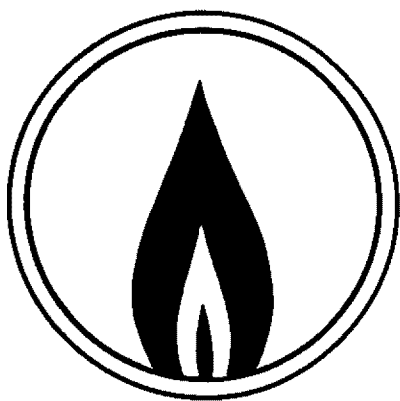


# Use

# And

# Care



*Instructions for your gas cooking appliance*

**This Booklet Covers**  
*Electronic Controller*  
*("T" Clock)*

## **INSTALLER**

*Please leave this manual with  
this range.*

## **CONSUMER**

*To save you time, energy and  
money, read and keep this  
manual for future reference.*

**8112P036-60**  
(6/89)

## ABOUT YOUR NEW COOKING APPLIANCE

Congratulations on your choice of this cooking appliance! As you use your new appliance we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances

and the way we cook. It is therefore very important to understand how your new appliance operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new appliance.

### ABOUT THIS BOOKLET:

The features covered in this booklet are for several model ranges. You may find information pertaining to features that are not on your particular range.

In our continuing effort to improve the quality of our products, it may be necessary to make changes to the products without revising this booklet. For example, the knob on your range may not look like the illustration in this book.

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## MODEL IDENTIFICATION

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the rating plate which is located under the lift-up cooktop on the right side.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

MODEL NUMBER

SERIAL NUMBER

PURCHASE/INSTALLATION DATE

SERVICE COMPANY & PHONE NUMBER

# SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock or personal injury.

**FOR YOUR SAFETY**  
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**FOR YOUR SAFETY**  
**IF YOU SMELL GAS:**  
1. TURN ALL RANGE CONTROLS OFF.  
2. EXTINGUISH ANY OPEN FLAME OR CIGARETTE.  
3. OPEN WINDOWS.  
4. DO NOT TOUCH ELECTRICAL SWITCHES. (DO NOT TURN ANY ELECTRICAL SWITCHES ON OR OFF. SPARKS MAY IGNITE THE GAS).  
5. IMMEDIATELY CALL YOUR GAS SUPPLIER.

**— IN CASE OF FIRE:**

1. Turn range controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
  - If the fire is in the oven, smother it by closing the oven door.
  - If the fire is in a pan on a surface burner, cover the pan.
  - Baking soda is also effective, if available.
  - Do not use water on grease fires.

## INSTALLATION

Installation of the appliance must conform with local codes or, if no codes exist, with the current National Fuel Gas Code. Installation and adjustment of the appliance must be performed **ONLY** by a qualified installer or serviceman in accordance with the Installation Instructions. See accompanying Installation Instructions.

Be sure floor covering under your range can withstand prolonged heat.

This is a heavy appliance and can settle into soft floor coverings, such as cushioned-vinyl. When moving on this type of floor, use care.

A range should **NOT** be installed directly over kitchen carpeting unless an insulating pad or 1/4-inch thick piece of plywood is placed between the range and carpet.

If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Be certain all packing materials are removed from the range before operating, to prevent fire or smoke damage should the packing material ignite.

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.

## GAS TYPE

All models are adjustable for use with **NATURAL** or **LP** (bottled) gas. An appliance adjusted for one type of gas **CANNOT** be used with the other type until adjustments are made by a qualified serviceman.

## GAS ODOR

If gas odor is detected, cut off the gas supply to the appliance. Then, call your installer or local gas company to have the leak checked. **NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.**

## SERVICING

Electrical supply must be disconnected before servicing appliance.

Do not repair or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

# SAFETY INSTRUCTIONS

## GENERAL

Never use your range to warm or heat the room.

No cooking appliance should ever be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

In the event of a prolonged power failure, the surface burner can be manually lighted with a match. The oven cannot be operated during a power failure.

## CHILD SAFETY

1. Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.
2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children MUST be taught that the appliance and utensils in or on it can be hot.
4. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. CAUTION: Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.

## COOKING SAFETY

If flame should go out during cooking, turn burner off. IF GAS HAS COLLECTED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.

Never leave a surface cooking operation unattended especially when using a high heat setting. Boil-overs cause smoking and greasy spillovers may ignite.

Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and that the burner has ignited. When cooking is completed turn burner off.

Do not use cooktop or oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long-hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on range parts.

Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the range.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with oven burner flame.

Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Use aluminum foil ONLY as instructed. Improper use of aluminum foil may cause damage to the range, affect cooking results adversely and can also result in shock and/or FIRE HAZARDS.

Do not cover broiler insert with foil. To minimize chance of grease fires use a broiler pan that allows grease to drip below the insert, away from the broiler flame.

## GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move pan. Cover pan with a lid to extinguish flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

# SAFETY INSTRUCTIONS

## VENTING

Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

## CLEANING

Turn off all controls and wait for range parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

## SELF CLEAN OVEN

(if equipped)

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. Do not use oven cleaners of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers.

## PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

## AEROSOL SPRAYS

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance.

