



Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

This Base Manual covers general information
Refer to individual Technical Sheet
for information on specific models

This manual includes, but is
not limited to the following:

30" Freestanding Gas Ranges

AGR5712BD*
MGR4451BD*
MGR4452BD*
MGR5751BD*
MGR5752BD*
MGRH752BD*
MGRH752CD*
MGRL752BD*
MGRL753BD*
MGRM752BD*
MGRS752BD*



Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

Important Notices for Servicers and Consumers



WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

Web Site	Telephone Number
WWW.AMANA.COM	1-800-843-0304
WWW.MAYTAG.COM	1-800-688-9900
CAIR Center in Canada	1-800-688-2002
Amana Canada Product	1-866-587-2002

Recognize Safety Symbols, Words, and Labels



DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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Important Safety Information

Recognize this symbol as a safety precaution.



WARNING

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

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

WHAT TO DO IF YOU SMELL GAS

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

Installation and service must be performed by an authorized installer, service agency or gas supplier.

WARNING

To avoid risk of electrical shock, property damage, personal injury or death; verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this manual.

WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to the OFF position.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

To avoid risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid risk of electrical shock, serious personal injury or death: Verify the oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Safety Practices for Servicer

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service range with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.

Important Safety Information

4. **Using lights**—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
 5. **Do not smoke**—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
 6. **Check range when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
 7. **Adhere to all local regulations and codes when performing service.**
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
 - Do not use water on grease fires.
 - Do not let grease or other flammable materials collect in or around range.
 - Do not repair or replace any part of range unless it is recommended in this manual.
 - Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
 - Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.
 - Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
 - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
 - Do not heat unopened food containers in oven. Buildup of pressure may cause a container to burst and result in injury.
 - Keep range vent ducts unobstructed.
 - Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
 - Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surfaces.
 - Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
 - Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
 - To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
 - Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
 - Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
 - Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

Receiving Oven

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Plug range into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.



Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

Important Safety Information

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- Meat that is close to the flame may ignite when broiling. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve.

Electrical Requirements

120-volt, 60 Hertz, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

Extension cords will adversely affect the performance of spark system.

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted or set for the type of gas being used **Natural** or **LP**.

After servicing a valve or orifice verify it is adjusted properly before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve
Electric type valve

Both types are safety valves because they are indirectly operated or controlled by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

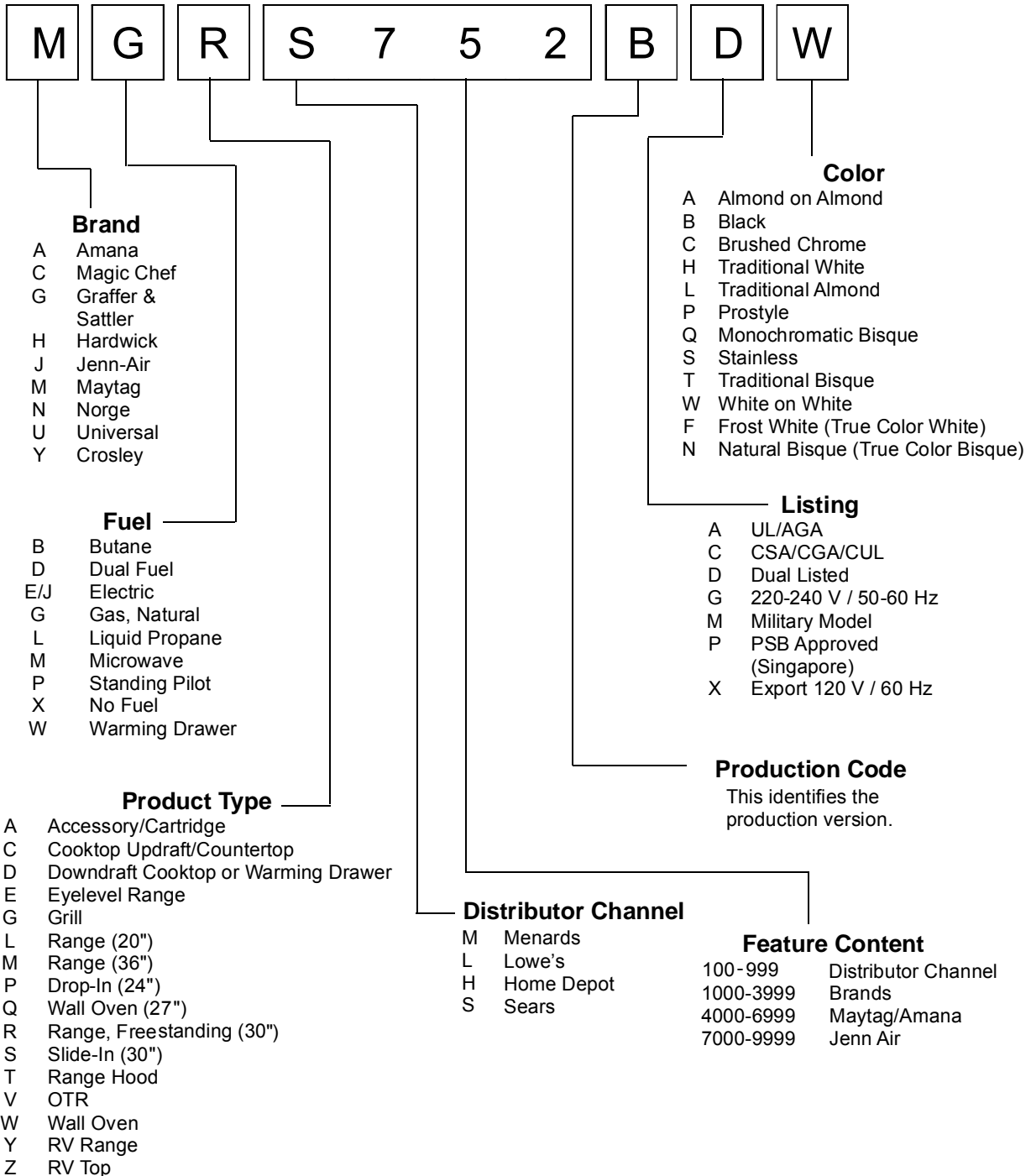
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean, modern gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

Cooking Nomenclature



General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven

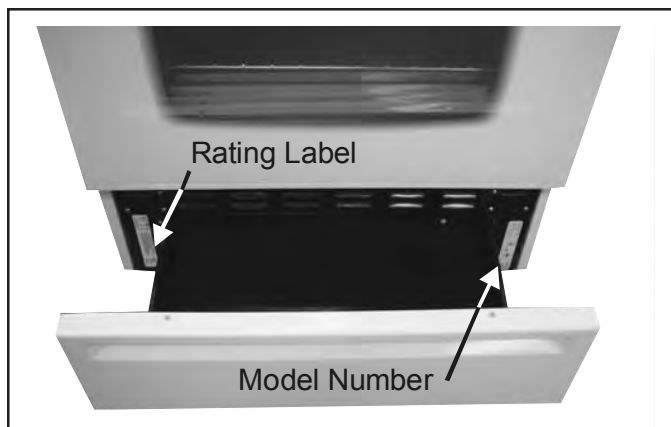
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential.

Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your freestanding range. The number can be found on a metal tag located on the back of the control panel. Reach behind the top left corner of the control panel and rotate the tags up to view the data.



Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Amana product call 1-800-843-0304 or visit the web site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the web site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the web sites at www.maytag.com or www.amana.com

When contacting Maytag service, provide product information located on rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Amana product call 1-800-628-5782 or visit the web site at www.amana.com
- For Maytag product call 1-800-462-9824 or visit the web site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the web sites at www.maytag.com or www.amana.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product:

- For Amana product, call 1-877-232-6771 or visit the web site at www.amana.com
- For Maytag product, call 1-800-462-9824 or visit the web site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the web sites at www.amana.com or www.maytag.com

Extended Service Plan

We offer long-term service protection for this new oven.

- Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges.

Call 1-866-232-6244 for information.

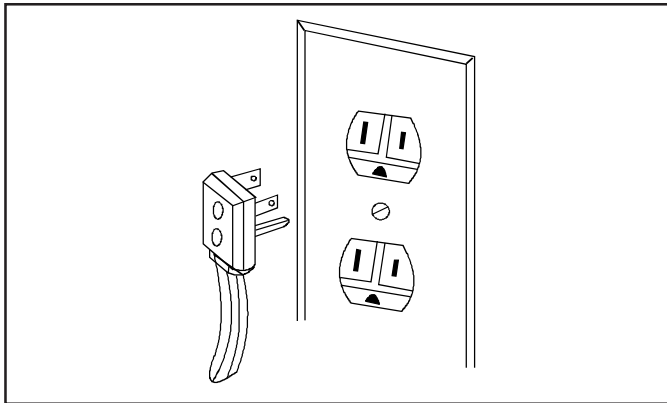
General Information

Grounding

NOTE: This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.

Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.

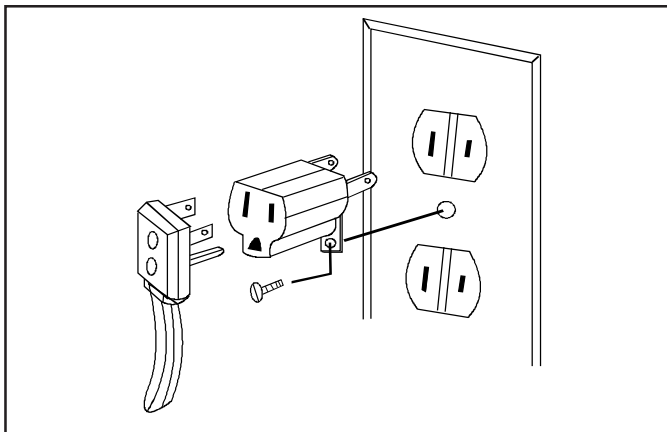


It is the consumers responsibility to replace standard two-prong wall receptacles with properly grounded three-prong wall receptacles.

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

For 15 amp circuits only, do not use an adapter on 20 amp circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter (available at most hardware stores).

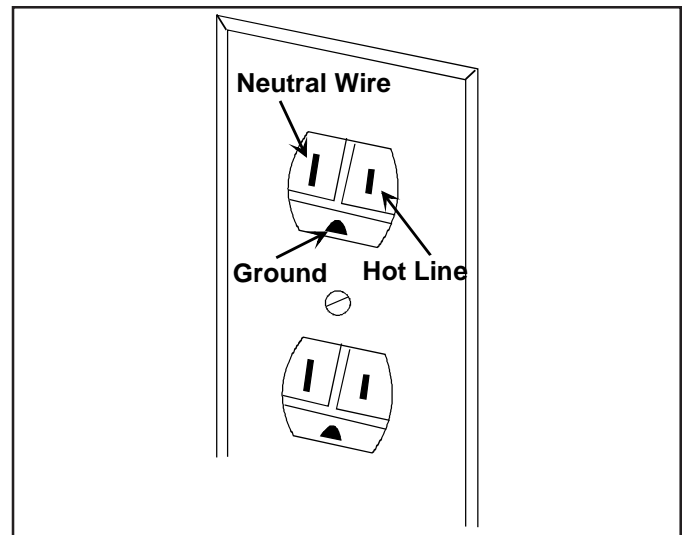
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



WARNING

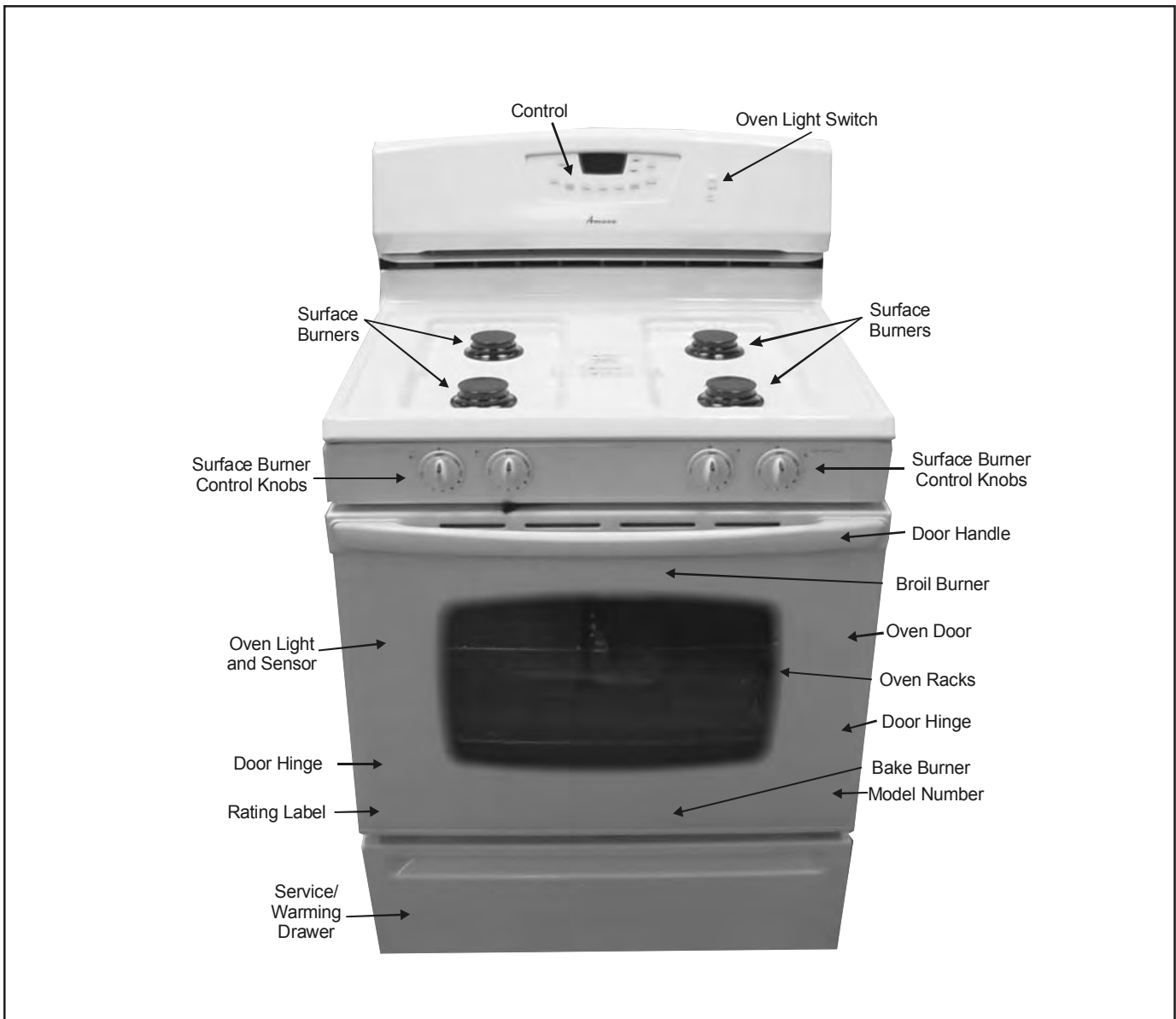
Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

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



NOTE: Circuit tester can be used to verify voltage at outlet. Connect one lead to hot line and the other lead to ground. Circuit tester should light.

Range Description



Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap Weak or failed spark module Low gas pressure..... Clogged burner port	<ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 4" WCP for natural, 10" WCP for LP. • Clean burner cap.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range Micro switch contacts not closing..... Faulty wiring. Bad connection at burner electrode and electrode socket Inoperative spark module..... Electrode dirty. Burner cap dirty Cracked or broken electrode, electrode wire or electrode socket	<ul style="list-style-type: none"> • Verify voltage at wall outlet. • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. Check micro switch contacts. • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. • Check module according to testing procedures information. • Clean electrode or burner cap. • Replace electrode.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire Poor continuity to burner cap Bad ground connection or lack of continuity to ground or ignitor Cracked or broken ignitor extension lead	<ul style="list-style-type: none"> • Replace ignitor lead or electrode. • Clean burner cap and lead. • Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path. • Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness Switch has slipped off the valve	<ul style="list-style-type: none"> • Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised. • Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.
No oven operation in bake or broil.	No voltage to control. No voltage from control..... Loose wire connection or broken wire	<ul style="list-style-type: none"> • Check for 120 VAC at control. If no voltage check power source. • Check 120 VAC to ignitor, if no voltage, replace control. • Verify all connections are clean and tight, replace broken wire.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
No gas flows to burner. Ignitor glows red.	Failed ignitor..... Gas pressure too high..... Failed gas valve Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Check gas valve for continuity. • Verify all connections are clean and tight, replace broken wire.
Gas flows to bake/broil burner, but burner does not light.	Ignitor positioned too far from burner..... Dirt or grease in orifice or burner Insufficient gas pressure Power outage	<ul style="list-style-type: none"> • Reposition ignitor closer to bake/broil burner. • Clean orifice or burner. • Check for correct gas pressure. Natural gas pressure should be 5" WCP and LP gas pressure should be 10" WCP. • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.	Power outage Control Error.....	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • See "Control Systems Troubleshooting."
Fan motor does not operate.	No power to fan motor..... Failed fan motor or winding/frozen shaft.....	<ul style="list-style-type: none"> • Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
Oven light does not operate.	Failed oven lamp Failed wiring Failed light socket Failed light plunger/switch	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity. • Check plunger/switch for continuity. • Check wiring diagram for application.
Oven door will not unlock	Oven is cleaning Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • Door will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven smokes/odor first few times of usage	Normal	<ul style="list-style-type: none"> • Minor smoking and/or odor is normal the first few times of oven usage.
Failure codes	Electronically Controlled	<ul style="list-style-type: none"> • See Testing Procedures for diagnostic checks.
Part or all of the appliance does not work	Power Outage Improperly set oven controls Oven door locked Delayed cooking	<ul style="list-style-type: none"> • Check power supply/circuit breaker. • Verify oven controls are properly set. • Verify oven door is unlocked after a clean cycle. • Verify oven is not set for delayed cooking program.



