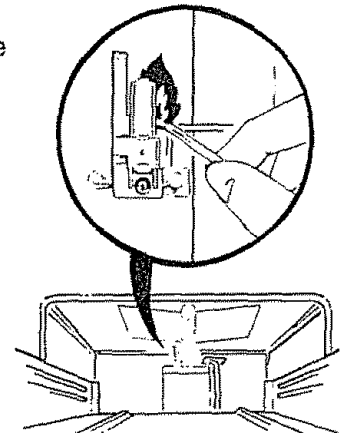
1. Raise the cooktop.
2. Locate the pilot adjustment screw. It can be accessed through the small hole near the center of the manifold panel.
3. To adjust, use a blade-type screwdriver with a shaft diameter of less than $\frac{3}{16}$ (5 mm). Turn pilot adjustment screw until pilot is $\frac{5}{16}$ (8 mm) high. Do not reduce the flame to less than $\frac{5}{16}$ (8 mm) or pilot outage may occur. A pilot flame burning higher than recommended may generate soot (carbon black) on the bottom of your cooktop.



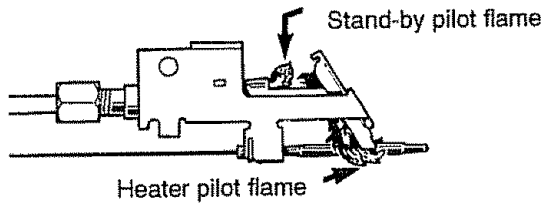
Light the Oven Pilot

CAUTION: Make sure the OVEN TEMP knob is in the OFF position before attempting to light the pilot.

1. Remove the broiler drawer by sliding the drawer all the way out and then lifting slightly to remove it from its tracks.
2. Locate the pilot at the back of the broiler compartment. The pilot is attached to the left side of the oven burner.
3. Light the pilot with a match. No adjustments are required for natural gas. If range is connected to LP gas, contact the person who installed your range or made the conversion.



INSTALLATION INSTRUCTIONS (continued)



4. Turn the OVEN TEMP knob to a setting above 200°F (93°C). The pilot flame will increase in size and impinge on the temperature-response element. The oven burner will light in 30-90 seconds.

The oven burner will operate until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN TEMP knob.

STEP 6

Check Ignition of Surface Burners

Operation of all cooktop and oven burners should be checked after the pilots have been lighted (on some models) and range and gas supply lines have been carefully checked for leaks.

Standing Pilot Models

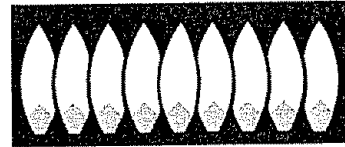
Select a top burner knob and simultaneously push in and turn to HI position. The burner should light within a few seconds. Try each burner in succession until all burners have been checked.

Electronic Ignition Models

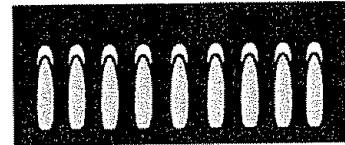
Select a top burner knob and simultaneously push in and turn to LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position.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

Quality of Flames

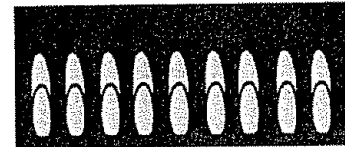
The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—Call for service



(B) Yellow tips on outer cones—Normal for LP gas



(C) Soft blue flames—Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.

STEP 7

Check Ignition of Oven Burner

Your oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN TEMP knob to a setting above 200°F (93°C). After 30-90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN TEMP knob.

Electronic ignition models require electrical power to operate. The oven cannot be lit during a power outage. Gas will not flow unless the glow bar is hot.

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

(continued next page)

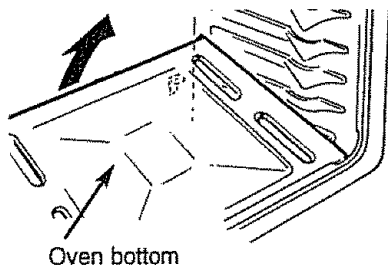
INSTALLATION INSTRUCTIONS (continued)

STEP 8 Adjusting the Air Adjustment Shutter If Necessary

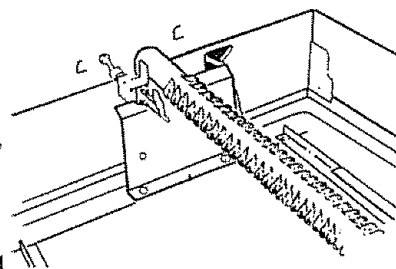
To determine if the oven burner flames are burning properly, first remove the oven bottom.

To remove the oven bottom:

1. Remove the knurled screws holding down the rear of the oven bottom.
2. Grasp the oven bottom at the finger slots on each side.
3. Lift the rear of the oven bottom enough to clear the lip of the range frame, push it back, and then pull it up and out.



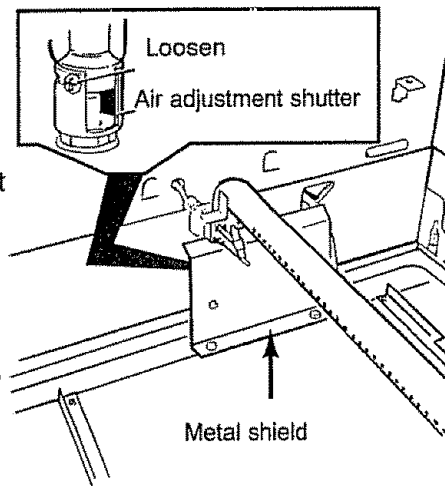
With the oven bottom removed, properly adjusted flames should have approximately 1 (2.5 cm) blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off the burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.



The shutter for the oven burner is near the back wall of the oven and behind the broiler drawer. To remove the broiler drawer:

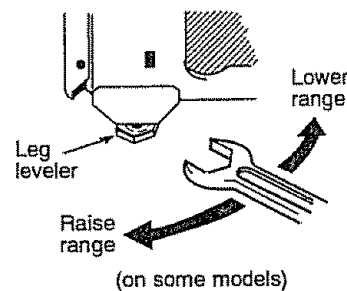
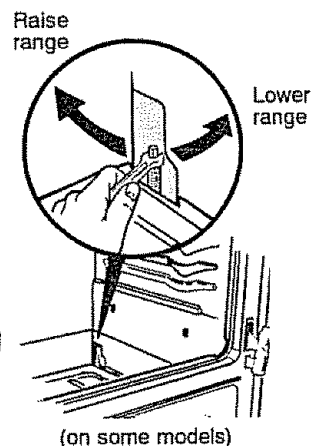
1. Pull the drawer out until it stops, then push it back in about 1 (2.5 cm).
2. Grasp the handle, lift and pull the broiler drawer out.

Remove the metal shield at the rear of the drawer cavity. The air adjustment shutter is behind this shield. To adjust the flow of air to the burner, loosen the Phillips-head screw and rotate the shutter to allow more or less air into the burner tube.



STEP 9 Leveling the Range

1. Install the oven shelves in the oven, then position the range where it will be installed.
2. Check for levelness by placing a spirit level or a partially filled cup of water on one of the oven shelves. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
3. Remove the storage drawer, broiler drawer, or kick panel. The front leveling legs can be adjusted from the bottom and the rear legs can be adjusted from the top or the bottom.
4. Use an open-end or adjustable wrench to adjust the leveling legs until the range is level.
5. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.



INSTALLATION INSTRUCTIONS (continued)

STEP 10

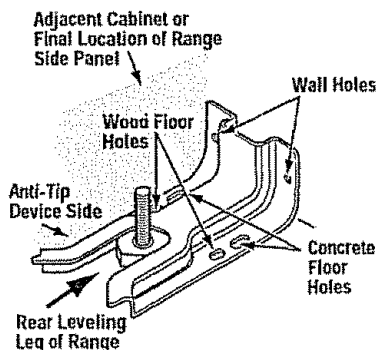
Installing the Anti-Tip Device

WARNING:

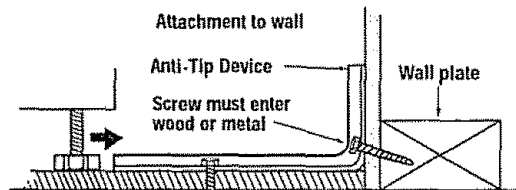
- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is properly installed and engaged by removing the broiler drawer, storage drawer, or kick panel and inspecting the rear leveling leg. Make sure it fits securely into the slot.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the Anti-Tip device must meet all local codes for securing the appliance.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB02X7909.

These Anti-Tip device installation instructions are for wood or concrete floors and walls. Any other type of construction may require special installation techniques to provide adequate fastening of the Anti-Tip device to the floor and wall.

1. Locate the device against the rear wall and either the right or left cabinet. If the countertop overhangs the cabinet, offset the device from the cabinet by the amount of overhang. If there is no adjacent cabinet, position the edge of the device at the desired location of the range side panel.
2. Use the device as a template and mark 2 hole positions on the wall and 2 hole positions on the floor. Use either the wood or concrete floor set of positions, depending on your floor type.



3. For wood construction, drill a $\frac{1}{8}$ pilot hole in the center of each of the pre-marked wood floor and wall hole positions (a nail or awl may be used if a drill is not available). Fasten the Anti-Tip device with the 4 screws provided.