## COOKING UTENSILS

**ALUMINUM** - Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

**COPPER** - Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

**STAINLESS STEEL** - Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

**CAST IRON** - Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

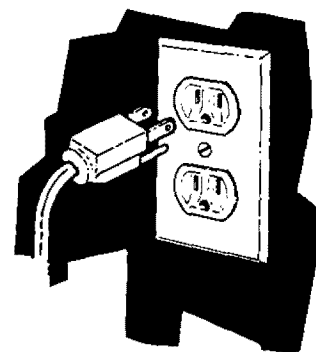
**GLASS/GLASS-CERAMIC** - Transfers heat slowly and unevenly, but holds heat well.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check and follow manufacturer's recommended use or limitations for such utensils.

## ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

If an ungrounded, two-hole or other type electrical outlet is encountered, IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**



*Always disconnect power to appliance before servicing.*

# SAFETY INSTRUCTIONS

## UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan. Be sure you know which knob controls each surface burner.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

## STORAGE ABOVE RANGE

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

## VENTILATING HOOD

To reduce the hazard of storage above a range, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

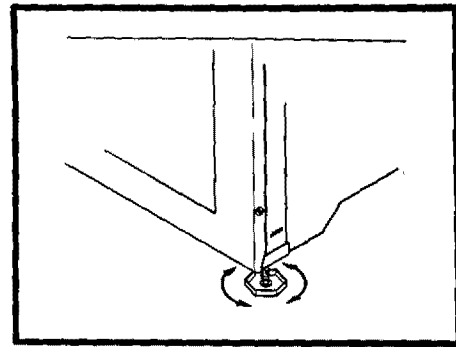
## IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

## LEVELING LEGS

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



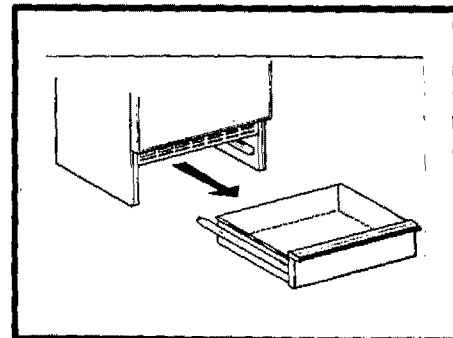
## STORAGE DRAWER

(if equipped)

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware.

DO NOT store plastic, paperware, or food in this drawer.

Remove drawer to clean under range.

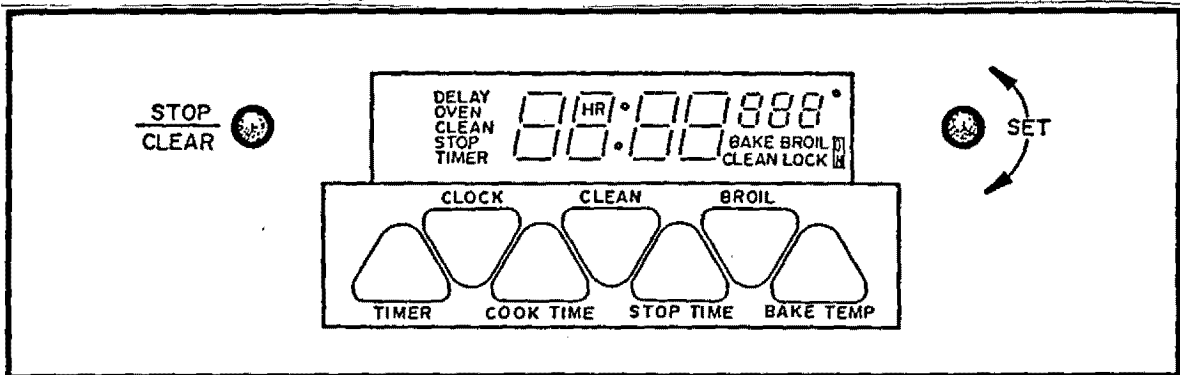


# ELECTRONIC CONTROLLER

The following is a quick reference for operating the electronic controller. A beep sounds each time a FUNCTION pad is pressed. At the end of an operation, three consecutive beeps will sound.

When in doubt, press the STOP/CLEAR button and start over. The STOP/CLEAR button clears everything except the time-of-day clock and the TIMER.

The electronic controller is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number - F1) appears in the display along with a continuous beeping sound, press the STOP/CLEAR button. See page 16 if the fault code reappears in the display.



**NOTE:** The function pads on some models are round rather than rectangular-shaped. Although they do not look like this illustration, they function as described in this booklet.

## STOP/CLEAR BUTTON

Press to cancel all operations except the time-of-day clock and timer.

## SET KNOB

Turn in either direction to enter time or temperature. Knob is also used to select HI or LO broil.

## EXPLANATION OF THE FUNCTION PADS

### TIMER (Minute Timer)

- Press TIMER pad. "Timer" lights in the display.
- Turn SET knob to the desired time.
- Timer starts automatically.
- To cancel, turn SET knob to 00:00, or press and hold the TIMER pad.

### CLOCK (Time-of-Day)

- Press CLOCK pad. "Time" lights in the display.
- Turn SET knob to the correct time-of-day.
- To lock in time-of-day, press STOP/CLEAR button until "Timer" light disappears in the display.

When power is first supplied to the range, or if there is a power failure, the display will blink. Follow above instructions to set clock.