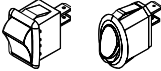

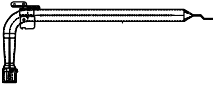


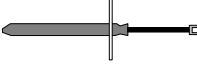

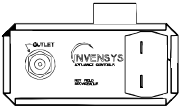
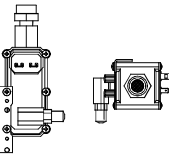

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Component Testing Procedures

Illustration	Component	Test Procedure	Results
	Oven light socket	Measure voltage at oven light Remove one wire from receptacle and test resistance of terminals	120 VAC, see wiring diagram for terminal identification. Continuity with bulb inserted. If voltage is not present at oven light, check wiring or light switches.
	Manual latch assembly with switch (select models)	Disconnect wires and test for continuity per wiring diagram	See wiring diagram for schematic layout. Refer to Parts Manual for replacement components. NOTE: If latched is moved to LOCK position during Bake or Broil, the control cancels the function.
	Rocker switch	Measure continuity of switch positions: Closed Open	Continuity Infinite
	Door lock switch	Switch connection in following positions: ... Not engaged Engaged	Normally Open COM – NO = Open, COM – NC = Closed COM - NO = Closed, COM - NC = Open
	Bake burner	Verify gas is supplied. Verify proper orifice installed-Nat or LP Check for obstructions, contamination in ports or damage	Air shutter opening: .469" to .531". Blue flame with no yellow tipping. Replace if punctured or torn.
	Broil burner	Verify gas is supplied. Verify proper orifice installed-Nat or LP Check for obstructions, contamination in ports or damage	Air shutter opening: .281" to .343". Blue flame with no yellow tipping. Replace if punctured or torn.
	Ignitor	Test for voltage at terminals..... Test for amount of amperage in circuit..... (Ignitor may glow, but not have sufficient amperage to open valve.)	120 VAC 3.2 to 3.6 Amps.
	Temperature sensor	Measure resistance	Approximately 1000 Ω at room temperature 80° F.
	Pressure regulator	Verify gas pressure (WCP) If using LP service, verify proper gas supply conversion.	4" Natural 10" LP/Propane
	Shutoff valve	Verify gas supply is turned on..... Adjust set screw for simmer control.	Gas ON: Slot at 9 o'clock position Gas OFF: ... Slot at 12 o'clock position
	Safety valve	Disconnect wiring to valve. Measure resistance on bake circuit Measure resistance on broil circuit	Continuity Continuity <div style="border: 1px solid black; padding: 5px; text-align: center;">WARNING Do not attempt to open valve with 120 VAC.</div>
	Spark ignition electrode	Test for resistance of spark lead..... Test ignitor to chassis.....	Continuity No continuity from ignitor to chassis.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Spark module 4 + 0 (select models)	Test for voltage at terminals L and N Polarity and ground	120 VAC Not subject to polarity.
	Spark module 4 + 0 (select models)	Test for voltage at terminals L and N Polarity and ground	120 VAC Not subject to polarity
	Holder orifice	Verify gas pressure (WCP)..... Check orifice for debris.....	4" Natural 10" LP/Propane Clean as needed.
	270° valve 	Verify gas is supplied. Orifice adjusted for Natural or LP. Adjust set screw for simmer control.....	Refer to LP/Nat. conversion instructions.
	Spark switch (select models) 	Unplug switch harness at rear of range. Test for continuity at wire terminals. Switch in LITE position..... Switch in any other position	120 VAC Continuity Infinite
	Spark switch (select models) 	Unplug switch harness at rear of range. Test for continuity at wire terminals. Switch in LITE position..... Switch in any other position	120 VAC Continuity Infinite
	Sealed burner	Verify gas is supplied Check for obstructions or contamination in burner ports	Gas present. Clean/remove any foreign objects. Check ignitor for bending/cracking.
	Sealed burner	Verify gas is supplied Check for obstructions or contamination in burner ports	Gas present. Clean/remove any foreign objects. Check ignitor for bending/cracking.
	Venturi / Air shutter	Verify gas is supplied Shutter setting	Gas present. Blue flame with no yellow tipping.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M1 Control Testing Procedures

Control	Feature	Test Procedure	Results
M1	Oven temperature adjustment	Press BAKE pad. Enter 550 on the digit pad. Immediately press and hold BAKE pad for 3 to 5 seconds. Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing MORE+ or LESS- pads. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	Increasing or decreasing oven temperature does not affect self-cleaning temperature.
M1	Temperature display	Press and hold CANCEL and BAKE MORE+ or LESS- pads to change.	This mode enables the user to indicate °F or °C on the display.
M1	Clock display	Press and hold CANCEL and CLOCK pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
M1	24-hour clock	Press and hold CANCEL and DELAY MORE+ or LESS- pads to change.	Allows the time on the clock to be toggled from 12-hour or 24-hour display.
M1	Factory default	Press and hold CANCEL and KEEP WARM pads for 3 to 5 seconds.	Allows the clock to be reset to factory settings.
M1	Twelve hour off	Control automatically cancels cooking operation and removes all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
M1	Sabbath mode	Hold CLOCK pad for 3 to 5 seconds to activate Sabbath mode. Hold CLOCK pad for 3 to 5 seconds to disable Sabbath mode. Desired bake function must be initiated before entering Sabbath mode.	"SAb" flashes for 5 seconds, then remains on until timed-out or cancelled. The status SAb is not fault code 5Ab. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours. The oven light is not disabled.
M1	Child lockout	Press and hold CANCEL and COOK & HOLD pads for 3 to 5 seconds until beep sounds. To reactivate the control, press and hold CANCEL and COOK & HOLD pads for 3 to 5 seconds.	This safety feature prevents children from accidentally programming the oven. The electronic oven control is disabled. Child lockout features must be reset after a power failure.
M1	Diagnostic code display	Press and hold MORE+ pad within 30 seconds of powering up the unit. Cycle through the codes using the MORE+ or LESS- pads.	The last 5 diagnostic codes are stored in the non-volatile memory. See " Description of Error Codes " for explanation.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

"Quick Test" Mode for M1 Electronic Range Control

Follow the procedure below to access the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *Cancel* and *Broil* pads for 3 to 5 seconds (within 5 minutes of power-up).**
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: Press one of the following pads once to activate the response.
Press the pad a second time to deactivate the response.

NOTE: This mode must be entered within the first 5 minutes after power up.

NOTE: If the temperature sensor is greater than 400° F or if the temperature sensor reaches 400° F while under test, the Quick Test mode will be disabled.

Display will indicate the following:

Key	Operation
[Bake]	Bake relay activated
[Broil]	Broil relay activated
[Keep Warm]	N/A
[Cook&Hold]	Last diagnostic code displayed
[Clean]	MDL relay activated (lock and unlock)
[Delay] (M1)	EEPROM Version Number displayed
[Timer]	Main Code Version Number displayed
[Clock]	All Segments on
[More +]	Even Segments on
[Less -]	Odd Segments on
[Cancel]	End Factory Test Mode

Description of M1 Control Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode. Each error code is four digits long and is created based on the following table.

Digit	Description
1 st	Primary System: 1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2 nd	Measurable: d – Diagnostic: measurable parameter c – Control related
3 rd	Secondary System: Sequential numbering
4 th	Oven Cavity: 1 – Upper oven (or single cavity oven) 2 – Lower oven

Diagnostic Code Display Mode must be accessed within 30 seconds of powering up the control.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M1 Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c31	Cancel key circuit problem	Always	1 minute
1c4c	Micro communication failure	Serial communications	5 tries
1c5c	Vcc or ground	Cook or clean active	1 minute
1c6c	EEPROM error	Cook or clean active	5 tries
1c7c	Control not calibrated	Always	5 seconds
1c8c	Cooking program error	Cook or clean active	5 tries
1d11	Runaway temp (650° F), door unlocked	Latch unlocked	5 seconds
1d21	Runaway temp (950° F), door locked	Latch locked	5 seconds
3d11	Sensor open	Cook or clean active	5 seconds
3d21	Sensor shorted	Cook or clean active	5 seconds
4d11	Door position switch not closed when door locked	Clean active	1 minute
4d51	Door switch circuit failure-neither open or closed	Always	1 minute
9d11	Latch will not lock	Latch should be locked	1 minute
9d21	Latch will not unlock	Latch should be unlocked	1 minute
9d31	Unlock state unknown, both locked and unlocked	Always	1 minute
9d41	Unlock state unknown, neither locked or unlocked	Always	1 minute

M1 Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for key depression Disables key
1c31	Cancel key improper value	Nothing	Disables all outputs ¹
1c4c	Checksum invalid	Nothing	Disables all outputs ¹
1c5c	Vcc/Gnd at test point	Nothing	No action
1c6c	No response from EEPROM	Nothing	Disables all outputs ¹
1c7c	Calibration value out of range	Nothing	No action
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2293 Ohms	Nothing	Disables all outputs
1d21	Sensor resistance > 2662 Ohms	Nothing	Disables all outputs
3d11	Sensor resistance > Infinite Ohms	BAKE flashes ²	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes ²	Disables all cook functions for cavity
4d11	Door switch not closed when door locked	Nothing	Disables Clean function ⁴
4d51	Door switch not open or closed	LOCK flashes ²	Disables Clean function ^{3,4}
9d11	Lock switch not closed (Clean activated)	LOCK flashes ²	Ignore soil level selection, disables clean ⁵
9d21	Lock switch closed (Clean not activated)	LOCK on steady	Disables cooking functions ⁵
9d31	Unlock switch both locked and unlocked	Nothing	No action ⁵
9d41	Unlock switch neither locked or unlocked	Nothing	No action ⁵
9d51	Lock switch not locked or unlocked	Nothing	Disables Clean function ⁵

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M1 CONTROL TESTING NOTES:

- 1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.
- 2 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.
- 3 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).
- 4 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.
- 5 Special conditions for latch faults (9dxx):
 - A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
 - A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
 - A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
 - If at POR, the latch is not at a known good unlock position.
 - Affected DLBs (Double Line Breaks) and loads are disabled during detection.
 - If the control is in a known good unlock position and the lock switch becomes faulted:
 - The control will not fault.
 - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
 - If the control is in a known good lock position and the unlock switch becomes faulted:
 - The control will not fault.
 - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.

NSC Control Testing Procedures

Control	Feature	Test Procedure	Results
NSC	Oven temperature adjustment	Press Bake pad. Enter 550 on the digit-pad. Immediately press and hold Bake pad for 3 to 5 seconds. Oven can be adjusted from -35 to +35 degrees in 5° increments by pressing More + or Less - pads. To avoid over adjusting the oven, move temperature 5° each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
NSC	Keypad Lockout	Press and hold Cancel and Timer pads for 3 to 5 seconds. Press More + or Less - pads to change.	This mode disables keypad input to deter against accidental keypad entries.
NSC	Temperature display	Press and hold Cancel and Bake pads for 3 to 5 seconds. Press More + or Less - pads to change.	This mode enables the user to indicate °F or °C on the display.
NSC	Sabbath Mode	Hold Clock pad for 3 to 5 seconds to activate Sabbath mode. Hold Clock pad for 3 to 5 seconds to disable Sabbath mode. Desired bake function must be initiated before entering Sabbath mode.	"SAb" flashes for 5 seconds, then remains on until timed-out or cancelled. The status "SAb" is NOT fault code 5A6. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours. The oven light is not disabled.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Control	Feature	Test Procedure	Results
NSC	Twelve Hour Off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
NSC	Diagnostic Code Display	Press and hold More + pad for 3 to 5 seconds when powering up the unit. Cycle through the codes using the More + or Less - pads.	The last 5 diagnostic codes will be stored in the non-volatile memory. See " Description of Error Codes " for explanation.
NSC	One-Watt Standby Mode	Press and hold Cancel and Less - pads for 3 to 5 seconds.	After 15 minutes in idle, the control will automatically enter this mode. The LED display remains active during this mode.

"Quick Test" Mode for NSC Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

4. **Press and hold *Cancel* and *Broil*** pads for 3 to 5 seconds within 5 minutes of power-up.
5. Once the control has entered the "Quick Test" mode, release both pads.
6. Press each of the following pads indicated in the table below.

NOTE: Press one of the following pads once to activate the response.
Press the pad a second time to deactivate the response.

NOTE: If the temperature sensor is greater than 400° F or if the temperature sensor reaches 400° F while under test, the Quick Test mode is disabled.

Display will indicate the following:

Key	Operation
[Bake]	Bake relay activated
[Broil]	Broil relay activated
[Timer]	DLB relay activated
[Clock]	Alternate between ODD LED SEGMENTS and EVEN LED SEGMENTS on each keypress
[More +]	EEPROM version number
[Less -]	Code version number
[Cancel]	End Factory Test Mode

Description of NSC Control Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode. Each error code consists of four digits and each digit is described in the following table.

Digit	Description
1 st	Primary System: 1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input
2 nd	Measurable: d – Diagnostic: measurable parameter c – Control related, replace control
3 rd	Secondary System: Sequential numbering
4 th	Oven Cavity: 1 – Oven c – Control specific

Enter Diagnostic Code Display Mode by pressing **More +** pad for 3 to 5 seconds within 30 seconds of powering up the control.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

NSC Control Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c31	Cancel key circuit problem	Always	1 minute
1c4c	Micro communication failure	Serial communications	5 tries
1c5c	Vcc or ground	Cook active	1 minute
1c6c	EEPROM error	Cook active	5 tries
1c7c	Control not calibrated	Always	5 seconds
1c8c	Cooking program error	Cook active	5 tries
1d11	Runaway temp (650° F)	Always	5 seconds
3d11	Sensor open	Cook active	5 seconds
3d21	Sensor shorted	Cook active	5 seconds

NSC Control Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs ^{1,2} Disables lights and timers
1c31	Cancel key improper value	Nothing	Disables all outputs ¹
1c4c	Checksum invalid	Nothing	Disables all outputs ¹
1c5c	Vcc/ground at testpoint	Nothing	No action
1c6c	EEPROM error	Nothing	Disables all outputs ¹
1c7c	Calibration value out of range	Nothing	No action
1d11	Sensor resistance > 2218 Ohms	Nothing	Return to idle; disables all outputs ¹
3d11	Sensor resistance > Infinite Ohms	BAKE flashes ³	Disables all cooking functions
3d21	Sensor resistance > 0 Ohms	BAKE flashes ³	Disables all cooking functions

NSC CONTROL NOTES:

- ¹ "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.
- ² If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.
- ³ Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death: disconnect power and gas supply before servicing.

Accessing Range

1. Turn off power to the range at the circuit breaker.
2. Turn off gas supply line to unit.
3. Pull the range forward out of the cabinet opening.
4. Unplug the power cord leading from unit to outlet.
5. Replace the range using the installation instructions and anti-tip bracket(s).

Maintop Assembly

1. Turn power off to unit.
2. Remove sealed burners, see "Sealed Burner" procedure.
3. Remove screws securing main top to orifice holder assembly.
4. Raise the front edge of the maintop and pull forward.
5. Lift maintop assembly from the oven chassis.
6. Reverse procedure to reinstall maintop assembly.

Manifold Panel

1. Open oven door.
2. Remove control knobs from gas valves, by pulling.
3. Remove screws located on the bottom edge of the front control panel.
4. Remove control panel by sliding left or right while pulling away from the unit.
5. Reverse procedure to reassemble.

Control Panel

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 4.
2. Remove screws securing control panel heat shield.
3. Remove screws securing bottom outside edges of the control panel.
4. Pull unit out from the wall far enough to allow the back outside screws to be loosened.
5. Loosen the back outside screws securing control panel to backguard.
6. Grasp front lower outside edges of the control panel and push inward on the outside edges of the backguard to release the control panel front.

NOTE: Front edges of the control panel are difficult to release from backguard.

7. Once the control panel bottom edges are free, pull control panel forward and raise the control panel upward to release screws securing top back edges and allow control panel to tip forward.
8. Reverse procedure to reinstall control panel.

Control Board Assembly

1. Remove control panel, see "Control Panel" procedure, steps 1 through 7.
2. Remove screws securing control board bracket to control panel.
3. Label and disconnect terminal plug from control board assembly.

4. Reverse procedure to reinstall control board assembly.

Rocker Switch

1. Remove control panel, see "Control Panel" procedure steps 1 through 7.
2. Disconnect and label wire terminals from rocker switch.
3. Squeeze tabs on rocker switch and push outward to release from control panel.
4. Reverse procedure to reinstall indicator light.

Top Surface Valve and Spark Switch

1. Remove manifold panel, see "Manifold Panel" procedure, steps 1 through 4.
2. Remove spark switch by pulling straight off valve.
3. Remove screw securing valve to front manifold.
4. Replace and reassemble in reverse order.

Sealed Burner

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove grates.
4. Obtain Burner Wrench (removal and installation tool, **P/N 8312D075-60, see illustration below**).
5. Place Burner Wrench on burner properly (the wrench is labeled for proper ignitor alignment).
6. Once the wrench is properly aligned on the burner, apply steady and even pressure while turning the wrench counterclockwise. Turn the burner no more than two inches to loosen.

NOTE: Some minor crunching or grinding sounds may be heard. This is normal, but be careful not to chip the finish in visible areas.

7. Once loose, lift the burner straight up and out of the mounting hole.
8. Label and disconnect wire terminals from burner.
9. Remove screw and washer (securing burner support to main top) from the burner openings.
10. Replace and reassemble in reverse order.



Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect power and gas supply before servicing.

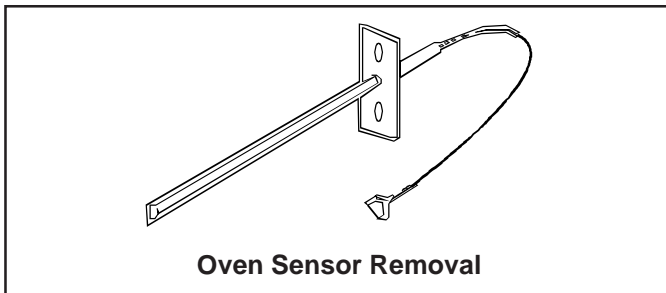
Oven Sensor

1. Disconnect power before servicing.
2. Open oven door and remove screws securing sensor to oven cavity.

NOTE: Gently pull wiring through cavity wall.

