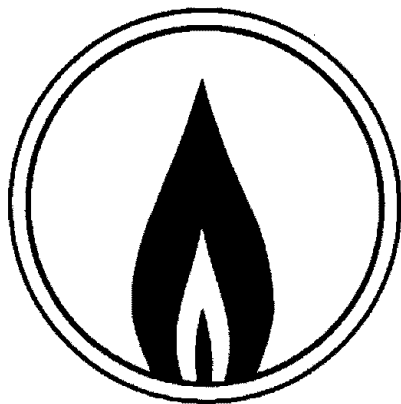


# Owner's Guide

READ AND KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.



## Gas Range Featuring

- Sealed surface burners
- Clock and timer, if equipped
- Pilotless ignition

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# CONTENTS

Dear Consumer:

This booklet contains basic information for the safe use and care of your appliance. It also covers other models which may have different features from your appliance.

In our continuing effort to improve the quality of our products, it may be necessary to make changes to the product without revising this booklet. For example, a

knob on your range may not look like the illustration in this book.

It is our sincere desire that you experience the maximum cooking enjoyment from this appliance. To do so, the first step is to learn how to correctly use and care for the product. Therefore, we suggest that you read this booklet *before* you begin cooking.

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## MODEL IDENTIFICATION

The model, manufacturing (serial\*), and serial (consecutive\*) numbers identify your appliance. These three numbers are listed on the **rating plate** which is located in one of the following places:

**30" Freestanding and Eye Level Units:** under cooktop in burner box area.

**30" Freestanding with Self-Clean Oven Feature:** on right side of the lower front frame, behind cover panel.

**20" Freestanding Unit:** under cooktop, at rear center of burner box.

**24" Built-In Oven:** on main front oven frame.

**30" Surface Unit:** on left flange of burner box.

All three of the identifying numbers must be used when ordering parts or service from your dealer, serviceman, or from us. Record the three numbers here so they will be readily available should you need them.

MODEL NUMBER: \_\_\_\_\_

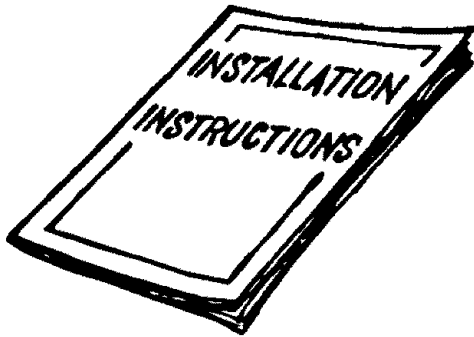
MANUFACTURING  
(SERIAL\*) NUMBER: \_\_\_\_\_

SERIAL  
(CONSECUTIVE\*) NUMBER: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

\*The second terms (given above in parenthesis) are being replaced by the preceding terms. Your appliance rating plate may use either or both of these terms or names for these identifying numbers. Note that the term "serial" is applied differently in the new and (old) number terminology.

# SAFETY PRECAUTIONS



The installation, adjustment and service of this range must be performed by a qualified technician. This is necessary to insure proper operation and to avoid the possibility of damage to the appliance or injury to users. Before the installer leaves your premises you may wish to question him on the following points:

- a. Adequate electrical service is available to your home.
- b. The range will not overload the individual circuit on which it is used.
- c. Clearances. Be sure to check the installation manual for minimum clearance to any combustible surface. Also, keep in mind some types of wall tile may melt when exposed to high heat.
- d. Grounding. Be sure the appliance is properly grounded to avoid electrical shock. **DO NOT** cut off 3rd prong.
- e. Shut off valve has been installed before your range in gas supply line.

## COOKTOP USE

### 3. TO COOK ON TOP OF THE RANGE, DO:

- a. Push in and turn on burner "only" after placing filled utensil on the grate. Turn off all burners when not in use.
- b. Use only certain types of glass, ceramic, earthenware, or other glazed utensils that are suitable for range-top service without breaking due to the sudden change in temperature. Check for

manufacturer identification such as oven proof or oven safe.

- c. Use proper pan size. Based on safety considerations, select utensils having flat bottoms large enough to cover the surface or burner grate and adjust flame to size of pan. The use of undersized utensils will expose a portion of the flames to direct contact and may result in ignition of clothing. Adjusting size of flame to utensils will also improve efficiency.
- d. Turn pan handles to the side or back of range but not over adjacent surface burner to minimize possibility of the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.



- e. Use heavy dry potholders - aprons are too thin and cause burns - towels are often wet and cause steam burns or if too large, they can tangle or ignite.



- f. Check that your cooktop control knobs are off before leaving kitchen.
- g. Clean spillovers immediately. Check holes in burner to be sure food has been removed and flame will light.

# SAFETY PRECAUTIONS

## OVEN USE

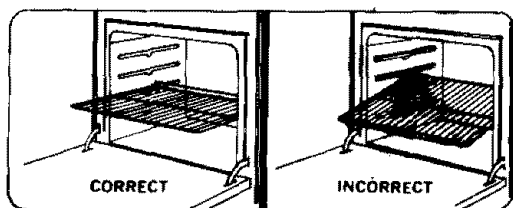
### 4. REPLACING OVEN LIGHT BULBS, DO:

- Wait until oven and bulb are cool.
- Always handle bulb with dry (never a wet) cloth to protect hands. (See "Oven Light" under Features & Options in this manual).
- If light bulb should break, before changing bulb, disconnect power to the range by removing fuse or throwing circuit breaker.

Electrical power supply to the range must be disconnected before any component that is attached with a screw or fastener is removed.

### 5. WHEN USING THE OVEN, DO:

- Stand to one side when opening heated oven to let air or steam escape before removing or replacing food.
- Check to see that rack is in its proper position before heating oven -- improperly installed or tilted racks can cause burns from utensils and/or food spills.



- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact a hot bake or broil burner in the oven.
- Pull oven rack out when adding or removing foods (pushing and pulling should be at the center of the rack).

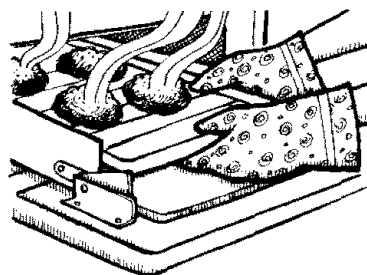
- FOR ELEVATED OVEN ONLY** - Check utensils and food weights, if they are too heavy to handle easily (especially those with large amounts of fats or liquids) heat in a lower oven or separate into several smaller containers.

## HOODS

- Clean Ventilating Hoods Frequently** - grease should not be allowed to accumulate on hood or filter.
- Turn fan off** when flaming foods under the hood. The fan, if operating, may spread the flame.

### 6. BROILER PAN

- Stand to one side when opening a heated oven or broiler compartment to prevent grease flame-up and to let air or steam escape before removing or replacing food.
- Always remove the broiler pan from the compartment as soon as you are finished broiling. It makes the pan much easier to wash and there will be no chance that the pan and drippings will be forgotten. Grease left in the pan can catch fire if the oven is used without removing the broiler pan.
- In using the broiler, if meat is too close to the burner, fat may ignite.



- Broiler pan should be placed back in the broiler compartment for storage after cleaning.

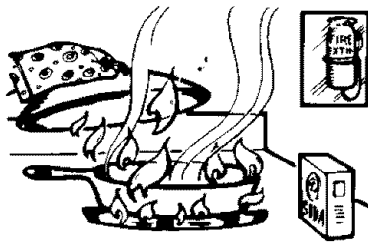
# SAFETY PRECAUTIONS

## 7. IN CASE OF FIRE, DO:

- a. Turn off heat source and ventilation hood.
- b. Smother flames by:
  1. Chemical fire extinguisher.
  2. Baking soda.
  3. Lid cover or cookie sheet.

**NOTE: NEVER** use water on a grease fire.

- c. Leave burning utensil where it is sitting. Trying to carry it could cause spillage and fire in other areas of your home or could cause serious burns.



## 8. DO NOT LEAVE CHILDREN:

- a. Unattended while range or cooktop is in use.
- b. Playing on or near range or cooktop. Teach children not to play with range controls. **CAUTION:** Keep items of interest such as toys or treats stored away from range, backguard, or shelving above range so a child will not be tempted to climb upon range to reach such items.

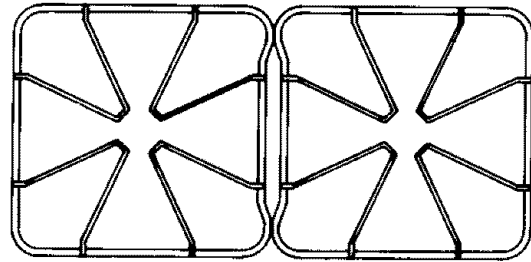


- c. Within reach of hot range, hot cooktop or hot pans.

## IMPORTANT PRECAUTIONS

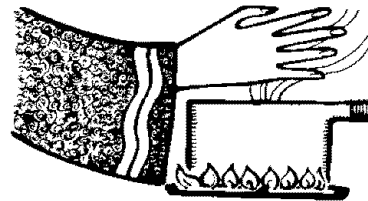
### 9. DO NOT TOUCH BURNERS OR GRATES:

Even though they appear cool, they may be hot enough to cause burns (including areas surrounding heat source such as vents, top of oven door, oven window grates, etc.).



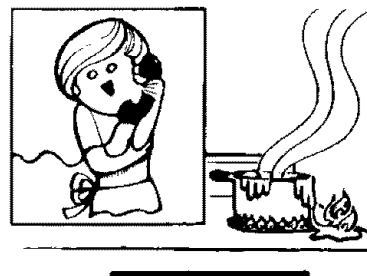
### 10. DO NOT WEAR LOOSE FITTING OR HANGING GARMENTS. Which can:

- a. Catch on pan handles.
- b. Make contact with heat and catch fire.



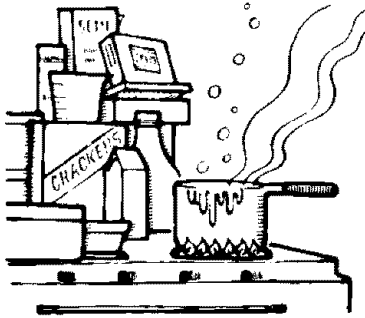
### 11. DO NOT LEAVE COOKTOP COOKING

**UNATTENDED.** Spillovers can ignite or smoke.



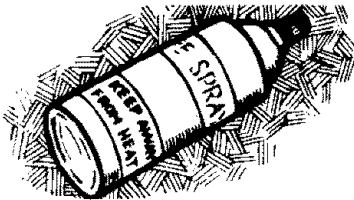
# SAFETY PRECAUTIONS

- 12. DO NOT USE COOKTOP OR OVEN AS STORAGE.**  
Containers may catch fire or melt.



- 13. DO NOT USE ANY FLAMMABLES ON OR NEAR RANGE OR COOKTOP.**

a. Avoid using aerosol sprays near a range as most are highly flammable. Follow instructions on the container label.



- b. Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.  
c. Fats and grease should be disposed of promptly.  
d. Excess build up of dirt and grease make cleaning difficult and could result in fire.

- 14. DO NOT USE WATER ON GREASE FIRES.**  
Water causes fire to splatter and spread.

- 15. DO NOT BLOCK VENT OPENINGS.**

- 16. DO NOT USE ALUMINUM FOIL.** Covering oven racks, broiler grill or oven bottom could alter cooking results.

- 17. DO NOT HEAT UNOPENED GLASS OR METAL CONTAINERS** of food. Build up of pressure could cause serious injury or damage to your range.

- 18. DO NOT USE OVEN DOOR AS A STEPPING STOOL. RANGE COULD TIP:**  
a. Causing serious injury.  
b. Resulting damage to door could cause extensive heat loss and uneven cooking.