### COOK TIME

Used to automatically turn the oven off at the end of cooking. See page 12 for instructions.

### STOP TIME

Used to delay the start of a cook or clean operation. See page 12 for instructions.

### CLEAN

Used to set the oven for a clean cycle. See page 13 for instructions.

"door" will flash in the display if the door latch is NOT in the lock position.

### BROIL

Used to set the oven for a LO or HI broil operation. See page 11.

### BAKE TEMP OR BAKE

Used to set the oven for a baking or roasting operation. See pages 8 to 10.

### TO CANCEL BAKE TEMP OR BROIL

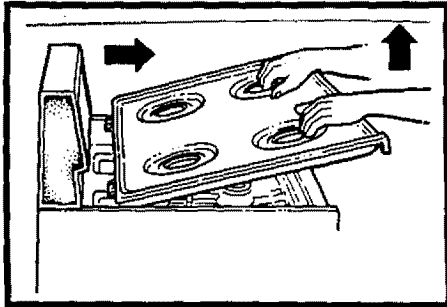
Press STOP/CLEAR button. Time-of-day reappears in the display.

# SURFACE COOKING

## COOKTOP

**To remove cooktop:** When cool, first remove grates and drip bowls, if equipped. Grasp two front burner wells and lift up.

The top can be completely removed of, if equipped with a metal support rod, can rest on the rod. Support rod is located across the front of the burner box.

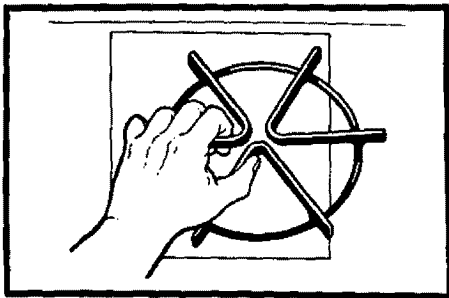


## BURNER GRATES

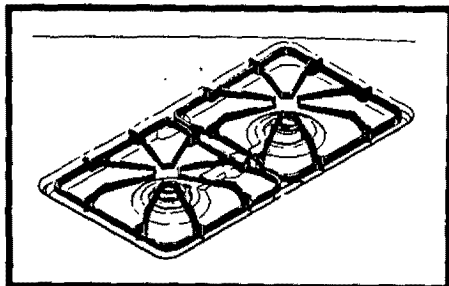
Your range will be equipped with either round or square grates.

**CAUTION:** Burner grates must be properly positioned before cooking.

When reinstalling round grates, place pins in slots so grates stay in place.



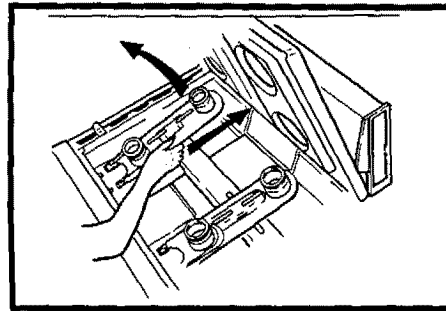
When reinstalling square grates, place indented sides together so straight sides are at front and rear.



## SURFACE BURNERS

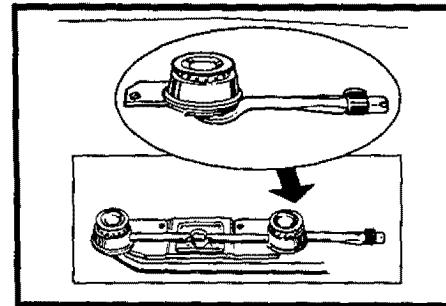
All surface burners are secured in place during transportation with either a shipping screw or a spring clip. Once the range is installed, these must be removed to allow quick and easy removal of the burner.

**To remove the one piece uniburner:**



Allow burner to cool. Lift cooktop. To remove uniburner, lift up slightly and pull out. Under no circumstances are burners to be taken apart for cleaning.

**To remove standard single burner:**



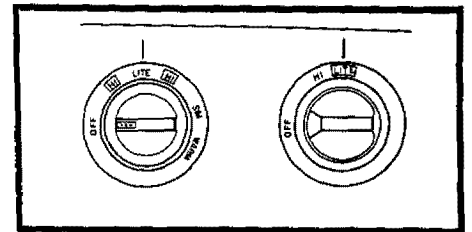
Remove or support cooktop. Grasp burner head and tilt to release tab from slot near igniter. Lift up and toward back of cooktop until air shutter end of burner releases from valve.

## LIGHTING SURFACE BURNERS

Your range is equipped with pilotless ignition which eliminates the constant standing pilot.

**To light burner:**

1. Place utensil on burner grate.
2. Push in and turn knob to the LITE position. A clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size.



If flame should go out during a cooking operation, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.

## OPERATING RANGE DURING A POWER FAILURE

1. Hold a lighted match to the desired surface burner head.
2. Turn knob to LITE. The burner will then light.
3. Adjust the flame to the desired level.

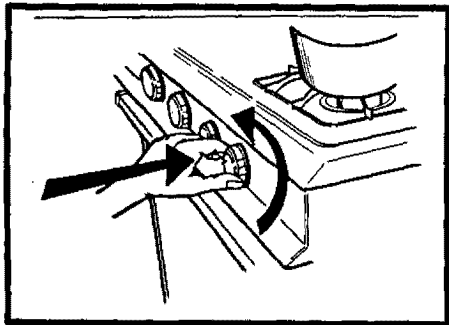
**CAUTION:** When lighting surface burners, be sure all controls are in the OFF position. STRIKE MATCH FIRST and hold in position before turning knob on.