3. Disconnect oven sensor at the connector terminal and remove.
4. Reverse procedure to reinstall sensor.

NOTE: Verify connection is pushed through the insulation.



Bake Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door and racks.
4. Remove screws securing bottom bake cover.
5. Raise the back of the bake burner cover and slide cover back to release the front edge of cover and lift out of oven cavity.
6. Remove screws securing bake burner assembly to the oven chassis.
7. Maneuver bake burner from the burner orifice and out of the slotted location.
8. Pull forward on assembly to allow the ignitor terminal plug to pass through the back of the oven cavity.
9. Disconnect terminal plug and remove assembly from the oven cavity.
10. Remove screws securing ignitor to bake burner.
11. Replace and reassemble in reverse order.

Broil Burner and Ignitor

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove oven door, and racks.
4. Remove screws securing ignitor wire plate cover to back of the oven cavity.
5. Maneuver ignitor wire terminal plug through the rear of the oven cavity.
6. Disconnect ignitor wire terminal plug.
7. Remove screws securing broiler to oven cavity.
8. Carefully maneuver burner off of the broiler orifice spud and remove from cavity.

9. Remove screws securing ignitor to broiler.
10. Remove wing nut securing flame spreader to broiler.
11. Replace and reassemble in reverse order.

Valve / Regulator Assembly

NOTE: Requires removal of range from installation position.

1. Turn off electrical power and gas to the range.
2. Disconnect gas and power from unit.
3. Remove nut securing broiler tubing to gas valve.
4. Remove nut securing bake tubing to gas valve.
5. Remove screws securing assembly to unit chassis.
6. Disconnect wires and gas lines to gas valve.
7. Replace and reassemble in reverse order.

Oven Door Latch Assembly (Select Models)

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 6.
2. Remove screws securing latch assembly to the front of the oven cavity outer shell.
3. Label and disconnect wire terminals from latch assembly.
4. Reverse procedure to reinstall door latch assembly.

Spark Module

NOTE: Requires removal of range from installation position.

1. Remove screws securing lower rear access panel.
2. Disconnect and label wire connections from the spark module.
3. Remove screws securing spark module to unit chassis.
4. Replace and reverse procedure to reassemble.

Oven Door Removal



To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door and place door hinge locking device into lock position.
2. Place oven door in first stop position, then grasp both sides and lift up off the hinges.
3. Reverse procedure to reinstall oven door.

Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect power and gas supply before servicing.

Oven Door Hinge

1. Turn off power to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 5.
4. Remove side panel, see "Side Panel Removal" procedures.
5. Remove the top and bottom screws securing oven door hinge to the front frame.
6. Remove hinge from oven chassis.
7. Reverse procedure to reinstall oven door hinge.

Side Panel Removal

1. Turn off power to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 5.
4. Remove screws securing lower rear galvanized cover from unit.
5. Remove screws securing top and back of side panel.
6. Pull rear of side panel away from range then slide side panel forward to release from side panel spacers.
7. Reverse procedure to reinstall side panel.

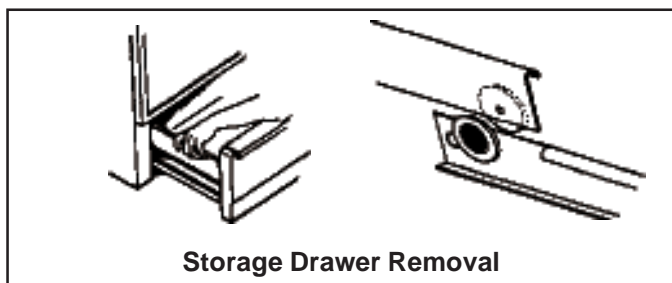
Backguard Removal

NOTE: Requires removal of oven from installation position.

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 6.
2. Remove screws securing upper back panel from unit.
3. Remove screws securing bottom outside edges of the backguard to unit chassis.
4. Reverse procedure to reinstall backguard.

Storage Drawer Removal

1. Pull drawer straight out to first stop. Lift the front and pull out to second stop.
2. Let front of door rest on floor. Place hands toward back of drawer and lift it out.



Storage Drawer Removal

3. To replace:
 - a. Place the set of rollers on the drawer behind the set of rollers on the oven. (As shown above.)
 - b. Align the guides and push the drawer back into position.

Storage Drawer Track Removal

1. Remove the storage drawer by pulling it out to the fully open or stop position, lifting the drawer at the rear to disengage the drawer track rollers from the drawer runners, and sliding the drawer out of the range.
2. The tracks are mounted to a rear support and the frame of the range. Remove the two track mounting screws and remove the track. If the track support is being replaced, remove the mounting screw securing it to the side frame and remove the support.

Oven Lamp Assembly Removal

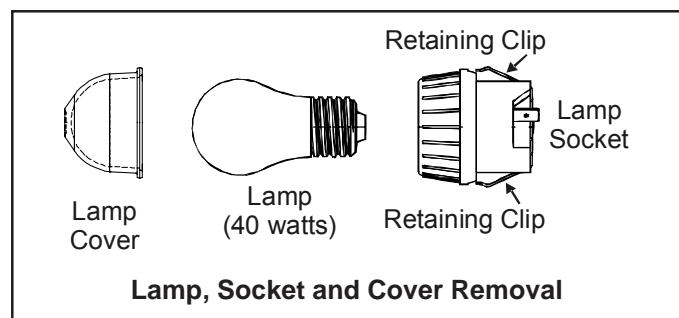
Oven Lamp Socket/Oven Lamp and Lamp Cover

1. Remove power from unit (at the circuit breaker).
2. Open oven door and remove oven racks.
3. Hold lamp cover in place, and slide retaining wire off cover.

NOTE: Cover will fall if not held in place when removing retaining wire.

4. Unscrew lamp and remove.
5. Gently pry retaining clips inward towards center of socket.
6. Once retaining clips are released, gently pull socket into oven cavity.
7. Label and disconnect wire terminal connections and remove socket.
8. Reverse procedures to reassemble.

NOTE: Reposition fiberglass insulation around oven light socket to eliminate possibility of heat related problems.



Lamp, Socket and Cover Removal

Disassembly Procedures



To avoid risk of electrical shock, personal injury, or death: disconnect power and gas supply before servicing.

Convenience Outlet/Circuit Breaker (Canadian Models)

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wire terminals from convenience outlet and/or circuit breaker.
3. Remove screws securing outlet and/or circuit breaker to backguard and push outward to release.
4. Reverse procedure to reinstall convenience outlet and/or circuit breaker.

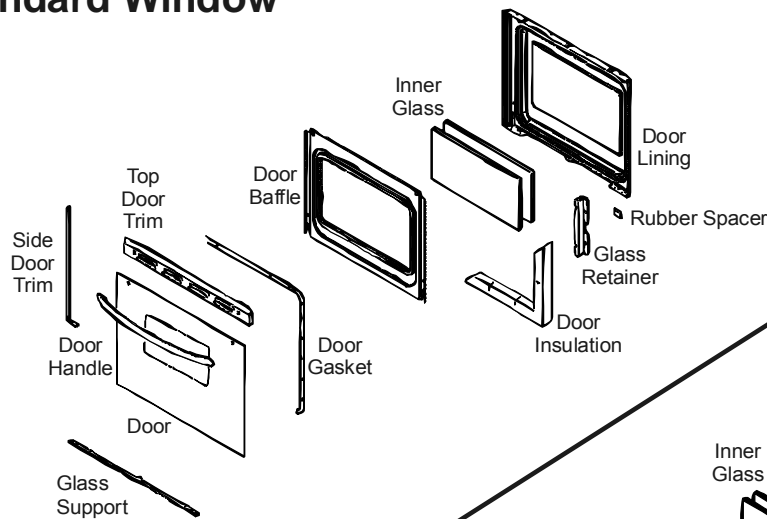
5. Detach right and left door trim pieces.
6. Remove screws securing top door trim to oven door chassis.
7. Remove screws securing door handle brackets to inner door panel.
8. Lift upward on the lower side of the door handle to release side alignment screws and rotate towards the top of the oven door to release and remove.
9. Remove screws securing door handle to door handle brackets.

Door Disassembly (Standard and Large Windows)

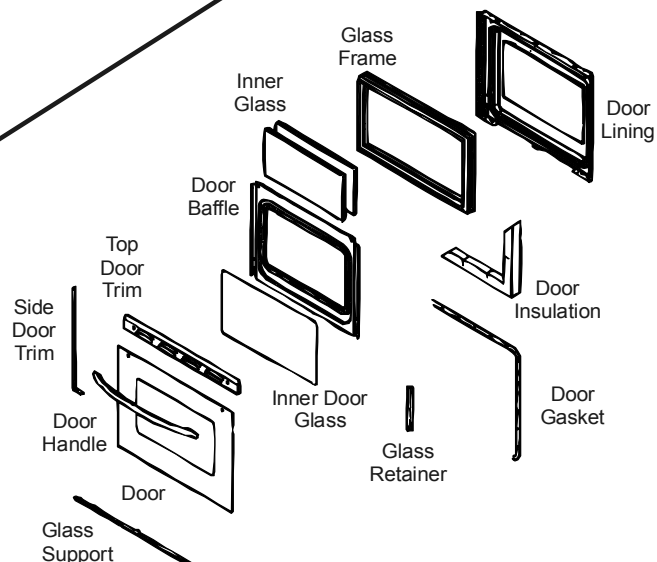
1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing bottom glass support to oven door.
4. Slide inner door glass and trim towards the bottom of oven door and remove (large window models only).

- NOTE:** Proceed with the following steps for inner door disassembly.
10. Remove screws securing door glass retainer to door baffle and remove.
 11. Slide inner door glass downward to release from upper door glass retainers and remove.
 12. Remove screws securing door baffle to door lining and remove.
 13. Remove insulation from oven door.
 14. Lift inner glass and glass frame from oven door.
 15. Reverse procedures to reassemble oven door.

Standard Window



Large Window



Disassembly Procedures

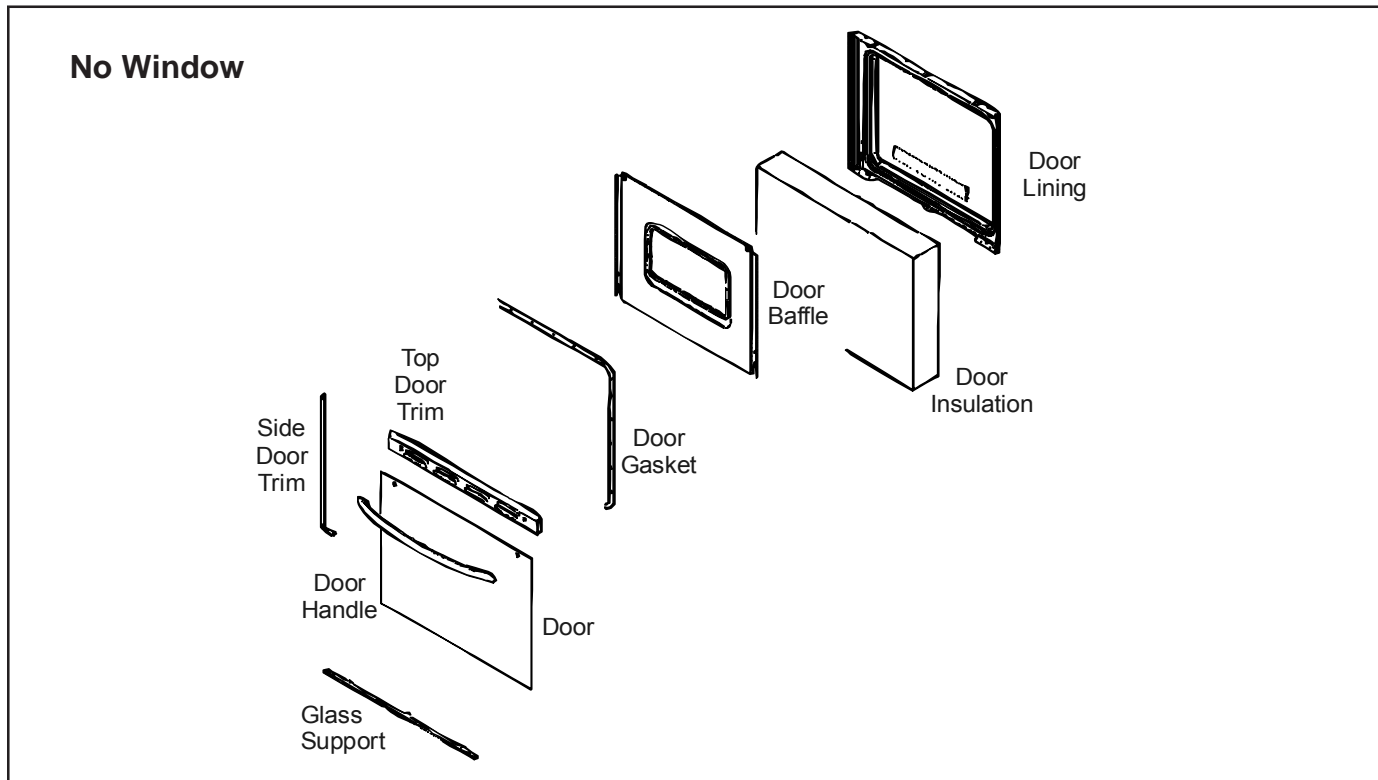


WARNING

To avoid risk of electrical shock, personal injury, or death: disconnect power and gas supply before servicing.

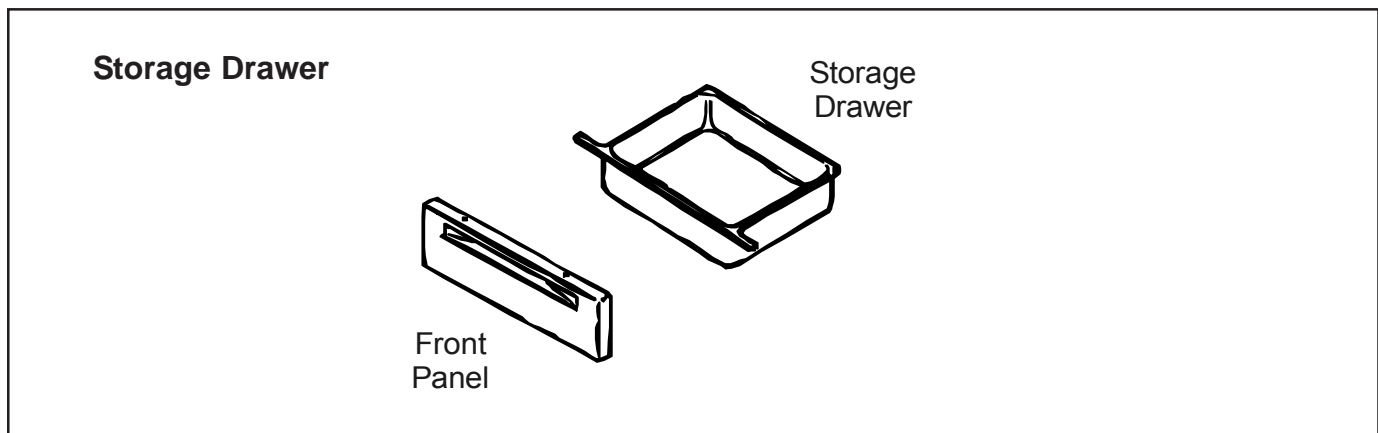
Door Disassembly (No Window)

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing door handle to door panel.
4. Remove screws securing door panel to door lining and remove door liner.
5. Remove insulation from oven door.
6. Reverse procedures to reassemble oven door.



Storage Drawer Disassembly

1. Remove storage drawer, see "Storage Drawer Removal" procedure.
2. Place door on a protected surface.
3. Remove screws front panel to storage drawer.
4. Reverse procedures to reassemble storage drawer.



Appendix A

Installation Instructions (all except RV's)

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE



INSTALLATION MANUAL

Gas 30-inch Wide Free-standing Range

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

THE MANUAL IS INTENDED TO ASSIST IN THE INITIAL INSTALLATION AND ADJUSTMENTS OF THE RANGE.

SPECIAL WARNING

Only qualified personnel should install or service this range.

Read "Safety Instructions" in the Use & Care book before using range.

Improper installation, adjustment, alteration, service, maintenance or use of range can result in serious injury or property damage.

CLEARANCE DIMENSIONS

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawings. For SAFETY CONSIDERATIONS do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

* **NOTE:** 30 inch (76.2 cm) dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven. The 30 inch (76.2 cm) dimension may be reduced to not less than 24 inches (61 cm) when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards - National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Federal Standard for Mobile Home Construction and Safety.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches (13 cm) beyond the bottom of the cabinets.



WARNING

- ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- FOLLOW ALL INSTALLATION INSTRUCTIONS.