For concrete construction, you will need four $\frac{1}{4} \times 1\frac{1}{2}$ lag bolts and four $\frac{1}{2}$ O.D. sleeve anchors (not provided). Drill the recommended size hole for the anchors into the concrete at the center of each pre-marked floor and wall hole position. Install the sleeve anchors into the drilled holes and then install the lag bolts through the device. **Do not overtighten the bolts.**

4. Slide the range against the wall, and check for proper installation by removing the broiler drawer, storage drawer, or kick panel and inspecting the rear leveling leg. Make sure it fits securely into the slot on the Anti-Tip device.

WHEN ALL HOOKUPS ARE COMPLETED:

MAKE SURE ALL OF THE CONTROLS ARE LEFT IN THE OFF POSITION.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

Converting to LP gas

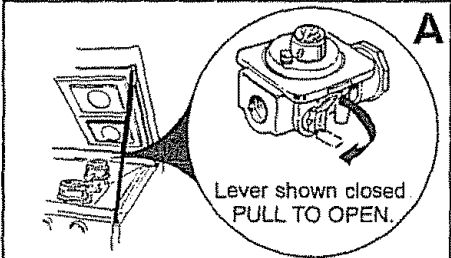
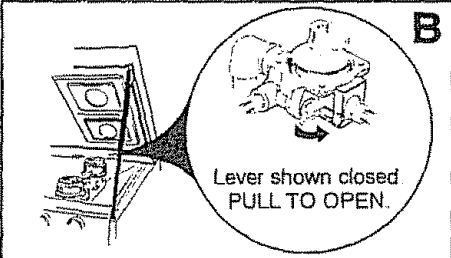
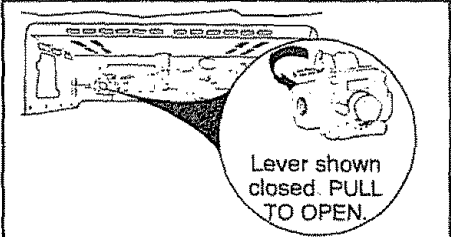
(or converting back to natural gas from LP)

This range leaves the factory set for use with natural gas. If you want to convert to LP gas, the conversion must be performed by a qualified LP gas installer.

The conversion instructions, sticker and LP orifices can be found attached to the range next to the pressure regulator.

There is a second set of instructions included in the envelope containing the product wiring diagrams on the back of the range. Keep these instructions and the orifices in case you want to convert back to natural gas.

QUESTIONS? BEFORE YOU CALL FOR SERVICE . . .

PROBLEM	POSSIBLE CAUSE
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live power outlet. • Burner holes on the side or around the top of burner may be clogged. Remove burners (on models with standard twin burners) or burner heads (on models with sealed burners) or burner caps on spill-proof models, and clean them with a sewing needle or twist-tie. Make sure you do not enlarge the holes. On spill-proof models, check electrode area for burned-on food or grease. • Make sure the drip pans (on some models) are installed correctly. • Pilot(s) is (are) not lit (on standing pilot models). See the Lighting Instructions for Standing Pilot Models section in Surface Cooking.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> • If range is connected to LP gas, contact the person who installed your range or made the conversion.
SURFACE BURNERS LIGHT BUT OVEN DOES NOT	<ul style="list-style-type: none"> • The oven gas shut-off valve may have accidentally been moved during cleaning or moving. <p>To check the oven gas shut-off valve on standard twin burner models, raise the cooktop and look for the gas shut-off lever at the extreme right rear corner.</p> <p>Follow the directions in box A or B that match your regulator type.</p> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>Standard Twin Burner Models</p> </div> <div style="text-align: center;">  <p>Standard Twin Burner Models</p> </div> </div> <p>To check the oven gas shut-off valve on sealed burner models, remove the storage drawer, broiler drawer or kick panel and look for the gas shut-off lever at the back of the range.</p> <div style="text-align: center;">  <p>Sealed Burner Models</p> </div>

QUESTIONS? BEFORE YOU CALL FOR SERVICE . . .

PROBLEM	POSSIBLE CAUSE
CLOCK DOES NOT WORK	<ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • Plug on the range is not completely inserted in the electrical outlet. • Pilot(s) is (are) not lit (on standing pilot models). See the Lighting Instructions for Standing Pilot Models section in Using Your Oven. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> • The OVEN TEMP knob needs adjustment. See the Adjust the Oven Thermostat—Do It Yourself section.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> • Oven controls not properly set. See the Baking or Roasting section. • Shelf position is not correct. • Incorrect cookware or cookware of improper size is being used. • Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—Do It Yourself section. • Aluminum foil used improperly in the oven. • Oven bottom not securely seated in position.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • Oven controls not properly set. See the Broiling section. • Oven door and/or broiler drawer not closed. • Improper shelf position being used. See the Broiling section. • Food is being cooked on a hot pan. • Cookware is not suited for broiling. • Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended. • Oven bottom not securely seated in position.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutter. • An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.



FREE-STANDING GAS RANGE WARRANTY

FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge

If this product is subjected to other than private family use, the above warranty is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER IN THE UNITED STATES.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state

Sears Roebuck and Co Dept 817 WA Hoffman Estates, IL 60179

To Further Add To The Value Of Your Range, Buy a Sears Maintenance Agreement.

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts	W	MA	MA
2. Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty

MA - Maintenance Agreement

Kenmore Appliances are designed, manufactured and tested for years of dependable operation. Yet, any appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the additional benefits a Sears Maintenance Agreement offers compared to a Sears Warranty.

Contact your Sears Sales Associate or local Sears Service Center to purchase a Sears Maintenance Agreement.

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RECORD DEL PRODUCTO

Para su conveniencia y referencia futura, por favor escriba los números de modelo y serie en el espacio que se provee. El número de modelo y el número de serie de su cocina de gas pueden ser encontrados en una placa sujeta a la parte delantera del marco de la cocina detrás del cajón de asador o de almacenamiento, o del panel de protección.

NUMERO DE MODELO:

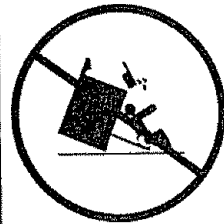
NUMERO DE SERIE:

INSTRUCCIONES DE SEGURIDAD IMPORTANTES



⚠️ ADVERTENCIA

- TODAS LAS COCINAS SE PUEDEN VOLCAR
- LESIONES PERSONALES PUEDEN OCURRIR
- INSTALE LOS DISPOSITIVOS ANTI-VOLCADURAS QUE VIENEN CON SU COCINA
- VEA LAS INSTRUCCIONES PARA LA INSTALACION



ADVERTENCIA: Si usted no sigue con exactitud la información de esta guía, pudiera causar un incendio o una explosión que resultaría en daños a la propiedad, lesiones personales o muerte.

- No almacene o use gasolina u otros vapores y líquidos inflamables en proximidad a éste o a cualquier otro aparato electrodoméstico.

— QUE HACER SI DETECTA OLOR A GAS

- No trate de encender ningún aparato electrodoméstico.
- No toque ningún interruptor eléctrico; no use ningún teléfono en su edificio.
- Llame inmediatamente a la compañía suministradora de gas desde el teléfono de un vecino. Siga las instrucciones de la compañía de gas.
- Si no pudiera comunicarse con la compañía de gas, llame a la estación de bomberos.
- La instalación y los servicios de reparación deberán ser realizados por un instalador calificado, una agencia de servicios o la compañía suministradora de gas.

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

Lea estas instrucciones antes de usar este aparato.

AVISO IMPORTANTE DE SEGURIDAD

- El California Safe Drinking Water and Toxic Enforcement Act (Ley sobre los productos tóxicos y de agua potable de California) requiere que el gobernador de California publique una lista de sustancias que el estado sabe causan cáncer, defectos de nacimiento u otros daños de reproducción, y requiere que los negocios les avisen a los clientes contra la exposición potencial a tales sustancias.

Los aparatos de gas causan exposición mínima a cuatro de estas sustancias, tales como el benceno, el monóxido de carbono, el formaldehído y el hollín, causados primordialmente por la combustión incompleta de gas natural o gas LP (Propano). Los quemadores bien ajustados, indicados por una llama azul en vez de una llama amarilla, minimizarán la combustión incompleta. La exposición a estas sustancias puede minimizarse más, ventilando con una ventana abierta o usando un ventilador o una campana de ventilación.

- **Las bombillas fluorescentes y las válvulas de seguridad sobre las cocinas con pilotos permanentes contienen mercurio.** Si su modelo tiene estas características, se debe reciclar de acuerdo con códigos locales, del estado y federales.

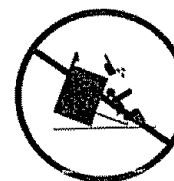
Cuando reciba su cocina

- Pida que el instalador le muestre el lugar de la válvula que corta el gas de la cocina y cómo apagarla si fuera necesario.
- Haga que un instalador calificado instale y conecte a tierra su cocina de acuerdo con las Instrucciones para la instalación. Cualquier ajuste o servicio debe ser completado sólo por instaladores de cocinas de gas calificados o técnicos de servicio.
- **Enchufe su cocina (sólo modelos de ignición electrónica) a una toma de corriente de pared conectada a tierra de 120 voltios.** No quite la punta redonda con conexión a tierra del enchufe. Si cabe duda de la conexión de tierra del sistema eléctrico de la casa, es su responsabilidad personal y su obligación reemplazarla por un contacto adecuado para tres puntas con conexión a tierra de acuerdo con el National Electrical Code (Código eléctrico nacional). En Canadá, el aparato debe estar eléctricamente conectado a tierra de acuerdo con el Canadian Electrical Code (Código eléctrico de Canadá). No use un cable de extensión con este aparato.