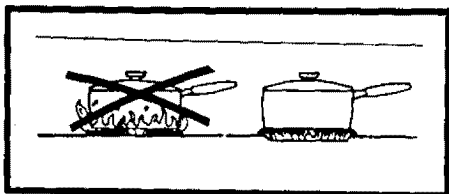
# SURFACE COOKING

## SELECTING FLAME SIZE

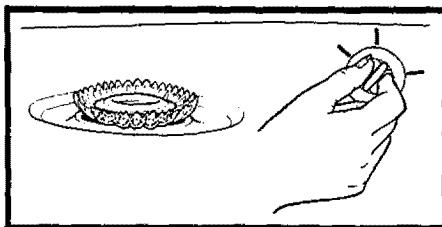
If a knob is turned very quickly from HIGH to WARM setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light again.



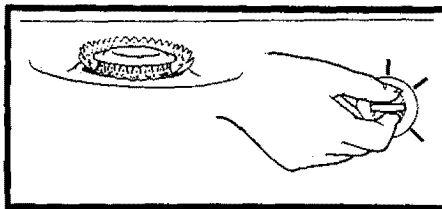
Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above cooktop.



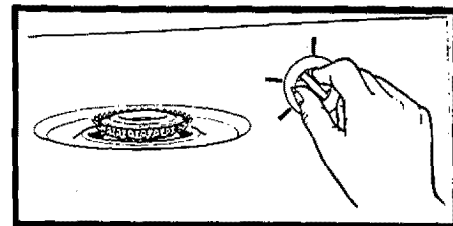
Use **HIGH** to quickly bring foods to a boil or to begin a cooking operation. Reduce to a lower setting to continue cooking. Never leave food unattended when using a HIGH flame setting.



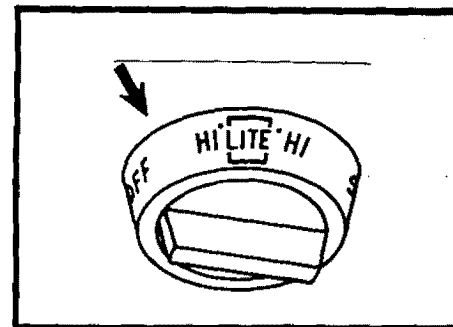
Use **SIMMER** (medium) to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.



Use **WARM** (low) to simmer or keep foods at serving temperatures. Some cooking may take place if the utensil is covered.



To obtain a lower flame size, turn knob back toward the OFF position until the desired flame size is reached. The lowest flame setting is located adjacent to the OFF position. This is not a preset position.



# USING YOUR OVEN

## OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. Please expect some differences with this new range.

**OVEN CANNOT BE USED DURING A POWER FAILURE**

## OVEN VENT

Your oven is vented through a duct at the base of the backguard. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the oven burner be unrestricted. Do not touch the vent openings or nearby surfaces during oven operation as they may be hot.

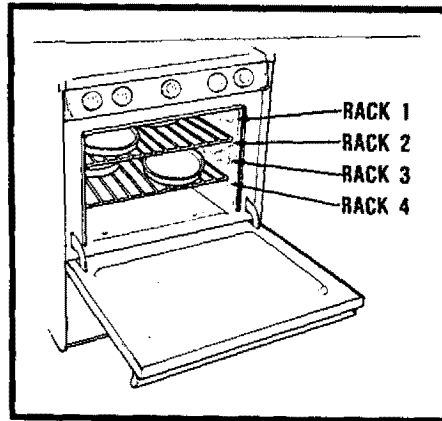
## OVEN RACKS

The two oven racks are designed with a "lock-stop" position to keep racks from accidentally coming completely out of the oven.

**NEVER** place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

**To replace:** Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock-stop" position to be sure rack is correctly replaced.

**To remove:** Be sure rack is cool. Pull rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.



### RACK POSITIONS:

**RACK 1** (top of oven) used for broiling thin foods.

**RACK 2** used for one-rack baking or broiling thicker cuts of meat.

**RACK 3** used for most one-rack baking and for roasting some meats.

**RACK 4** used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

### HINTS:

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

Place food in the oven on the center of the rack. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils:

## IMPORTANT

**DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING.** Range door may lock, burners may turn off, and the door may stay locked until oven cools. Turn oven off if lock lever is accidentally moved to the **CLEAN** position then reset oven.

The electronic control automatically keeps the oven at the desired temperature by cycling the oven burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal, and no gas escapes during this delay.

## PREHEATING

Preheating is necessary only for baking. It is not necessary to preheat for broiling or roasting. Allow oven to heat for about 10 minutes before placing food in the oven.

Selecting a temperature higher than desired will **NOT** preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

**To preheat:** Set oven for baking and allow the oven to heat until display shows the preset temperature (100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature).

Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

# USING YOUR OVEN

## HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.

2. **To set oven:** Press BAKE TEMP pad. "Bake" lights in the display.

Turn SET knob to the desired oven temperature. "ON" lights in the display. The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.

