

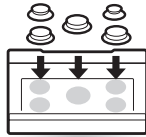
# OPERATION

## Gas Surface Burners

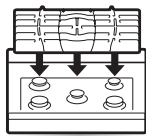
### Before Use

Read all instructions before using.

**Make sure that all burners are properly placed.**



**Make sure that all grates are properly placed before using the burner.**



### CAUTION

Do not operate the burner for an extended period of time without cookware on the grate.

The finish on the grate may chip without cookware to absorb the heat.

**Make sure the burners and grates are cool before touching them, or placing a pot holder, cleaning cloth, or other materials on them.**

Touching grates before they cool down may cause burns.



### CAUTION

#### WHAT TO DO IF YOU SMELL GAS

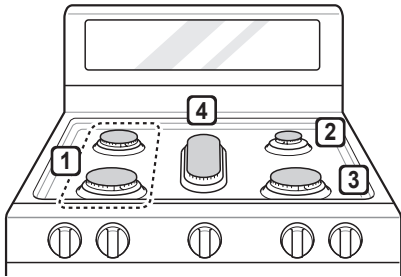
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

#### NOTE

Electric spark igniters from the burners cause a clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.

## Burner Locations

Your gas range cooktop has four or five sealed gas burners, depending on the model. These can be assembled and separated. Follow the guide below.



### 1 Medium and Large Burners

The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from **Hi** to **Lo** to suit a wide range of cooking needs.

### 2 Small Burner

The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.

### 3 Extra Large Burner

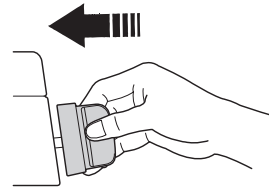
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

### 4 Oval Burner

The center, oval burner is for use with a griddle or oval pots.

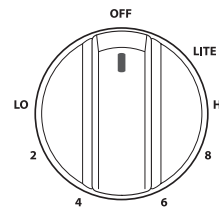
## Using the Gas Surface Burners

- 1 Be sure that all of the surface burners and grates are placed in the correct positions.
- 2 Place cookware on the grate.
- 3 Push the control knob and turn to the **Lite** position.



The electric spark ignition system makes a clicking noise.

- 4 Turn the control knob to control the flame size.

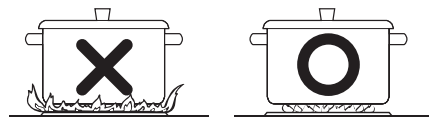


### CAUTION

Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to **Lite**. An electric shock may result causing you to knock over hot cookware.

## Setting the Flame Size

Watch the flame, not the knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.



### CAUTION

Never let the flames extend up the sides of the cookware.

### NOTE

- The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
- After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.

## In Case of Power Failure

In case of a power failure, you can light the gas surface burners on the range with a match.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

- 1 Hold a lit match to the burner, then push in the control knob.
- 2 Turn the control knob to the **Lo** position.

### CAUTION

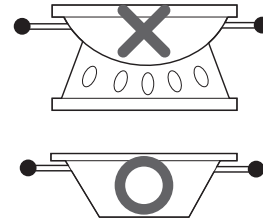
Use extreme caution when lighting burners with a match. It can cause burns and other damage.

## Range-Top Cookware

Aluminum	Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
Cast-Iron	If heated slowly, most skillets will give satisfactory results.
Stainless Steel	This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
Enamelware	Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
Glass	There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.
Heatproof Glass Ceramic	Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

## Using a Wok

If using a wok, use a 14-inch or smaller flat-bottomed wok. Make sure that the wok bottom sits flat on the grate.



Use flat-bottomed wok

### CAUTION

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

## Using Stove-Top Grills

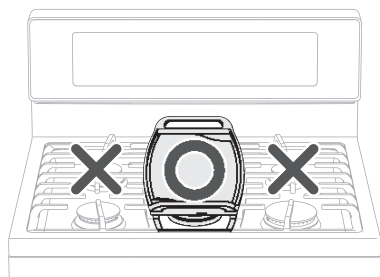
Do not place stove-top grills on the burner.



### CAUTION

Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.

## Using the Griddle

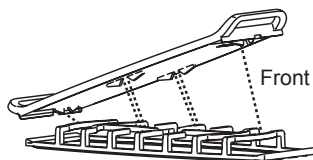


The non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

### NOTE

It is normal for the griddle to become discolored over time.

**How to Place the Griddle:** The griddle can only be used with the center burner. The griddle must be properly placed on the center grate, as shown below.



### CAUTION

- Do not remove the center grate when using the griddle.
- Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate have completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop, oven or broiler systems. Always use oven mitts when placing or removing the griddle plate.

Preheat the griddle according to the guide below and adjust for the desired setting.

Type of Food	Preheat Conditions	Cook Setting
Warming Tortillas	-	HI
Pancakes	HI 10 min.	HI
Hamburgers	HI 10 min.	HI
Fried Eggs	HI 5 min.	HI
Bacon	HI 10 min.	HI
Breakfast Sausage Links	HI 10 min.	HI
Hot Sandwiches	HI 10 min.	HI

### NOTE

After cooking on the griddle for an extended period, adjust the griddle temperature settings as the griddle retains heat.