- 19. BASED ON SAFETY CONSIDERATIONS, DO NOT USE RANGE AS HEATER.**

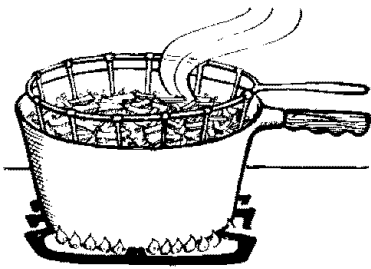
- a. Never use the range as a kitchen heater. Prolonged use for heating without adequate ventilation can be dangerous.  
b. Ovens and cooktops are not designed for heating use and can fail with such abuse.



# SAFETY PRECAUTIONS

## 20. DO NOT LEAVE DEEP FAT FRYING OPERATION UNATTENDED.

- a. Pan must be large and deep enough to allow for the increased boil when food is added -- this will avoid a boil over and grease fire.
- b. Never try to move a pan containing quantities of hot fat. Wait until the fat is cool.



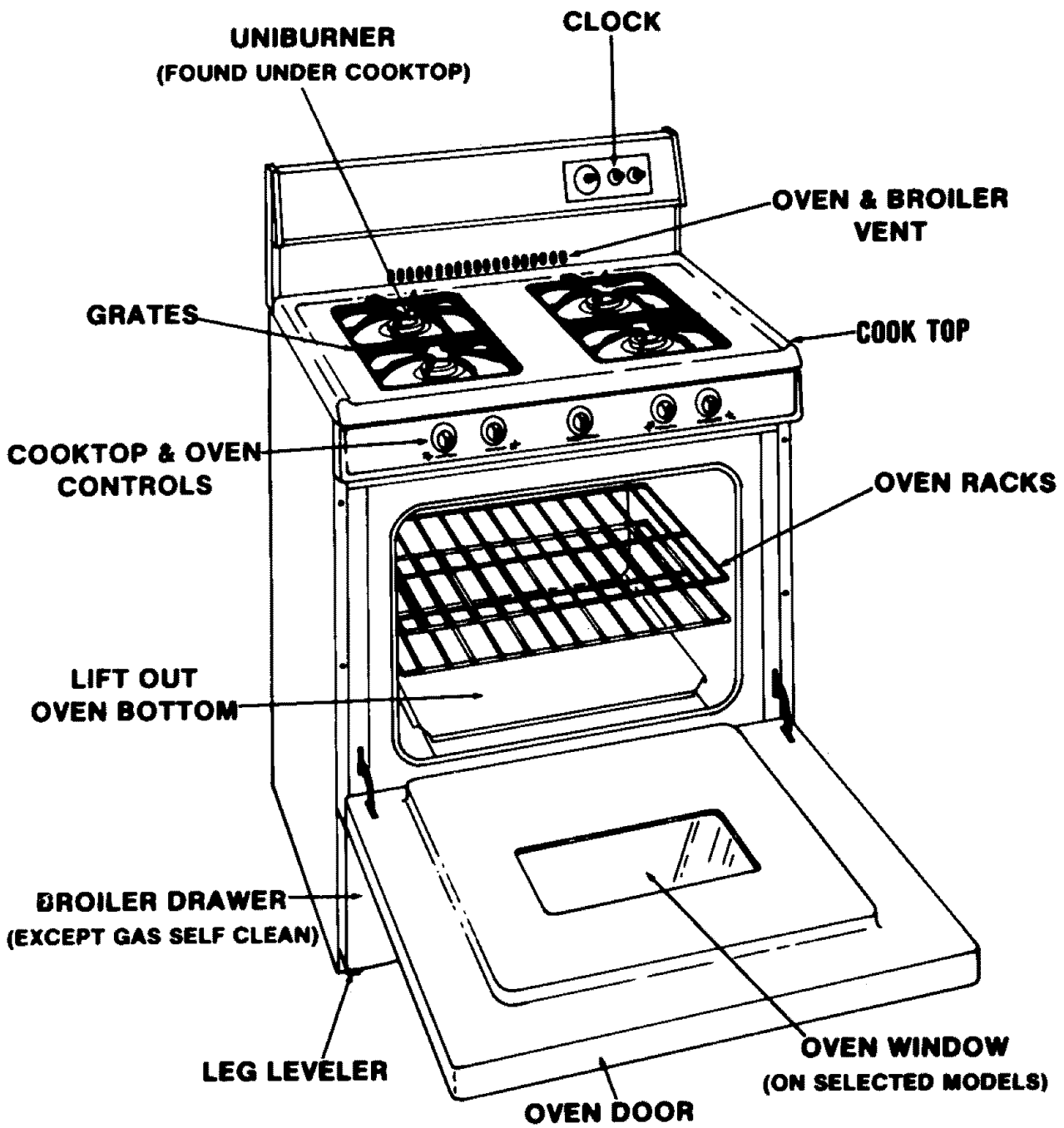
## 21. DO NOT SERVICE YOUR OWN RANGE.

Do not replace any part of the appliance unless it is specifically recommended in the literature you receive with the appliance. All servicing should be referred to a qualified technician. Insist that authorized replacement parts be used in the repair of your appliance. For service, contact your dealer or authorized service agency.

## 22. SELF CLEAN RANGES ONLY

- a. Do not clean door gasket - the door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- b. Do not use oven cleaners - no commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- c. Clean only parts listed in manual.
- d. Before self-cleaning the oven - remove broiler pan, racks and other utensils.

# RANGE FEATURES

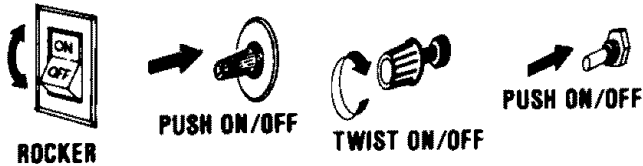




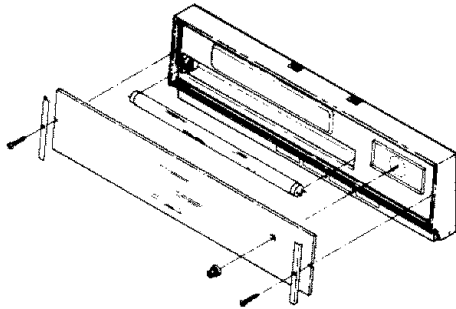
# FEATURES & OPTIONS

(NOT FOUND ON ALL RANGES)

**LIGHT SWITCHES** - Locate the switch on your range to turn on your surface light.



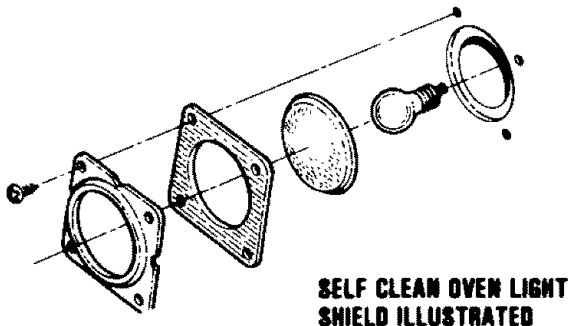
**SURFACE LIGHT** - For those models equipped, remove the cook top light glass by removing two screws. Change bulb replace the glass & two screws.



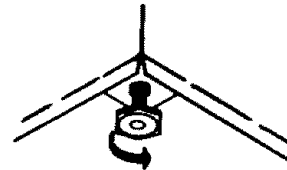
Other models, flip up the backguard and change the bulb.

**OVEN LIGHT** - When replacing an oven light bulb, be sure the oven is cool, **DISCONNECT POWER** to the range and use a dry cloth to handle the bulb.

To replace, remove bulb shield and gasket (if equipped). Replace bulb with a heat resistant appliance bulb. Replace shield and gasket (if equipped).

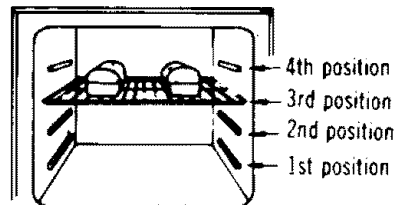


**LEG LEVELER** - Most floors are not level. In order for proper baking, level your oven by turning the screws on all 4 legs until your range is level.

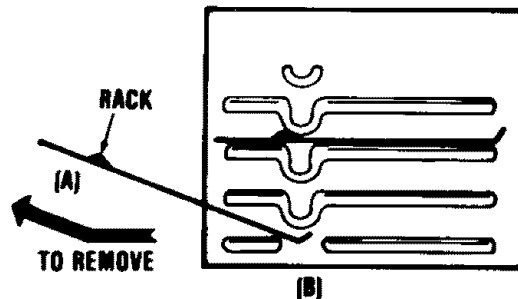


BOTTOM CORNER OF RANGE

**OVEN RACKS (LOWER OVENS)** - It is recommended that you use rack positions 1,2, and 3 when baking or broiling. On self-clean models rack position 4 will place foods too close to the waist high broiler for proper baking or broiling.



**TO INSERT OVEN RACK** - Place locking bar (B) (up turned end) on shelf support - lifting up slightly on the front (A) push toward rear of the oven - when lockbar (B) clears shelf support groove, set rack on shelf support and it should glide in easily.

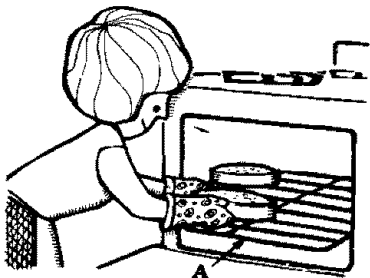


**TO REMOVE RACK** - Pull the rack out to stop position (B), lift up on the front (A) and pull to clear shelf support.

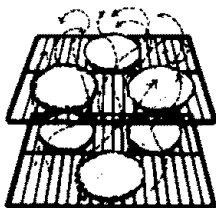
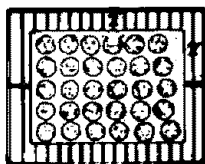
# FEATURES & OPTIONS

(NOT FOUND ON ALL RANGES)

**TO PLACE PANS OF FOOD IN OVEN** - Pull front of rack (A) out to lock position. Place pan on rack and slide back into oven.



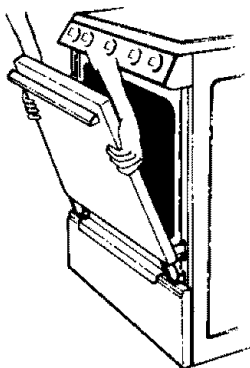
For cookies or biscuits, we recommend a standard 9 x 14 or 10 x 14 inch cookie sheet. Larger cookie sheets do not allow room for the proper air circulation needed for good browning. Larger pans may be used for roasting.



**OVEN DOOR** - The oven door is removable. (The oven door on the top oven of elevated oven models, is not removable).

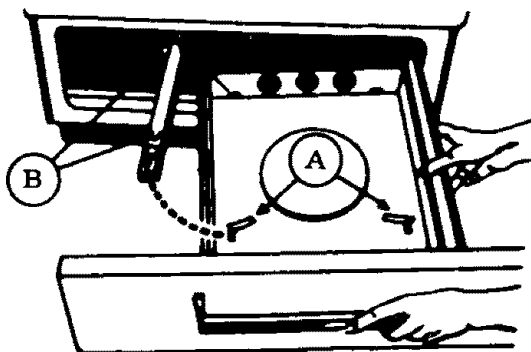
When door is cool, open door to first stop position. Grasp each side of the door near the bottom, one side in each hand. Lift the door up and over the support arms.

When replacing door, line up the door support arms with slots in door. Slip the door down over the arms as far as it will go.