- **No trate de reparar o reemplazar ninguna parte de su cocina a menos que se recomiende específicamente en este manual.** Todo otro servicio se debe remitir a un técnico de servicio calificado.
- **Asegúrese de quitar todos los materiales de envase de la cocina** antes de operarla para evitar incendio o daños del humo, si los materiales de envase se encendieran.
- **Sitúe la cocina fuera de las áreas muy transitadas en la cocina y fuera de lugares ventilados para evitar el apagado de los pilotos (en modelos con pilotos permanentes) y circulación de aire inadecuada.**
- **Después del uso prolongado de una cocina, se pueden producir temperaturas altas del piso y muchos recubrimientos del suelo no pueden resistir este tipo de uso.** Nunca instale la cocina sobre baldosas de vinilo o linóleo porque no pueden resistir este uso. Nunca la instale directamente sobre la alfombra de cocina.
- **Asegúrese de que su cocina esté ajustada correctamente por un técnico de servicio o instalador calificado para el tipo de gas [natural o LP (Propano)], que se va a usar.** Su cocina se puede convertir para uso con cualquier tipo de gas. Consulte la sección Instrucciones para la instalación.

ADVERTENCIA: Estos ajustes deben ser completados por un técnico de servicio calificado de acuerdo con las instrucciones del fabricante y todos los códigos y requisitos de la autoridad que tiene jurisdicción. No seguir estas instrucciones podría resultar en heridas serias o daños a la propiedad. La agencia calificada que realice este trabajo asume la responsabilidad de la conversión.

▲ ADVERTENCIA



Todas las cocinas se pueden volcar y producir heridas personales. Para prevenir una volcadura accidental de la cocina, engánchela a la pared instalando el sistema contra volcaduras que se provee.

Para estar seguro que el sistema está instalado y enganchado adecuadamente, saque el cajón del asador o de almacenamiento, e inspeccione la pata niveladora trasera. Asegúrese que quede bien metida dentro de la ranura.

Si se separe la cocina de la pared por cualquier razón, asegúrese de que el dispositivo esté bien conectado cuando vuelva a colocar la cocina contra la pared. Si no lo está, hay riesgo posible de que la cocina vuelque y cause daños si Ud. o un niño se sube, se asienta o se inclina sobre una puerta abierta. Favor de consultar la información sobre el dispositivo Anti-volcaduras en esta guía. No tomar esta precaución podría resultar en el volcado de la cocina y heridas personales.

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

Al usar su cocina

- **No deje a los niños solos o desatendidos donde hay una cocina caliente o en operación.** Pueden quemarse gravemente.
- **No permita que nadie se suba, se pare, o se cueigue de la puerta, del cajón de almacenamiento o del asador (en ciertos modelos) o de la superficie de cocción de la cocina.** Podría dañarse la cocina o volcarla, causando daño personal grave.
- **Deje que las parrillas de los quemadores y otras superficies se enfríen antes de tocarlas o dejarlas donde los niños puedan tocarlas.**

PRECAUCION: ARTICULOS DE INTERES PARA LOS NIÑOS NO SE DEBEN GUARDAR DENTRO DE LOS ARMARIOS ENCIMA DE UNA COCINA O SOBRE LA CONSOLA POSTERIOR DE LA COCINA—LOS NIÑOS QUE SUBEN A LA COCINA PARA TOMAR ALGO PUEDEN DAÑARSE GRAVEMENTE.

- **No lleve nunca vestidos desabrochados o caídos al usar el aparato.** Tenga cuidado al tomar los artículos guardados en los armarios sobre la superficie de cocción. Los materiales inflamables se podrían encender si tuvieran contacto con llamas o superficies calientes del horno y podrían causar quemaduras graves.
- **No use agua para fuegos causados por la grasa. Nunca recoja una sartén en llamas.** Apague los controles. Ahogue una sartén en llamas sobre un quemador cubriendo completamente la sartén con una tapa que ajuste, una hoja de hornear, o una hoja plana. Use un extintor de sustancia química seca de multi-uso o de tipo espuma.
- La grasa en llamas fuera de una sartén se puede extinguir cubriéndola con bicarbonato sódico, o si está disponible, usando un extintor de sustancia química seca de multi-uso o de tipo espuma.
- Las llamas en el horno o el cajón del asador o de almacenamiento se pueden ahogar completamente cerrando la puerta del horno o el cajón y apagando el horno o usando un extintor de sustancia química seca de multi-uso o de tipo espuma.
- **No guarde los materiales inflamables dentro del horno, del asador de la cocina, del cajón del asador o de almacenamiento, o cerca de la superficie de cocción.**
- **No guarde ni use materiales combustibles, gasolina u otros vapores o líquidos cerca de este o cualquier otro aparato.**
- **No deje que la grasa de cocina u otros materiales inflamables se acumulen dentro o cerca de la cocina.**

- **Cocine muy bien todas las carnes,** incluyendo las carnes de aves; las carnes de res, por ejemplo, deben cocinarse a una temperatura INTERNA de por lo menos 160°F (71°C) y las carnes de aves deben cocinarse a una temperatura INTERNA de por lo menos 180°F (82°C). Por lo general, cocinar a estas temperaturas protege contra las enfermedades que se transmiten a través de los alimentos.
- **Por su seguridad, nunca use su aparato para calentar la habitación.**

Cocinando en la superficie

- **Siempre use la posición LITE (encender) (en modelos con ignición electrónica) o la posición HI (alto) (en modelos con pilotos permanentes) al encender los quemadores de superficie para asegurarse de que hayan encendido los quemadores.**
- **Nunca deje desatendidos los quemadores en las posiciones de llamas altas.** Las salpicaduras pueden causar humo y derrames de grasa que pueden encenderse.
- **Ajuste el tamaño de la llama del quemador de superficie para que no extienda sobre la extremidad de la cacerola.** Las llamas excesivas son peligrosas.
- **Use sólo agarraderas secas—**las agarraderas húmedas o mojadas sobre superficies calientes pueden resultar en quemaduras por el vapor.
- **No deje que las agarraderas se acerquen a las llamas al levantar una cacerola.** No use una toalla u otro trapo abultado en vez de usar una agarradera.
- **Para minimizar la posibilidad de quemaduras,** el incendio de materiales inflamables y derrames, coloque los mangos hacia la parte de atrás de la cocina sin extenderlos sobre los quemadores.
- **Siempre apague los quemadores de superficie antes de quitar una cacerola.**

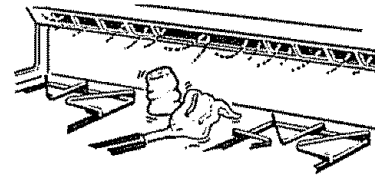
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INSTRUCCIONES DE SEGURIDAD IMPORTANTES

Cocinando en la superficie (continuación)

- Vigile con atención los alimentos que se fríen en llama alta.
- **Nunca obstruya los respiraderos (aberturas de aire) de la cocina.** Estas proporcionan la entrada y la salida de aire necesarias para que la cocina funcione adecuadamente con una combustión correcta. Los respiraderos de aire se localizan en los lugares siguientes:
 - Respiradero del horno en la parte posterior de la superficie de cocción de la cocina.
 - Entrada de aire debajo del cajón del asador.
 - Respiradero de aire en la parte superior de la puerta del horno.
- **No use ollas metálicas (tipo "wok") en los modelos con quemadores sellados si la olla metálica tiene anillo metálico que se colca sobre la parrilla del quemador para soportar la olla metálica.** Este anillo actúa como trampa de calor, lo cual puede dañar la parrilla del quemador y la cabeza del quemador. También, puede causar que el quemador funcione de manera inadecuada. Esto puede causar que el nivel de monóxido de carbono sea superior a los estándares actuales permitidos, resultando en un peligro para la salud.
- **Los alimentos para freír deben estar tan secos como sea posible.** La escarcha sobre los alimentos congelados o la humedad sobre los alimentos frescos pueden provocar que la grasa caliente burbujee y se salga por los lados del recipiente.
- **Use la cantidad mínima de grasa para freír de una manera más eficaz.** Llenar el recipiente de grasa puede causar salpicaduras al añadir alimentos.
- **Si una combinación de aceites o grasas se usara al freír,** revuelva antes de calentar o mientras la grasa se derrite lentamente.
- **Siempre caliente la grasa lentamente y obsérvela cuando se calienta.**
- **Use un termómetro para freír con aceite cuando sea posible** para evitar sobrecalentar la grasa y que eche humo.
- **Nunca trate de mover una sartén de grasa caliente,** especialmente un freidor con bastante aceite. Espere hasta que se enfríe el aceite.
- **Al usar recipientes de vidrio,** asegúrese de que estén diseñados para la cocción sobre la cocina.

- Aleje todos los artículos de material plástico de los quemadores de superficie.



La apariencia y la ubicación del respiradero varían.