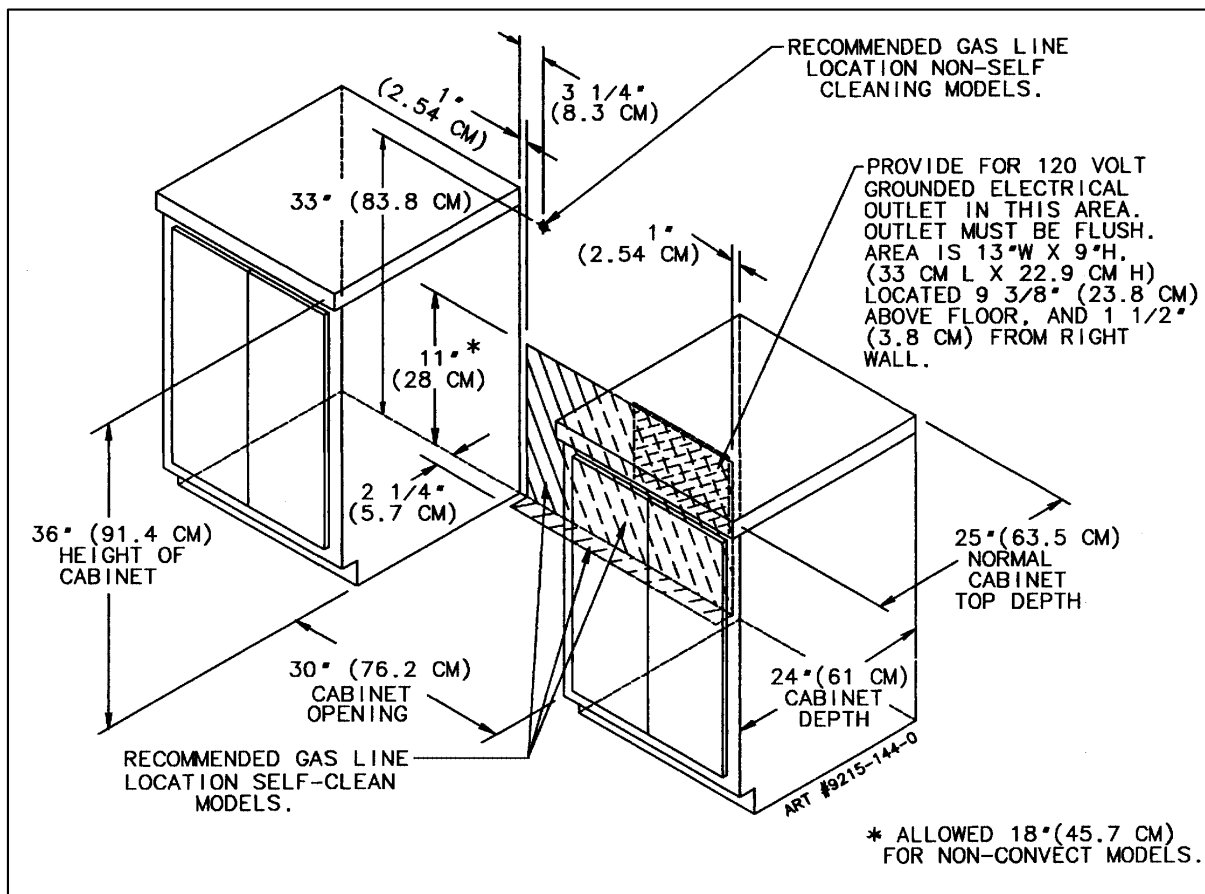
CAUTION: This range has been designed in accordance with the requirements of various safety agencies and complies with the maximum allowable wood cabinet temperatures of 194°F. If this range is installed with cabinets that have a lower working temperature than 194°F, discoloration, delamination or melting may occur.

Your range may not be equipped with some of the features referenced in this manual.

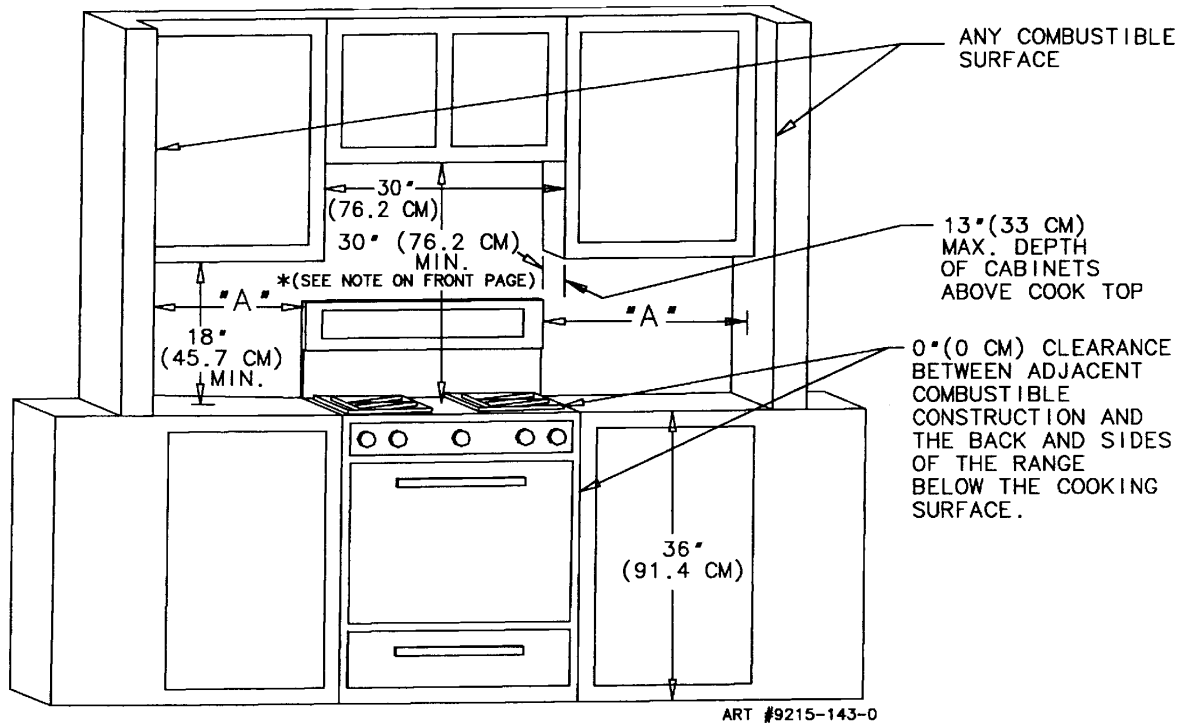
Installation Instructions (all except RV's)

INSTALLATION DRAWINGS

FREE-STANDING



Installation Instructions (all except RV's)



DIMENSION "A" SIDE CLEARANCE ABOVE COOKING SURFACE		
TOP BURNER RATE FOR NATURAL GAS (SEE RATING PLATE)	CONVENTIONAL OVEN	SELF-CLEAN OVEN
9,200 BTU/HR OR LESS	0 INCHES	3 INCHES (7.6 CM)
MORE THAN 9,200 BTU/HR	1 INCH (2.5 CM)	3 INCHES (7.6 CM)

Check the range model number plate to see if the range is approved for installation in mobile homes and/or recreational park trailers. If approved the following items are applicable.

MOBILE HOMES

The installation of a range designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24 HUD, (Part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

RECREATIONAL PARK TRAILERS

The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest edition.

In Canada the range must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range.

NOTE: A range should NOT be installed over kitchen carpeting.

Installation Instructions (all except RV's)

ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

NOTE: A risk of range tip over exists if the appliance is not installed in accordance with the installation instructions provided. The proper use of this device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven door and/or lower drawer as a step stool.

Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall.

STEP 1 - Locating The Bracket (see figure 1)

- Determine where either the right or left rear "edge" of the range will be located and mark the floor or wall.
- Place the BRACKET 15/16" (24 mm) from the marked "EDGE" toward center of opening and against the back wall as shown in figure 1, with orientation hole against wall.
- Use the bracket as a template and mark the required holes, as shown in figure 1 for the type of construction you will be using.

STEP 2 - Anti-Tip Bracket Installation

- Wood Construction:
 - Floor: Locate the center of the two holes identified in figure 1 as "HOLES FOR FLOOR". Drill a 1/8" (3 mm) pilot hole in the center of each hole (a nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the floor with the two screws provided. Proceed to STEP 3.
 - Wall: Locate the center of the two holes identified in figure 1 as "HOLES FOR WALL". Drill an angled 1/8" (3 mm) pilot hole in the center of each hole

as shown in figure 2. (A nail or awl may be used if a drill is not available). Secure the ANTI-TIP bracket to the wall with the two screws provided as shown in figure 2. Proceed to STEP 3.

B. Cement or Concrete Construction:

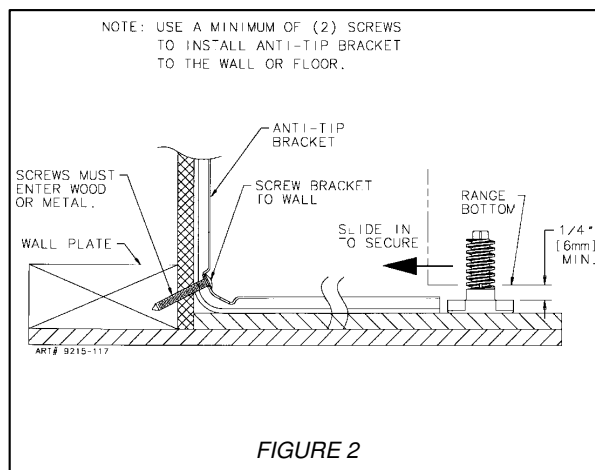
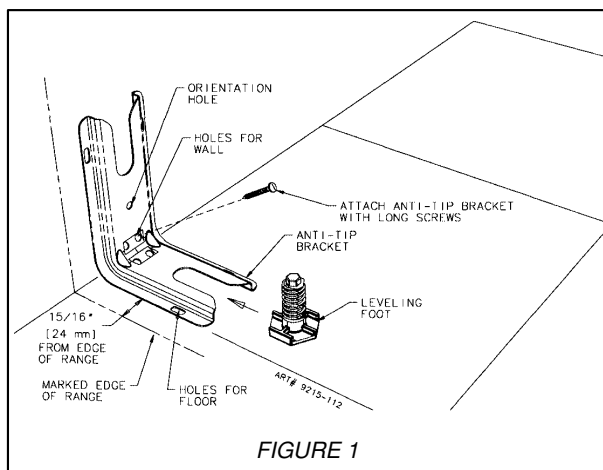
- Suitable screws for concrete construction can be obtained at a hardware store. Drill the required size hole for the screws obtained into the concrete at the center of the holes identified in figure 1 as "HOLES FOR FLOOR". Secure the ANTI-TIP bracket to the floor. Proceed to STEP 3.

STEP 3 - Range Installation

- A free-standing range may be installed by one person.
- Align the range to its designated location and slide it back into position. Note: A minimum clearance of 1/4" (6 mm) is required between the range and the leveling foot that will engage the ANTI-TIP bracket, see figure 2.

CAUTION: Damage to the range may occur if range is moved or lifted by grasping the main top or backguard.

- For SAFETY CONSIDERATIONS as well as optimum performance adjust the range so that it is level. This may be checked by placing a spirit level or a large pan of water on the cooktop or the oven rack. If an adjustment is required pull the range forward, tip the range and rotate the leveling feet as required.
- To check the range for proper installation of the anti-tip bracket: Use a flashlight and look underneath the bottom of the range to see that one of the rear leveling feet is engaged in the bracket slot.
- Proceed with the remainder of the installation instructions provided with the range.



Installation Instructions (all except RV's)

CONNECTING THE RANGE

ELECTRIC SUPPLY

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

ELECTRICAL SUPPLY CONNECTION:

The range requires 120 volts, 60 cycle alternating current from an outlet. See serial plate for rating.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

GAS SUPPLY

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

A flexible gas connector, when used, must not exceed a length of three (3) feet / 36 inches.

GAS SUPPLY CONNECTION: (See figure 4)

A QUALIFIED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in section h.

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

- a. A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. If range is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTORS MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
- b. The house piping and/or range connector used to connect the range to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.

CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES, OR BACKGUARD.

- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.
- e. Before connecting range, apply pipe thread compound approved for LPG to all threads.
- f. Connect range to gas supply at appliance pressure regulator using adaptors supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.

Installation Instructions (all except RV's)

Gas Supply Connections For Ranges With Appliance Pressure Regulator Located In The Bottom Of Range

TO CONNECT GAS SUPPLY TO 1/2" N.P.T. MALE INLET

TO CONNECT GAS SUPPLY TO 1/2" N.P.T. FEMALE INLET

WHEN THE INSTALLER HAS COMPLETED INSTALLATION OF THE APPLIANCE, LEAVE THE APPLIANCE PRESSURE REGULATOR SHUT-OFF VALVE IN THE "ON" POSITION.

Gas Supply Connection For Ranges With Appliance Pressure Regulator Located Under Main Top Of Range

FIGURE 4

Appliance Pressure Regulator & Alternate Connectors

* The appliance pressure regulator on your range may differ from this illustration.

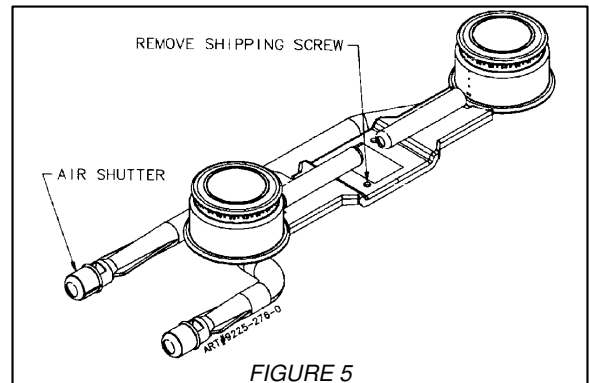
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

- i. Remove shipping screw from ALL top burners. (Conventional top burner models only). This is to hold the burners in place on the burner bracket for shipping purposes only. (See figure 5).
- j. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

NOTE: Correctly adjusted sealed burners, can have flames that will lift or blow off without a pot over the burner. These should be adjusted with a pot in place.



CHECKING PRESSURE OF HOUSE PIPING SYSTEM

3. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 lbs./sq. in. (3.5 kPa) (13.8 in. water column).
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 lbs./sq. in. (3.5 kPa) (13.8 in. water column).

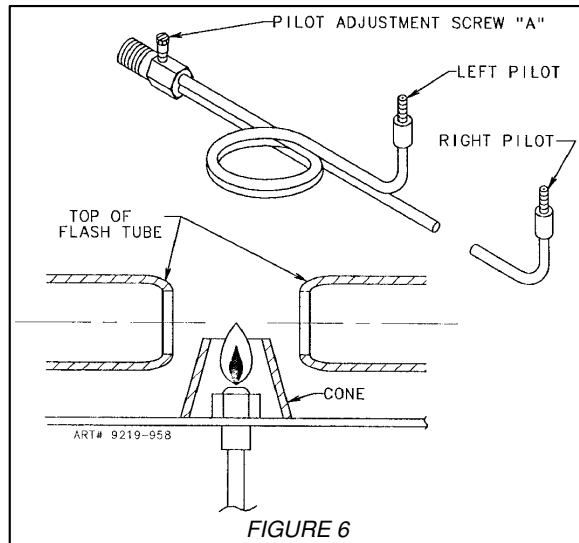
Installation Instructions (all except RV's)

RANGE ADJUSTMENTS

Top Section - Gas Top Pilot Adjustment

(See figure 6)

Purge all air from supply system by turning on one top burner valve. Then turn off valve and adjust top pilot flame using adjusting screw "A" (figure 6) so that flame is even with top of flash tube. To light the burner, push and turn top burner knob to the lite position. NOTE: Some models have ONLY one pilot adjustment at the manifold pipe.



Top Section - Electric Ignition

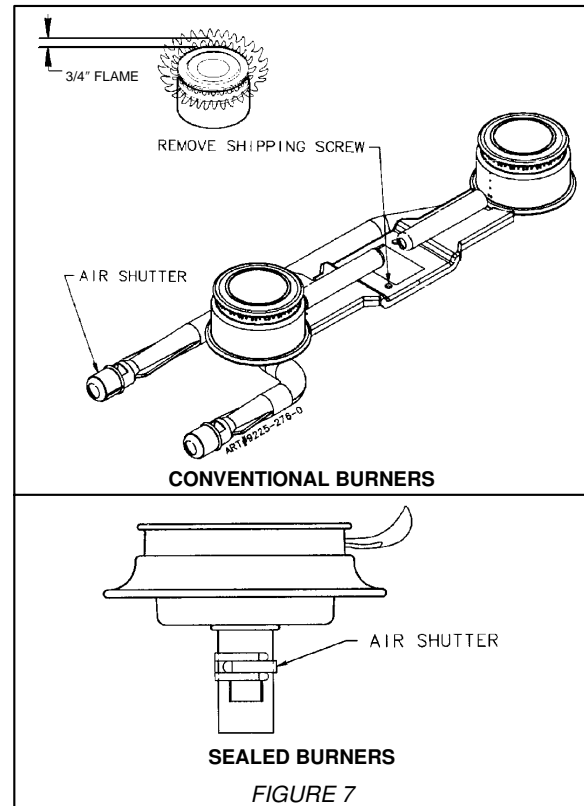
To operate, push and turn top burner knob to the LITE position. The top burner will light. To turn OFF spark after the top burner has ignited turn knob to HI setting.

Top Burner Adjustment

All Top Burner Valves: The approximate height of the flame at the high or full-on position is shown below.

Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

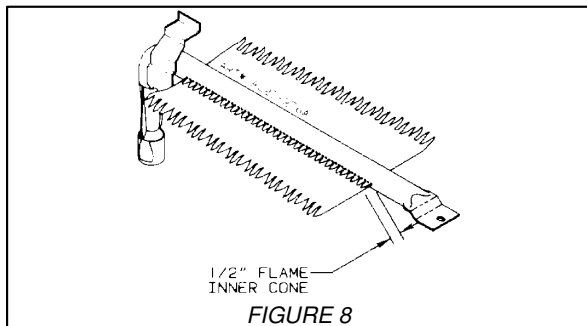
NOTE: Correctly adjusted sealed burners, can have flames that will lift or blow off without a pot over the burner. These should be adjusted with a pot in place.