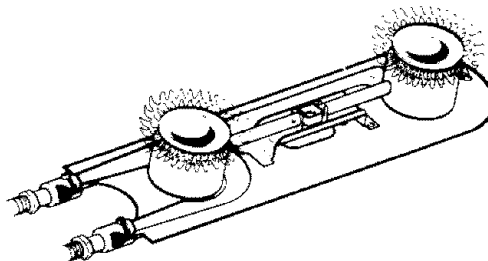


**BROILER DRAWER** - Lift and rotate the two levers "A" to the side, pull drawer forward, up and out.

When replacing drawers, line up hooks on drawer slides "B" with holes in drawer and push until hooks are caught. Return levers "A" to locking position.



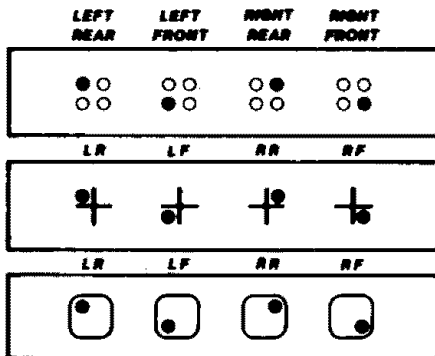
**UNIBURNER** - To remove: Lift cooktop, grab hold of uniburner slide straight back toward rear of range and lift out - **CAUTION:** Remove only when cool. Clean with soap & water or in dishwasher. Check to see that all holes and burner ports are open, clear of dried food and thoroughly dry before returning to range for operation.



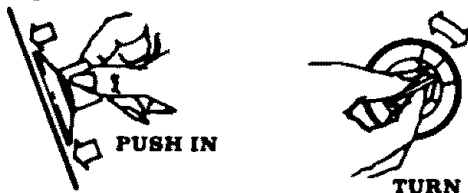


# SURFACE CONTROLS

**CONTROLS** - To operate your top burner check graphics shown below. These will identify which burner your controls operate.



**VALVE OPERATION** - Your range is equipped with knobs that must be pushed in before turning. These knobs operate & control the size or height of the flame on the cooktop. Your range will be equipped with one of the following valves:



- (1) **OFF/HIGH** - To light, push in knob, then turn counter-clockwise to Hi (lite). Adjust flame height by turning back toward OFF position.
- (2) **HIGH/SIMMER/WARM** - To light, push in knob, then turn counter-clockwise to Hi (lite). Then adjust for flame height desired. This knob has three preset positions and a choice of settings in between. A click can be heard at HIGH and SIMMER positions. The WARM is the final position.
- (3) **PILOTLESS IGNITION** - To light ranges equipped with pilotless (or electric) ignition; push in the knob, turn it to the LITE position. You will hear an electric spark. After ignition, turn knob slightly to discontinue spark.

**SETTING FOR DESIRED HEAT** - For safety considerations, flame should hug bottom of pan but should not be above or around sides of pan. High lapping flames around sides of pan could cause clothing to ignite.

**HI** - Instant heat needed to bring foods to rolling boil.

**SIMMER** - Lower flame required to keep foods at a medium boil.

**WARM** - Keep foods warm without additional cooking.

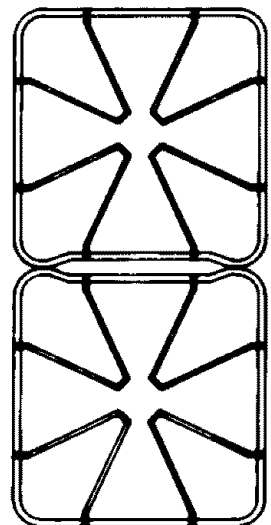
**NOTE:** Sometimes, if a knob is turned very quickly from high to a low setting, the flame will go out. Should this happen, turn the knob to the OFF position. Wait several seconds, then light again by turning knob to HIGH.

**GRIDDLE** - Some models are equipped with a griddle. Be sure to remove griddle cover before cooking. Griddle operation can be found in this manual under Surface Controls.

**GRATES** - Burner grates are interchangeable to insure proper seating. When reseating - place curved sides together so straight sides are at front and rear as shown.

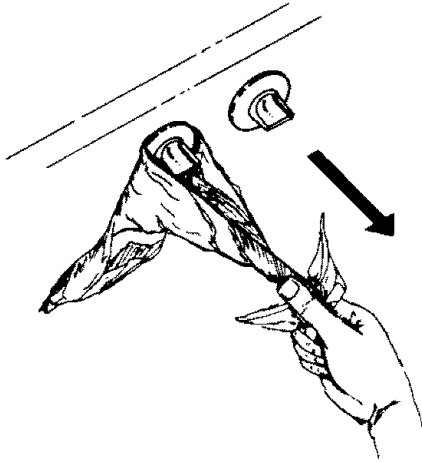
## CAUTION

Do not operate the burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat.



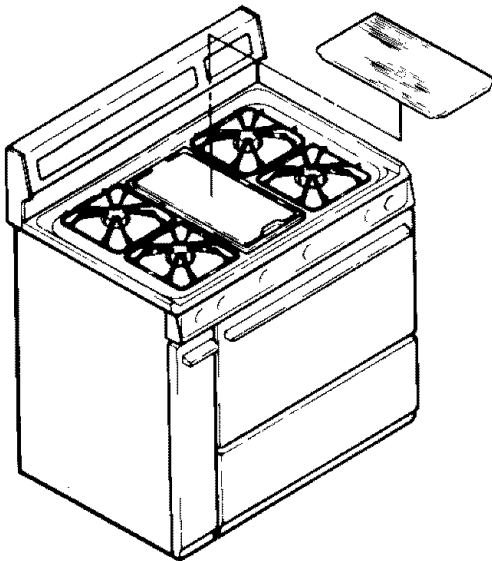
# SURFACE CONTROLS

**TO REMOVE VALVE KNOBS** - Place cloth under and around knob, twist cloth tightly into a long handle, pull firmly on twisted cloth until knob slides off. (See illustration below).



**GRIDDLE** - Some ranges are equipped with griddles. Before using the griddle for the first time:

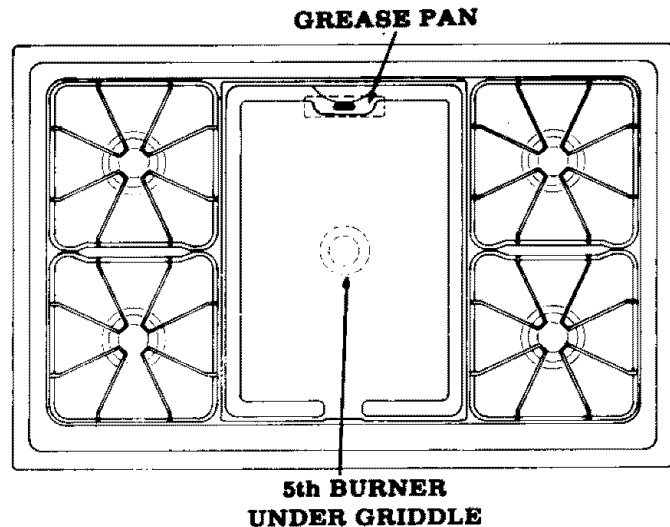
1. Remove griddle cover.
  - a. Press down on any corner.
  - b. Slide fingers under 2 sides of griddle cover and lift off. **DO NOT** pry off with any instrument or tool.
2. Wash griddle thoroughly with soap and water.
3. Wipe clean.



**TO OPERATE GRIDDLE** - Select desired flame height (Hi, Simmer, or Warm position). Preheat griddle 3 to 5 minutes before cooking, then sprinkle a few drops of water on it to test the heat.

**GREASE PAN** - There is a grease pan located at the center rear of the griddle burner. This pan should be removed and cleaned as necessary.

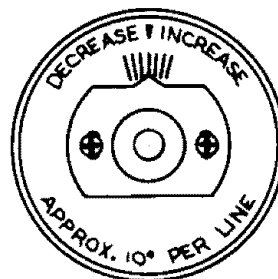
**FIFTH BURNER** - The griddle burner can be used as a fifth surface burner. Merely remove the griddle and replace with extra grate provided.



# OVEN CONTROLS

## MANUAL, ADJUSTMENT KNOB (AVAILABLE ON SOME MODELS)

Your new range has the latest design oven controls and has been accurately calibrated at the factory for proper oven temperature. When cooking for the first time in your new oven, use the recipe time as a guide for cooking times. Your old oven thermostat, over a period of years, may have "drifted" from the factory setting. If, in comparison with your old oven, you find that your foods consistently brown too little or too much you may wish to use the "browning adjustment" feature on your oven knob.



### ESTABLISH YOUR BROWNING PREFERENCE

Bake a can of store purchased refrigerated biscuits as follows:

1. Select refrigerated biscuits that are packed 10 to a can and require a cooking time of 10 to 12 minutes at 400°F.
2. Place the biscuits on a metal cookie sheet or according to the food manufacturers instructions. Do not use a dark or black cookie sheet.
3. Preheat the oven to 400°F.
4. Place the cookie sheet near the center of the oven.
5. Watch biscuits, observe the time closely. Bake at least 10 minutes and no longer than 12 minutes.
6. Remove biscuits from oven and let cool.
7. Observe the top and the bottom of each biscuit. If you find that your biscuits are not achieving the desired browning within the span of recommended cooking times, a simple adjustment of the oven knob permits adapting the oven to individual tastes.

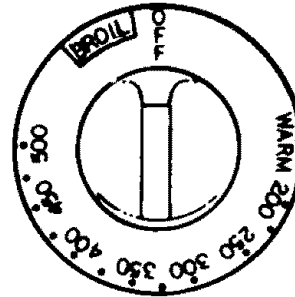
### OVEN "BROWNING ADJUSTMENT" FEATURE

1. Remove the knob from the range, look at the back of the knob and note the current setting before making any adjustments.
2. Hold the knob skirt firmly in one hand so the pointer (on rear of the skirt) is at the top. With the other hand loosen the screws with appropriate tool.
3. To increase browning:  
Turn the knob to move the pointer **ONE** line in the increase direction.  
  
To decrease browning:  
Turn the knob to move the pointer **ONE** line in the decrease direction.
4. Retighten screws, maintaining the desired (new) setting.
5. Return the knob to the range, matching the flat area of the knob to the shaft.
6. Repeat biscuit test to recheck oven browning before making any additional adjustments.

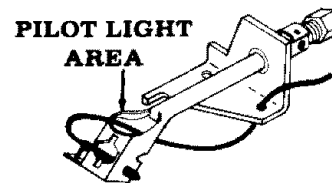
# OVEN CONTROLS

ALL ovens are controlled by a thermostat which regulates how hot the oven will get. To preheat - set thermostat to desired heat, wait approximately 10 - 15 minutes, then insert food for cooking. Some models will also have a selector dial, if so, it must be set on bake position for the oven to preheat.

**THERMOSTAT DIAL** - Turn the knob counter-clockwise to the desired temperature setting. There is a delay of approximately 45 seconds before the main burner ignites. This is normal, and there is no gas escaping during this delay. The oven thermostat will automatically keep the oven heat at the desired temperature you have chosen.