- **No deje artículos de plástico sobre la superficie—**se pueden derretir si se dejan muy cerca del respiradero.
- **Use el tamaño correcto de recipiente.** Evite usar los recipientes que no son estables o se vuelcan fácilmente. Seleccione los recipientes con fondo plano bastante grandes para contener el alimento y evitar las salpicaduras y derrames, y lo bastante grandes para cubrir las parrillas de los quemadores. Esto ahorrará el tiempo de limpieza e impedirá la acumulación peligrosa de alimentos; las salpicaduras o los derrames dejados sobre la cocina pueden arder. Use recipientes con mangos que se pueden agarrar fácilmente y que se mantengan fríos.
- **No deje artículos sobre la superficie de la cocina.** El aire caliente del respiradero puede hacer que los objetos inflamables ardan y aumente la presión de los recipientes cerrados, lo que puede originar que estallen.
- **Para evitar la posibilidad de una quemadura, siempre asegúrese de que los controles para todos los quemadores estén apagados y que todas las parrillas de los quemadores estén frías antes de tratar de quitarlas.**
- **Cuando los alimentos incendiados están debajo de la campana, apague el ventilador.** El ventilador, si esta funcionando, puede propagar las llamas.
- **Si la cocina está localizada cerca de la ventana,** no cuelgue las cortinas largas que podrían ser llevadas por el viento sobre los quemadores de superficie y crear un peligro de incendio.
- **Cuando un piloto se apaga (en modelos con pilotos permanentes),** descubrirá un olor ligero de gas como una señal para volver a encender el piloto. Al volver a encender el piloto, asegúrese de que los controles de los quemadores estén apagados, y siga las instrucciones en las Instrucciones para la instalación para volver a encender el piloto.
- **Si huele a gas,** y se ha asegurado ya de que los pilotos están encendidos (en modelos con pilotos permanentes), apague el gas de la cocina y llame a un técnico calificado. Nunca use una llama viva para encontrar una fuga.

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

Hornear, asar al fuego directo y asar

- No use el horno para guardar cosas. Los artículos guardados en el horno se pueden quemar.
- Permanezca lejos de la cocina al abrir la puerta de un horno caliente. El aire caliente y el vapor que escapan pueden causar quemaduras en las manos, la cara y los ojos.
- Mantenga el horno limpio de la grasa que se acumula.
- Coloque las parrillas del horno en las posiciones deseadas mientras que el horno esté frío.
- Sacando la parrilla hasta la posición en que se detiene podrá levantar fácilmente los alimentos pesados. Es también una precaución contra quemaduras al tocar las superficies calientes de la puerta o las paredes del horno. La posición más baja "R" no está diseñada para deslizarse.
- No caliente los recipientes sellados que contienen comida. La presión podría aumentar y el recipiente podría estallar, causando daños.
- No use papel aluminio en ningún sitio del horno excepto como se describe en este manual. El mal manejo podría resultar en un peligro de incendio o daño a la cocina.
- No se debe jamás utilizar papel de aluminio para revestir la superficie inferior del horno. El uso inapropiado de aluminio pudiera iniciar un incendio.
- Al usar las bolsas de cocción o de asar en el horno, siga las instrucciones del fabricante.
- Use sólo los recipientes de vidrio que se recomiendan para uso en los hornos de gas.
- Siempre quite la bandeja del asador del horno o del compartimiento para asar al fuego directo tan pronto como termine de asar. La grasa dejada en la bandeja se puede encender si se usa el horno sin quitar la grasa de la bandeja del asador.
- Al asar al fuego directo, si la carne está demasiado cerca de la llama, la grasa puede encenderse. Corte la grasa excesiva para evitar llamas altas.
- Asegúrese de que la bandeja del asador esté colocada correctamente para reducir la posibilidad de incendios causados por la grasa.

- Si hubiera un incendio causado por la grasa en la bandeja del asador, apague el control del horno y mantenga cerrados el cajón del asador y la puerta del horno para contener el fuego hasta que se apague.

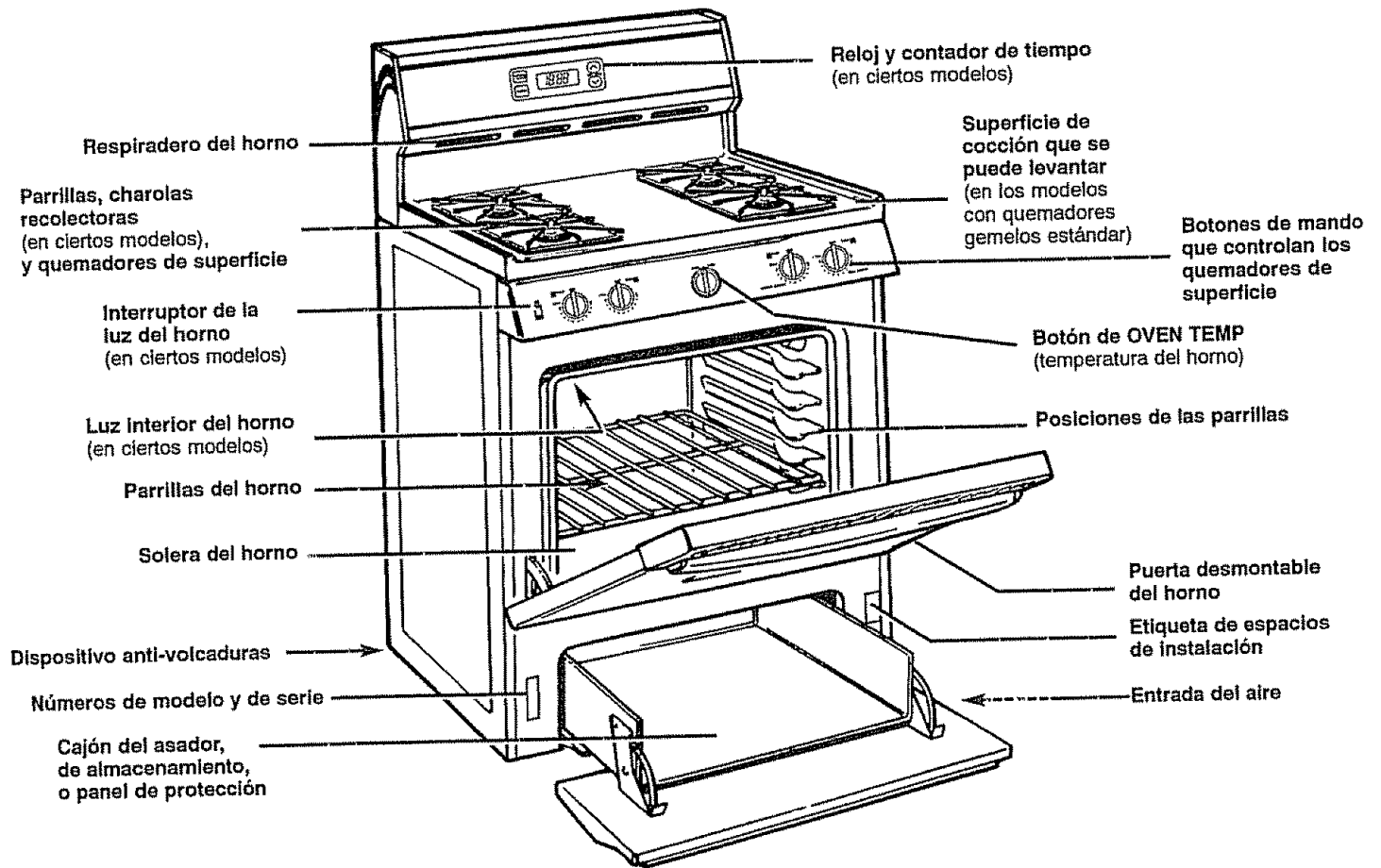
Limpieza de su cocina

- Limpie sólo las partes enumeradas en este manual de uso y de cuidado.
- Mantenga la cocina limpia y libre de acumulaciones de grasa o salpicaduras, las cuales se pueden encender.
- Tenga cuidado al limpiar la superficie de cocción porque el área sobre el piloto estará caliente (para modelos con pilotos permanentes).
- Para modelos de limpieza continua, no use limpiadores para hornos sobre ningunas de las superficies de limpieza continua. Las superficies de limpieza continua se pueden identificar por su acabado áspero.

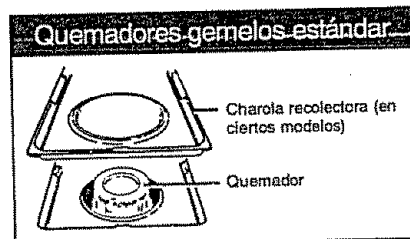
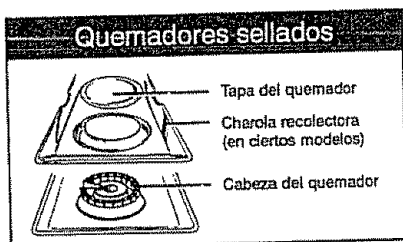
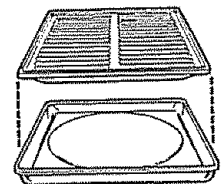
GUARDE ESTAS INSTRUCCIONES

CARACTERÍSTICAS DE SU COCINA

NOTA: No todos los modelos tienen todas las características. La apariencia de las características varía.



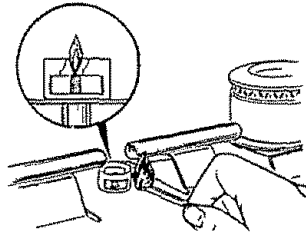
Bandeja y rejilla del asador



Su cocina está equipada con uno de los dos tipos de quemadores de superficie que se muestran aquí.

Instrucciones para encender los modelos con pilotos permanentes

Los quemadores de superficie de estas cocinas tienen pilotos permanentes que se deben encender inicialmente. Para encenderlos:



1. Asegúrese de que los botones de control de los quemadores de superficie estén en la posición OFF (apagado).
2. Quite las parrillas de los quemadores y levante la superficie de cocción (vea la sección sobre la superficie de cocción que se puede levantar).
3. Encuentre los dos orificios de los pilotos y encienda los dos con un cerillo.

