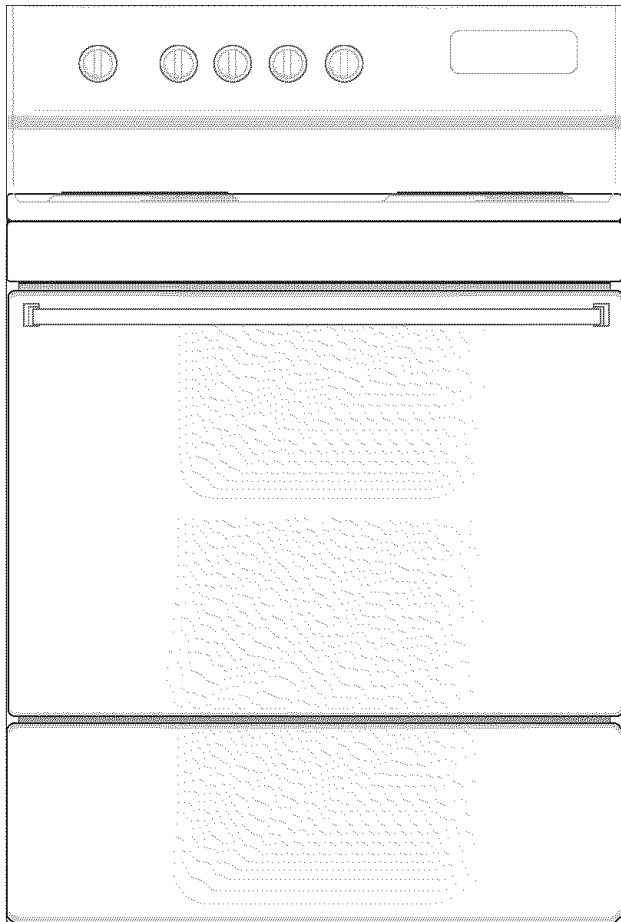




Use & Care Manual



Electric Range

Coil Surface Elements with or without Clock

Welcome	2	
Important Safety Instructions ..	3-4	
Features at a Glance	5	
Before Setting Oven Controls ..	6	
Oven Control Functions	7	
Setting Oven Controls	8-12	
Self-Cleaning	13-14	
Care & Cleaning	15-17	
Adjusting Your Oven Temperature	17	
Before You Call Solutions to Common Problems	18-19	
Warranty	Back Cover	



Welcome & Congratulations

FOR PRODUCT INFORMATION CONTACT:

336-761-1212
Crosley Corporation
111 Cloverleaf Dr.
Winston-Salem, NC 27103
www.crosley.com

Please attach sales receipt here for future reference.

Congratulations on your purchase of a new range! At **Crosley Corporation**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new range and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

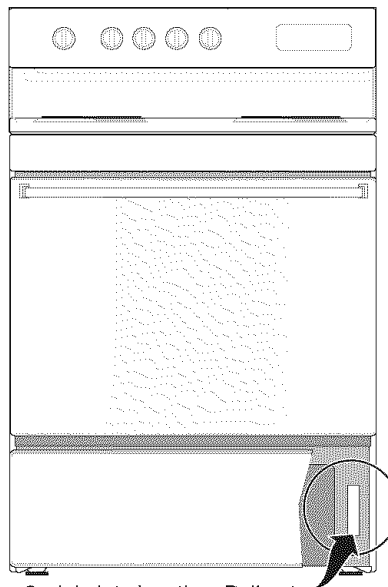
This Use & Care Manual provides specific operating instructions for your model. Use your range only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Please record your model and serial numbers below for future reference.

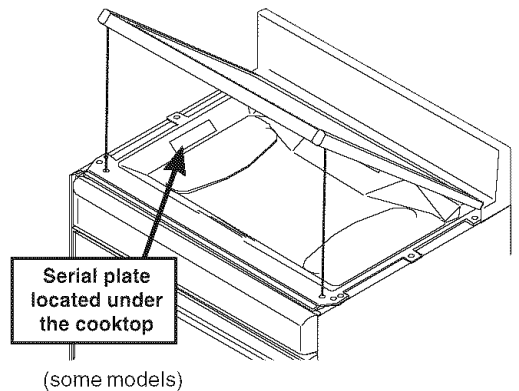
Model Number: _____

Serial Number: _____

Purchase Date: _____



Serial plate location: Pull out storage drawer (some models)



Serial plate located under the cooktop

(some models)

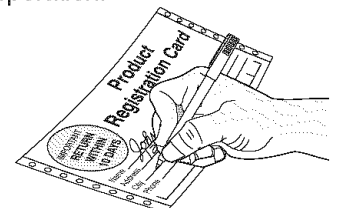
The product serial plate will provide you both the model number and serial number for your range. You can find the serial plate on your range at one of the locations illustrated above.