**ELECTRIC IGNITION** - Some models will be equipped with automatic electric ignition.

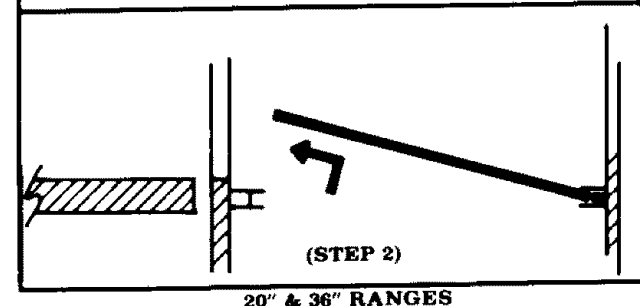
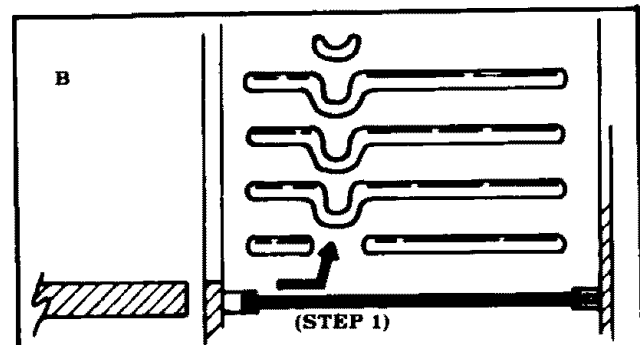
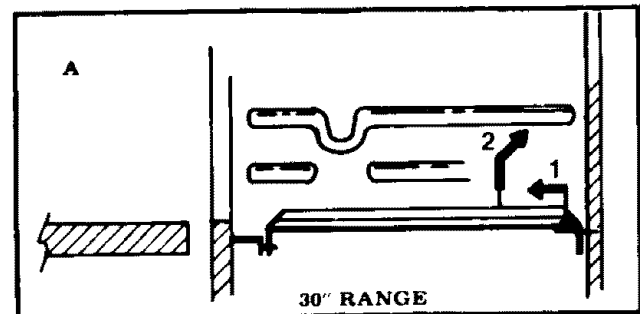


**CONSTANT PILOT** - Some models are equipped with a constant burning pilot. **This pilot must be lit before the oven will operate.**

1. Turn the oven thermostat to OFF.
2. Oven door may be removed for easier access.
3. Remove oven racks.
4. To remove oven bottom (A or B on right):
  - a. Slide the two rear catches forward.
  - b. Lift the back edge upward while sliding it towards the rear until the catches in front release and oven bottom can be removed. (The front edge is held by two pins or catches).

Other ovens, you:

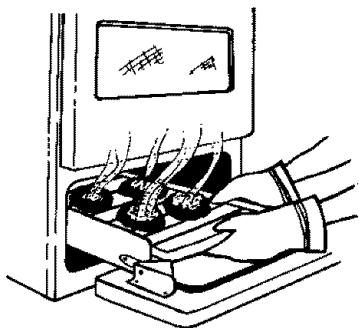
- a. Push oven bottom towards oven back.
  - b. Lift front end up.
  3. Pull towards you & out
5. Light the standing pilot (a very small pilot) with a match. (Gas can not flow to the oven burner until approximately 45 seconds after the pilot is relit, even if the thermostat is open.
  6. Replace the baffle, oven bottom, racks and oven door.



# BROILING

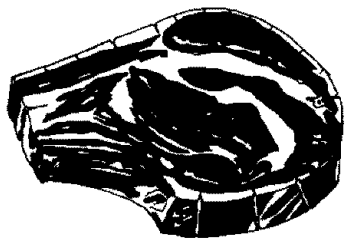
## LOWER BROILER COMPARTMENT

The oven is equipped with a lower broiler compartment. When the BROIL setting is used, the oven cannot be used at the same time.



**BROILER DRAWER METHOD** - Broiling is a method of cooking tender foods by radiant heat under the burner. Generally, the distance between the meat and the burner and broiling time regulates degree of doneness.

1. Prepare food for broiling. Remove excess fat from meat and slash remaining fat around the edges. This will prevent excess spattering and the meat "curling." Do not slash the meat or the juices will drain out during cooking.



2. Set your oven thermostat to broil. Preheating is not necessary for precooked foods or foods to be cooked to the well-done stage. For a charcoal like exterior on meats to be cooked to the rare or medium-rare stage, preheat the broiler insert for 5 minutes.

3. Place food on the insert of broiler pan. Place broiler pan in the broil compartment so that top surface of meat is from 2 to 5 inches from the broil burner. NOTE: This is a personal choice - depending on the degree of doneness desired. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want it well done. If meat is close to burner, watch to see that fat does not ignite from high broiling temperatures.
4. When a little over half of the broiling time has passed, season, turn, and finish cooking on the second side. Serve immediately.

## WAIST HIGH BROIL

### SELF CLEAN ONLY

1. Prepare food for broiling.
2. Set your thermostat to broil.
3. Set selector to cook (bake/broil).
4. Place food on insert of broiler pan. Place broiler pan on any of the 3 lower rack positions. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want it well done.

**IMPORTANT:** For broiling it is recommended you use any rack position except the very top. If meat is too close to the burner it may ignite.

5. When a little over half of the broiling time has passed, season, turn, and finish cooking on the second side. Season the second side and serve immediately. On **SELF CLEAN** models **DO NOT** slide lock bar to the right during broiling or baking. Range door will lock, turn broiler or bake burner off and stay locked for up to 1 hour.



# BROILING

## **CLEANING LOW OR HIGH BROILERS**

1. Remove broiler pan & insert during preheat. Foods placed on a hot insert will stick.
2. Remove broiler insert immediately after cooking. The compartment may still be hot and will bake drippings on broiler insert.
3. Soak broiler pan as soon as possible after cooking, sprinkle with soap or liquid detergent and a little water. Foods will loosen during your meal & make clean up easy.

**DO NOT USE** aluminum foil to cover broiler insert. This prevents the fat from draining out of the heat zone into the broiler pan.

The broiler pan and insert are designed to allow dripping fat to drain away from the foods to a protected area. The melted fat is thus kept away from the high heat. You should not cover the insert with foil or broil without the insert. The exposed melted fat could flame when door is opened.



# CLOCK & MINUTE MINDER

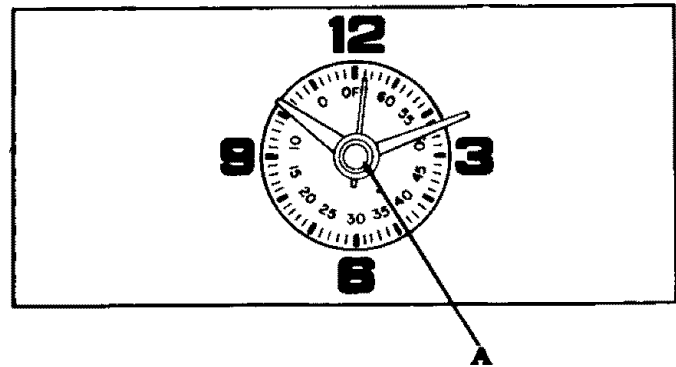
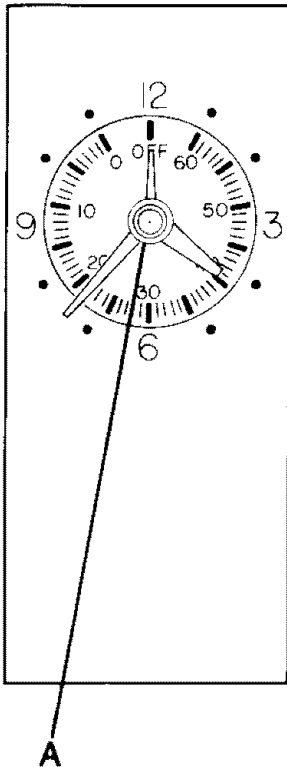
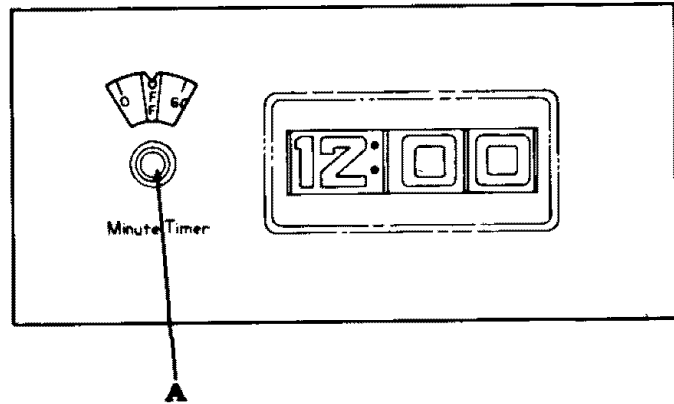
Follow directions for the model you are using. If your clock is not featured below, see other examples in this book.

## TO SET TIME OF DAY CLOCK

Push in minute minder control (A) and turn clockwise (while holding in) to desired time of day.

## TO SET MINUTE MINDER (TIMER)

Turn minute minder control (A) clockwise until pointer rests on desired minutes (do not push in). A signal will sound at the end of count down time. The signal stops when pointer is turned to the "OFF" position. NOTE: On clocks other than digital, the minute markings are the inside markings on the clock.



**NOTE:** If your clock is not shown above check the following pages for your clock.

# AUTOMATIC COOKING CLOCKS

**WITH STOP & START TIME CLOCKS (NON SELF CLEAN — FOR SELF CLEAN DELETE REFERENCES TO “PUSH FOR MANUAL”)**

**TO SET TIME OF DAY CLOCK** - Push in minute minder control (A) and turn clockwise (while holding in) to desired time of day.

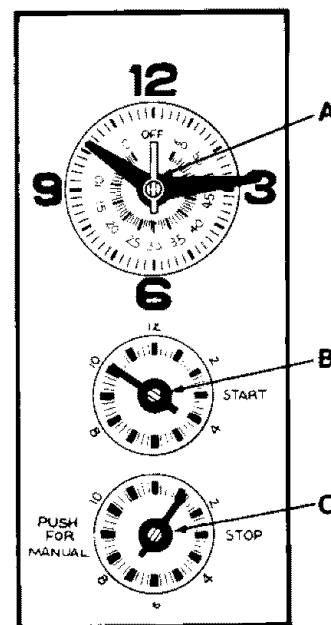
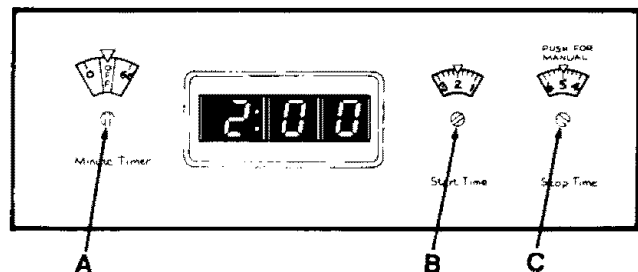
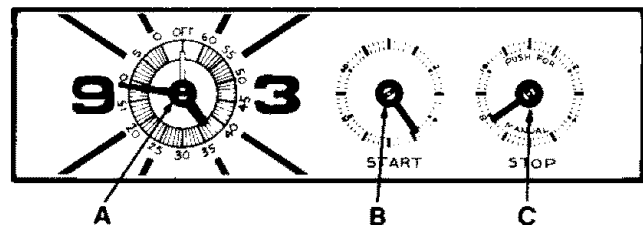
**TO SET MINUTE MINDER (TIMER)** - Turn minute minder (A) clockwise to desired minutes (do not push in). A signal will sound at the end of count down time. The signal stops when control is turned to the “OFF” position. **NOTE:** On clocks other than digital, the minute markings are the inside markings on the clock.

**TO SET START TIME** - If you are leaving home and would like a roast to start cooking after you leave: (1) Set thermostat dial to desired temperature. (2) Set selector to ‘TIME BAKE’ if equipped. (3) Push in and turn knob (B) to the time you want the roast to start cooking. Knob will pop out at start of cooking. (4) You must also set the stop time knob (C).

**TO SET STOP TIME** - Push in and turn knob (C) to time you wish the roast to stop cooking - knob will pop out at the end of cooking. **This knob must be pushed back in for range to work manually.**

**TO STOP TIME BAKE** - If you should decide to stop in the time bake cycle:

1. Turn thermostat control to OFF.
2. Rotate start control (B) until it matches time-of-day and pops out.
3. Rotate stop control (C) until it matches time-of-day and pops out. Then push back in for manual operation.