NOTA: Si el piloto está demasiado alto o bajo, se puede ajustar. Vea la sección Ajuste de los pilotos de los quemadores de superficie si es necesario en las Instrucciones para la instalación.

4. Baje la superficie de cocción. Ahora se pueden usar sus quemadores de superficie.
5. Observe los quemadores encendidos. Compare las llamas a las ilustraciones en la Guía para solucionar los problemas. Si la llama es poco satisfactoria, llame al servicio.

Instrucciones de encendido para modelos con ignición electrónica

Sus quemadores se encienden por ignición electrónica, eliminando así la necesidad de pilotos permanentes con llamas que estén encendidas de manera constante.

En caso de una interrupción de la energía electrónica, puede encender los quemadores de su cocina con un cerillo. Acerque un cerillo encendido al quemador, y luego haga girar el botón del quemador hasta la posición LITE (encender). **Tome precauciones extremas cuando encienda los quemadores de este modo.**

Los quemadores de superficie que se estén usando cuando haya una interrupción de la energía eléctrica continuarán operando de manera normal.

El electrodo del encendedor de chispa está expuesto. Cuando se pone un quemador en posición de LITE (encender), **todos los quemadores** producen una chispa. No desarme ni limpie los alrededores de ningún quemador mientras otro esté encendido. Esto puede provocar un choque eléctrico y hacer que vuelque o tire ollas calientes.

Controles de los quemadores de superficie

Los botones de mando que encienden y apagan los quemadores de superficie están localizados en el panel de control al frente de los quemadores.

Los dos botones en el lado izquierdo controlan los quemadores izquierdos, delantero y trasero. Los dos botones en el lado derecho controlan los quemadores derechos, delantero y trasero.

En las cocinas con quemadores sellados:

- El quemador más pequeño (el trasero del lado derecho) le dará los mejores resultados al cocinar a fuego lento. Ofrece un resultado más preciso al cocinar alimentos delicados, tales como salsas o alimentos que necesitan ser cocinados a fuego lento por un largo período de tiempo. La llama se puede reducir a un nivel bajo para cocinar a fuego lento.
- El quemador delantero del lado derecho tiene más potencia que los otros y hará que los líquidos alcancen el punto de ebullición con mayor rapidez.
- En ciertos modelos todas las tapas son del mismo tamaño y más potencia.

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COCINANDO EN LA SUPERFICIE (continuación)

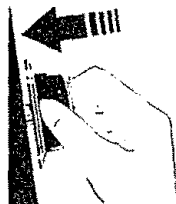
Antes de encender un quemador

- Si su cocina incluye charolas recolectoras, debe utilizarlas siempre.
- Asegúrese de que todas las parrillas de los quemadores de la cocina estén en su lugar antes de usar cualquier quemador.

Para encender un quemador de superficie

Modelos con ignición electrónica:

Empuje el botón de control y hágalo girar hasta LITE (encender). Escuchará un pequeño chasquido—que es el sonido de la chispa eléctrica que enciende el quemador.



Modelo con pilotos permanentes:

Oprima el botón de control y hágalo girar hasta la posición HI (alto). El quemador se debe encender en unos segundos.

Después de que se encienda el quemador, haga girar el botón para ajustar el tamaño de la llama.

La llama estará casi horizontal y se levantará ligeramente lejos del quemador cuando el quemador se enciende al principio. Un sonido de soplido se puede oír durante los primeros segundos. Este sonido normal se debe a una inyección mejorada de gas y aire hacia el interior del quemador. Ponga una cacerola sobre el quemador antes de encenderlo, o ajuste la llama para corresponder con el tamaño de la cacerola tan pronto como se encienda, y el sonido de soplido se parará.

Después de encender un quemador

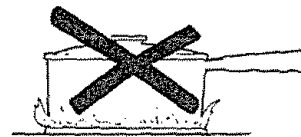
- Después de encender el quemador, haga girar el botón para ajustar el tamaño de la llama.
- No deje un quemador funcionando por un período largo de tiempo sin poner un recipiente sobre la parrilla. El acabado de la parrilla pudiera astillarse si no tiene algún recipiente disponible para absorber el calor.
- Asegúrese de que los quemadores y las parrillas estén fríos antes de tocarlos con las manos, agarraderas, paños para limpiar u otros materiales.
- Asegúrese de que el quemador que encendió sea el que quiere usar.

Cómo seleccionar el tamaño de la llama

Observe la llama, no el botón de control, al reducir el calor.

El tamaño de la llama de un quemador de gas deberá equipararse con el utensilio que esté usando.

PARA USAR CON SEGURIDAD LOS UTENSILIOS DE COCCION NUNCA DEJE QUE LA LLAMA SE EXTIENDA POR FUERA DE LOS BORDES DE LOS MISMOS.



Es un desperdicio usar una llama que exceda el fondo del recipiente; esto sólo sirve para calentar el mango.

COCINANDO EN LA SUPERFICIE (continuación)

Utensilios de cocción para la superficie

Aluminio: Se recomienda el uso de utensilios de peso mediano, ya que éstos distribuyen el calor rápidamente y de manera uniforme. La mayoría de los alimentos se dorarán de manera uniforme en una sartén de aluminio. Use una cazuela con tapa ajustada cuando cocine con una pequeña cantidad de agua.

Hierro fundido: La mayoría de las sartenes producirán resultados satisfactorios si éstas se calientan con lentitud.

Utensilios de esmalte: El esmalte de algunos utensilios pudiera derretirse bajo ciertas condiciones. Siga las recomendaciones del fabricante de estos utensilios en cuanto a los métodos de cocción.

Vidrio: Hay dos tipos de utensilios de cocción de vidrio, aquéllos que se usan solamente en el horno y aquéllos para cocinar sobre la superficie de cocción (cazuelas, cafeteras y teteras). Los conductores de vidrio se calientan con mucha lentitud.

Cerámica de vidrio resistente al calor: Puede usarse para cocinar en la superficie o en el horno. Conduce el calor muy lentamente y enfría también muy lentamente. Consulte las instrucciones del fabricante para asegurarse de que se puede usar en las cocinas de gas.

Acero inoxidable: Este metal por sí mismo no es un buen conductor del calor y generalmente se combina con cobre, aluminio u otros metales para mejorar la distribución del calor. Por lo general, las sartenes hechas de metal combinado funcionan satisfactoriamente si se usan sobre una llama de tamaño mediano como lo recomienda el fabricante.

Cocinando con ollas metálicas (tipo "wok")

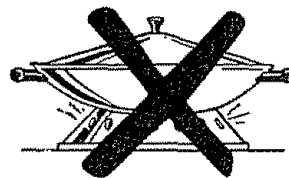
(en los modelos con quemadores sellados)

Recomendamos que use olla tipo "wok" que tenga el fondo plano. Estas se pueden comprar en su tienda minorista local.



Una olla metálica tipo "wok" tradicional con el fondo redondo se puede usar con el accesorio "Wok Holder" (soporte de wok), modelo JXWK, el cual se puede solicitar de su distribuidor de aparatos electrodomésticos. El "Wok Holder" (soporte de wok) encaja en la superficie de la parrilla de la cocina y provee soporte y una circulación apropiada de aire únicamente para los "woks" tradicionales de fondo redondo. No use un "wok" con fondo plano con el "Wok Holder."

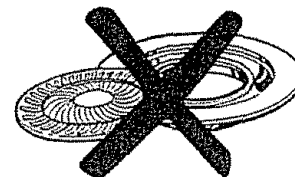
No use el "wok" con ningún otro soporte en forma de aro. El colocar el aro sobre la parrilla del quemador pudiera causar que el quemador funcionara inapropiadamente y esto causaría niveles de monóxido de carbono más altos que los permitidos por las normas actuales. Esto podría ser peligroso para su salud. No trate de usar tales ollas tipo "wok" sin el aro. Usted podría recibir quemaduras graves si el "wok" se volcara.



Asadores a la parrilla

(en modelos con quemadores sellados)

No use los asadores a la parrilla sobre los quemadores sellados de su cocina de gas. Si lo hiciera, esto causaría una combustión incompleta del gas, exponiéndolo a usted a niveles de monóxido de carbono más altos que los permitidos por las normas actuales. Esto podría ser peligroso para su salud.



USAR LOS CONTROLES

Reloj y contador de tiempo

(en ciertos modelos)



(la apariencia puede variar)

Siga las instrucciones de abajo si su cocina tiene el reloj y contador de tiempo mostrados arriba. Se puede seleccionar el contador de tiempo mostrando el conteo regresivo o la hora del día. En cualquier caso, el contador de tiempo señalará la terminación del período de tiempo para informarle que se ha alcanzado el tiempo.

Para fijar el reloj

NOTA: Al conectar la cocina o después de una interrupción de la energía eléctrica, la ventanilla completa del reloj/contador de tiempo se encenderá.

1. Oprima el botón **CLOCK** (reloj).
2. Oprima y mantenga oprimido el botón ▲ (arriba) o ▼ (abajo) y la hora del día se cambiará en intervalos de 10 minutos. Para cambiar la hora por minutos, pulse los botones en toques cortos.
3. Oprima el botón **CLOCK** (reloj) para iniciar.