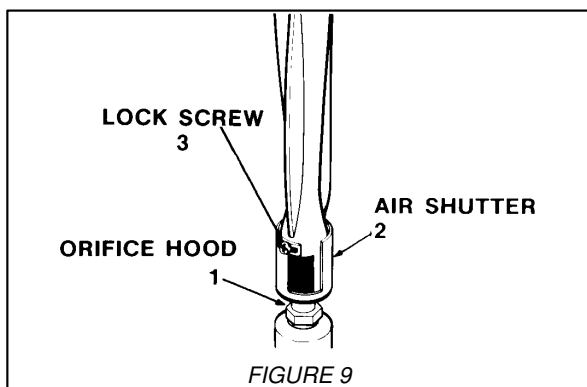
Installation Instructions (all except RV's)

Air Shutter - Oven Burner

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 8.



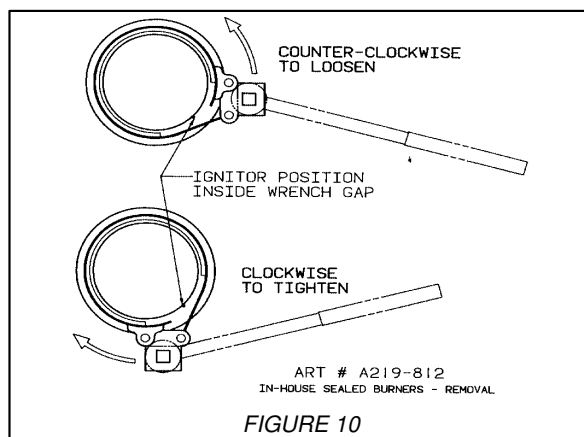
- b. Oven burner flame can be checked as follows:
1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9).
 2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9).
- c. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.



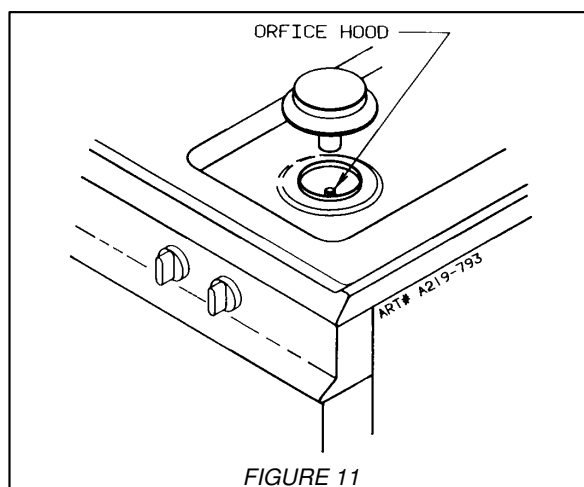
Removing Sealed Burner For Adjustment Or Service:

Mark ignitor location relative to main top with pencil. This mark on the main top is used as a reference point when replacing the burner assembly to insure that the burner is tightened to its original position.

Place burner wrench (part no. 8312D075-60, available from your dealer or authorized service agency) over surface burner assembly with ignitor positioned inside gap in wrench ring (figure 10). This prevents ignitor from being crushed when wrench tightens on burner assembly. Rotate burner assembly approximately one-eighth turn counter-clockwise and lift from main top (figure 11).



To Reassemble: Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with ignitor aligned with reference mark on main top.



Installation Instructions (all except RV's)

GAS CONVERSION

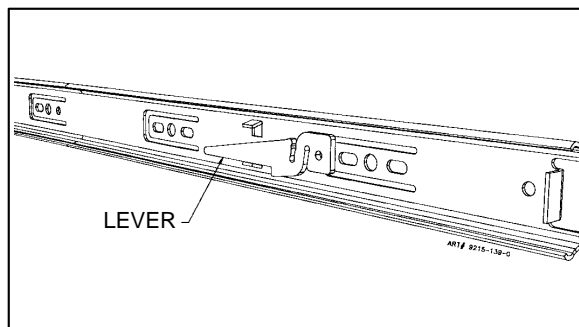
To access the regulator from front of range, remove the storage drawer or warming drawer.

To remove storage drawer: Pull out to the first stop position. Lift up front of drawer and pull to the second position, grasp sides and lift up and out to remove drawer.

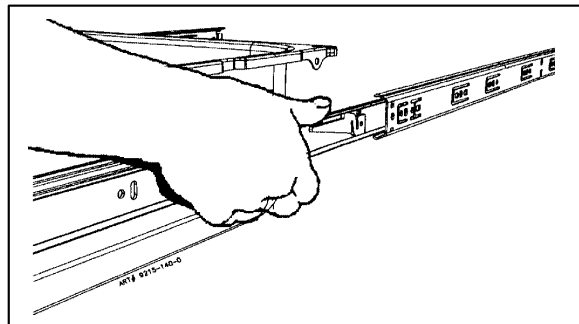
To replace: Fit the drawer rollers onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

TO REMOVE WARMING DRAWER:

1. Empty drawer and pull out to its full open position.
2. Locate the black triangle levers on each side of the drawer.



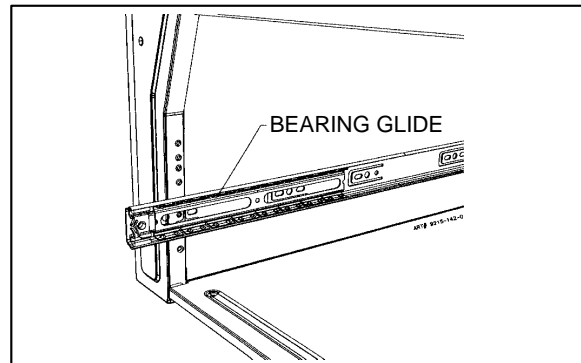
3. Press the lever DOWN on the RIGHT side and lift the lever UP on the LEFT side at the same time. Then pull drawer out another inch.



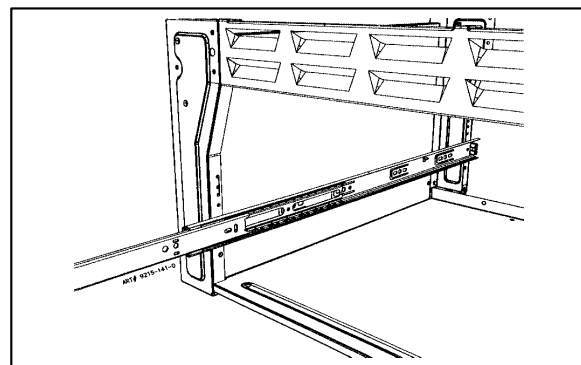
4. Carefully pull the drawer all the way out holding on to the sides, not the drawer front.

TO REPLACE WARMING DRAWER:

- a. Pull the bearing glides to the front of the chassis glide. (See picture below).



- b. Align the glide on each side of the drawer with the glide slots on the range. (See picture below).



- c. Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing glides into position. **If you do not hear the levers "click" or the bearing glides do not feel seated remove the drawer and repeat steps a through c.** This will minimize possible damage to the bearing glides.

Installation Instructions (RV's only)



RV-EP1-Conversion Kit

Installation Instructions

These instructions are supplemental instructions for installation of a range in a recreational vehicle. Disregard these instructions if you are installing the appliance in something other than a recreational vehicle.

Recreational Vehicle

NOTE TO INSTALLER:

The installation of appliances designed for recreational vehicles must conform with state or provincial codes, or in the absence of such codes, with the latest edition of the Standard for Recreational Vehicles ANSI A119.2.

Installation of this range into a recreational vehicle requires kit "RV-EP1" (sold separately). Kit may be ordered by calling customer parts service at 1-800-544-5513. This kit is to be used only with appliances with serial plates marked: "ANSI Z21.57-2001 REC. VEHICLE COOKING APPL. WITH MAYTAG KIT RV-EP1 ONLY." See appliance serial plate. The serial plate is generally located on the front frame of the appliance behind the storage drawer.

Shut off and disconnect the gas supply and electrical connections BEFORE attempting this conversion.

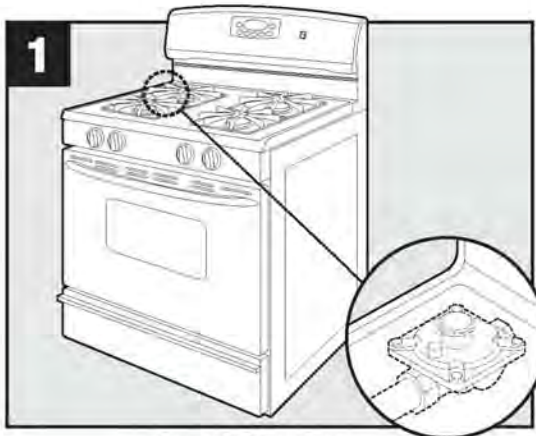
BEFORE YOU BEGIN

Convert the appliance to LP/Propane gas according to the instructions provided in the appliance LP/Propane Conversion Instructions.

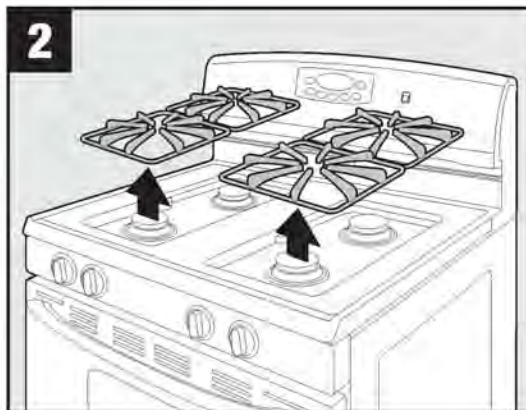
CONVERTING THE RANGE FOR USE IN RECREATIONAL VEHICLES EQUIPPED WITH LP GAS

A QUALIFIED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in the appliance installation instructions.

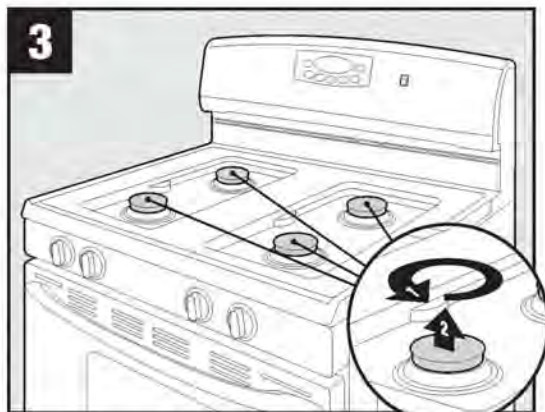
Please keep this manual for future reference.



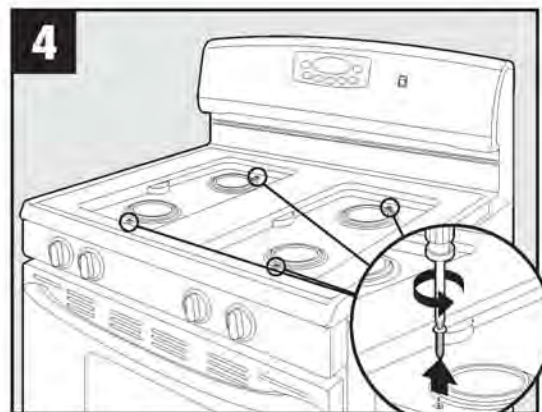
1 Locate existing regulator.



2 Remove the top grates.

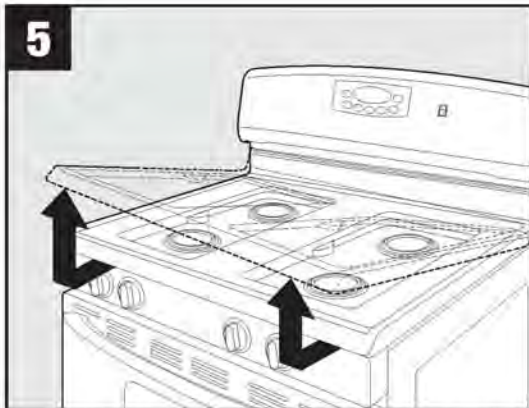


3 Remove the burners by twisting clockwise. Remove igniter wires to burners.

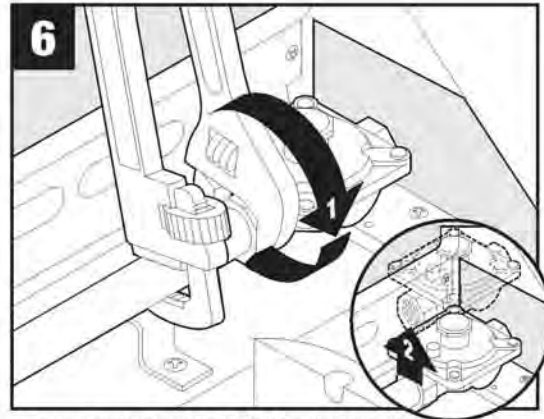


4 Remove screws under burners.

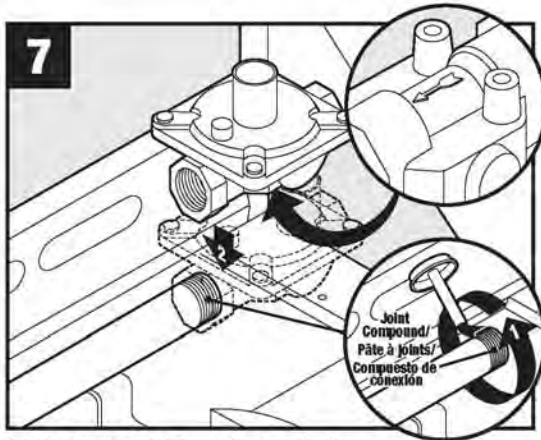
Installation Instructions (RV's only)



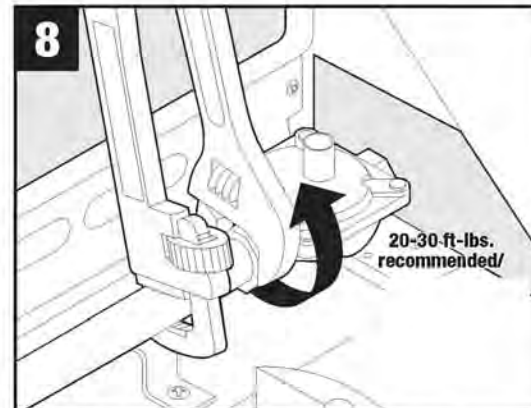
Remove main top by sliding forward and up to dislodge from mounting clips.



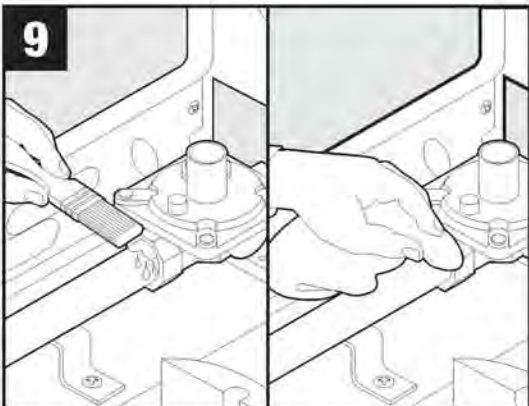
Remove existing regulator. NOTE: Keep for future use.



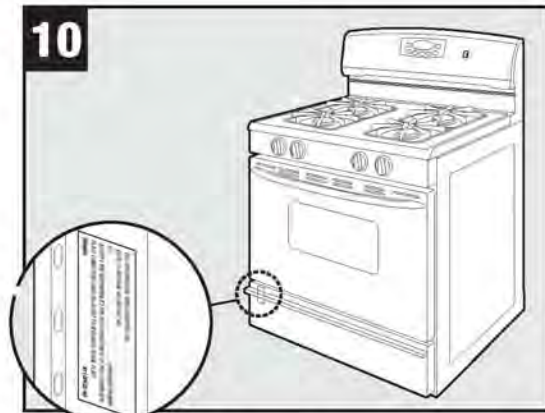
Install LP regulator kit. Ensure the flow direction arrow on the bottom of the new regulator points to the appliance manifold pipe. Always use an approved pipe joint compound resistant to action of LP gas.



IMPORTANT—Never tighten to more than 35 ft-lbs. of torque./



Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.



Be sure to note "RV-EPI" on the yellow responsibility label provided with the LP conversion kit and attached to the range.

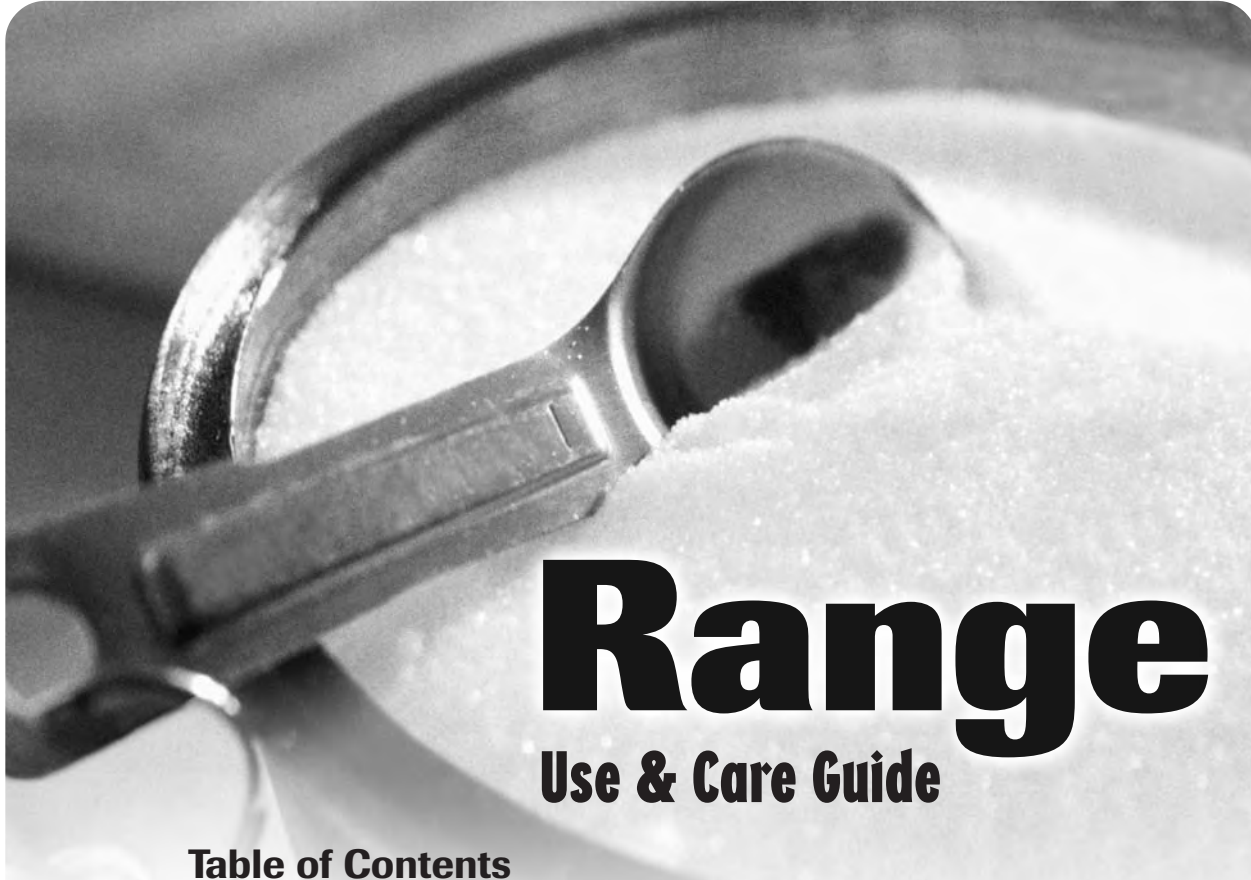
11 Reverse steps 5-2 to reassemble.