3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.

4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

## COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

| PROBLEM  | CAUSE  | PROBLEM                            | CAUSE  |
|--|--|------------------------------------|--|
| <i>Cakes are uneven.</i>                             | Pans touching each other or oven walls.<br>Batter uneven in pans.<br>Oven temperature too low or baking time too short.<br>Range not level.<br>Undermixing.<br>Too much liquid.  | <i>Excessive shrinkage.</i>        | Too little leavening.<br>Overmixing.<br>Pan too large.<br>Oven temperature too high.<br>Baking time too long.<br>Pans too close to each other or oven walls. |
| <i>Cake high in middle.</i>                          | Temperature too high.<br>Baking time too long.<br>Overmixing.<br>Too much flour.<br>Pans touching each other or oven walls.  | <i>Crumbly or dry texture.</i>     | Improper measurement of sugar, baking powder, liquid or fat.<br>Old baking powder.<br>Oven temperature too high.<br>Baking time too long.                    |
| <i>Cake falls.</i>                                   | Too much shortening or sugar.<br>Too much or too little liquid.<br>Temperature too low.<br>Old or too little baking powder.<br>Pan too small.<br>Oven door opened frequently.  | <i>Uneven texture.</i>             | Too much liquid.<br>Undermixing.<br>Oven temperature too low.<br>Baking time too short.  |
| <i>Cakes don't brown evenly on bottom.</i>           | Oven not preheated.<br>Pans darkened, dented or warped.  | <i>Cakes have tunnels.</i>         | Not enough shortening.<br>Too much baking powder.<br>Overmixing.<br>Oven temperature too high.   |
| <i>Cakes don't brown on top.</i>                     | Oven temperature too low.<br>Overmixing.<br>Too much liquid.<br>Incorrect pan size or too little batter in pan.<br>Oven door opened too often.   | <i>Cakes crack on top.</i>         | Batter overmixed.<br>Oven temperature too high.<br>Too much leavening.   |
| <i>Cakes, cookies, biscuits too brown on bottom.</i> | Oven not preheated.<br>Pans touching each other or oven walls.<br>Using glass, darkened, warped or dull finish metal pans.<br>Incorrect rack position.<br>Incorrect use of aluminum foil.<br>Placed 2 cookie sheets on one rack. | <i>Cake not done in middle.</i>    | Temperature too high.<br>Pan too small.  |
|  |  | <i>Pie crust edges too brown.</i>  | Oven temperature too high.<br>Pans touching each other or oven walls.<br>Edges of crust too thin.  |
|  |  | <i>Pies don't brown on bottom.</i> | Using shiny metal pans.  |
|  |  | <i>Pies have soaked crust.</i>     | Temperature too low at start of baking.<br>Filling too juicy.<br>Using shiny metal pans.   |

# USING YOUR OVEN

## HOW TO ROAST

To set oven for roasting see page 9, #2.

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Most meats are roasted at 325°F except tenderloin at 425°F and smaller poultry at 375°F to 400°F.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

## PORK

Pork should always be cooked to an internal temperature of 170° (well done) throughout.

## ROASTING CHART

| CUT OF MEAT                   | APPROXIMATE WEIGHT | INTERNAL TEMP.                                      | TEMP.     | TIME   |
|-------------------------------|--------------------|---|-----------|--|
| BEEF<br>Standing Rib          | 6 to 8 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 23 to 25 min/lb.<br>27 to 30 min/lb.<br>32 to 35 min/lb. |
|                               | 4 to 6 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 26 to 32 min/lb.<br>34 to 38 min/lb.<br>40 to 42 min/lb. |
| Rolled Rib                    | 5 to 7 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 300-325°F | 32 min/lb.<br>38 min/lb.<br>48 min/lb.                   |
| Rib Eye                       | 4 to 6 lbs.        | 140°F (rare)<br>160°F (medium)<br>170°F (well done) | 350°F     | 18 to 20 min/lb.<br>20 to 22 min/lb.<br>22 to 24 min/lb. |
| Tenderloin, Whole             | 4 to 6 lbs.        | 140°F (rare)  | 425°F     | 40 to 60 minutes<br>(total time)                         |
|                               | 2 to 3 lbs.        | 140°F (rare)  | 425°F     | 45 to 50 minutes<br>(total time)                         |
| Sirloin Tip<br>(high quality) | 3 to 4 lbs.        | 140 - 170°F   | 325-350°F | 35 to 40 min/lb.<br>30 to 35 min/lb.                     |
|                               | 6 to 8 lbs.        | 140 - 170°F   |           |  |
| Rolled Rump<br>(high quality) | 4 to 6 lbs.        | 150 - 170°F   | 325-350°F | 25 to 30 min/lb.   |
| PORK LOIN<br>Center<br>Half   | 3 to 5 lbs.        | 170°F Throughout                                    | 325°F     | 30 to 35 min/lb.<br>35 to 40 min/lb.                     |
|                               | 5 to 7 lbs.        | 170°F Throughout                                    |           |  |
| LAMB, LEG                     | 5 to 9 lbs.        | 160°F (medium)                                      | 325°F     | 25 to 30 min/lb.<br>30 to 35 min/lb.                     |
|                               |                    | 170 - 180°F (well)                                  |           |  |

# USING YOUR OVEN

## HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

## TO BROIL

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want meat well done.
3. Broiling should be done with oven door closed. Do not lock oven door.
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR button to cancel a broil operation.