Para fijar el contador de tiempo

1. Oprima el botón **TIMER ON/OFF** (contador de tiempo encendido/apagado).
2. Use el botón ▲ (arriba) y ▼ (abajo) para fijar el contador de tiempo. Pulsar el botón ▲ (arriba) o ▼ (abajo) con toques cortos cambia la cantidad de tiempo en el contador de tiempo en intervalos de n minuto. Oprimir y mantener oprimido el botón ▲ (arriba) aumenta la cantidad de tiempo en intervalos de diez minutos.
3. Una vez que haya puesto su contador, oprima el botón **TIMER ON/OFF** (contador de tiempo encendido/apagado) para iniciar el conteo. Durante el conteo regresivo, una señal le indicará cuándo queda un minuto. Después de esta señal, la ventanilla empezará el conteo regresivo por segundos. Al terminar el tiempo, se dará una señal final. Oprima el botón **TIMER ON/OFF** (contador de tiempo encendido/apagado) para parar la señal.

Para cambiar o cancelar el contador de tiempo

Cuando el contador de tiempo hace el conteo regresivo, use el botón ▲ (arriba) y ▼ (abajo) para cambiar el tiempo que queda, u oprima el botón **TIMER ON/OFF** (contador de tiempo encendido/apagado) para parar el contador de tiempo. El contador de tiempo no se puede cancelar a menos que se hayan completado las instrucciones para fijar el contador de tiempo.

Para mostrar la hora durante la operación del contador

Oprima el botón **CLOCK** (reloj) durante la operación del contador de tiempo (no interferirá con la operación del contador de tiempo); la ventanilla se cambiará para mostrar el reloj, pero el contador de tiempo continuará haciendo el conteo regresivo sonará después de que se termine el tiempo. Vuelva a oprimir el botón **TIMER ON/OFF** (contador de tiempo encendido/apagado) para cambiar otra vez la ventanilla para mostrar el contador de tiempo.

USAR EL HORNO

Antes de usar su horno

Cerciórese de que usted sabe cómo fijar los controles correctamente. Practique quitar y colocar las parrillas cuando el horno esté frío. Lea la información y las sugerencias en las páginas siguientes. Conserve esta guía a mano, en un lugar donde pueda consultarla, especialmente durante las primeras semanas.

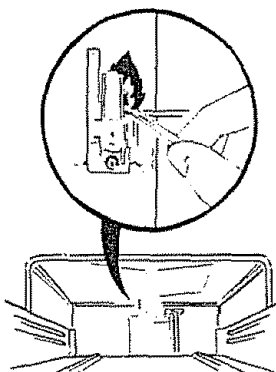
Instrucciones para encender los modelos con pilotos permanentes

Algunos modelos tienen pilotos permanentes del horno que se deben encender inicialmente.

Para encender el piloto del horno:

1. Asegúrese de que el botón de OVEN TEMP (temperatura del horno) esté en la posición OFF (apagado).
2. Abra el cajón del asador y quite la bandeja y rejilla del asador. Esto facilitará el acceso al interior del compartimiento del asador.

3. Encuentre el orificio del piloto del horno en la parte trasera del compartimiento del asador. El tubo largo, corriendo de la parte delantera a la parte trasera, es el quemador del horno. El orificio del piloto está en la parte trasera, aproximadamente una pulgada (2.5 cm) debajo del quemador.



4. Usando un cerillo largo o un tenedor de cerillo, tienda la mano para encender el piloto del horno.
- **Para encender el quemador del horno**, haga girar el botón de OVEN TEMP (temperatura del horno) hasta la temperatura deseada. El quemador se debe encender en 60 segundos.
 - **Configuración correcta de las llamas:** Durante el uso del quemador del horno, verifique visualmente la llama del quemador en el compartimiento del asador. Si la llama no se quema como se describe en la sección de Instalación de este libro, ajuste la llama siguiendo las instrucciones en esas páginas.
 - **Interrupción del suministro eléctrico:** Una interrupción de la energía eléctrica no afectará un piloto permanente encendido del horno.

Instrucciones para encender los modelos con ignición eléctrica

El quemador del horno se enciende por ignición eléctrica (en ciertos modelos).

Para encender el quemador, haga girar el botón de OVEN TEMP (temperatura del horno) hasta la temperatura deseada. El quemador deberá encenderse en los siguientes 30-90 segundos.

Después de que el horno alcance la temperatura seleccionada, el horno realiza un ciclo—se apaga completamente y luego se enciende con la llama a toda intensidad—para mantener controlada la temperatura del horno.

Interrupción del suministro eléctrico

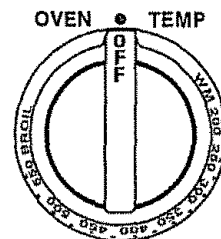
PRECAUCION: No intente encender el horno de ignición eléctrica durante un fallo del suministro eléctrico. No será posible encender el horno ni el asador cuando ocurra una interrupción del suministro eléctrico. El gas no circulará a menos que la barra incandescente esté caliente.

Si el horno está encendido cuando ocurre una interrupción del suministro eléctrico, el quemador del horno se apagará automáticamente y éste no se podrá encender de nuevo hasta que regrese la electricidad.

El botón de OVEN TEMP

El botón de OVEN TEMP (temperatura del horno) se encuentra en el panel de control en la parte delantera de la cocina. Sencillamente haga girar el botón hasta las temperaturas de cocción deseadas.

La llama se encenderá normalmente después de 30-90 segundos. Después de que el horno alcance la temperatura seleccionada, el quemador del horno completa un ciclo—se apaga completamente, entonces se enciende con una llama a toda intensidad—para mantener la temperatura seleccionada.

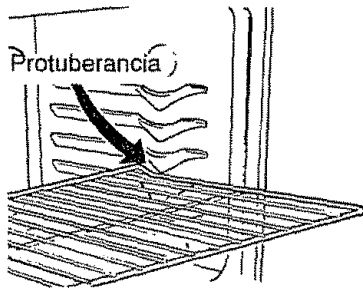


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USAR EL HORNO (continuación)

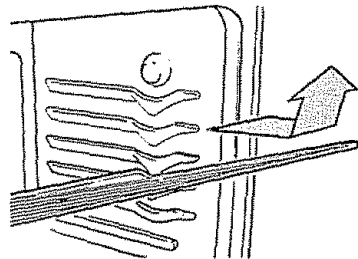
Parrillas del horno

Las parrillas están diseñadas con topes de parada, de modo que al colocarlas correctamente dentro de sus soportes, éstas se detendrán antes de salirse completamente del horno. Tampoco se inclinarán al quitar o colocar alimentos en ellas.



Cuando coloque utensilios de cocción sobre una parrilla, deslice la parrilla hacia afuera hasta alcanzar la protuberancia que se encuentra en el soporte de la parrilla. Coloque el recipiente sobre la parrilla y deslice la parrilla de nuevo hacia el interior del horno. Esto eliminará la necesidad de meter las manos dentro del horno caliente.

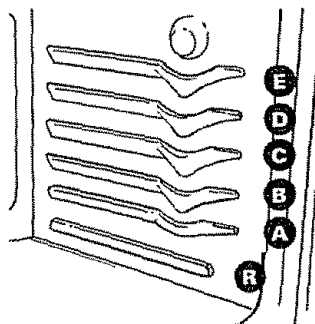
Para quitar una parrilla del horno, deslícela hacia usted, incline el extremo delantero hacia arriba y saque la parrilla.



Para volver a colocarla, ponga la parrilla en el soporte con los topes de parada (la extensión curva de la parrilla) mirando hacia arriba y hacia la parte trasera del horno. Incline la parte delantera hacia arriba y empuje la parrilla hacia el fondo del horno hasta que pase la protuberancia del soporte. Entonces baje la parte delantera de la parrilla y empújela hacia adentro.

Posiciones de las parrillas

El horno tiene cinco soportes de parrillas para hornear, asar y asar al fuego directo, identificados en esta ilustración como A (inferior), B, C, D, y E (superior). También tiene una posición baja especial (R) para asar cosas de gran tamaño, como un pavo grande—la parrilla en esta posición no está diseñada para deslizarse hacia afuera. En las secciones de Hornear, Asar y Asar al fuego directo se sugieren posiciones de cocción para las parrillas.

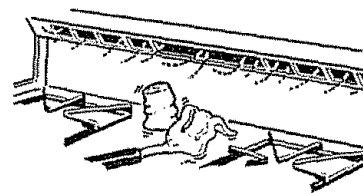


Los respiraderos del horno

El horno recibe ventilación a través de aberturas en los conductos de la parte posterior de la superficie de cocción. Vea la sección de Características. No bloquee estas aberturas cuando esté cocinando en el horno—es importante que no se interrumpa la circulación de aire caliente que sale del horno y el aire fresco que va a los quemadores del horno.

- Las aberturas del respiradero y las superficies cercanas pudieran calentarse demasiado. No las toque.

- No deje artículos de plástico sobre la superficie de cocción—éstos podrían derretirse si se dejaran muy cerca del respiradero.



- Los mangos de las cazuelas y sartenes sobre la superficie de cocción pudieran calentarse demasiado si se dejan muy cerca del respiradero.
- Los artículos de metal se calentarán si se dejan sobre la superficie de cocción y podrían causar quemaduras.
- No deje ningún artículo sobre la superficie de cocción. El aire caliente que sale por el respiradero pudiera incendiar los artículos inflamables. También pudiera causar un aumento de presión en los recipientes cerrados, a tal punto que éstos pudieran reventarse.