12 Proceed with installation instructions provided with this range.

Appendix B

The Use and Care information provided in this service manual is representative of a limited number of models. Reference the customer's Use and Care literature included with the product, order a copy (if needed), or consult Maytag's website for the specific model.

www.maytag.com



Range

Use & Care Guide

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Manual Clean Oven Controls

Clock Baking
Timer Broiling

Manual Clean Oven Knob Control

Baking Broiling

Self-Clean Oven Controls

Clock Timer
Baking Keep Warm
Cook & Hold Broiling
Delay Bake Oven Racks



Care & Cleaning 19-22
Self-Clean Oven
Cleaning Procedures

Use and Care

Installer: Please leave this guide with this appliance.

Consumer: Please read and keep this guide for future reference. Keep sales receipt and/or canceled check as proof of purchase.

Model Number _____

Serial Number _____

Date of Purchase _____

If you have questions, call:
Maytag Customer Assistance
1-800-688-9900 USA
1-800-688-2002 Canada
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: <http://www.maytag.com>

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

F

Important Safety Instructions

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Always contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

WARNING – Hazards or unsafe practices which COULD result in severe personal injury or death.

CAUTION

CAUTION – Hazards or unsafe practices which COULD result in minor personal injury.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified techni-

cian. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

WARNING

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

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.**
- **IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

WARNING

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

General Instructions

WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**



WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.



Important Safety Instructions

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check the device **each time** the range has been moved.

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

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

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

NEVER leave any items on the cooktop. The hot air from the vent might ignite flammable items and may increase pressure in closed containers which could cause them to burst.

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

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. **Do not** leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which can be safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.
NEVER pick up or move a flaming pan.
- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

Child Safety

CAUTION

NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on the appliance door to reach items could be seriously injured.

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

About Your Appliance

WARNING

NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

The oven vent is located at the base of the control panel.

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. After oven is turned off, **do not** touch the oven vent or surrounding areas until they have had sufficient time to cool.



Important Safety Instructions

Other potentially hot surfaces include cooktop, areas facing the cooktop, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers can cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. **Do not** use high heat for extended cooking operations.

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 appliance.

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

Always allow quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry, sturdy potholder. Always turn the oven off at the end of cooking.

Use racks only in the oven in which they were shipped/purchased.

Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of personal electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans (especially small pans) with heavy handles, as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

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.

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

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.



Important Safety Instructions

This appliance has been tested for safe performance using conventional cookware. **Do not** use any devices or accessories that are not specifically recommended in this guide. **Do not** use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Turn off **all** controls and wait for appliance 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.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven (select models)



CAUTION

Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

Clean only parts listed in this guide. 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.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke, flare-ups or flaming.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

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.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

IMPORTANT NOTICE REGARDING PET BIRDS:

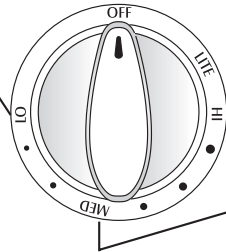
Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

Use and Care

Surface Cooking

LO: Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **LO** setting if the pan is covered.



HI: Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

Surface Controls

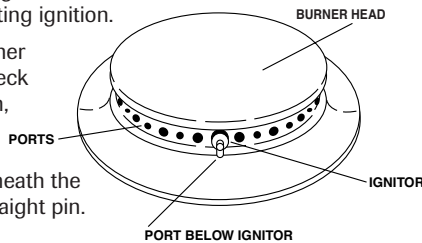
CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position before supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

Pilotless Ignition


Pilotless ignition eliminates the need for a constant standing pilot light. There are two ignitors for conventional surface burners. Each sealed burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could damage it preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin.



Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **LO** to **HI**. At the **HI** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

-  Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the left front burner location.

Setting the controls:

The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "Cooking Made Simple" booklet.

1. Place a pan on the burner grate.
 - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **LITE** setting.
 - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **LITE** position.)
3. After the burner lights, turn knob to desired flame size.
 - The ignitor will continue to spark until the knob is turned past the **LITE** position.

Operating During a Power Failure

CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **LITE**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **LITE**.
3. Once lit, adjust the flame to the desired level.

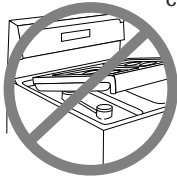
Use and Care

Surface Cooking

Cooktop

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the porcelain.



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. **Do not attempt to lift the cooktop for any reason.**

Sealed Burners

The sealed burners of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop. However, the burner should be cleaned after each use. (See page 21 for cleaning directions.)

High Performance Burner

(12,000 BTU*)

There is one high speed burner on your range, located in the right front position. This burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

Simmer Burner

This burner is located in the left rear position. The simmer burner offers a lower BTU* flame for delicate sauces or for melting chocolate.

** BTU ratings will vary when using LP gas.*

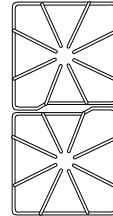
Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate.

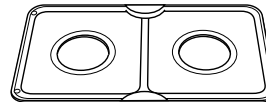
The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor due to the high temperatures of the gas flame.



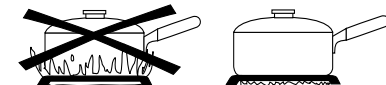
Drip Pans - Optional

Removeable porcelain covered drip pans are available for use with this appliance to help contain spills. Call 1-800-688-8408 to order.



Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.
If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)
With LP gas, slight yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from **HI** to **LO**, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- The flame should be adjusted so it does not extend beyond the edge of the pan.

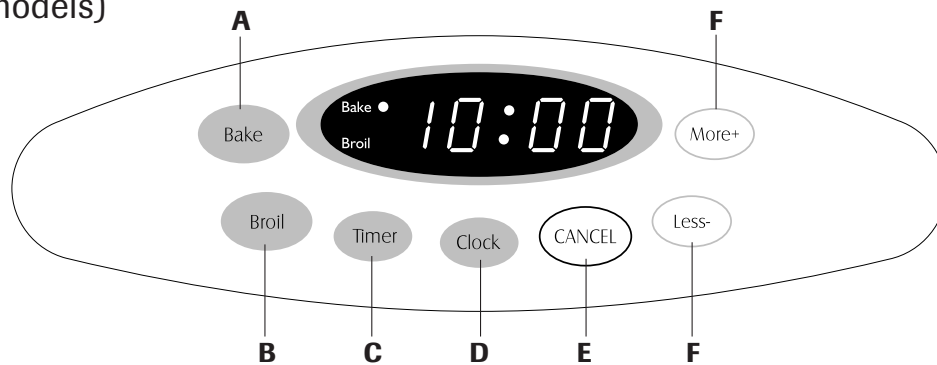


Use and Care



Oven Cooking

Manual Clean Oven Control (select models)



NOTE: The display will show 12:00 when the appliance is first connected to power or if power is interrupted. The Bake and Broil indicators light when function is pressed.

A	Bake	Use for baking and roasting.
B	Broil	Use for broiling and top browning.
C	Timer	Sets Timer.
D	Clock	Use to set time-of-day clock.
E	CANCEL	Cancels all operations except Timer and Clock.
F	More+ or Less-	Enters or changes time, oven temperature. Sets HI or LO broil.

- Set the correct time of day using the More+ or Less- pads. If the More+ or Less- pad is not pressed within 30 seconds, the program will cancel. Press the Clock pad and begin again.

Setting the Timer

The timer can be set from one minute (:01) up to 99 hours and 59 minutes (99:59). Time will be displayed in minutes and not in seconds. **THE TIMER DOES NOT CONTROL THE OVEN.**

- Press the Timer pad.
 - 0:00 will light and the colon (:) will flash in the display.
- Press the More+ or Less- pad until the desired time is displayed.
 - The timer will begin as soon as the time is set.
 - The flashing colon indicates that a timing operation is in progress. (The colon will not flash if the time of day or oven temperature is displayed.)
 - Two short beeps signal the end of the operation. "0:00" will appear in the display.
 - If desired, press the Clock pad and the time of day will briefly reappear in the display during a timing operation.
 - If desired, press the Bake or Broil pads and the current temperature setting will briefly reappear in the display during a timing operation.

Using the Touchpads

- Press the desired pad.
- Press the More+ or Less- pad to enter time or temperature.
- A beep will sound each time a function pad is pressed. There is no beep for the More+ or Less- pad.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the More+ or Less- pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the More+ or Less- pad, the function will be canceled and the display will return to the previous display.

Setting the Clock

- Press the Clock pad.
 - The clock time cannot be set if the control is programmed for a bake, broil or timing operation.

To cancel the timer operation:

Press and hold the Timer pad for several seconds.



Oven Cooking

Baking, Roasting and Broiling

For additional baking, roasting and broiling times and tips, see “Cooking Made Simple” booklet.

Setting the Controls For Baking or Roasting:

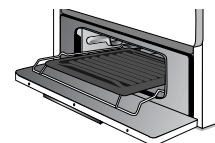
- Press Bake pad.
 - 000 will light and the Bake indicator light will flash in the display.
 - If you press the Bake pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- Press the More+ or Less- pad until the desired oven temperature is displayed.
 - The oven temperature can be set from 170° to 550° F.
 - 350° will appear in the display when either More+ or Less- pad is pressed once.
 - Press and tap the More+ or Less- pad to change the oven temperature by 5° increments or press and hold the More+ or Less- pad to change the oven temperature by 10° increments.
 - 100° or the actual oven temperature, whichever is higher, will appear in the display when the oven turns on.
 - The temperature in the display will increase in 5° increments until preset temperature is reached. A single beep will sound when the oven is preheated.
 - Allow 10 to 15 minutes for the oven to preheat.
 - To recall preset temperature during preheat, press the Bake pad. The temperature will be displayed for three seconds.

- **To change oven temperature during cooking**, press the Bake pad, then press the More+ or Less- pad until the desired temperature is displayed.
 - **To change oven temperature during preheat**, press the Bake pad **twice**, then press the More+ or Less- pad until the desired temperature is displayed.
- Place food in the oven. Check food for doneness at the minimum cooking time.
 - At the end of cooking, press the Cancel pad to turn the oven off and remove the food from the oven.
 - The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the Cancel pad and the time of day will reappear in the display.

Setting the Controls For Broiling: (lower compartment - select models)

For best results, use pan designed for broiling.

- Place broiler pan on recommended broiling compartment position shown in the chart below.
- Press the Broil pad.
 - "SEt" will light and the Broil indicator light will flash in the display.
- Press the More+ pad to select HI (high) broil or the Less- pad to set LO (low) broil.
 - Select HI broil for normal broiling.
 - Select LO broil for low temperature broiling to avoid excessive browning of longer cooking foods like poultry.
 - If you do not select HI or LO Broil within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.



Broiling Chart - Lower Compartment

FOOD		DONENESS	LOWER COMPARTMENT BROILING POSITION*	TOTAL COOK TIME (MINUTES)**
Beef	Steaks, 1" thick	Medium	Middle	14 - 20 min.
	Hamburger Patties, 3/4" thick	Well Done	Middle	16 - 24 min.
Pork	Ham, precooked 1/2" slice	Warm	Middle	8 - 12 min.
	Chops, 1" thick	Well Done	Middle	18 - 25 min.
Poultry	Chicken Pieces	Well Done	Bottom	(Lo Broil 450° F) 30-45 min.
Seafood	Fish filets	Flaky	Middle	8 - 12 min.
	Fish steaks, 1" thick	Flaky	Middle	10 - 15 min.

* Upper is the top position; middle is the lower position; bottom is the bottom of the broiler compartment (remove the rack).

** This chart is a suggested guide. The times may vary with the food being cooked.

Use and Care



Oven Cooking

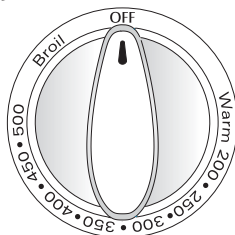
4. Follow the suggested times in the broil chart below. Meat should be turned once about halfway through cooking time.
5. After broiling, press Cancel to turn the oven off and remove the broiler pan from the oven. The current time of day will reappear in the display.
2. Place food in the center of oven. Check food for doneness at minimum time in recipe. Cook longer if necessary.
3. Remove food from oven and turn Oven Temp knob to OFF.

Note: For additional baking, roasting and broiling tips, see "Cooking Made Simple" booklet.

Manual Clean Oven Knob Control (select models)

Oven Temp Knob

The Oven Temp Knob is used to select and maintain the oven temperature. Always turn this knob directly to the desired temperature. Do not turn to a higher temperature and then back.



Setting the Control for Baking and Roasting:

1. Push in and turn Oven Temp knob to desired temperature. Allow 10-15 minutes for preheating.

Setting the Control for Broiling:

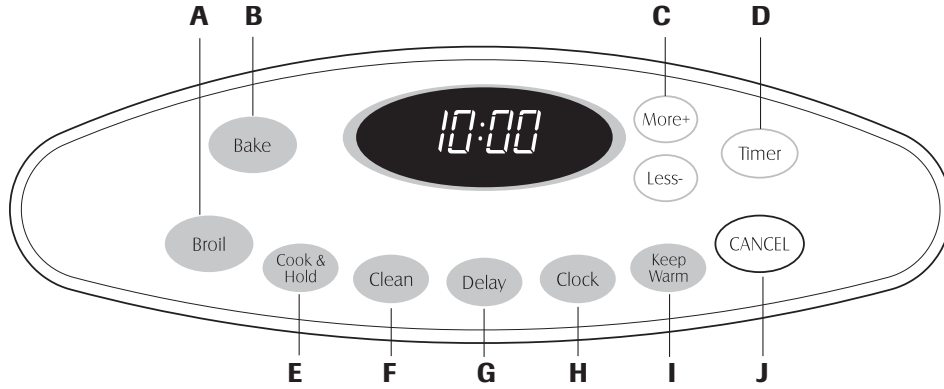
1. For best results, use a broiling pan. Place the broiler pan on recommended rack position (see chart on page 8).
2. Turn Oven Temp knob to BROIL, or for lower temperature broiling, to 450° F.
 - Lower temperature broiling avoids excessive browning of longer cooking foods such as poultry.
3. Follow the suggested times in the broil chart on page 8. Meat should be turned once about halfway through cooking time.
4. Check the doneness by cutting a slit in the meat near the center to check the color.
5. After broiling, turn the Oven Temp knob to OFF. Remove the broiler pan from the oven.

Use and Care



Oven Cooking

Oven Control (select models)



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More+ or Less-	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean	Use to set self-clean cycle.
G	Delay	Programs the oven to start baking at a later time.
H	Clock	Use to set time-of-day clock.
I	Keep Warm	Use to keep cooked food warm in oven.
J	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

- Press the desired pad.
- Press the More+ or Less- pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

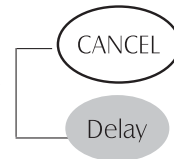
Note: Four seconds after pressing the More+ or Less- pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the More+ or Less- pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

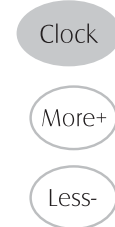
To change the clock to 24-hour format:

1. Press and hold the CANCEL and Delay pads for three seconds.
2. Press the More+ or Less - pad to select 12 or 24 hour.
3. Set the time of day following the directions below.



To set the Clock:

1. Press the Clock pad.
 - Time of day and the colon flash in the display.
2. Press the More+ or Less- pad to set the time of day.
 - Colon continues flashing.
3. Press the Clock pad again or wait four seconds.



When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the Clock pad.

Clock time cannot be changed when the oven has been programmed for cook or clean Delay or Cook & Hold.

Use and Care



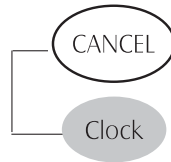
Oven Cooking

To cancel the Clock display:

If you do not want the time of day to display:

Press and hold the CANCEL and Clock pads for three seconds. The time of day will disappear from the display

When the clock display is canceled, press the Clock pad to briefly display the time of day.



To restore the Clock display:

Press and hold the CANCEL and Clock pads for three seconds. The time of day will reappear in the display.