# CLEANING INSTRUCTIONS

## TO CLEAN COOKTOP

1. Clean cooktop with caution - if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
2. To clean area below cooktop lift cooktop and wipe clean with soap & warm water.

## TO CLEAN WINDOWS

When oven is cool, use a mild, non-abrasive glass cleaning agent on damp cloth.

## TO CLEAN UNIBURNER

When burner is cool, remove, clean with soap & water or place in dishwasher before returning to the range, be sure all holes and ports are open and clear of baked on food. To open holes scrub with soap & water and nylon brush. Dry thoroughly before returning uniburner to your range.

## PORCELAIN OR STANDARD OVEN

### PORCELAIN

Can be chipped if misused - use ammonia or a commercial cleaner. It is suggested that fruit juices, vinegar and other acid mixtures be wiped up immediately.

### SOILED OVEN

1. Place 8 oz. glass or enamel container full of household ammonia in oven overnight or several hours prior to washing (this will loosen soil).
2. Wash with warm soapy water.
3. Scour stubborn areas.
4. Rinse thoroughly with clean water.

### DAILY MAINTENANCE

Warm soapy water in a slightly warm oven (not hot) - will remove spills immediately after spillover (a fine steel wool can be used on stubborn areas).

### HEAVY BUILDUP OR LARGE SPILLOVERS

1. Follow directions on can of commercial cleaner.
2. Rinse thoroughly with one tbsp. vinegar in one cup of water.

**NOTE:** Protect metal trim with masking tape.  
**DO NOT MIX CLEANING AGENTS.**

# CLEANING INSTRUCTIONS

## CONTINUOUS CLEAN OVEN

### CONTINUOUS CLEAN

A continuous clean oven has a very special finish. It will be slightly rough to the touch and if it were magnified, you would see many peaks and valleys. This polycrystalline surface allows grease, oil, and other soil to spread over its many surfaces so that more of the soil will be exposed to the air. While you cook, the heat of your oven will then oxidize or burn the soiled areas away slowly. The soiled areas will not disappear immediately. This cleaning is a gradual or continuous process.

**IF SOIL IS HEAVY**, you may find it necessary to operate the oven empty at approximately 400°F approximately 1 hour so the spots will lighten (some smoking may appear).

### SPECIAL CLEANING INSTRUCTIONS

**DO NOT USE COMMERCIAL OVEN CLEANERS OR ABRASIVES.**

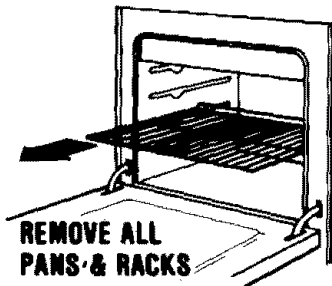
### FOR LARGE SPILLOVERS

1. Start when oven is cool.
2. Remove all racks and cooking utensils.
3. Remove spillover by gently prying up - **DO NOT SCRAPE** - (lightly rub with plastic mesh).
4. Wash with detergent.
4. Rinse thoroughly with small amounts of clean water.
6. Blot dry with sponge or towel. **DO NOT WIPE.**

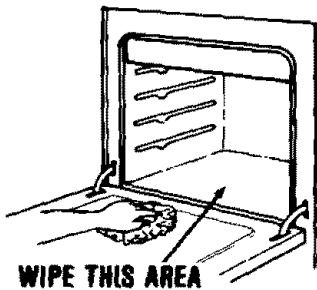
# SELF CLEAN INSTRUCTIONS

## OVEN PREPARATION

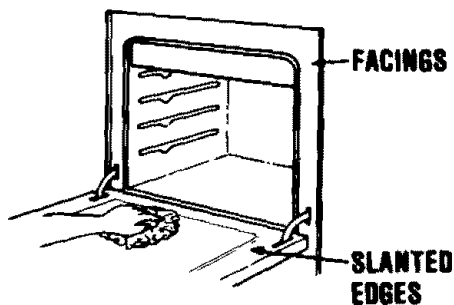
1. Remove all pans from the oven. The racks may be left in but will be discolored and not slide as easily.



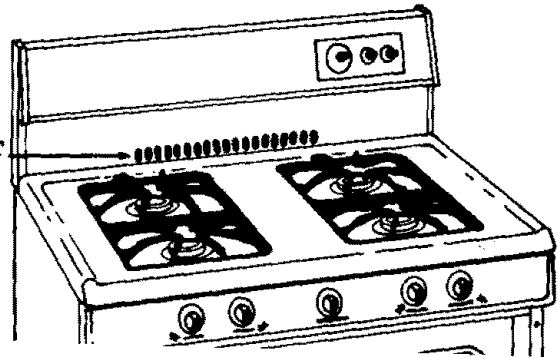
2. Wipe out excess grease or spillovers from bottom of oven. Otherwise smoking may occur because of temporarily over-loading the smoke eliminator



3. Wipe clean oven vents, backsplash, backguard, facings and oven door outside the seal. With gentle cleanser, also clean the slanted and flanged edges of the door lining.

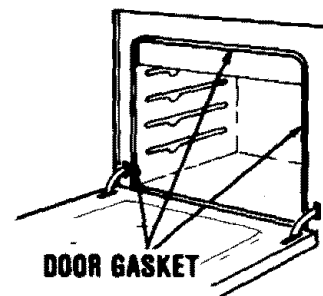


CLEAN THE VENT OPENINGS ON BACKGUARD



These areas are not exposed to the cleaning heat so they should be cleaned before using the CLEAN cycle. Otherwise, they get just hot enough to bake on the soil making it harder to remove.

4. DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
5. DO NOT clean, rub, or scrape the oven gasket. This is essential for a tight seal on the oven. Care should be taken not to rub, damage or move the gasket.
6. Clean only parts referenced in this manual.



## CAUTION

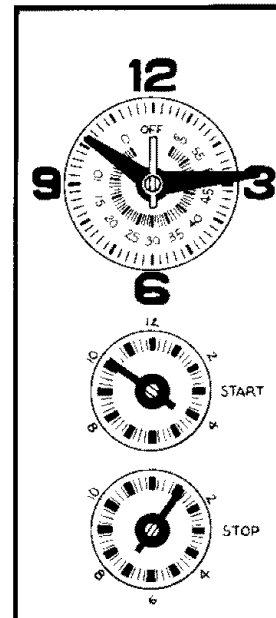
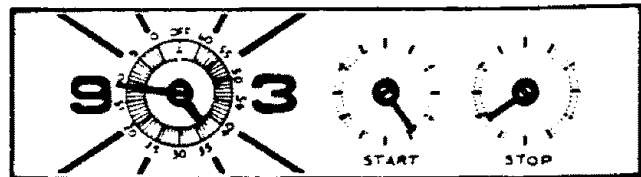
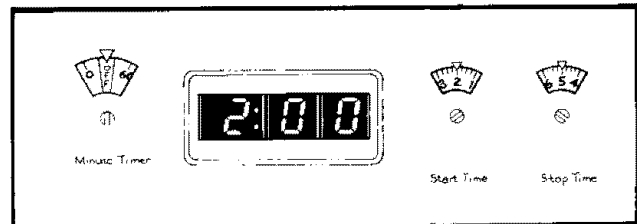
**DOOR & WINDOW MAY BECOME HOT TO THE TOUCH,  
DO NOT LET CHILDREN PLAY ON OR NEAR THE RANGE**

# SELF CLEAN INSTRUCTIONS

1. Close door, **move oven latch** until it rests in the lock position on right.
2. Set **thermostat dial** to "clean."
3. Turn **selector** to "clean time bake."
4. Check **start time knob**. It should be in the up (or out) position. To check, push in knob, if it springs back out, it will be in the up (or out) position.
5. Check **stop time knob**.
  - a. It will read the same time as your time of day clock. **NOTE:** The knob should be in the up (or out) position. To check, push in knob, if it springs back out it will be in the up (or out) position.
  - b. Push in the stop time knob and turn pointer forward 3 hours. You have set the amount of time your oven will clean. **NOTE:** Knob will stay in the "in" position.
  - c. When clean cycle is complete, the stop time knob will pop out and once again read the same as your time of day clock.
  - d. Return latch to its original position after the lock light goes out. **NOTE:** The door will not open for approximately 1 hour after cleaning or until oven has cooled considerably.
6. The lock light is a visual indicator that your door is locking for self cleaning. To avoid damage to the lock, **DO NOT** attempt to open the door at any time while the lock light is on. Approximately 1 hour after the completion of the clean cycle, the lock light will turn off and latch can be returned to its original position.
7. When you open the door you will see quite a bit of ash deposit. Don't be alarmed! Most of this wipes right up with a damp sponge or cloth. Depending upon the amount of soil, some of the ash appears to be a light film, and some will look heavier and darker.

If there are a few stubborn spots, you may either scour with fine, soap-filled steel wool pad or leave them until the next clean cycle.

Sometimes fine hair-like lines appear in the oven interior or door. This is a common condition, resulting from heating and cooling. These lines do not affect the performance of the oven.



**NOTE:** Though we do not recommend leaving oven racks in the oven during a clean cycle, you may prefer cleaning them automatically in spite of the discoloration.

## **TO INTERRUPT CLEANING CYCLE OR TO RESET RANGE FOR NORMAL USE AFTER CLEANING**

1. Advance **stop time** control until it pops up (or out) **NOTE:** Stop time pointer will read same as time of day clock.
2. Turn **thermostat** off.
3. Turn **selector** back to cook. (Bake/Broil).
4. Check **start time** knob. It should be in the up (or out) position. To check, push in knob, if it springs back out, it will be in the up (or out) position. To put start time knob in up/out position, rotate knob until it pops up/out.
5. **Door** can not be unlatched until lock indicator light goes out. **DO NOT** attempt to open door while lock light is on.
6. **Lock light** will stay "lit" until oven has cooled down (approximately 1 hour).
7. Unlatch **door** when lock light goes out.



# A QUICK REFERENCE TO QUICK CLEANING

<b>PART</b>	<b>CLEANING AGENT</b>	<b>INSTRUCTIONS</b>
Broiler Pan & Rack	soap & water scour pad	remove the broil pan immediately after broiling, let cool slightly, sprinkle pan with soap and lay wet paper towel in it - let stand a few minutes - wash - scour if necessary - dry.
Control Knobs	mild soap & water	pull knobs off - wash gently and return to range do not soak.
Grate	soap & water steel wool	wash with soap - scour with cleanser or steel wool - dry thoroughly.
Exterior (Porcelain enamel)	soap & water dry towel	wipe up spills immediately with paper towel when surfaces are cool, wash with soap and polish with dry cloth. DO NOT use abrasive cleaners.
Glass	soap & water or glass cleaner	wash with soap, polish with dry cloth or wash with glass cleaner and paper towel.
Metals	soap & water chrome cleaner	wash, rinse, then polish with dry cloth - DO NOT use abrasives or other cleaners.
Interior (standard clean)	soap & water commercial oven cleaner or scouring powder	use a small glass of household ammonia - let stand overnight inside your oven - then clean with soap and water or use a cleaner following instructions on can - use the scouring pad on stubborn soil - rub gently - rinse and wipe thoroughly with one tbsp. vinegar to one cup of water - DO NOT MIX CLEANERS.
Continuous Clean	detergent ex. 409, Fantastic Janitor in a Drum	do not scrape - oven is always burning off soil - if areas are heavily soiled, run over to lighten spots or wash with detergent and plastic scouring pad - DO NOT USE ABRASIVE rinse and blot dry.
Self Clean	high heat	lock in place according to direction in this manual set selector and thermostat - oven will clean itself - wipe out ashes with damp cloth sponge.
Silicone Rubber Door Gaskets (standard & continuous clean).	soap & water	wash with soap - rinse thoroughly. DO NOT REMOVE.
Braided Gaskets (self-clean)		DO NOT CLEAN.
Oven Vent	soap & water	not removable - wash in place.
Racks	soap & water commercial cleaner	wash and rinse - commercial cleaners can discolor your racks - test before using.
Broil Drawer (not on self clean)	soap & water	remove drawer - wash in soap and water - DO NOT USE ABRASIVE.
Uniburner	soap & water	remove uniburner - wash in soap and water or dishwasher. Use small wire to reopen holes for flame.