**NOTE:** Below are recommended rack positions. Remember, the closer to the flame, the quicker the food cooks. You can choose position according to the desired doneness.

## To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise one or two clicks to select HI for normal broiling or LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

## BROILING CHART

| TYPE OF FOOD                   | TEMP. | RACK POSITION* | DONENESS     | TOTAL TIME    |
|--------------------------------|-------|----------------|--------------|---------------|
| BACON, Thick slice             | HI    | 2              | Crisp        | 4 to 6 min.   |
| HAMBURGER PATTIES<br>¾-inch    | HI    | 2              | 140°F Rare   | 10 to 12 min. |
|                                | HI    | 2              | 160°F Medium | 12 to 15 min. |
|                                | HI    | 2              | 170°F Well   | 15 to 18 min. |
| STEAKS<br>1-inch               | HI    | 2              | 140°F Rare   | 8 to 10 min.  |
|                                | HI    | 2              | 160°F Medium | 12 to 14 min. |
|                                | HI    | 2              | 170°F Well   | 18 to 20 min. |
| 1½-inch                        | HI    | 2              | 140°F Rare   | 14 to 16 min. |
|                                | HI    | 2              | 160°F Medium | 18 to 20 min. |
|                                | HI    | 2              | 170°F Well   | 25 to 30 min. |
| CHICKEN BREAST HALVES          | LO    | 3              | 185°F Well   | 30 to 40 min. |
| FISH FILLETS, fresh or thawed  | HI    | 2              | Flaky        | 10 to 15 min. |
| HAM SLICE, Precooked<br>½-inch | HI    | 2              | 140°F        | 8 to 12 min.  |
| PORK CHOPS<br>½-inch           | HI    | 2              | 170°F Well   | 15 to 20 min. |

\* Top rack position is #1.

# AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at a preset time-of-day. This feature can be used to delay the start of a cooking operation or a self-clean cycle.

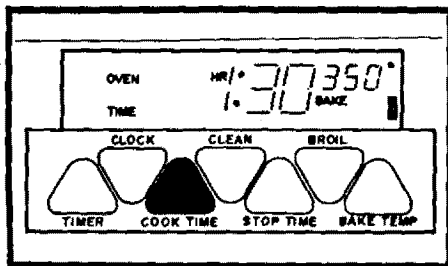
The automatic cooking feature will not operate unless the range clock is functioning and is set at the correct time-of-day.

**IMPORTANT:** Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

## TO BAKE BY TIME

(with immediate start)

1. Press COOK TIME pad. "Oven" and "Time" light in the display.



2. Enter cooking time (how long you wish food to cook) with the SET knob.
3. Press BAKE TEMP pad. "Bake" lights in the display. Enter oven temperature with the SET knob.
4. "ON" lights in the display. The oven automatically turns on and begins to heat. The display begins to count down.

At the end of the preset cooking time, the oven automatically turns off.

### EXAMPLE

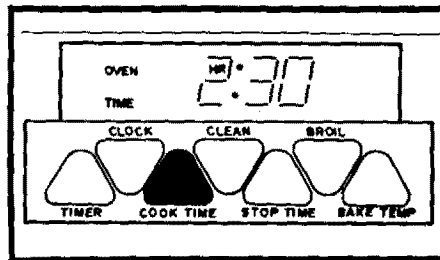
Food is to cook for one hour and 30 minutes at 350°F.

1. Press COOK TIME pad.
2. Turn SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press BAKE TEMP pad.
4. Turn SET knob until 350°F appears in the display. Oven turns on immediately.

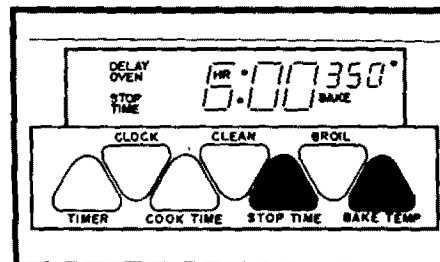
## TO BAKE BY TIME

(with delayed start)

1. Press COOK TIME pad. "Oven" and "Time" light in the display.
2. Enter cooking time with SET knob.
3. Press STOP TIME pad. "Stop Time" lights in the display.



4. Enter the time you wish the oven to turn off by turning the SET knob. "Delay Oven" lights in the display.
5. Press BAKE TEMP pad. "Bake" lights in the display.



6. Enter oven temperature with the SET knob.

The oven will automatically turn on in time to have the food ready by the preselected STOP TIME.

### EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 appears in the display.
5. Press BAKE TEMP pad.
6. Turn SET knob until 350°F appears in the display.

The oven will turn on at 3:30, cook the food for 2½ hours and will automatically turn off at 6:00.

### ADDITIONAL INFORMATION

1. The Electronic Controller will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described above. The beeps will stop.
2. To reset or cancel the program: Press the STOP/CLEAR button.
3. After setting the Automatic Cooking feature, press the CLOCK pad and the time-of-day will reappear in the display. "Delay Oven" and the preset oven temperature will remain in the display as a reminder that the oven is set for a delayed cooking operation.