Timer

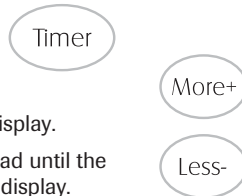
The timer can be set from one minute (00:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The Timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the Timer pad.
 - 0:00 lights in the display.
 - The colon flashes in the display.
2. Press the More+ or Less- pad until the correct time appears in the display.
 - The colon will continue to flash.
3. Press Timer pad again or wait four seconds.
 - The colon continues flashing and the time begins counting down.
 - The last minute of the timer countdown will be displayed as seconds.
4. At the end of the set time, one long beep will sound.



To cancel the Timer:

1. Press and hold the Timer pad for three seconds.
OR
2. Press the Timer pad and set the time to 00:00.

Locking the Controls

The touchpad controls can be locked for safety, cleaning, or to prevent unwanted use. They will not function when locked.

If the oven is currently in use, the controls cannot be locked.

The current time of day will remain in the display when the controls are locked.

To lock:

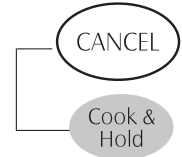
Press and hold the CANCEL and Cook & Hold pads for three seconds.

- LOCK flashes in the display.

To unlock:

Press and hold the CANCEL and Cook & Hold pads for three seconds.

- LOCK disappears from the display.



Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press CANCEL pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.



Oven Cooking

Baking

To set Bake:

1. Press the Bake pad.
 - “BAKE” will flash.
 - 000 will light in the display.
2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pads.
 - 350° will light when either pad is first pressed.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
3. Press Bake pad again or wait four seconds.
 - BAKE will stop flashing and light in the display.



- 100° or the actual oven temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.
4. Allow the oven to preheat for 8-15 minutes.
 - When the set oven temperature is reached, one long beep will sound.
 - To recall the set temperature during preheat, press the Bake pad.
5. Place food in center of oven, allowing a minimum of two inches between utensil and oven walls.
6. Check cooking progress. Cook longer if needed.
7. When cooking is finished, press CANCEL.
8. Remove food from the oven.

Baking Notes:

- **To change the oven temperature during cooking,** press the Bake pad, then press the More+ or Less- pad until you reach the desired temperature.
- **To change oven temperature during preheat,** press the Bake pad **twice**, then press the More+ or Less- pad until the desired temperature is displayed.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 15.
- For additional baking and roasting tips, see “Cooking Made Simple” booklet.

Baking Differences Between Your Old and New Ovens

It is normal to notice some baking time differences between a new oven and an old one. See “Adjusting the Oven Temperature” on page 15.

Cook & Hold

Cook & Hold allows you to bake for a preset amount of time, followed by a one-hour Keep Warm cycle.

To set Cook & Hold:

1. Press the Cook & Hold pad.
 - “BAKE” and “HOLD” flash.
 - 000 lights in the display.
2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pad.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
3. Press Cook & Hold again OR wait four seconds.
 - “HOLD” flashes.
 - 00:00 flashes in the display.
4. Enter the amount of time you want to bake by pressing the More+ or Less- pad. Bake time can be set from ten minutes (00:10) to 11 hours, 59 minutes (11:59).
 - “BAKE” and “HOLD” light in the display.
 - The baking time will light in the display.
 - The baking time will start counting down.

When the cooking time has elapsed:

- Four beeps will sound.
- “BAKE” will turn off.
- “HOLD” and “WARM” will light.
- 170° will display.



After one hour in HOLD WARM:

- “End” will display.
- The time of day reappears in the display.

To cancel Cook & Hold at any time:

Press the CANCEL pad. Remove food from oven.



Oven Cooking

Delay Bake

CAUTION

Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

When using **Delay**, the oven begins to cook later in the day. Set the amount of time that you want to delay before the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time, then keeps food warm for up to one hour.

Delay time can be set from 10 minutes (00:10) to 11 hours, 59 minutes (11:59).

To set a Delayed Baking cycle:

1. Press the Delay pad.
 - “DELAY” flashes.
 - 00:00 flashes in the display.
 2. Press the More+ or Less- pad to set the delay time.
- While “DELAY” is still flashing:
3. Press the Cook & Hold pad.
 - 000 lights in the display.
 - “BAKE” and “HOLD” flash.
 4. Press More+ pad to set the baking temperature.
 - 00:00 and “HOLD” flash.
 - “BAKE” stays lit.
 5. Press More+ pad to set the baking time.
 - The Delay time, “DELAY”, “BAKE” and “HOLD” light in the display.

Delay

More+

Less-

Cook & Hold



When the Delay time has expired:

- “DELAY” will turn off.
- Baking time is displayed.
- “BAKE” and “HOLD” are displayed.

To set a Delay when Cook & Hold has already been programmed:

1. Press the Delay pad.
 - “DELAY” flashes.
 - 00:00 appears in the display.
2. Press the More+ or Less- pad to set the delay time.
 - After four seconds, “DELAY” will stay lit to remind you that a delayed cooking cycle has been set.

Delay

More+

Less-

When the Delay time has expired and the oven starts:

- The baking time will be displayed.
- “DELAY” will turn off.
- “BAKE” and “HOLD” will remain lit.

To cancel:

Press the CANCEL pad.

- All timed and untimed cooking functions will be canceled.
- The time of day will reappear in the display.

CANCEL

Notes:

- Do not use delayed baking for items that require a preheated oven, such as cakes, cookies, and breads.
- Do not use delayed baking if oven is already hot.

Use and Care



Oven Cooking

Keep Warm

For safely keeping foods warm or for warming breads and plates.

To set Keep Warm:

1. Press the Keep Warm pad.
 - “WARM” flashes.
 - 000 appears in the display.
2. Select the Keep Warm temperature. The Keep Warm temperature can be set from 145° to 190°. Press or press and hold the More+ or Less- pad.
 - 170° will light when either pad is first pressed.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.

WARM and the temperature will be displayed while Keep Warm is active.



To cancel Keep Warm:

1. Press the CANCEL pad.
2. Remove food from the oven.



Keep Warm Notes:

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
 - cover rolls loosely with foil and place in oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for 12-15 minutes.
- **To warm plates:**
 - place 2 stacks of up to four plates each in the oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
 - use only oven-safe plates, check with the manufacturer.
 - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.



Oven Cooking

Automatic Shut-Off/Sabbath Mode

The oven will automatically turn off after 12 hours if you accidentally leave it on. This safety feature can be turned off.

To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Set the oven to bake (see page 12).
2. Press and hold the Clock pad for five seconds.
 - SAb will be displayed and flash for five seconds.
 - SAb will then be displayed continuously until turned off or until the 72-hour time limit is reached.
 - “BAKE” will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.

All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

To cancel Bake when in Sabbath Mode:

Press CANCEL.

- “BAKE” will turn off in the display.
- No beeps will sound.

To cancel the Sabbath Mode:

1. Press the Clock pad for five seconds.
OR
2. After 72 hours, the Sabbath Mode will end.
 - SAb will flash for five seconds.
 - The time of day will return to the display.

Adjusting the Oven Temperature

Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ranges get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the temperature 25° higher or lower than your recipe recommends, then bake. The results of the “test” should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press Bake.
2. Enter 550° by pressing the More+ pad.
3. Press and hold the Bake pad for several seconds or until 0° appears in the display.

If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show “-15”.

4. Press the More+ or Less- pad to adjust the temperature. Each time a pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.
5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

Sabbath Mode Notes:

- Sabbath Mode can be turned on at any time with or without the oven on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the door is locked.
- If the oven is baking when Sabbath Mode is set, “BAKE” will go out at the end of the baking cycle. There will be no audible beeps.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- Pressing CANCEL will cancel a Bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the oven will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Use and Care



Oven Cooking

Broiling (select models)

To set Broil:

- Press the Broil pad.
 - “BROIL” flashes.
 - SET is displayed.
- Press the More+ pad to set HI broil or press the Less- pad to set LO broil.
 - HI or LO will be displayed.
 - Select HI broil (550° F) for normal broiling. Select LO broil (450° F) for low-temperature broiling of longer cooking foods such as poultry.
- After four seconds, the oven will start.
 - “BROIL” will remain lit.



- For optimum browning, preheat for 2-3 minutes before adding food.

- Place food in the oven. Close oven door.
- Turn meat once about halfway through cooking.
- When food is cooked, press the CANCEL pad. Remove food and broiler pan from the oven.
 - The time of day will reappear in the display.



Broil Notes:

- For best results when broiling, use a pan designed for broiling.
- HI is used for most broiling. Use LO broil when broiling longer cooking foods. The lower temperature allows food to cook to the well done stage without excessive browning.
- Broil times may be longer when the lower broiling temperature is selected.
- Food should be turned halfway through broiling time.
- For additional broiling tips and temperatures, refer to the “Cooking Made Simple” booklet.

Oven Broiling Chart

FOODS	RACK POSITION*	DONENESS	TOTAL COOK TIME
Beef			
Steak, 1" thick	4	Medium	15 - 20 minutes
	4	Well Done	18 - 24 minutes
Hamburgers, 3/4" thick	4	Well Done	15 - 18 minutes
Pork			
Bacon	4	Well Done	6 - 10 minutes
Chops, 1"	4	Well Done	22 - 26 minutes
Ham - precooked slice, 1/2" thick	4	Warm	8 - 12 minutes
Poultry			
Chicken Pieces	3 or 4	Well Done	LO Broil 30 - 45 minutes
Seafood			
Fish Steaks, buttered, 1" thick	4	Flaky	10 - 15 minutes
Fillet, 1/2" thick	4	Flaky	8 - 12 minutes

* The top rack position is #5.

Note: This chart is a suggested guide. The times may vary with the food being cooked.

Use and Care



Oven Cooking

Pilotless Ignition

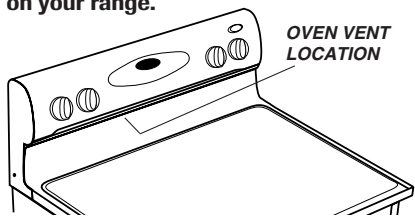
Your range is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and **the oven will not operate during a power failure.**

A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

Oven Vent

When the oven is in use, the area near the vent may become hot enough to cause burns. Never block the vent opening.

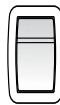
The oven vent is located below the backguard vent shield on your range.



Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

Oven Light

Press the oven light switch to turn the oven light on and off.



Oven Light

Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Never place utensils or foil directly on the oven bottom.**

Oven Racks

! CAUTION

- Do not attempt to change the rack position when the oven is hot.
- Do not use the oven for storing food or cookware.

Your oven has two racks. They are designed with a lock-stop edge.

To remove:

1. Pull rack straight out until it stops at the lock-stop position.
2. Lift up on the front of the rack and pull out.

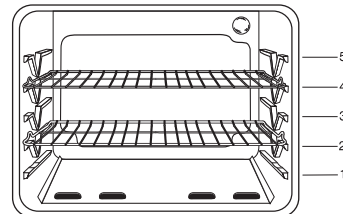


To replace:

1. Place rack on the rack support in the oven.
2. Tilt the front end up slightly. Slide rack back until it clears the lock-stop position.
3. Lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions



RACK 5 (highest position): Used for toasting bread or broiling thin, non-fatty foods.

RACK 4: Used for most two-rack baking.

RACK 3: Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

Use and Care



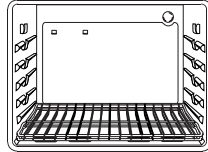
Oven Cooking

RACK 2: Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, custard pies or two-rack baking.

RACK 1: Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles, angel food cake, or two-rack baking.

ROASTING POSITION:

Used for roasting taller cuts of meat or turkey. Place both oven racks, one above the other, on the raised sides of the oven bottom.



CAUTION

Do not attempt to slide racks out when they are placed in the Roasting Position.

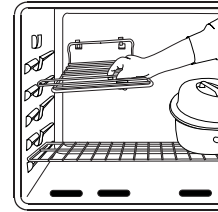
MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4, or 1 and 4.

Note: Never place pans directly on the oven bottom.

Half Rack Accessory

A half rack is available as an accessory to increase oven capacity. It fits in the upper left portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your dealer for the "HALFRACK" Accessory Kit or call 1-800-688-8408.



Care & Cleaning

Care & Cleaning

Self-Clean Oven (select models)

Note: For manual clean oven, see page 22.

CAUTION

- It is normal for parts of the range to become hot during a self-clean cycle.
- To prevent personal injury and damage to the oven door do not attempt to open door when "LOCK" is displayed.
- Avoid touching cooktop, door, window or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the oven finish or around any part of the oven. They will damage the finish or parts.

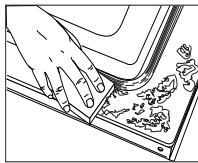
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior. Do not force the oven door or lock lever open. This may result in exposure to high temperatures and be a burn hazard.

It is normal for flare-ups, smoking, or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

During the cleaning process, the kitchen should be well ventilated to get rid of normal odors associated with cleaning.

Before Self-Cleaning

1. Turn off the oven light before cleaning. The light may burn out during the clean cycle.
2. Remove broiler pan, all pans, and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and window.)
4. To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.
5. Wipe up excess grease or spillovers from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.



6. Wipe up sugary and acidic spillovers such as sweet potatoes, tomato, or milk-based sauces. Porcelain enamel is acid-resistant, not acid-proof. The porcelain finish may discolor if acidic spills are not wiped up before a self-clean cycle.

Note: Oven temperature must be below 400° F to program a clean cycle.

To set Self-Clean:

1. Close the oven door.
2. Move door lock lever right to the locked position.



3. Press the Clean pad.

Clean

- "CLEAN" flashes in the display.

If the door is not closed, beeps will sound and "DOOR" will display. If the door is not closed within 45 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.

4. Press the More+ or Less- pad.

More+

- "CL-M" (Medium Soil, 3 hours) is displayed.

5. Press the More+ or Less- pad to scroll through the self-cleaning settings.

Less-

CL-H" (Heavy Soil, 4 hours)

CL-M" (Medium Soil, 3 hours)

CL-L" (Light Soil, 2 hours)

Choosing the soil level of the oven automatically programs the self-cleaning time.

6. After four seconds, the oven will start cleaning.

- The cleaning time will start counting down in the display.
- "LOCK" will appear in the display.
- "CLEAN" will appear in the display.

To Delay a Self-Clean Cycle:

1. Press the Delay pad.

- "DELAY" flashes.

- 00:00 will appear in the display.

Delay

2. Press the More+ or Less- pad to set the amount of time you want to delay the cycle. Delay time can be set from ten minutes (00:10) to 11 hours, 59 minutes (11:59).

More+

cont.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

Care & Cleaning



Care & Cleaning

3. Press the Clean pad.
 - “CLEAN” will flash.
4. Press the More+ or Less- pad.
 - “CL-M” (Medium Soil, 3 hours) is displayed.
5. Press the More+ or Less- pad to scroll through the self-cleaning settings.
 - CL-H” (Heavy Soil, 4 hours)
 - CL-M” (Medium Soil, 3 hours)
 - CL-L” (Light Soil, 2 hours)

Choosing the soil level of the oven automatically programs the self-cleaning time.
6. After four seconds, CLEAN, DELAY and LOCK will appear in the display to show that the oven is set for a delayed clean operation. The delay time is displayed.

Clean

More+



If the oven has already been set for a clean cycle and you wish to set a delay:

1. Press the Delay pad.
 - “DELAY” flashes.
 - 00:00 will appear in the display.
2. Press the More+ or Less- pad to set the amount of time you want to delay the cycle.

After four seconds, CLEAN, DELAY and LOCK will appear in the display to show that the oven is set for a delayed clean operation. The delay time is displayed.

Delay

More+

When the Self-Clean cycle starts:

- “DELAY” will turn off.
- The clean time will appear in the display.

To cancel the Self-Clean cycle:

Press the CANCEL pad.

- All words disappear from the display.
- All functions are canceled.
- The time of day appears in the display.

CANCEL

During the Self-Clean Cycle

When LOCK shows in the display, the door cannot be opened. To prevent damage to the door, do not force the door open when LOCK is displayed.

Smoke and Smells

You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time.

Smoke may also occur if the oven is heavily soiled or if a broiler pan was left in the oven.

Sounds

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

After Self-Cleaning

About one hour after the end of the self-clean cycle, LOCK will turn off. The door can then be opened. Move door lock lever to the left to unlock.

Some soil may leave a light gray, powdery ash. Remove it with a damp cloth. If soil remains after wiping, that means the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them easier to move.

Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the self-clean cycle. This discoloration is normal and will not affect performance.

Notes:

- If the oven door is left open, “DOOR” will flash in the display and a signal will beep until the door is closed and the Clean pad is pressed again.
- If more than five seconds elapse between pressing the Clean pad and the More+ or Less- pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open when “LOCK” is still displayed.

Care & Cleaning



Care & Cleaning

Cleaning Procedures

CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-877-232-6771 USA or 1-800-688-8408 Canada.

PART	PROCEDURE
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Sealed Gas Burners	<ul style="list-style-type: none"> • Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, use a non-abrasive cleaner and a cloth. Try to prevent the cleaner from seeping into the gas ports as this will affect the flame. If the cleaner does enter the ports, clean with a soft bristle brush or a straight pin especially the port below the ignitor. Do not enlarge or distort holes. • Be careful not to get water into burner ports. • Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.
Burner Grates	<ul style="list-style-type: none"> • Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or a sponge and Cooktop Cleaning Creme • For burned on soils, remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop.
Clock and Control Pad Area	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 11. • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Glass cleaners may be used if sprayed on a cloth first. <i>DO NOT spray directly on control pad and display area.</i>
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each burner to be sure the knobs have been correctly replaced.
Cooktop and Control Panel - Porcelain Enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Side Panels, Storage Drawer, Lower Broiler Door (select models) and Door Handles - Painted Enamel	<ul style="list-style-type: none"> • When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p><i>Note: Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</i></p>

Care & Cleaning



Care & Cleaning

PART	PROCEDURE
Oven Window and Door - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Interior	<p>Self-Clean:</p> <ul style="list-style-type: none"> • Follow instructions on page 19-20 to set a self-clean cycle. <p>Manual Clean:</p> <ul style="list-style-type: none"> • Clean frequently using mild abrasive cleaners and a plastic pad. • Do not use metallic scouring pads because they will scratch the surface. • When using commercial oven cleaners follow the manufacturer's instructions. • Wipe up acidic spills (tomato or milk based foods) as soon as possible with soap and water. If the spill is not wiped up, it may discolor the porcelain. <p>To make cleaning easier, remove the oven door if desired.</p>
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide out smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.
Stainless Steel (select models)	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • DO NOT USE ABRASIVE OR ORANGE CLEANERS. • ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. • Daily Cleaning/Light Soil -- Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray • Moderate/Heavy Soil -- Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multi-purpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*. • Discoloration -- Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

Appendix C

Conversion Instructions, Self-Clean Models

General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it is adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of the orifice hoods, and the adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for checking the appliance pressure regulator setting:

INLET PRESSURE IN INCHES OF WATER COLUMN	NATURAL GAS	LP GAS
Minimum	5	11
Maximum	14	14

Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

To access the regulator from front of range, remove the storage drawer or warming drawer.