# HANDY HINTS

## CONSERVING ENERGY

1. Choose medium weight metal cookware with flat bottoms, straight sides and fitted covers.
2. The size of the pan should completely cover the heated portion of your surface element. On gas ranges, adjust your flame to pan size.
3. Preheat pans only when recommended and then save energy by using the pan immediately.
4. Use the least amount of liquids or fats to shorten cooking time and retain the most vitamins and minerals.
5. Start foods on higher heat then turn them down or off during the remainder of the cooking time.
6. Properly used cooktop elements or burners are more efficient than your oven - use them when applicable.
7. Heat the pan - not the air! Always place the utensil on surface element or burner grate before turning it on and turn it off. Use residual heat from the pan to finish cooking before removing pan.
8. Use only refrigerated or room temperature foods when cooking. Thaw frozen foods before cooking.
9. During cooking or baking, avoid frequent door openings or lid lifting, as it results in loss of heat and unsatisfactory results.
10. Cook more than one item together - potatoes, vegetables, etc. can be cooked with the main dish.
11. Do your baking directly after an oven meal to avoid reheating the oven.
12. Whenever possible use covers while cooking to retain heat.

**SAVES  
YOU  
MONEY**

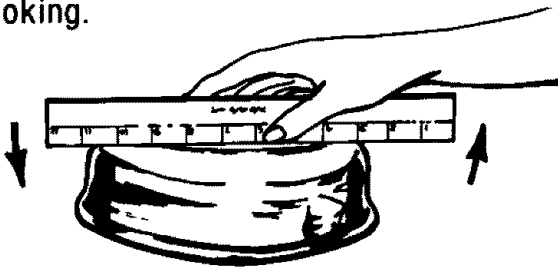


# IMPROVE COOKING PERFORMANCE

## SURFACE COOKING

### COOKING UTENSILS

1. Flat bottom utensils are the best and most efficient in using the heat from the cooktop (check for flatness by rotating a straight edge ruler on the bottom of the pan, checking for dips or unevenness as you rotate). Uneven utensils cause slow uneven cooking.



2. Medium weight utensils are best suited for cooking because they heat evenly and quickly. They are also light weight and easy to handle even when full. Sauce pan and broiler information listed below.

*Aluminum* is moderately priced, light-weight, and a good conductor of heat. The heavier the gauge (thickness), the more durable. Aluminum may stain from mineral in water and in foods.

*Stainless steel* is exceptionally durable, easy to clean, and doesn't react with foods or detergents. Because stainless steel alone is a relatively poor conductor of heat, it is usually combined with other metals to provide more even heat distribution.

*Cast iron* is heavy to handle, but durable and inexpensive. Cast iron heats slowly and retains heat well. It tends to rust and also to discolor eggs and foods containing acid such as wine or vinegar.

*Copper* is good looking, very expensive, and an excellent conductor of heat. It

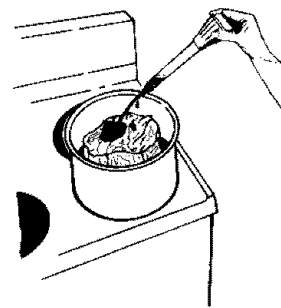
should be heavy gauge and lined with another metal.

*Glass ceramic's* chief advantage is its multiuses; it can go from freezer to top of range or oven to table.

3. The correct heat setting for each utensil is very important for good results - check your cookware directions for recommended heat setting for each pan.
4. Utensils should have tightly secured handles made of a heat resistant material - they should be free of rough edges, cracks, wells, etc. that would make them hard to clean.
5. Tea pots may have a ledge or rim around the bottom. If this ledge extends over the heating element, or grate it can overheat and damage the porcelain top and heat element or grate.

### METHODS

**Baste** - To moisten food while it cooks, so that the surface doesn't dry out and flavor is added. Melted fat, drippings, sauce and fruit juice are the liquids generally used.



**Blanch** - To cook a few minutes in boiling water either to help loosen the skin from some foods, or as a stop in preparing vegetables for freezing.

# SURFACE COOKING

**Boll** - To cook food over high heat in liquid in which bubbles rise constantly to the surface and break.

**Braise** - To cook food over low heat in a small amount of liquid in a covered pan. (Food may or may not be browned first in a small amount of fat).

**Caramelize** - To stir in skillet over low heat until it melts and develops characteristic flavor and golden-brown color.

**Deep-fry** - To cook food in hot fat deep enough for food to float on it.

**Fry** - To cook food over high heat in a small amount of fat. See also deep-fry, pan-fry, saute.

**Pan** - To cook, covered, in very small amount of liquid.

**Pan-broil** - To cook food, uncovered, over high heat on ungreased or lightly greased hot surface, pouring off accumulating fat.

**Pan fry** - To cook food over high heat in a small amount of fat.

**Parboil** - To boil until partially cooked, usually before completing cooking by another method.

**Poach** - To cook food over low heat in simmering liquid.

**Pressure-cook** - To cook in steam under high pressure, using a special saucepan.

**Saute** - To brown quickly in a small amount of fat, with frequent turning. Used as a verb meaning to fry in a small amount of fat.

**Sear** - To brown the surface of meat by the short application of intense heat. Meat is seared for the purpose of developing flavor and improving appearance.

**Scald** - To heat liquid just to below the boiling point.

**Simmer** - To cook food over low heat in a liquid just below the boiling point in which bubbles form slowly and collapse just below the surface.

**Steam** - To cook food on a rack or in a colander in a covered pan over steaming hot water.

**Stew** - To cook food over low heat in a simmering liquid.

**Stir-fry** - To cook sliced food quickly Chinese-style in a skillet or wok.

# BAKING

## UTENSILS

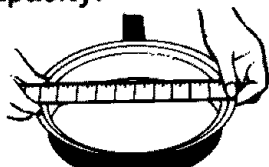
1. Use the size utensil recommended in the recipe - **DO NOT** over or under fill the utensil. Always allow for expansion of foods or liquids.

### HOW TO MEASURE PANS

Be sure your pans are the kind and size specified in the recipe. The size of some cookware is expressed in liquid measurement at its level full capacity.

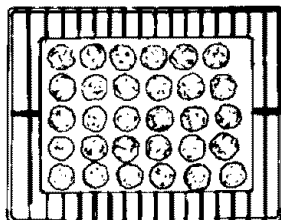
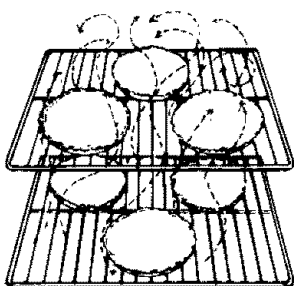


Measure top inside of bakeware for length, width or diameter; measure perpendicular inside for depth.



Sizes for skillets or frypans and griddles are stated as the top outside dimensions, exclusive of handles.

2. When using more than one utensil in oven, stagger them on the same rack or on two racks so that one is not directly below the other - make sure that the pans do not touch and are at least 1½ to 2 inches away from the oven walls and other pans.



NUMBER OF PANS	RACK POSITION	PLACEMENT
1	2 or 3	center
2	2 or 3	opposite corners and at least 1½ to 2 inches apart.
3 - 4	2 or 3	opposite corner on two racks so that no pan is above or below the other.

3. Choose the correct utensil for what you are baking.
  - a. Shiny utensils - reflect heat the best and will produce a light even crust on cakes and pies.
  - b. Rough, dark or dull utensils - absorb heat and will produce a heavier, darker crust.
  - c. Glass utensils - absorb heat - you should turn your oven down 25° lower than the suggested temperature when using glass - they produce a heavier crust.

## METHODS

**Bake** - To cook by dry indirect heat until food begins to brown or dry the exterior surface and interior has reached desired temperature.

**Defrost or Thaw** - To melt ice crystals from frozen foods by placing in a warm oven.

- a. Place in deep pan to catch run-off.
- b. Place in 150°F oven (most foods defrost approximately four times faster than at room temperature).
- c. Cook foods immediately after defrosting.
- d. **NEVER** refreeze.

**Roast** - To bake slowly, (at approximately 325°F) tender cuts of meats, in an uncovered pan.

- a. Calculate cooking time per pound.
- b. Set meat fat side up so it will baste itself.
- c. Place on lowest shelf.
- d. Insert meat thermometer to measure internal temperature.
- e. Allow meat to stand 15-20 minutes, before carving. The internal temperature will rise 5°F during standing time.

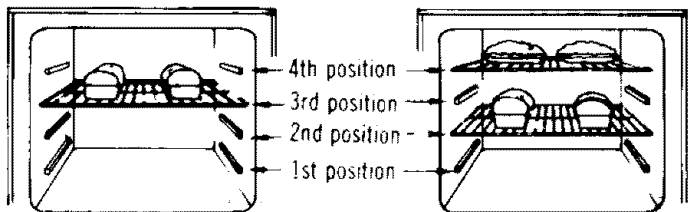
# BAKING

## RACK POSITIONS

It is important to cook foods on the proper rack.

- \* Check rack position before any baking.
- \* Always change racks while oven is cold.

HIGHEST 4th position  
 MED. HI 3rd position  
 MED. LOW 2nd position  
 LOWEST 1st position



TYPE OF BAKING	RACK POSITION	REASON
Angel food	#1	Heat must be able to deflect to brown top.
Biscuits, cookies	2 or 3	Middle position allows for the most circulation and oven heating.
Cakes - casseroles	2 or 3	
Frozen pies	on cookie sheet #1	Heat must be able to deflect to brown top crust.
Muffins and breads	2 or 3	Middle position allows most circulation and even heating.
Roasting	2 or 3	
Turkey or large roast	1	Allows easy access for basting.

# ROASTING CHART

(OVEN TEMPERATURE 325°)

CUT	APPROX. WEIGHT	APPROX. MIN. PER LB.	INTERNAL MEAT TEMP.
Rib	6 to 8 pounds	23 - 25 27 - 30 32 - 35	140 Rare 160 Med. 170 Well
Boneless Rib	4 to 6 pounds	26 - 32 34 - 38 40 - 42	140 160 170
Rolled Rump (high quality)	4 to 6 pounds	25 - 30	150 - 170
Sirloin Tip	3½ to 4 pounds	35 - 40	140 - 170
Pork (fresh) Loin	3 to 5 pounds 5 - 7	30 - 35 35 - 40	170 170
Boneless Ham	2 - 5	30 - 45	170
Cook before eating ham	Under 10 pounds 10 - 15	20 - 30 17 - 20	155 - 160 155 - 160
Pre cooked ham		14 - 18	130
Shoulder picnic ham		25 - 35	170
Lamb Leg	5 to 8 pounds	30 - 35	170 - 180
Shoulder (whole)	3 to 5 pounds	30 - 35	170 - 180
Shoulder (boned)	3 to 5 pounds	40 - 45	170 - 180
Veal			
Leg. lamb shoulder	3 to 5 pounds 6 to 8 pounds	30 - 40 25 - 35	170 - 180 170 - 180
Poultry			
Chicken	3 to 5 pounds Over 5 pounds	30 - 40 35 - 40	185 - 190 185 - 190
Turkey	6 to 16 pounds 16 to 20 pounds Over 20 pounds	20 - 25 18 - 20 15 - 18	180 - 185 (in thigh) 180 - 185 180 - 185

# BROILING

**UTENSILS** - Broiling pan and grid (included in oven) and deep metal pan with rack.

**BROILING METHOD** - Broiling is a method of cooking tender foods by direct heat under the burner. Generally, the distance between the meat and the burner and broiling time regulates degree of doneness.