# SELF CLEAN OVEN

The self clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the oven is cool.

## PREPARE OVEN FOR SELF CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

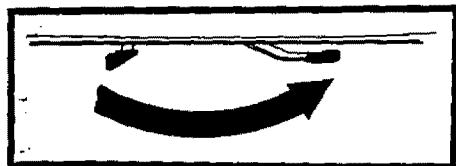
Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

**DO NOT USE OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE SELF-CLEAN OVEN FINISH OR AROUND ANY PART OF THE OVEN.**

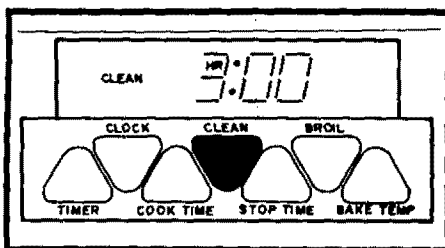
To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

## TO OPERATE SELF CLEAN CYCLE

1. Close door. Move door latch to the right until it rests in the lock position.



2. Press CLEAN pad. If the door is not locked as described, "door" will flash in the display.



When the CLEAN pad is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

To prevent accidentally changing the clean cycle, press CLOCK pad to return display to time-of-day.

## DURING SELF CLEAN CYCLE

The oven automatically begins to heat up when the CLEAN pad is pressed and the door is locked. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened. A blower sound can be heard during the clean cycle.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your range.

## TO CANCEL CLEAN CYCLE:

Push STOP/CLEAR button. If the LOCK light has not turned on, the oven door can be opened.

If the LOCK light has turned on, allow the oven to cool (up to 1 hour). Once LOCK light turns off, oven door can be opened.

## AFTER SELF CLEAN CYCLE

About one hour after the clean cycle is completed, the internal lock will disengage and the door latch can be returned to its original (unlocked) position. The LOCK light will turn off when the door latch is moved to the left.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If stain remains, it indicates that the clean cycle was not long enough. The stain will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

## TO DELAY THE SELF CLEAN CYCLE:

1. Lock the oven door.
2. Press STOP TIME pad.
3. Turn SET knob until the time you wish the oven to turn off appears in the display.
4. Press CLEAN PAD.

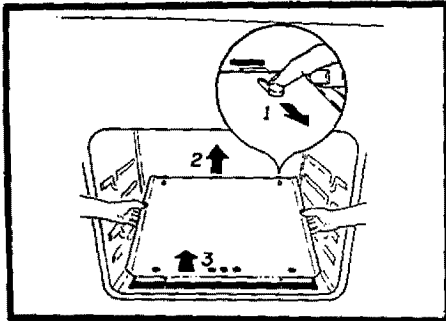
# MAINTENANCE

## OVEN BOTTOM

**To remove:** When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

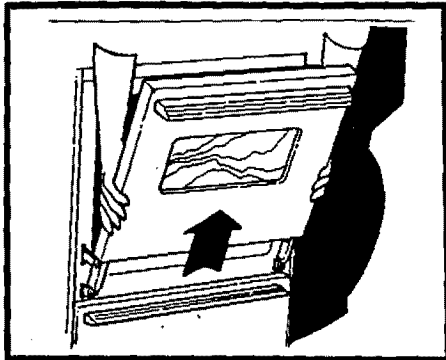
Lift the rear edge of the oven bottom slightly, then slide it back until the holes in the front edge of the oven bottom clear the pins in the oven front frame. Remove oven bottom from oven.

**To replace:** Fit holes onto pins, lower rear of oven bottom and slide the catches back to lock oven bottom into place.



## OVEN DOOR

**To remove lift-off door:** Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



## CAUTION:

Hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

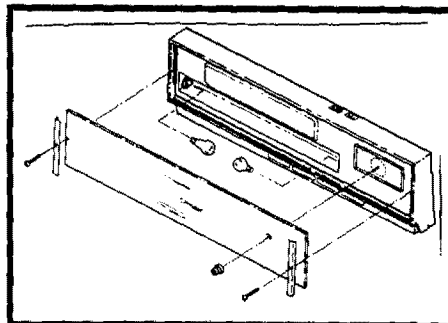
**To replace door:** Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

Do not attempt to open or close door until door is completely seated on hinge arms. **Never turn on oven unless door is properly in place.**

## LIGHT REPLACEMENT

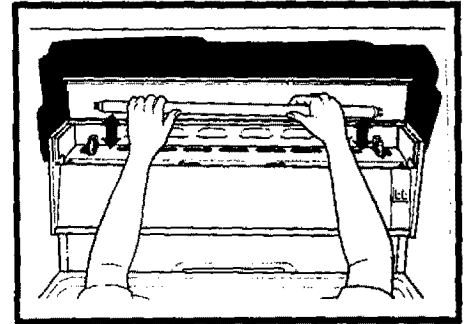
Before replacing light bulb, **DISCONNECT POWER TO RANGE.** Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

**To replace incandescent surface light:** Remove clock knob, two screws and two retainer strips. Carefully remove glass panel and light bulbs. Replace with a 15 watt incandescent light bulb. Replace parts and restore power to appliance.