To remove the storage drawer: Pull out to the first stop position. Lift up front of drawer and pull to the second position, grasp sides and lift up and out to remove drawer.

To convert the appliance pressure regulator from one gas to another, remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes off with nut).

IMPORTANT: Remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover.

CAUTION: Be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 1.)

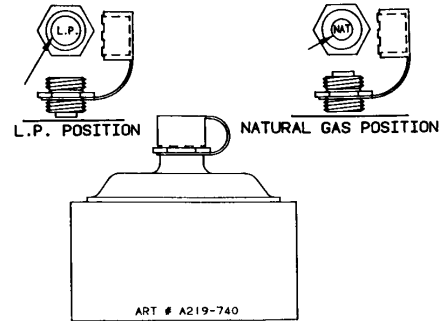


FIGURE 1

To replace the storage drawer: Fit the drawer rollers onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

Conversion Instructions, Self-Clean Models

Orifice Conversion

To convert this unit to LP gas from Natural gas will require the exchange of orifice hoods.

IMPORTANT: Save all natural orifice hoods that are removed.

Oven Burner Conversion

Remove all oven racks.

1. Bake Burner

- a. Remove oven bottom (figure 2).

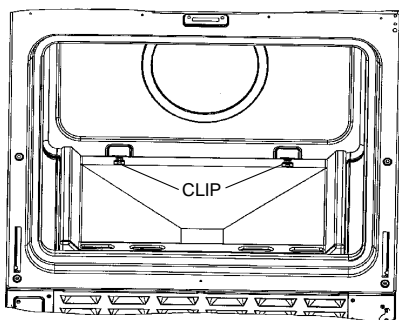


FIGURE 2

- b. Remove screw from the bake burner (figure 3).
- c. Remove the bake burner from the orifice fitting.
CAUTION: The igniter is fragile. Take care not to damage it.
- d. Gently lay the bake burner in the bottom of the range.
- e. Remove warming drawer or storage drawer.
- f. Remove access cover to orifice (figure 4).
- g. Remove the bake orifice hood with a 1/2" (12.7 mm) socket wrench counter-clockwise.
- h. Place the black-colored orifice stamped 1.3 on the fitting turning it clockwise by hand approximately one turn. Tighten the orifice hood with a 1/2" (12.7 mm) socket wrench clockwise approximately 2 1/2 turns.
- i. Replace the bake burner.
- j. Replace the oven bottom.
- k. Replace access cover and drawer.

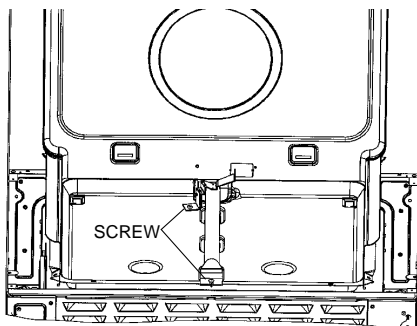


FIGURE 3

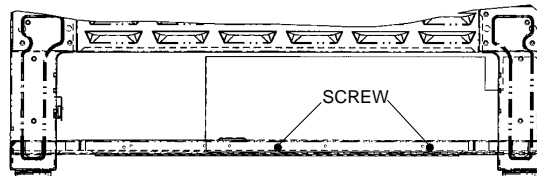


FIGURE 4

2. Broil Burner Conversion

- a. Remove the screw from the broil burner.
- b. Gently lay the broil burner on the oven bottom.
CAUTION: The igniter is fragile. Take care not to damage it.
- c. Remove the broil orifice hood with a 1/2" (12.7 mm) socket wrench.
- d. Place the green-colored orifice hood stamped 57 on the fitting turning the orifice clockwise by hand approximately one turn. Tighten the broil orifice hood with a 1/2" (12.7 mm) socket wrench clockwise approximately 2 1/2 turns.
- e. Replace broil burner.
- f. Replace oven racks.

Surface Burner Conversion

1. Remove all grates.
2. Mark ignitor location on the main top with a pencil. This mark on the main top is used as a reference point when replacing the burner assembly to ensure that the burner is tightened to its original position.
3. Place burner wrench (part no. 8312D075-60, available from the dealer or authorized service agency) over the surface burner assembly with the ignitor positioned inside the gap in the wrench ring (figure 5). This prevents the ignitor from being damaged when the wrench grips the burner assembly. Rotate the burner assembly approximately one-eighth turn counter-clockwise and lift from the main top.

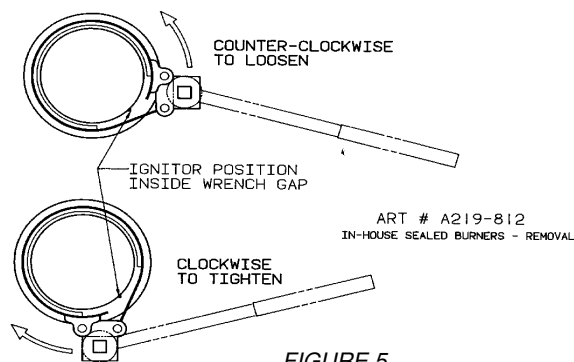


FIGURE 5

Conversion Instructions, Self-Clean Models

- Remove the surface burner orifice hood with a 1/2" (12.7 mm) socket wrench counter-clockwise.

IMPORTANT: Save all natural orifice hoods that are removed.

- Place the corresponding orifice hood on the burner fitting according to figure 6. Turn the orifice hood clockwise by hand approximately one turn. Tighten the orifice hood clockwise with a 1/2" socket wrench approximately 2 1/2 turns.
- Replace the burner assembly in the main top and rotate one-eighth turn clockwise using the burner wrench until the burner locks in place with the igniter aligned with the reference mark on the main top.
- Repeat steps 3 through 6 until all orifice hoods have been changed.

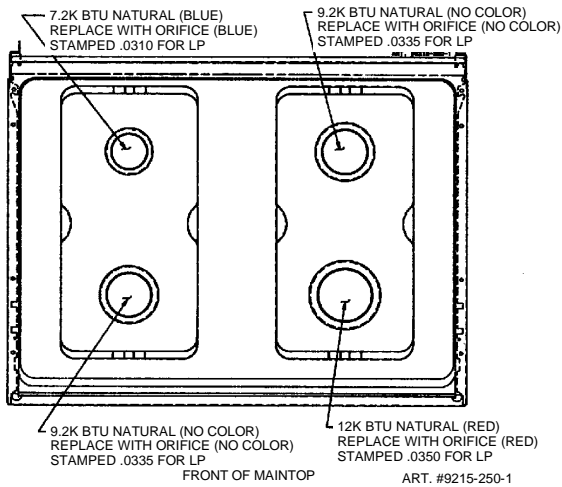


FIGURE 6

To Reassemble:

Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with igniter aligned with reference mark on main top.

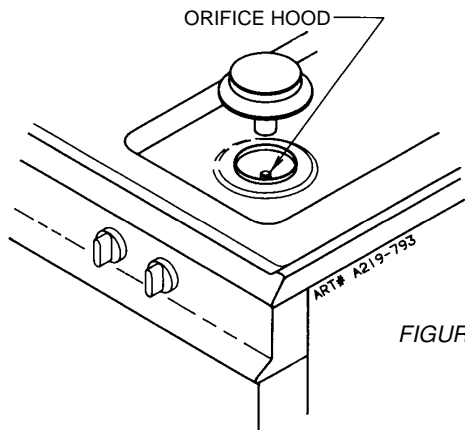


FIGURE 7

Air Shutter - Oven Burner

- The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 8.

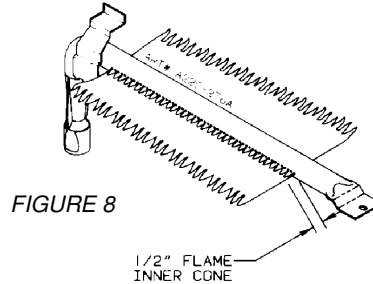


FIGURE 8

- Oven burner flame can be checked as follows:

- Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9.)
- Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 9.)

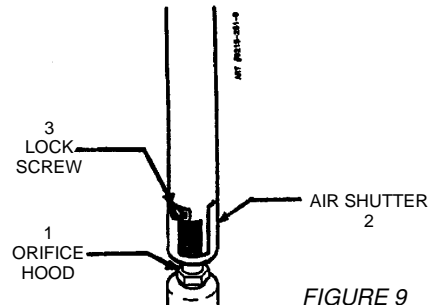


FIGURE 9

- The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.
- Sealed burner adjustment. Adjust the air shutter for the appropriate gas according to figure 10.

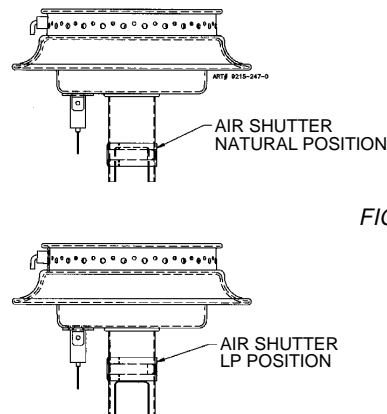


FIGURE 10

Conversion Instructions, Non Self-Clean Models

Gas Conversion

General

All ranges are equipped with fixed orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it is adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require the replacement of the orifice hoods, and the adjustment of the air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for checking the appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

The regulator can be accessed from behind the range, under the cooktop.

To convert the appliance pressure regulator from one gas to another, remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (Figure 1).

NOTE: Plunger **MUST** snap into position; the gas type you are converting to must be visible on lower side of plunger.

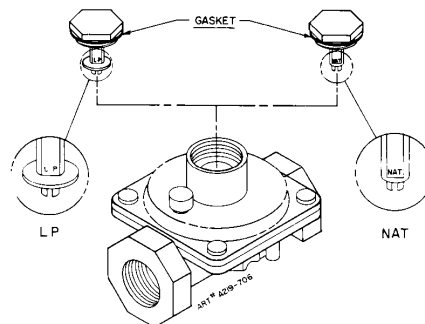


FIGURE 1

Conversion Instructions, Non Self-Clean Models

Orifice Conversion

To convert this unit to LP gas from Natural gas will require the exchange of orifice hoods.

IMPORTANT: Save all natural orifice hoods that are removed.

Oven Burner Conversion

Remove all oven racks.

1. Bake Burner

- a. Remove oven bottom (figure 2).

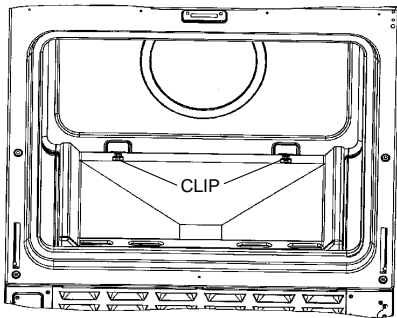


FIGURE 2

- b. Remove screw from the front of the bake burner.
- c. Remove the bake burner from the orifice fitting.
CAUTION: The igniter is fragile. Take care not to damage it.
- d. Gently lay the bake burner in the bottom of the range.
- e. Remove the bake orifice hood with a ½" (12.7 mm) socket wrench counter-clockwise.
- f. Place the black-colored orifice stamped .0512 on the fitting turning it clockwise by hand approximately one turn. Tighten the orifice hood with a ½" (12.7 mm) socket wrench clockwise approximately 2½ turns.
- g. Replace the bake burner.
- h. Replace the oven bottom.

Surface Burner Conversion

1. Remove all grates.
2. Mark ignitor location on the main top with a pencil. This mark on the main top is used as a reference point when replacing the burner assembly to ensure that the burner is tightened to its original position.
3. Place burner wrench (part no. 8312D075-60, available from the dealer or authorized service agency) over the surface burner assembly with the ignitor positioned inside the gap in the wrench ring (figure 3). This prevents the igniter from being damaged when the wrench grips the burner assembly. Rotate the burner assembly approximately one-eighth turn counter-clockwise and lift from the main top.

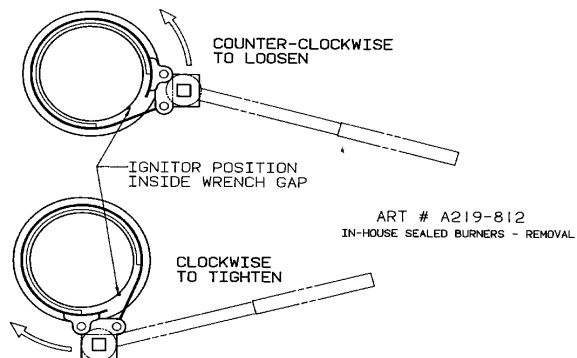


FIGURE 3

4. Remove the surface burner orifice hood with a ½" (12.7 mm) socket wrench counter-clockwise.

IMPORTANT: Save all natural orifice hoods that are removed.

Conversion Instructions, Non Self-Clean Models

5. Place the corresponding orifice hood on the burner fitting according to figure 4. Turn the orifice hood clockwise by hand approximately one turn. Tighten the orifice hood clockwise with a 1/2" socket wrench approximately 2 1/2 turns.
6. Replace the burner assembly in the main top and rotate one-eighth turn clockwise using the burner wrench until the burner locks in place with the igniter aligned with the reference mark on the main top.
7. Repeat steps 3 through 6 until all orifice hoods have been changed.

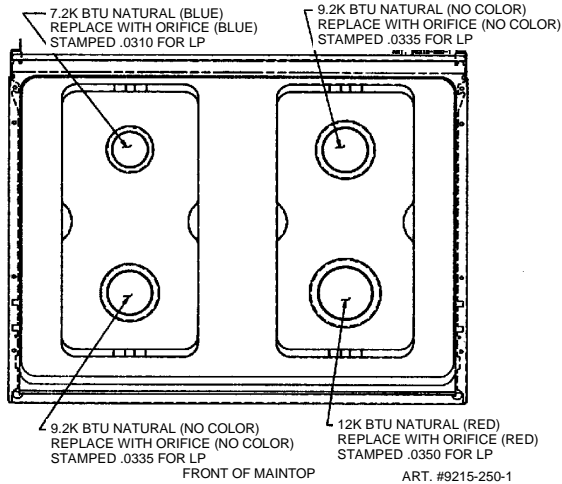


FIGURE 4

To Reassemble:

Replace burner assembly in main top and rotate approximately one-eighth turn clockwise using burner wrench until burner locks into position with igniter aligned with reference mark on main top.

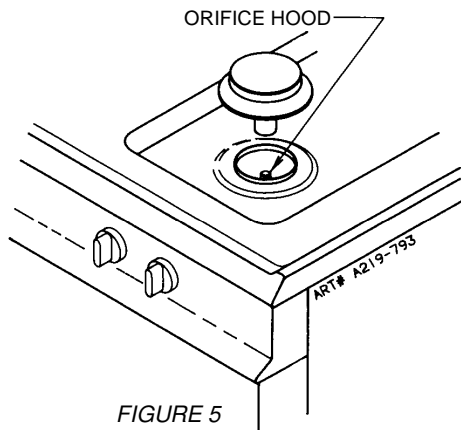


FIGURE 5

Air Shutter

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct inner blue flame, figure 6.

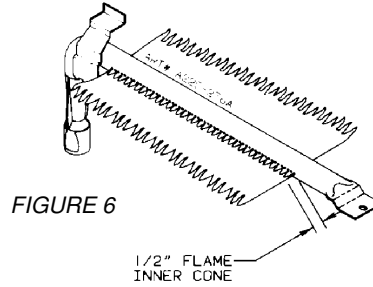


FIGURE 6

- b. Oven burner flame can be checked as follows:

1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 7.)
2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 7.)

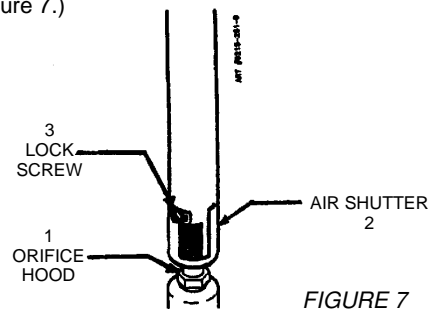


FIGURE 7

- c. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.
- d. Sealed burner adjustment. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold according to figure 8.

NOTE: Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

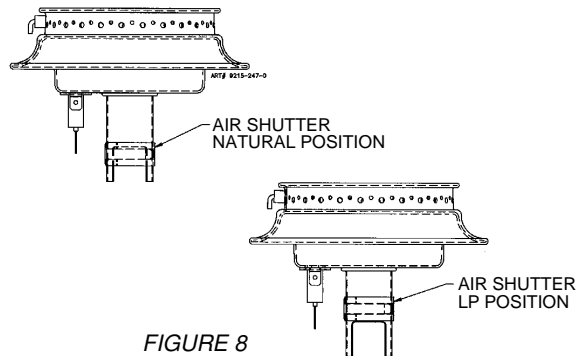


FIGURE 8