La apariencia y la ubicación del respiradero varían.

Humedad en el horno

A medida que su horno se calienta, el cambio de temperatura en el aire dentro del horno puede causar que se formen gotas de agua en el cristal de la puerta. Estas gotas no causan daño y se evaporarán a medida que el horno continúe calentándose.

Luz del horno

(en ciertos modelos)

Use el interruptor del panel de control para encender o apagar la luz del horno.

USAR EL HORNO (continuación)

Hornear

La temperatura de su horno está controlada en forma muy precisa mediante un sistema de control de horno. Se recomienda que opere el horno durante varias semanas para familiarizarse con el desempeño de su nuevo horno. Si cree que es necesario un ajuste, vea la sección Ajuste del termostato del horno.

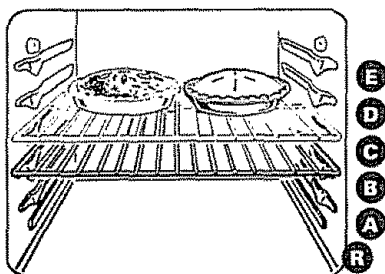
Cómo preparar su cocina para hornear

Para evitar posibles quemaduras, coloque las parrillas en sus posiciones correctas antes de encender el horno.

1. Cierre la puerta del horno. Haga girar el botón de OVEN TEMP (temperatura del horno) hasta la temperatura deseada.
2. Verifique el tiempo mínimo de cocción de la comida en la receta. Cocine más tiempo si necesario.
3. Haga girar el botón de OVEN TEMP (temperatura del horno) hasta OFF (apagado) y entonces retire la comida.

Las parrillas del horno

Cuando el horno esté frío, coloque la(s) parrilla(s) en el horno en las posiciones que desee. La posición correcta de la parrilla depende del tipo de alimento y de cuánto desea usted que se dore. Como regla general, coloque la mayoría de los alimentos en el centro del horno, ya sea en la posición B o C. Vea la tabla de sugerencias en cuanto a las posiciones de las parrillas.



Tipo de alimento	Posición de la parrilla
Bizcochuelo blanco de clara de huevo	A
Panecillos o mollete	B o C
Galletas dulces o pastelitos	B o C
Bizcochos de chocolate	B o C
Pasteles de varias capas	B o C
Pasteles o bizcochos sencillos	A o B
Tortas o cortezas para tortas	B o C
Tortas congeladas	A (en una tartera de hornear)
Cazuelas de carnes y vegetales al horno	B o C
Asados	B o R

Precalentamiento

Precaliente el horno si la receta así lo indica. Precalentar significa hacer que el horno alcance la temperatura especificada antes de poner los alimentos en el horno. Para precalentar, encienda el horno fijando la temperatura correcta—el fijar el horno a una temperatura más alta no reducirá el tiempo requerido para el precalentamiento.

Es necesario precalentar el horno para obtener buenos resultados al hornear tortas, galletas dulces, artículos de pastelería y pan. No es necesario precalentar al cocinar la mayoría de los platillos de carnes y vegetales al horno ni tampoco al asar. Para los hornos que carecen de un indicador de luz o tono para el precalentamiento, precaliente durante 10 minutos. Después de que el horno se haya precalentado, coloque los alimentos dentro lo más rápidamente posible para evitar que el calor se escape.

Bandejas para hornear

Use la bandeja adecuada para hornear. El tipo de acabado de la bandeja determinará el tostado del producto.

- Las bandejas ásperas, de color oscuro u opacas absorben el calor y darán una corteza más dorada y tostada. Use ese tipo de bandeja para las tortas.
- Las bandejas resplandecientes, brillantes y suaves reflejan el calor y producirán un tostado más delicado y ligero. Este tipo debe usarse para las tortas y las galletas dulces.
- Los recipientes de cristal también absorben el calor. Cuando hornee en platos o recipientes de cristal, es posible que tenga que reducir la temperatura en unos 25°F (13°C).
- Si usa cacerolas con un acabado oscuro no adherente, pudiera darse cuenta que reduciendo la temperatura del horno 25°F (13°C) evitará el dorado excesivo de los alimentos.

Colocación de las bandejas

Para que los alimentos se cocinen de manera uniforme y se doren de manera adecuada, debe haber suficiente espacio en el horno para que el aire circule. Los resultados obtenidos al hornear serán mejores si las bandejas de hornear se colocan lo más posible en el centro del horno en vez de en la parte delantera o la posterior.

Las bandejas no deberán tocarse entre sí o tocar las paredes del horno. Deje un espacio de 1 a 1½ plgs. (2.5- a 4-cm) entre las bandejas, así como también entre las bandejas y la pared posterior del horno, la puerta y los lados. Si necesita usar dos parrillas, colóquelas de forma escalonada de manera que una no quede directamente sobre la otra.

USAR EL HORNO (continuación)

Hornear

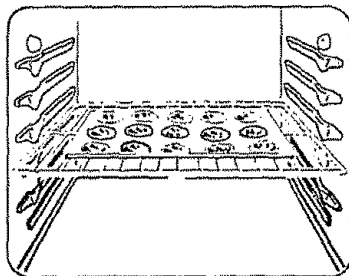
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Guía para hornear

Cuando use masas ya preparadas para hornear, siga los pasos de la receta o las instrucciones del paquete para obtener mejores resultados.

Galletas dulces

Cuando hornee galletas, las hojas planas para hornear (las que no tienen lados), producen galletas con mejor aspecto. Las galletas horneadas en bandejas con pequeños costados que las rodean pueden tener orillas más oscuras y el dorado podría ser pálido o muy ligero.



No utilice una hoja de hornear tan grande que toque las paredes o la puerta del horno.

Para mejores resultados, meta en el horno sólo una hoja de hornear.

Tortas

Para obtener mejores resultados, hornee las tortas en bandejas ásperas, de color oscuro u opacas, que producen una corteza más dorada y tostada. Al hornear las tortas congeladas que vienen en recipientes de papel de aluminio deberán colocarse sobre una tartrera de aluminio, ya que la superficie brillante del papel de aluminio refleja el calor y lo aleja de la corteza de la torta; la tartrera de aluminio ayuda a retenerlo.

Pasteles

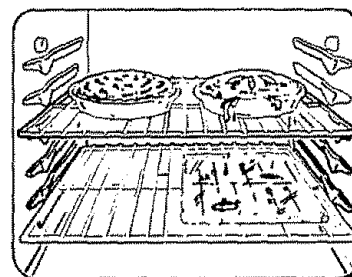
Cuando hornee pasteles, tenga en cuenta que los moldes doblados o combados provocarán un horneado disparejo y productos con una forma inadecuada. Un pastel que se hornee en un molde más grande que el que recomienda la receta, por lo general quedará más crujiente, delgado y seco de lo que debería. Si se hornea en un molde más pequeño que el recomendado, puede quedar crudo y la masa puede desbordarse. Verifique la receta para asegurarse de que el tamaño del molde que use sea el recomendado.

Papel de aluminio

No se debe jamás cubrir la superficie inferior del horno con papel de aluminio.

Nunca cubra una parrilla completamente con papel de aluminio.

Esto perturbará la circulación del calor y evitará que se obtengan buenos resultados al hornear. Una hoja de papel aluminio más pequeña se puede usar para recolectar las salpicaduras, poniéndola en una parrilla más baja que esté unas cuantas pulgadas por debajo de los alimentos.



No eche miraditas

Fije el contador de tiempo para el tiempo estimado de cocción y no abra la puerta del horno para mirar a los alimentos. La mayoría de las recetas le dan tiempos mínimos y máximos para hornear, tal como "hornee de 30 a 40 minutos."

NO abra la puerta del horno hasta que haya transcurrido el tiempo mínimo. El abrir frecuentemente la puerta del horno durante el tiempo de cocción hará que el calor se escape y prolongará el tiempo requerido para hornear. Esto también afectará el resultado final.

Ajuste el termostato del horno— ¡Hágalo usted mismo!

Usted pudiera encontrar que su nuevo horno cocina de manera diferente al otro que tenía. Le recomendamos que use su horno durante varias semanas para que se familiarice con éste, tomando como guía los periodos de tiempo que aparecen en sus recetas.

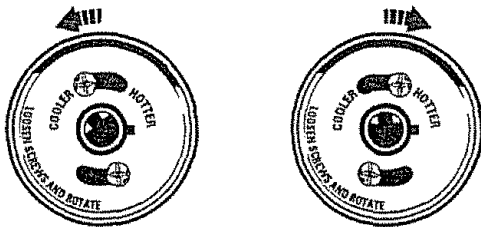
Si cree que su nuevo horno es muy caliente o muy frío, usted mismo puede ajustar el termostato. Si cree que es muy caliente, ajuste el termostato para hacerlo más frío. Si cree que es muy frío, ajuste el termostato para hacerlo más caliente.

No recomendamos el uso de termómetros, tales como los que se pueden encontrar en las tiendas de viveres, para comprobar los puntos de fijación de temperatura de su nuevo horno. Estos termómetros pudieran tener una variación de 20–40°F (11–22°C).

Para ajustar el termostato:

Saque el botón de OVEN TEMP (temperatura del horno) de la cocina y mire la parte trasera.

Para ajustar, aflójelo (aproximadamente una vuelta), pero no quite completamente los dos tornillos sobre la parte trasera del botón. Con la parte trasera del botón en frente de Ud., tome la extremidad exterior del botón con una mano y haga girar la parte delantera del botón con la otra mano.