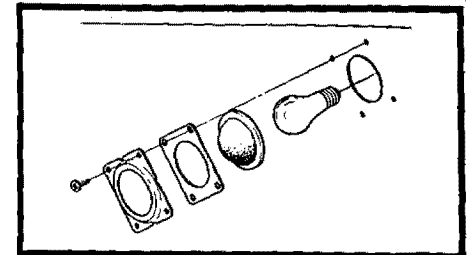


**To replace fluorescent surface light:** Grasp the top trim of backguard with thumbs under front edge and pull outward while lifting to release trim from catches at each end.

Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place and restore power.



**To replace oven light:** Self Clean oven models only. Remove 4 screws and plates as illustrated below. Use care when removing gasket, it may tear. Replace with a 40 watt appliance bulb. (Not covered by warranty). Reconnect power to range and reset clock.





# CLEANING CHART

| PARTS   | CLEANING AGENTS  | DIRECTIONS   |
|---|--|--|
| Broiler insert & pan  | Soap & water<br>Plastic scouring pad<br>Soap filled scouring pad                     | Remove from broiler after use. Allow to cool, then pour off grease. Place soapy cloth over tray and pan, let soak to loosen soil. Wash in soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.   |
| Burner box  | Soap & water<br>Appliance wax  | Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry. If desired, an application of wax can be used.   |
| Control knobs   | Mild detergent & water   | To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.  |
| Backguard - glass oven window   | Soap & water<br>Paste of baking soda & water<br>Window cleaning fluid or ammonia     | Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clean water and dry.   |
| Drip bowls, chrome  | Soap & water<br>Paste of baking soda & water<br>Plastic scouring pad                 | Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. NOTE: Rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on.   |
| End panels, polyester   | Soap & water   | Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Never use oven cleaners.  |
| Grates  | Detergent & water<br>Soap filled scouring pad  | Grates are made of porcelain coated steel. They can be cleaned at the sink with detergent and water or in the dishwasher. Clean stubborn soil with soap filled scouring pad.   |
| Metal finishes -<br>Aluminum - backguard & control panel<br>Chrome & stainless steel - trim parts | Soap & water<br>Paste of baking soda & water   | Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.  |
| Oven racks  | Soap & water<br>Cleansing powders & plastic pads<br>Soap filled scouring pad         | Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.   |
| Exterior porcelain finish   | Mild soap & water<br>Paste of baking soda & water                                    | Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.   |
| Interior porcelain finish<br>(See page 13 for self clean oven instructions)                       |  | Follow self cleaning instructions on page 13. DO NOT USE OVEN CLEANERS. Do not clean braided gasket around oven frame.   |
| Surface burners   | Soap & water<br>Paste of baking soda & water<br>Plastic scouring pad such as Tuffly® | Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: steel wool, abrasive cleaning agents, dishwasher detergent, or metal polishes. These will damage finish. Do not clean burners in dishwasher. Burners can be dried in the oven set at 140°F. CAUTION: Burner and burner tube must be dry before use. |
| Vinyl finishes<br>Door handles<br>Manifold panel  | Soap & water   | Never use abrasive or caustic agents on vinyl finishes.  |

# SERVICE

## BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

| PROBLEM  | CAUSE   | CORRECTION   |
|--|---|--|
| 1. Surface burner fails to light   | a. power supply not connected (Pilotless ignition)<br>b. clogged burner port(s)   | a. connect power, check circuit breaker or fuse box<br>b. clean ports with straight pin  |
| 2. Burner flame uneven   | a. clogged burner port(s)<br>b. burner not properly positioned  | a. clean ports with straight pin<br>b. see page 6 to correctly replace burner  |
| 3. Surface burner flame <ul style="list-style-type: none"> <li>• lifts off port</li> <li>• yellow in color</li> </ul>  | a. air/gas mixture not proper   | a. call serviceman to adjust burner primary air  |
| 4. Oven burner fails to light  | a. power supply not connected (Pilotless ignition)<br>b. electronic clock incorrectly set   | a. connect power, check circuit breaker or fuse box<br>b. see page 5   |
| 5. Oven temperature inaccurate <ul style="list-style-type: none"> <li>• food takes too long or cooks too fast</li> <li>• pale browning</li> <li>• food over-done on outside and under-done in center</li> <li>• over browning</li> </ul> | a. oven not preheated<br>b. incorrect rack position<br>c. incorrect use of foil<br>d. oven bottom incorrectly replaced<br>e. oven thermostat sensing device out of holding clip(s)                                      | a. preheat oven 10 minutes<br>b. see page 8<br>c. see page 9<br>d. replace oven bottom correctly<br>e. reinsert sensing device securely into clip(s) |
| 6. Clock and/or light does not work  | a. power supply not connected<br>b. burned out light bulb<br>c. defective switch, starter or ballast<br>d. defective clock or loose wiring  | a. connect power supply, check circuit breaker or fuse box<br>b. replace light bulb<br>c. call serviceman to check<br>d. call serviceman to check    |
| 7. F plus a number appears in the display. (Example F 1) Continuous beeps sound.   | These are called FAULT CODES. If a fault code appears in the display and a continuous beep sounds, press the STOP/CLEAR button. If the fault code reappears, disconnect power to the range and call the service agency. |  |

## SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

## HOW TO OBTAIN 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 source nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside cover for location of your model and serial numbers).

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Parts and Service Co., P. O. Box 2370, Cleveland, TN 37311, (615) 472-3333. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your service agency or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.