

## Contents



# IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.

Save these instructions for future reference.

This guide contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

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

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

Destroy the carton and plastic bags after unpacking the range.   
Never allow children to play with packaging material.

Install only per  
installation instructions provided in the literature package for  
this range.  
Ask your dealer to recommend a qualified technician and an  
authorized repair service. Know how to disconnect the power to  
the range at the circuit breaker or fuse box in case of an  
emergency.

All other servicing should be done only by a qualified technician,  
This may reduce the risk of personal injury and damage to the  
range.

## **⚠ WARNING**

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

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

Do not allow children to climb or  
sit on top of the range. The weight of a child on an open door may  
result in serious burns or other injury.

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# IMPORTANT SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOK TOP

Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.

—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.

—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.

## FOR COIL COOK TOP MODELS

—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

—Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.

The oven vent is located under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.

Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.

The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.

—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate.

Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Follow manufacturer's instructions for cleaning.

## SELF CLEANING OVENS

Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.

—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.



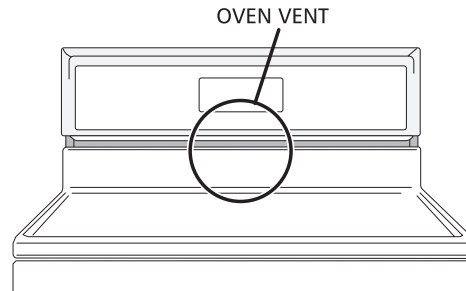


## Before Setting Oven Controls

### Oven Vent Location

the left rear surface element  
below the backguard.

under



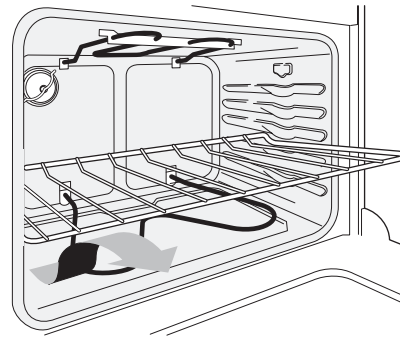
### Arranging Oven Racks

*ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).*

#### REMOVING & REPLACING OVEN RACKS

To remove

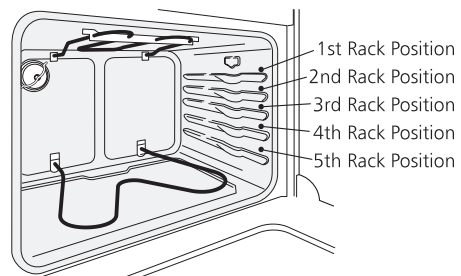
To replace



#### ARRANGING OVEN RACKS WITH 5 RACK POSITIONS

To bake on 1 rack

To bake on 2 racks,



# Control Pad Functions

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

CLEAR PAD

UP and DOWN ARROW PADS

CLOCK PAD

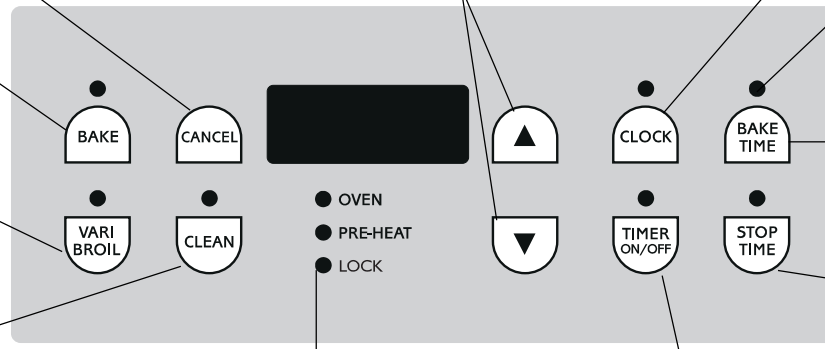
CLEAR

BAKE PAD

FEATURE INDICATOR LIGHTS

BROIL PAD

CLEAN PAD



OVEN, PREHEAT & LOCK LIGHTS  
light

"OVEN"  
"PREHEAT"  
"LOCK" light

TIMER PAD

STOP TIME PAD  
TIME  
BAKE

The oven can be programmed to:

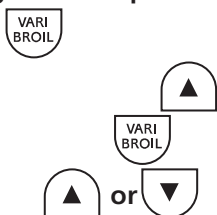
For a silent control panel:



Note:

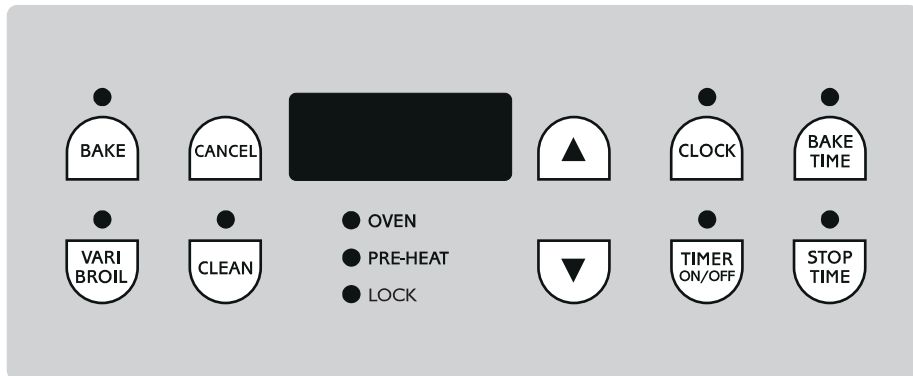
Temperature conversion:

To change the temperature to °C (Celsius) or from °C to °F (control should not be in a Bake or Clean mode):





# Setting the Clock and Minute Timer



## To Set the Clock - Control Style 4



Note:

Note:

## To Set the Minute Timer - Control Style 4



Note:



Note:

## To Change the Minute Timer while it is in use:



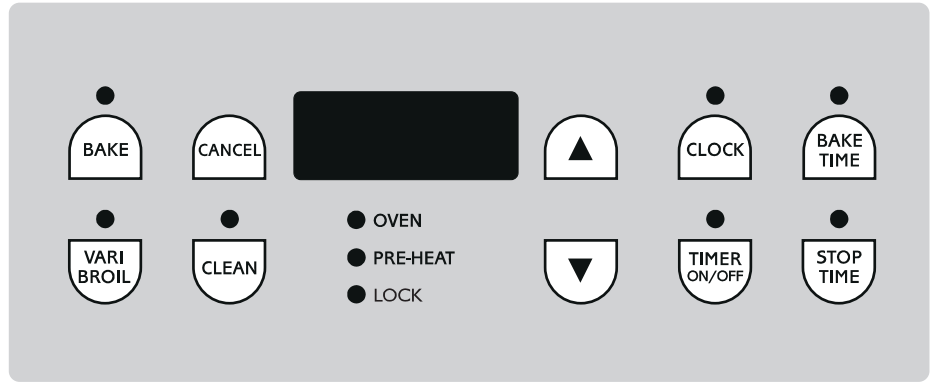
or



## To Cancel the Minute Timer before the set time has run out:



# Setting Oven Controls

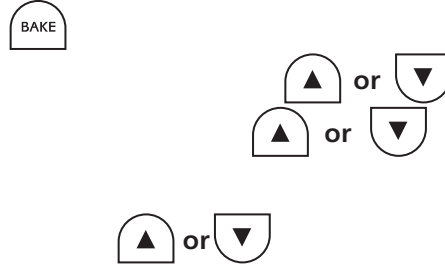


Note

Note

## To Set or Change the Temperature for Normal Baking

To Set the Controls for Normal Baking:

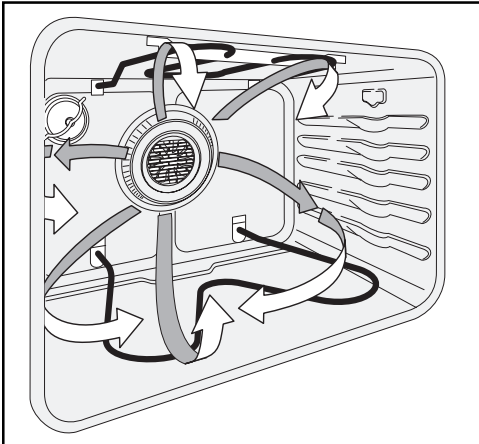


To Change the Oven Temperature after Baking has Started:



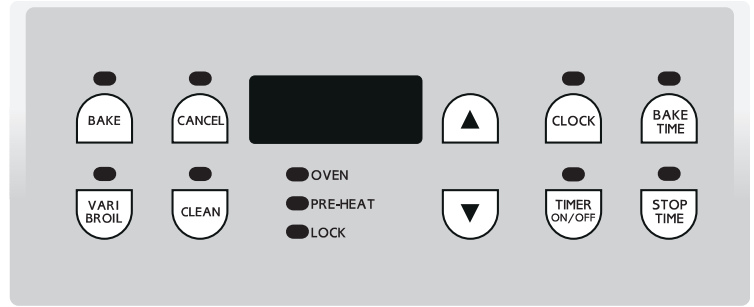
# Setting Oven Control

Benefits of Speed Bake™ Cooking System:



Recommended Foods for Speed Bake™ Cooking System	
Food Item	Decrease Cook Time by:

SPEED BAKE



## Speed Bake™ Cooking System - (If equipped)

Speed Bake™ Cooking System

Speed Bake™ Cooking System

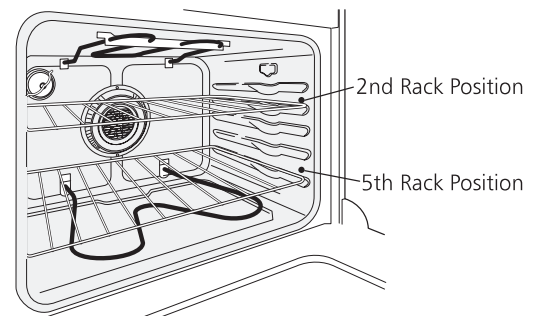
Speed Bake™ Cooking System

### General Cooking Instructions:

Speed Bake

Speed Bake

Speed Bake,



### To Set Speed Bake™ Cooking System:

Speed Bake

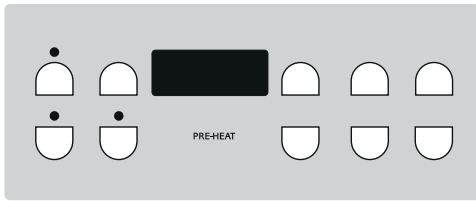
CANCEL

NOTE:

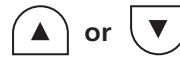
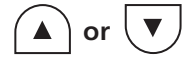
# Setting Oven Control

## To Set the Automatic Timer (Timed Bake Feature)

BAKE TIME      STOP TIME

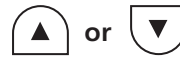
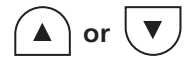


To Program the Oven to Begin Baking Immediately and To Shut Off Automatically:



**CAUTION**

To Program Oven for a Delayed Start Time and to Shut-Off Automatically



NOTE:

Speed Bake

Once the Controls are Set:

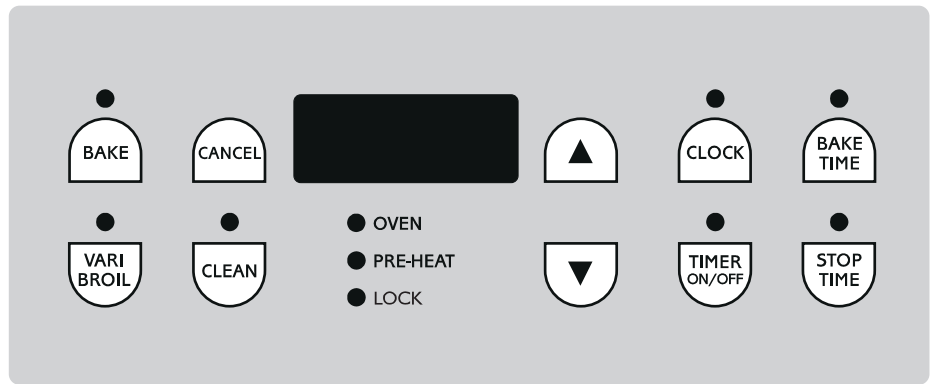
When the Set Bake Time Runs Out:



To Change the Oven Temperature or Bake Time after Baking has Started:



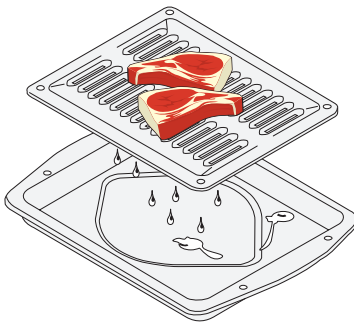
# Setting Oven Controls



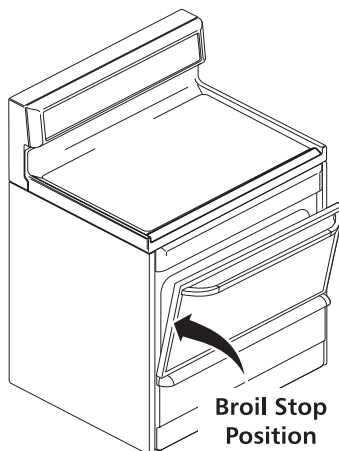
## To Broil

Rack Position From Top	Food

DO NOT  
DO NOT



DO NOT



Broil Stop  
Position

Open the oven door to the broil stop position when broiling.

Note:



**CAUTION**

DO NOT

NOTE: DO NOT

Speed Bake

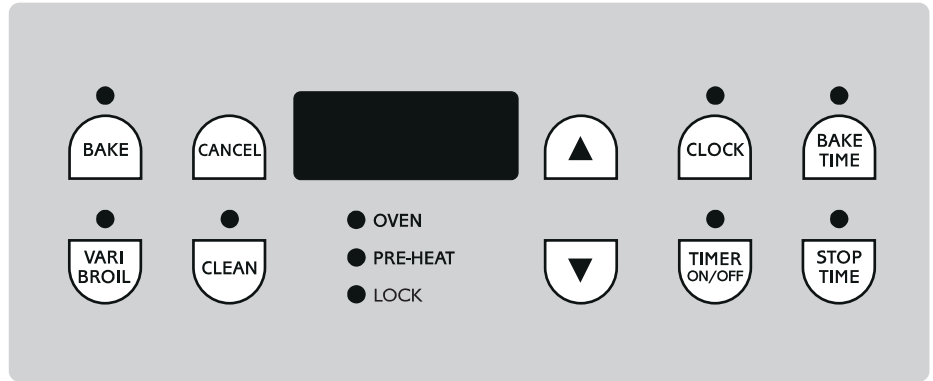
Speed Bake

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# Self-Cleaning

Self-Cleaning Oven

# Self-Cleaning



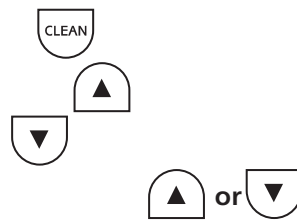
**CAUTION**

**CAUTION DO NOT**

## To Start the Self-Clean Cycle

\* light soils  
average to heavy soils

## To Set the Controls for a Self-Clean Cycle:



DO NOT

## When the Self-Clean Cycle is Completed:

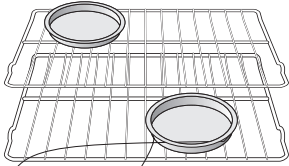
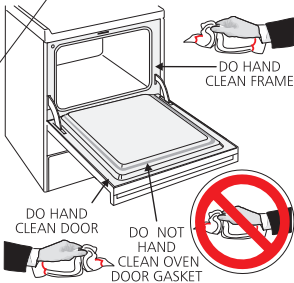
CANCEL or CLEAR