This Use & Care Manual contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features. The graphics shown are representational. The graphics on your range may not look exactly like those shown.

Product Registration

Register Your Product

The self-addressed **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Crosley Corporation.



Important Safety Instructions



**Read all instructions before using this appliance.
Save these instructions for future reference.**

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



⚠ WARNING To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.



⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Do not use the oven or warmer drawer (if equipped) for storage.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

⚠ WARNING Never Use Your Appliance for Warming or Heating the Room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

IMPORTANT—Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.



Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

COIL COOK TOP MODELS

- **Make Sure Reflector Pans or Drip Bowls Are in Place**—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- **Protective Liners**—Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.

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.

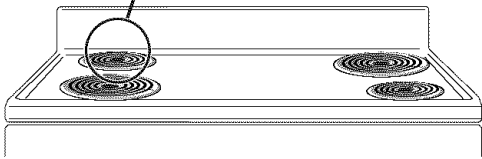
IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer (if equipped)**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**
- **Protective Liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Before Setting Oven Controls



OVEN VENT LOCATED
UNDER LEFT REAR ELEMENT



Oven Vent Location

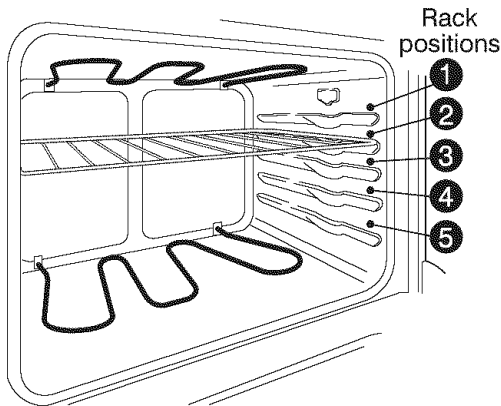
For models equipped with coiled surface elements, the oven vent is located **under the left rear surface element**. When the oven is on, warm air flows through the left rear element. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE OVEN VENT.**

Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.

Removing & Replacing Oven Racks

To remove, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1, 2 or 3
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	5
Turkey, roast or ham	5

Setting Clock & Minute Timer (some models)



Models with no Clock

If your model has no Clock or Minute Timer, clock settings are not required to operate your range. Please proceed to **Setting Surface & Oven Controls** in this Use & Care Manual.



Note: The 3 button clock graphics shown vary by model.

To Set the 3 Button Clock (some models)

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

1. Slide switch **C** (CLOCK/TIMER) to the CLOCK position.
2. Push in and hold button **A** (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button **B** (MINUTE) until the correct minutes appear in the display.

To Set the 3 Button Minute Timer

1. Slide switch **C** (CLOCK/TIMER) to the TIMER position, "0:59" (59 MINUTES) will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2. • To set a time more than 59 minutes, push in and release button **A** (HOUR). The display will show the maximum 1 hour and 59 minutes. The time can now be adjusted down by pushing in and holding button **B** (MINUTE) until the correct time appears in the display window.
• To set a time less than 59 minutes, push in and hold button **B** (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
3. When the set time has passed, the control will display "0:00" and beep continuously. Slide switch **C** (CLOCK/TIMER) to the CLOCK position to cancel the timer and return to the clock mode.



Setting Clock & Minute Timer (some models)






Note: The Electronic Time of Day clock graphics shown vary by model.









“:” Flashing indicates Minute Timer mode


To Set the 4 Button Time of Day Clock (some models)

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

1. Push .
2. Push in and hold  or  until the correct time appears in the display.  Increases time and  decreases time.

To Set the 4 Button Minute Timer

1. Push , "0:00" will appear in the display window. The timer can be set for any amount of time from 00:01 minute to 12:00 hours.
2. Push in and hold  until the correct amount of time appears in the display.  Increases time and  decreases time. The minute timer will automatically start when the button is released. The “:” will flash to indicate Minute Timer mode.
3. When the set time has passed, the control will display "0:00" and beep three times. The timer will continue to beep until  or  is pressed at which time the timer will return to the clock mode.