Any steak for broiling should be at least  $\frac{3}{4}$  inch thick. Thinner cuts will be done before they are brown and should be pan broiled instead.

Veal and Pork should not be broiled; veal because it is too lean; and pork because it requires long, slow cooking to be eaten safely.

Fish needs to be brushed in oil before broiling and placed skin side down in greased broiler pan.

Chicken needs to be less than 3 lbs. and occasionally basted with fat (will need a lower rack setting).

- a. Prepare meat - remove excess fat from meat and slash remaining fat being careful not to cut into meat - this will help excess fat to drain and keeps meat from curling.
- b. Position rack so that meat will be approximately 1 inch from the broiler. If you notice

an excessive amount of smoke, the rack has been placed too close to the broiler.

- c. Turn selector dial to broil, turn thermostat dial to broil - preheat is not necessary except for charcoal exterior with rare interior (steaks) preheat 5 - 10 minutes.
- d. Broiling should be done with the oven door open on electric ovens and door shut on gas ovens.
- e. Follow suggested times on broil chart - meat should be turned once about half way through broiling time.
- f. Check the doneness by cutting slit in meat near center for desired color.
- g. Remove broiler pan immediately after broiling so that dripping will not bake on and cause messy clean up.

## EASY CLEANING

Allow to cool slightly then:

1. Remove broiler pan immediately after broiling.
2. Drain drippings.
3. Sprinkle with soap and cover bottom with wet paper towel - this will soften baked on foods and make clean up easy.



# BROILING CHART

The times given in the chart should be used only as a guide. Increase or decrease broiling times to suit individual taste for doneness.

FOOD	THICKNESS & QUANTITY	DONENESS	SIDE 1	MIN. COOK TIME SIDE 2	TOTAL
Bacon	8 slices	crisp	3	2	5
		more crisp	5	3	8
Beef Steaks	3/4"	rare	5-6	3-4	8-10
	3/4"	medium	7-8	3-5	10-13
		well	10-11	6-8	16-19
Beef Steaks Frozen	1"	rare	6-7	4-5	10-12
		medium	8-9	6-7	14-16
		well	16-17	10-12	26-29
Beef Steaks Fresh	1 1/2"	rare	8-9	6-8	14-17
		medium	11-12	10-12	21-29
		well	18-20	15-18	33-38
Chicken Broiler Split & Quartered		180° internal	20 skin down	15 skin up	35
Fish Fillets	1"		6-7	4-5	10-12
			Frozen	1"	8-9
Hamburger Fresh	1/2"	rare	5-6	4-5	9-11
		medium	6-7	4-5	10-12
		well	9-10	5-6	14-16
Hamburger Frozen	1/2"	medium	9-10	5-6	14-16
Ham slice precooked	3/4"	150-160 internal	9-10	7-8	16-18
Lamb Chops	3/4"	medium	6-8	3-5	9-13
		well	8-9	6-7	14-16
		Frozen	medium	8-9	6-7
Liver-Fresh	1/2" - 3/4"		4	3-4	7-8
Lobster Fresh	7 oz.		shell up	shell down	13-15
			7-8	6-7	
Frozen			14-16	11-12	25-28

# COOKING TERMS

**BAKING POWDER** - A leavening agent which makes foods rise when they are baked. It is a combination of baking soda, a dry acid or acid salt and starch or flour. The acid ingredient reacts with the baking soda to produce gas bubbles in the mixture. Double-acting baking powder produces gas bubbles twice: first during mixing and second during baking.

**BAKING SODA** - An essential ingredient of baking powder, may be used alone as a leavening agent in mixtures containing an acid ingredient such as buttermilk or in combination with baking powder. Mixtures containing baking soda should be baked as soon as mixed, since the soda starts to react as soon as it comes in contact with the liquid.

**BARBECUE** - To roast or broil food on a rack or spit over coals, or under a heat unit. The food is usually brushed with a highly seasoned sauce during the last of the cooking time.

**BATTER** - A mixture of fairly thin consistency, made of flour, liquid and other ingredients.

**BEAT** - To make a mixture smooth with rapid, regular motion using a wire whisk, spoon, hand beater or mixer. When using a spoon, the mixture should be lifted up and over with each stroke.

**BLEND** - To mix thoroughly two or more ingredients; or to prepare food in blender until pureed, chopped, etc., as desired.

**BREAD** - To coat with bread crumbs, cracker crumbs or cornmeal. Food may first be floured, then dipped in beaten egg or other liquid to help crumbs to adhere.

**BROIL** - To cook food by direct heat on a rack or spit.

**BRUSH WITH** - To use a pastry brush to spread food lightly with liquid such as salad oil, melted fat, milk, heavy cream or beaten egg.

**CHOP** - To cut food into small pieces with a knife, blender or food processor.

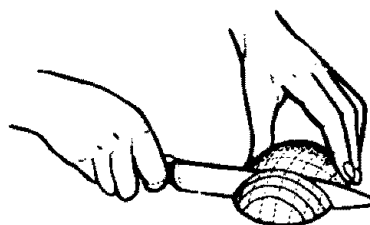
**COAT** - To sprinkle food with, or dip it into, flour, sauce, etc., until covered.

**CUBE** -

1. To cut food into small cubes (about ½ inch).
2. To cut surface of meat in checkered pattern to increase tenderness by breaking tough meat fibers.

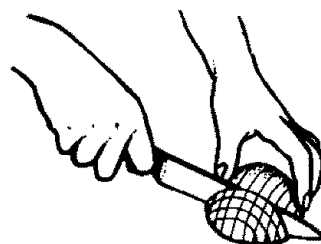
**CUT IN** - To distribute solid fat in flour or flour mixture by using pastry blender or two knives scissor-fashion until flour-coated fat particles are of desired size.

**DICE** - To cut food into very small pieces (about 1/4 inch).



**DICING AN ONION** - Cut onion in half lengthwise, with cut side down, cut onion crosswise in 1/4 inch thick slices.

Hold onion firmly and give quarter turn; cut in 1/4 inch pieces. Repeat with other onion half.



# TERMS

**DRAW** - To remove entrails from, and clean, poultry or game. Drawn fish are whole fish that have been cleaned (eviscerated) but not boned.

**DOT** - To scatter bits, as of butter or margarine, over surface of food.

**DREDGE** - To cover or coat food, as with flour, cornmeal, etc.

**DRESS** - To mix salad or other food with dressing or sauce.

**DRIPPINGS** - Fat and juice given off by meat or poultry as it cooks.

**FLAME** - To ignite warmed alcoholic beverage poured over food. Also known as flambe.

**FLOUR** - 1. *All-purpose*. Made from a variety of wheats, it produces good results for a wide variety of baked goods. *Whole-wheat flour* is milled from the entire wheat kernel while *rye flour* is milled from the rye kernel. *Cake flour* is milled especially for cakes and other light baked products. For best results always use the flour called for in the recipe. In recipes calling for all-purpose and whole wheat or rye, a certain proportion of all-purpose to the other flour is needed for best results; so don't substitute flour. 2. To coat lightly with flour.

**FLUTE** - To make decorative indentations.

**FOLD IN** - To combine delicate ingredients such as whipped cream or beaten egg whites with other foods by using a gentle, circular motion to cut down into the mixture, slide across the bottom of the bowl to bring some of the mixture up and over the surface.

**FONDUE** - Most often a dish of hot melted cheese and wine, into which bread is dipped and then eaten. For meat fondues, at the table, cubes of meat are dipped in hot fat to cook,

then into a choice of sauces. Dessert fondues include chocolate or other sauces for dipping chunks of poundcake or fruit. The term also denotes a baked main dish made with cheese, milk and bread.

**GELATIN** - Available as unflavored and fruit-flavored. They are not interchangeable.

**GLACE** - 1. Glazed, as with a frosting. 2. Frozen.

**Glaze**. 1. To coat with a glossy mixture. 2. Concentrated stock used to add flavor.

**GRATE** - To rub food on a grater (or chop in blender or food processor) to produce fine, medium or coarse particles.

**GRATIN** - A French term defining a brown crust formed by baking or broiling bread crumbs, cheese, butter or a mixture on top of a casserole or other dish.

**GREASE** - To rub surface of dish or pan with fat, to keep food from sticking.

**GARNISH** - To add a decorative touch to food, as with parsley, croutons or prepared vegetables.

**GRILL** - To cook food on a rack by direct heat; also the appliance or utensil used for this type of cooking.

**GRIND** - To reduce to particles in food grinder, blender or food processor.

**KNEAD** - To work a food mixture (usually dough) with a press-fold motion.

**LUKEWARM** - At a temperature of about 95°F. Lukewarm food feels neither warm nor cold when in contact with inside of the wrist.

**MARbled** - Term used to describe meat with visible fat running through the lean.

# TERMS

**MARGARINE** - Comes in several forms. Regular margarine with 80 percent fat is interchangeable with butter in recipes.

**MARINADE** - A seasoned liquid, in which food is soaked to enhance flavor.

**MARINATE** - To soak in a marinade.

**MEAT TENDERIZER** - Papain from natural tenderizers such as papaya is used to soften meat tissue. It is usually sprinkled on the meat before meat is cooked.

**MERINGUE** - Mixture of stiffly beaten egg whites and sugar. Also the cooked soft mixture on desserts or the cooked "hard" mixture as a dessert shell.

**MINCE** - To cut into very small pieces, using knife, food grinder or blender, or food processor.

**PEEL** - To remove outer covering of foods by trimming away with knife or vegetable peeler, or by pulling off.

**POT-ROAST** - To cook large pieces of meat or poultry by braising; also certain meat cuts.

**PREHEAT** - To heat oven to desired temperature before putting food into bake.

**PUNCH-DOWN** - To deflate a risen yeast dough by pushing it down with the fist.

**PUREE** - 1. A thick mixture made from a pureed vegetable base. 2. To press food through a fine sieve or food mill, or to blend in blender or food processor to a smooth, thick mixture.

**PIT** - To remove seed from whole fruit.

**SCORE** - 1. To cut shallow slits in surface of food to increase tenderness or to prevent fat covering from curling. 2. To decorate.

**SHRED** - To cut food into slivers or slender pieces, using a knife or shredder.

**SHUCK** - To remove meat of oysters, clams, etc. from their shells or to remove the husk from corn.

**SKIM** - To remove fat or scum from surface of food.

**TOSS** - To mix foods lightly with a lifting motion, using two forks or spoons.

**TRUSS** - To secure poultry with string or skewers, to hold its shape while cooking.

**VINEGAR** - An acid liquid used for flavoring and preserving. Among the types: Cider vinegar, made from apple juice, has a mellow fruit flavor; distilled white vinegar, usually made from grain alcohol; herb vinegars flavored with herbs; and red or white wine vinegars which also may be flavored with garlic.

**WHIP** - To beat rapidly with mixer, wire whisk or hand beater, to incorporate air and increase volume.

**YEAST** - Micro-organisms that produce carbon dioxide and alcohol from carbohydrates to cause baked goods to rise, fruits to ferment, etc.