## Stopping or Interrupting a Self-Cleaning Cycle

CLEAR

# General Cleaning

## Cleaning Various Parts of Your Range

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<p><i>For general cleaning and built-up grease</i></p> <p style="text-align: right;"><i>For more difficult soils</i> <b>DO NOT</b></p>
Stainless Steel, Chrome Control Panel, Decorative Trim	<p><i>Before cleaning the control panel,</i></p>
Porcelain Enamel Broiler Pan and Insert, Door Liner, Body Parts, Warmer Drawer (if equipped)	<p style="text-align: right;"><i>If necessary</i></p> <p style="text-align: right;"><b>DO NOT</b></p>
<p>Oven Racks</p> 	
<p>Oven Door</p>  <p>DO HAND CLEAN FRAME</p> <p>DO HAND CLEAN DOOR</p> <p>DO NOT HAND CLEAN OVEN DOOR GASKET</p>	<p style="text-align: right;"><b>DO NOT</b></p>



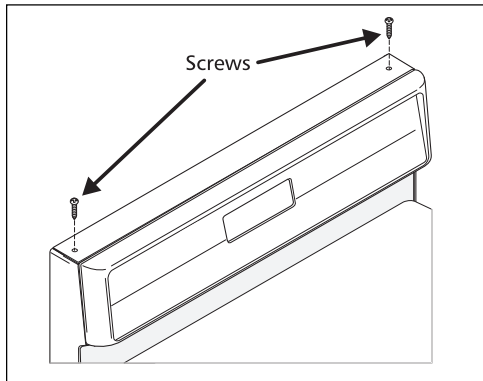




# Changing Cooktop and/or Oven Lights

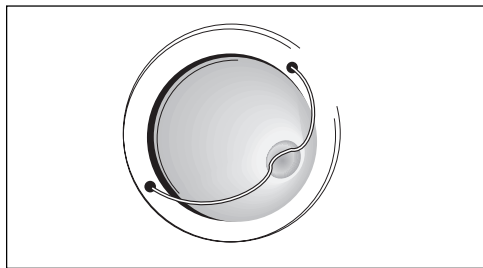
(if equipped)

**CAUTION**



To Change the Cooktop Light (some models)

To Change the Oven Light (some Self Cleaning Models)



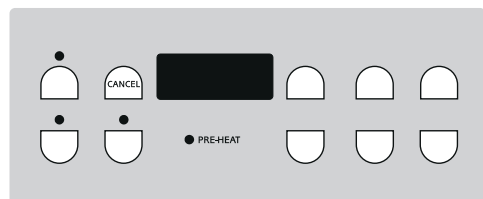
To replace the oven light:

Clock and Minute Timer

Setting the

# Customizing Your Oven Performance

Note:



To Adjust Oven Temperature



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# Avoid Service Checklist

*Before you call for service,*

## OCCURRENCE

## POSSIBLE CAUSE/SOLUTION

Range is not level.

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---

Cannot move appliance easily.  
Appliance must be accessible for service.

---

Surface element too hot or not hot enough.

---

Surface element does not heat.

### Avoid Service Checklist

---

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### General Cleaning

Entire appliance does not operate.

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Cooktop and/or oven light (some models) does not work.

models)

### Changing Cooktop and/or Oven Lights (some

Oven smokes excessively during broiling.

### Setting Oven Controls

broil stop position.

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---

Drip bowls are pitting or rusting.

---

---

Drip bowls turning color or distorted.

DO NOT

\*Oven control beeps continuously with no indicator lights flashing. (If model is equipped with a display, F1 or F3 will show.)

\*

CANCEL

CANCEL

---

Poor baking results.

Adjusting Oven Temperature

Self-cleaning cycle does not work.

Oven Cleaning.

Oven Cleaning

---

Soil not completely removed after self-cleaning cycle.

---

Flames inside oven or smoking from vent.

---

Oven Cleaning

---

Drip bowls are pitting or rusting.

---

---

Drip bowls turning color or distorted.

DO NOT





FULL ONE-YEAR WARRANTY On

LIMITED 2ND YEAR WARRANTY (Glass)

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all warranties  
is warranted by V

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8  
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