Note: Push  at any time to cancel the timer and return to the clock operation.



Setting Surface & Oven Controls

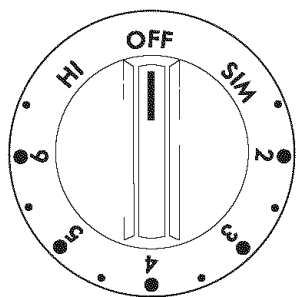
To Operate the Surface Elements

1. Place cooking utensil on the surface element.
2. Push in and turn the surface control knob **in either direction** to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the settings as a guide and adjust the control knob as needed.
3. When cooking is completed, turn the surface element off before removing the pan. Note: The **Surface** or **Element On** indicator light(s) will glow when one or more surface elements are turned on. A quick glance at this indicator light(s) when cooking is finished is an easy check to be sure all surface elements are turned off.

CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

Note: The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

Setting Surface & Oven Controls



The surface control knob shown above may not look identical to the knob on your range.

The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

STANDARD SURFACE ELEMENTS	
Setting	Type of Cooking
HIGH (HI)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (6)	Continue a rapid boil, fry, deep fat fry
MEDIUM (4-5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 3)	Keep foods cooking, poach, stew
LOW (SIM)	Keep warm, melt, simmer

To Operate the Oven Control

For satisfactory use of your oven, become familiar with the various functions of the oven as described below. Note: The **Oven** or **Thermostat** indicator light will glow when the oven is turned on when baking or broiling. A quick glance at this indicator light when cooking is finished is an easy check to be sure the oven is turned off.

To Bake

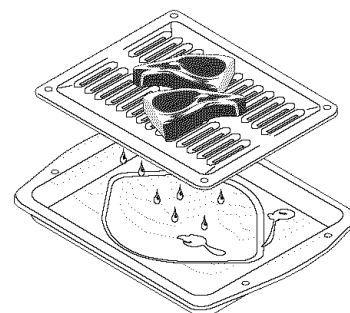
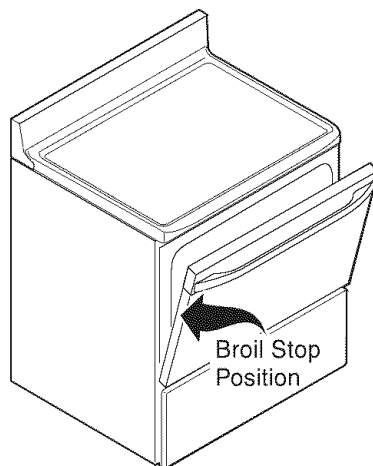
1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Control**.
2. Turn the Oven Control knob to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Oven Control knob to **OFF**.

To Broil

1. Arrange oven rack while oven is still cool. For rare meats, position the broiler pan closer to the element (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the element (lower position).
2. Turn the Oven Control to Broil. Most foods can be broiled at the Broil setting. To sear rare steaks, allow the element to become red-hot—about 2 minutes—before placing food in the oven.
3. Place the insert on the broiler pan (if equipped), then place the food on the insert. **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Oven Control to **OFF**.

CAUTION To insure proper results when broiling use approved Broil Pan & Insert.

CAUTION Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.



The broiler pan and the insert (if equipped) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.



Care & Cleaning

(Cleaning Chart)

Surfaces

How to Clean

Aluminum (Trim Pieces) & Vinyl

Use hot, soapy water and a cloth. Dry with a clean cloth.

Painted and Plastic Control Knobs, Body Parts, and Decorative Trim

For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft then push the knob into place.

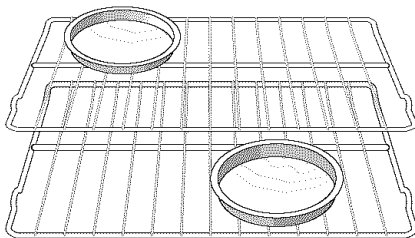
Backguard

Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a dishcloth. Rinse with a clean water using a dishcloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft then push the knob into place.

Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts, Warmer Drawer (if equipped)

Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. **DO NOT** use spray oven cleaners on the cooktop.

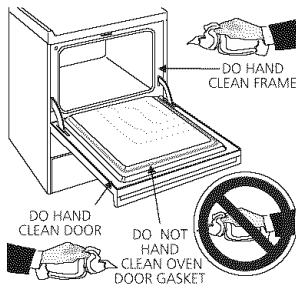
Oven Racks



Remove oven racks and clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.

Rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).

Oven door



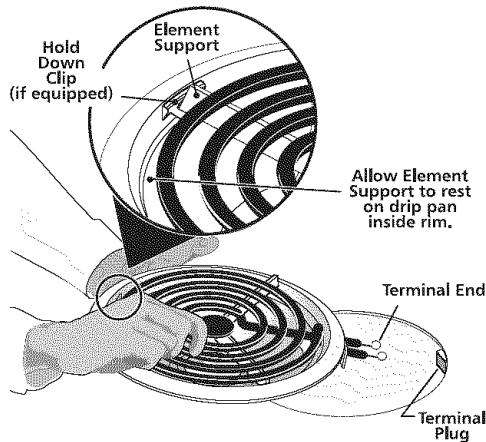
To clean oven door, wash with hot, soapy water and a clean cloth. **DO NOT** immerse the door in water.

DO NOT clean the oven door gasket. The oven door gasket is made of a silicone rubber material on non self-cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

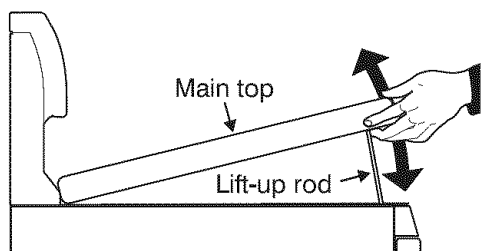
Care & Cleaning



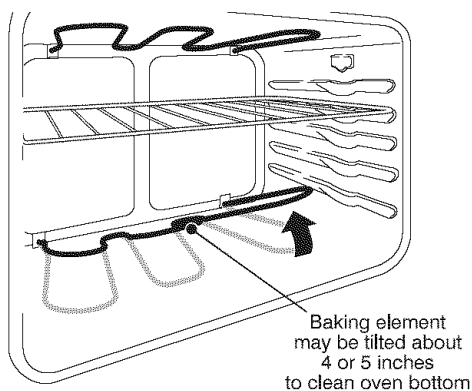
Surface Elements and Drip Bowls - Surface elements can be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.



CAUTION Be sure the range is cool before removing elements or drip bowls. Be careful not to bend terminal ends when replacing elements after cleaning.



CAUTION When lowering the lift-up range top, grasp the sides with finger-tips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.



CAUTION Never immerse a surface element in water.

To Remove the Surface Elements and Drip Bowls

1. Lift the edge of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together** just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from the terminal plug. If equipped, **DO NOT** remove the hold down clip from the drip bowl.

To Clean Drip Bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove, burned on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. **DO NOT** use abrasive cleaners or steel wool, as they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

To Replace Drip Bowls and Surface Elements

1. Slide the terminal end on the element through the opening in the drip bowl.
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of pans sliding off the element.

To Raise the Top for Cleaning

1. Grasp the sides and lift from the front. Lift-up rods will support the top in a raised position. Only lift the top far enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, gently push back on each rod to release the notched support. Hold the range top and slide the lift rods down into the range frame.

Cleaning Oven Bottom

The bake element is designed to be gently tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.