# EQUIVALENT MEASURES

Dash	2 to 3 drops or less than 1/8 teaspoon
1 tablespoon	3 teaspoons
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons plus 1 teaspoon
1/2 cup	8 tablespoons
1 cup	16 tablespoons
1 pint	2 cups
1 quart	4 cups
1 gallon	4 quarts
1 peck	8 quarts
1 bushel	4 pecks
1 pound	16 ounces

## BAKING PAN EQUIVALENTS

### 4 - CUP BAKING DISH:

- 9 inch pie plate
- 9 x 1 1/4 inch layer cake pan
- 7 1/2 x 3 1/2 x 2 1/4 inch loaf pan

### 6 - CUP BAKING DISH:

- 8 or 9 x 1 1/2 inch layer cake pan
- 10 inch pie plate
- 8 1/2 x 3 1/2 x 2 2/8 inch loaf pan

### 8 - CUP BAKING DISH:

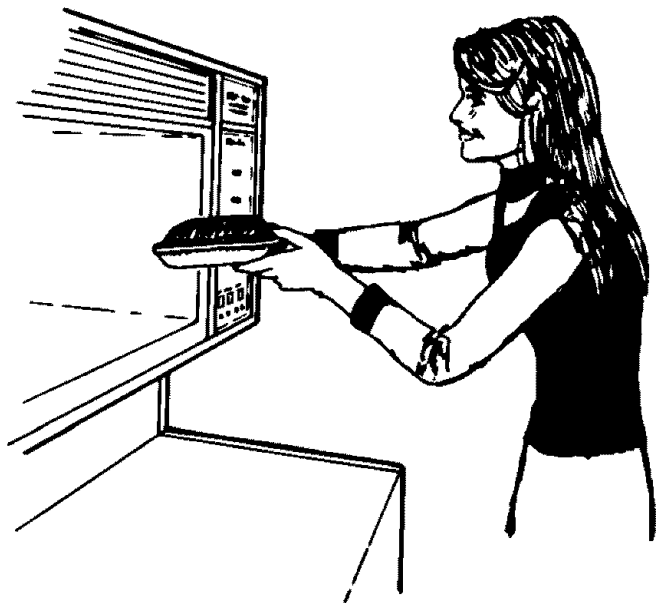
- 8 x 8 x 2 inch square pan
- 11 x 7 x 1 1/2 inch baking pan
- 9 x 5 x 3 inch loaf pan

### 10 - CUP BAKING DISH:

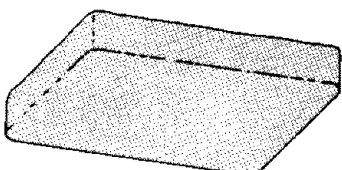
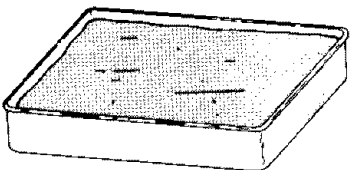

- 9 x 9 x 2 inch square pan
- 11 1/4 x 7 1/2 x 1 1/4 inch baking pan
- 15 x 10 x 1 inch jelly roll pan

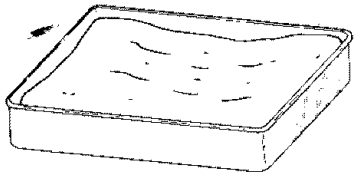
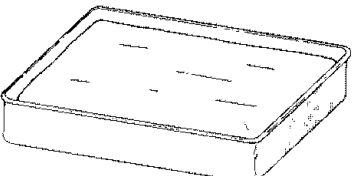
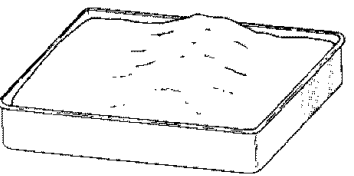

### 12 - CUP BAKING DISH AND OVER:



- 13 1/2 x 8 1/2 x 2 inch glass baking pan - 12 cups
- 13 x 8 x 2 inch metal baking pan - 15 cups
- 14 x 10 1/2 x 2 1/2 inch roasting pan - 19 cups



# CAUSE & CORRECTION

PROBLEM	CAUSE	CORRECTION
<b>BROWNING:</b> Uneven bottom browning	1. Dented or warped pan. 2. Oven not preheated. 3. Range not level.	1. Use even bottomed pan. 2. Preheat to desired temp. before adding food. 3. Adjust leg levelers (see Use and Care).
Too brown on bottom 	1. Improper rack placement. 2. Oven door has been opened too often. 3. Oven not preheated. 4. Pans touching walls or other pans. 5. Warped, dark or dull finished pan (include glass).	1. Check for correct rack position before starting while oven is cold. 2. Open door only after food has been baked for shortest recommended baking time. 3. Preheat to desired temp. before adding foods. 4. Pans should not be closer than 1½ to 2 inches from each other or oven walls. 5. Use even bottomed, shiny pans for light browning.
Too brown on top. 	1. Oven doors open too often. 2. Overmeasuring. (fats-sugars-liquids). 3. Oven temp. too low. 4. Pan size too large.	1. Open door only after food has been baked for shortest recommended baking time. 2. Use standard measuring cups. 3. Double check recipe for correct oven temperature. 4. Use pan size recommended in recipe.
Crack on top.	1. Oven temperature too high. 2. Overmeasuring.	1. Double check recipe for correct oven temperature. 2. Use standard measuring cups.
Crumbly or dry. 	1. Oven temp. too high. 2. Over baking. 3. Over measuring.	1. Double check recipe for correct oven temp. - excess heat dries food. 2. Check foods after shortest baking time. 3. Use standard measuring cups.

PROBLEM	CAUSE	CORRECTION
<p data-bbox="131 163 227 199"><b>Fallen</b></p> 	<ol data-bbox="527 163 1003 640" style="list-style-type: none"> <li>1. Oven door opened too soon.</li> <li>2. Oven temperature too low.</li> <li>3. Old or too little baking powder.</li> <li>4. Too much batter or too little pan.</li> <li>5. Too much or too little liquid.</li> <li>6. Under baked.</li> </ol>	<ol data-bbox="1003 163 1482 682" style="list-style-type: none"> <li>1. Check food only after the shortest recommended baking time.</li> <li>2. Check recipe for correct oven temperature.</li> <li>3. Use standard measuring utensils.</li> <li>4. Use correct pan size.</li> <li>5. Use standard measuring utensils.</li> <li>6. Check food after shortest recommended baking time.</li> </ol>
<p data-bbox="131 693 194 728"><b>Flat</b></p> 	<ol data-bbox="527 693 1003 1165" style="list-style-type: none"> <li>1. Improper rack placement.</li> <li>2. Old or too little baking powder.</li> <li>3. Oven temperature too high or too low.</li> <li>4. Pan too large for amount of batter.</li> <li>5. Too much or too little liquid.</li> </ol>	<ol data-bbox="1003 693 1482 1207" style="list-style-type: none"> <li>1. Check rack position, before starting and while oven is still cold.</li> <li>2. Use standard measuring utensil.</li> <li>3. Check recipe for correct oven temp. and correct type of utensil (glass utensils) require lower temperature.</li> <li>4. Use recommended baking utensil.</li> <li>5. Use standard measuring utensil.</li> </ol>
<p data-bbox="131 1218 511 1253"><b>Mound or peaked center</b></p> 	<ol data-bbox="527 1218 1003 1564" style="list-style-type: none"> <li>1. Baking time too long.</li> <li>2. Oven temperature too high.</li> <li>3. Pan too large or too small</li> <li>4. Pans touching walls or other pans.</li> <li>5. Too little liquid.</li> </ol>	<ol data-bbox="1003 1218 1482 1606" style="list-style-type: none"> <li>1. Check food after shortest recommended baking time.</li> <li>2. Check recipe for correct oven temperature.</li> <li>3. Use recommended baking utensil.</li> <li>4. Pans should not be closer than 1½ to 2 inches.</li> <li>5. Use standard measuring utensils.</li> </ol>
<p data-bbox="131 1617 462 1690"><b>Shrinkage (more than necessary).</b></p> 	<ol data-bbox="527 1617 1003 1858" style="list-style-type: none"> <li>1. Baking time too long.</li> <li>2. Oven temperature too high.</li> <li>3. Pans touching walls or other pans.</li> </ol>	<ol data-bbox="1003 1617 1482 1858" style="list-style-type: none"> <li>1. Check food after shortest recommended baking time.</li> <li>2. Check recipe for correct oven temperature.</li> <li>3. Pans should not be closer than 1½ to 2 inches.</li> </ol>

PROBLEM	CAUSE	CORRECTION
<p data-bbox="147 163 326 205">Uneven top</p> 	<ol data-bbox="553 163 1016 596" style="list-style-type: none"> <li>1. Pans touching walls or other pans.</li> <li>2. Oven temperature too low.</li> <li>3. Range not level.</li> <li>4. Too much liquid.</li> <li>5. Underbaking.</li> <li>6. Undermixing.</li> </ol>	<ol data-bbox="1032 163 1487 596" style="list-style-type: none"> <li>1. Pans should not be closer than 1½ to 2 inches.</li> <li>2. Check recipe for correct oven temperature</li> <li>3. Adjust leg levelers (consult Use and Care Manual).</li> <li>4. Use standard measuring utensils.</li> <li>5. Check food after shortest recommended baking time.</li> <li>6. Check recipe.</li> </ol>
<p data-bbox="147 604 475 680">Uneven texture holes and tunnels.</p> 	<ol data-bbox="553 604 1016 1079" style="list-style-type: none"> <li>1. Baking time too short.</li> <li>2. Improper rack placement.</li> <li>3. Not baking immediately after mixing.</li> <li>4. Oven temperature too high.</li> <li>5. Too much baking powder.</li> <li>6. Undermixing.</li> </ol>	<ol data-bbox="1032 604 1487 1108" style="list-style-type: none"> <li>1. Check foods after shortest recommended baking time.</li> <li>2. Check rack position before starting and while oven is cold.</li> <li>3. Always bake immediately.</li> <li>4. Check recipe for correct oven temperature.</li> <li>5. Use standard measuring utensils.</li> <li>6. Use standard measuring utensils.</li> </ol>



# SERVICING

## **BEFORE YOU CALL A SERVICE TECHNICIAN CHECK THE FOLLOWING**

### **SOME OR NONE OF YOUR RANGE OPERATES:**

- \_\_\_\_\_ Is your range plug disconnected from the electrical outlet?
- \_\_\_\_\_ Are your house fuses blown?
- \_\_\_\_\_ Is your circuit breaker tripped?
- \_\_\_\_\_ Is the range plug loose or improperly plugged?

### **ELEMENT WON'T HEAT: (SURFACE UNITS ONLY)**

- \_\_\_\_\_ Are your elements properly in place?
- \_\_\_\_\_ Are element prongs bent or dirty?

### **BAKED GOODS NOT TURNING OUT:**

- \_\_\_\_\_ Are your racks properly in place and in correct position for what you are baking?
- \_\_\_\_\_ Is your range level? (Check leg levelers).
- \_\_\_\_\_ Are you using the proper pan? Is it bright, not soiled or dark colored?
- \_\_\_\_\_ Have you used foil during cooking or to line your oven?
- \_\_\_\_\_ Are you using standard measuring utensils?

### **OVEN WILL NOT OPERATE:**

- \_\_\_\_\_ Did you turn the selector and thermostat switches to correct positions?
- \_\_\_\_\_ Clocks - are knobs in correct positions? See section on clocks and timers.

### **OVEN LIGHT WILL NOT WORK:**

- \_\_\_\_\_ Is your bulb burned out?
- \_\_\_\_\_ Is your bulb loose?

**NEED SERVICE? WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. CONSULT THE YELLOW PAGES IN YOUR TELEPHONE DIRECTORY UNDER "RANGES" FOR THE SERVICE NEAREST YOU.**

**BE SURE TO INCLUDE: NAME, ADDRESS, PHONE, MODEL NUMBER, SERIAL NUMBER, AND COMPLAINT. SEE WARRANTY SHEET INCLUDED WITH THIS MANUAL FOR MANUFACTURERS ADDRESS.**