(la apariencia puede variar)

Para aumentar la temperatura del horno, haga girar el tornillo de arriba a la derecha. Oírás un chasquido por cada muesca mientras hagas girar el botón. Para bajar la temperatura, haga girar el tornillo de arriba a la izquierda. Cada chasquido cambiará la temperatura del horno aproximadamente 10°F (6°C). [La variación puede ser más o menos 60°F (33°C) con respecto a la flecha.]

Sugerimos que haga el ajuste a una muesca del ajuste original y verifique la operación del horno antes de hacer ajustes adicionales.

Después de hacer el ajuste, vuelva a apretar los tornillos hasta que queden sin holgura, pero tenga cuidado de no apretarlos excesivamente. Reinstale el botón sobre la cocina y verifique la operación del horno.

Obturador de ajuste de aire para los quemadores del horno

El obturador de ajuste de aire del quemador del fondo regula el flujo de aire a las llamas.

Consulte la sección de Instrucciones para la instalación de este manual sobre cómo localizar y ajustar apropiadamente el obturador.

El tipo de margarina afectará la calidad del producto horneado

La mayoría de las recetas para hornear se han elaborado usando productos de alto contenido de grasa como, por ejemplo, mantequilla o margarina (80% de grasa). Si usted disminuye la cantidad de grasa, es posible que la receta no dé los mismos resultados que se obtienen con un producto que tenga un contenido más alto de grasa.

La receta puede no darle buenos resultados si los pasteles, tortas, pastelitos, galletas o dulces se elaboran con productos para untar que tengan un bajo contenido de grasa. Mientras menor sea el contenido de grasa tal producto para untar, más notables se harán estas diferencias.

Las normas federales exigen que los productos etiquetados como "margarina" contengan al menos 80% de grasa por peso. Por otra parte, las materias para untar que contienen poca grasa, contienen menos grasa y más agua. El alto contenido de humedad de estas productos para untar afecta la textura y el sabor de los alimentos horneados. Para obtener mejores resultados con sus antiguas recetas favoritas, use margarina, mantequilla o productos para untar que contengan al menos 70% de aceite vegetal.

USAR EL HORNO (continuación)

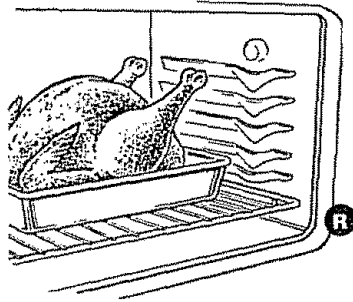
Cómo asar

No cierre la puerta del horno con seguro mientras que esté asando. El seguro se usa solamente para la auto limpieza.

Asar es cocinar con calor seco. Las carnes tiernas o las aves pueden asarse en su horno sin necesidad de cubrir las. Las temperaturas de asar, que deben ser bajas y estables, reducen las salpicaduras al mínimo.

El horno tiene una posición baja especial (R)

justamente encima de la solera del horno. Use esa posición cuando necesite espacio adicional para cocinar, por ejemplo, cuando vaya a asar un pavo grande. La parrilla en esta posición no está diseñada para deslizarse hacia afuera.

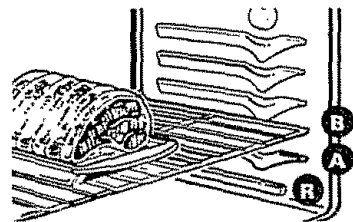


Asar es realmente un procedimiento que se usa para hornear las carnes. Por lo tanto, los controles del horno se sitúan en hornear. (Usted puede oír como un chasquido, indicando que el horno está funcionando adecuadamente).

La mayoría de las carnes continúan cocinándose ligeramente cuando se dejan asentar después de haberse sacado del horno. El tiempo de asentamiento que se recomienda para las carnes asadas es de 10 a 20 minutos. Esto permite que la carne se endurezca un poco haciéndola más fácil de cortar. La temperatura interna aumentará de unos 5° a 10°F (3° a 6°C); para compensar por este aumento de temperatura, si lo desea, saque la carne del horno más temprano (cuando se encuentre a unos 5° ó 10°F (3° a 6°C) por debajo de la temperatura indicada en la Guía para asar).

Recuerde que los alimentos continuarán cocinándose en un horno caliente y por lo tanto deberán sacarse cuando hayan alcanzado la temperatura interna que se desee.

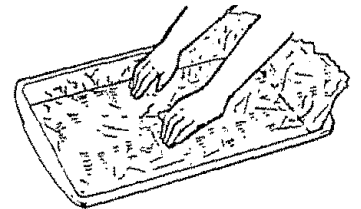
1. Coloque la parrilla en la posición B en el horno para las carnes pequeñas (3 a 5 libras [1.3 a 2.3 kg]) y en la posición (R) para asar las carnes más grandes.



2. Compruebe el peso de la carne. Coloque la carne con el lado grasoso hacia arriba o las aves con la pechuga hacia arriba en la parrilla de asar sobre un recipiente plano. Bañe la carne con la grasa que se va escurriendo. Seleccione una bandeja para asar de un tamaño que se aproxime lo más posible al tamaño de la carne. (La bandeja del asador a fuego directo, con su rejilla, es un buen recipiente para esto).
3. Haga girar el botón de OVEN TEMP (temperatura del horno) hasta la temperatura deseada (tal vez escuchará un pequeño chasquido, lo cual indica que el horno está funcionando correctamente). Vea la Guía para asar para las temperaturas y los tiempos aproximados de cocción.
4. Al terminar de asar, haga girar el botón de OVEN TEMP (temperatura del horno) hasta OFF (apagado) y entonces quite la comida.

Cómo usar el papel de aluminio

Usted puede usar papel de aluminio para cubrir la bandeja del asador. Esto facilita la limpieza si usa la bandeja para adobar, cocinar con frutas, cocinar carnes bien curadas o echar aderezos a los alimentos mientras que se cocinan. Coloque el papel de aluminio de manera bien ajustada alrededor de la bandeja.



USAR EL HORNO (continuación)

Carnes de asar congeladas

Las carnes de asar congeladas de res, puerco, cordero, etc. pueden empezarse a cocinar sin descongelarlas, pero habrá que aumentar el tiempo de cocción entre 15 y 25 minutos adicionales por cada libra (450 g) (15 minutos por cada libra [450 g] para carnes de asar de menos de 5 libras [2.3 kg] y más tiempo para las carnes de más peso).

Procure que las aves estén descongeladas antes de asarlas. Las aves sin descongelar muchas veces no se cocinan de manera uniforme. Algunas aves congeladas se cocinan satisfactoriamente sin ser descongeladas. Siga las instrucciones que se indican en la etiqueta del paquete.

Cocinando con dos parrillas

Esto permite cocinar más de un alimento al mismo tiempo. Por ejemplo, mientras que se está asando un pavo de 20 libras (10 kg) en la parrilla (R), se puede añadir otra parrilla en la posición D para que se pueda cocinar otro alimento al mismo tiempo, como por ejemplo unas patatas en salsa blanca. Otros alimentos que se cocinen junto con el pavo, deben añadirse hacia el final del tiempo de cocción fijado para el pavo. Por ej., las patatas, que se cocinan en 1 hora, deberán añadirse en el horno 1 hora antes de que finalice el tiempo de cocción de pavo.

(continúa en la página siguiente)

Guía para asar

Tipo	Temperatura del horno	Grado de cocción	Tiempo de asar aproximado en minutos por libra/kg		Temperatura interna
Carne			3 a 5 libras (1.4 a 2.3 kg)	6 a 8 libras (2.7 a 3.6 kg)	
Cortes tiernos; costillas, bola de alta calidad o anca o aguayón*	325°F (163°C)	Crudo: Medio: Bien cocido:	24–35 35–39 39–45	18–25 25–31 31–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Pernil o paleta con hueso de cordero*	325°F (163°C)	Crudo: Medio: Bien cocido:	21–25 25–30 30–35	20–23 24–28 28–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Paleta, pernil o lomo de ternera*	325°F (163°C)	Bien cocido:	35–45	30–40	170–180°F (77–82°C)
Lomo o costillas o paleta de puerco*	325°F (163°C)	Bien cocido:	35–45	30–40	170–180°F (77–82°C)
Jamón, precocido	325°F (163°C)	Para calentar:	18–23 minutos por libra (450 gramos) (cualquier peso)		115–125°F (46–52°C)
Aves			3 a 5 libras (1.4 a 2.3 kg)	Más de 5 libras (2.3 kg)	
Pollo o pato	325°F (163°C)	Bien cocido:	35–40	30–35	185–190°F (85–88°C)
Pedazos de pollo	350°F (177°C)	Bien cocido:	35–40		185–190°F (85–88°C)
Pavo	325°F (163°C)	Bien cocido:	10 a 15 libras (4.5 a 6.8 kg) 16–22	Más de 15 libras (6.8 kg) 12–19	En el muslo: 185–190°F (85–88°C)

*Para carnes de asar sin hueso, enrolladas, de más de 6 pulgadas (15 cm) de espesor, añada de 5 a 10 minutos por libra (450 gramos) a los períodos de tiempo indicados anteriormente.

†El Departamento de Agricultura de los Estados Unidos dice "La carne poco cocida es popular, pero usted debe saber que si se cocina solamente hasta los 140°F (60°C), esto significa que algunos organismos que producen envenenamiento pudieran sobrevivir". (Fuente: *Safe Food Book, Your Kitchen Guide*, USDA Rev. junio de 1985).

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