Care & Cleaning

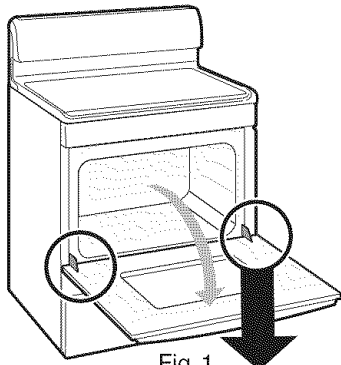


Fig. 1

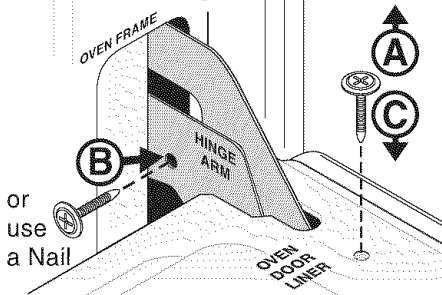


Fig. 2

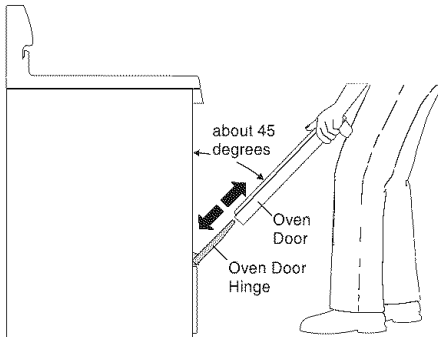
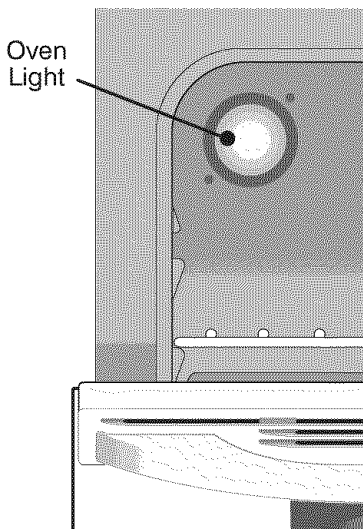


Fig. 3



Removing and Replacing the Oven Door (all models)

CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See **A** Fig. 2)
3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See **B** Fig. 2).
4. Close oven door until the door stops, (Do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle. (See Fig. 3)
6. To clean oven door, follow the instructions provided in the Cleaning Chart at the beginning of the **Care & Cleaning** section (See Door Liner).

To Replace Oven Door:

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.
5. Reinstall the 2 screws into the door liner (See **C** Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.

Changing the Oven Light (some models)

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light is located at the rear of the oven.

To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).
4. The clock will then need to be reset. To reset, see **Setting Surface & Oven Controls** in this Use & Care Manual.

CAUTION Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

Before You Call

Solutions to Common Problems



Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE / SOLUTION
Range is not level.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level.</p> <p>Be sure floor is level and is strong and stable enough to adequately support range.</p> <p>If floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</p> <p>Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.</p>
Surface element too hot or not hot enough.	<p>Incorrect control setting. Make sure the correct control is on for the surface element to be used.</p> <p>Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Surface element does not heat.	<p>No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this Before You Call Checklist.</p> <p>Incorrect control setting. Make sure the correct control is on for the surface element to be used.</p> <p>Element not making contact in block. Follow instructions under "Surface Elements and Drip Bowls" in the Care & Cleaning section.</p>
Entire appliance does not operate.	<p>Make sure cord/plug is plugged tightly into outlet.</p> <p>The time of day must first be set in order to operate the oven.</p> <p>Service wiring is not complete. Contact your authorized Servicer for assistance.</p>
Oven smokes excessively during broiling.	<p>Control(s) not set properly. Follow instructions under Setting Surface & Oven Controls.</p> <p>Make sure oven door is opened to broil stop position.</p> <p>Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.</p>
Drip bowls are pitting or rusting.	<p>Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover</p> <p>Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.</p>
Drip bowls turning color or distorted.	<p>Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element. Replacement bowls may be purchased from your authorized Servicer.</p>
Poor baking results.	<p>Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.</p>
Flames inside oven or smoking from vent.	<p>Your oven will most likely smoke after a spillover has occurred ... this is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on oven bottom. Wipe up excessive spillovers immediately. For oven fire, see Setting Surface & Oven Controls section in this Use & Care Manual.</p>



Major Appliance Warranty Information

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Crosley Corporation will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

In addition to the warranty shown above, ask your dealer about Crosley Extended Limited Warranty that comes to you at no extra charge for the 2nd through the 10th years.

Exclusions This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Crosley Corporation parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Crosley Corporation at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Crosley Corporation. In Canada, your appliance is warranted by Crosley Canada Corp. Crosley Corporation authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Crosley Corporation or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

**FOR WARRANTY
INFORMATION CONTACT:**
USA 800-944-9044
Canada 800-668-4606



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