### IMPORTANT NOTES

- Avoid cooking extremely greasy foods as grease spillover can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non-stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.
- Do not place or store items on the griddle.

## The Oven

### Before Use

Read all instructions before using.

**Make sure the electrical power cord and the gas valve are properly connected.**

**Confirm the correct use of the range for the type of food you will cook.**

Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

### CAUTION

#### WHAT TO DO IF YOU SMELL GAS

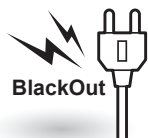
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

### NOTE

If using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature with all modes.

**In case of power failure, do not use the oven.**

The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).

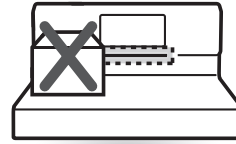


### CAUTION

Do not attempt to operate the electric ignition during an electrical power failure.

**Do not block, touch or place items around the oven vent during cooking.**

Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.



### CAUTION

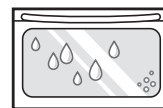
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

**Do not cover racks or oven bottom with aluminum foil.**

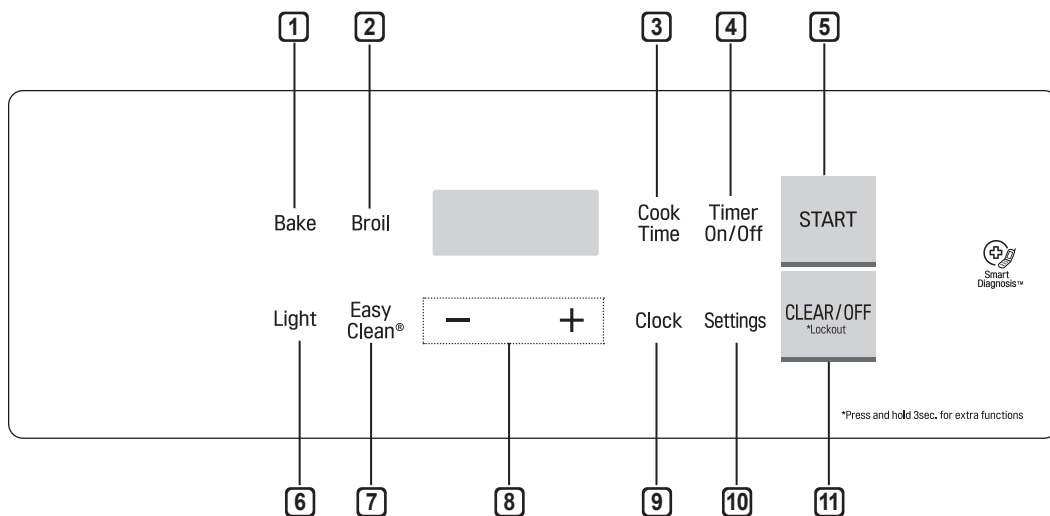


**You may see condensation on the oven door glass.**

As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.



## Control Panel Overview



### **1** Bake

Press the button to enter the normal bake function.

### **2** Broil

Press the button to select the broil function.

### **3** Cook Time

Press and then use the + and – buttons to set the desired cook time.  
The oven shuts off when the cooking time runs out.

### **4** Timer On/Off

Press to select the timer feature.

### **5** START

Must be pressed to start any cooking or cleaning function.

### **6** Oven Light

Press the button to turn the oven light on or off.

### **7** EasyClean®

Cleans a lightly soiled oven automatically. See EasyClean® in the Care and Cleaning section.

### **8** +/-

Enters or changes time and oven temperature.  
Sets HI or LO broil.

### **9** Clock

Press and then use the + and - buttons to set the time of day.

### **10** Setting

Press the Settings key repeatedly to toggle through and change oven settings.

### **11** CLEAR OFF / Lockout

- Press to cancel all oven operations except the clock and timer.
- Press and hold the button for 3 seconds to activate/deactivate the oven Lockout function.

## Changing Oven Settings

### Clock

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.

- 1 Press **Clock**.
- 2 Press **+/-** button to set the time of day.
- 3 Press **Start**.

#### NOTE

- The time of day cannot be changed during a timed baking.
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.

### Oven Light

The interior oven light automatically turns on when the door is opened. Press **Light** to manually turn the oven light on.

## Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that can be entered into the control. A beep sounds each time a button is pressed.

Two short tones sound if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
	24 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
	24 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
Broil		Lo	Hi	
Bake		170 °F / 80 °C	500 °F / 260 °C	350 °F / 175 °C
EasyClean®				20 min.

## Timer On/Off

The Timer On/Off feature serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking.

The Timer On/Off feature can be used during any of the other oven control functions.

- 1 Press **Timer On/Off** button once to set the time in hours and minutes, or press the button twice to set the time in minutes and seconds. **TIMER** flashes in the display.
- 2 Press **+** or **-** button until the desired time appears in the display.
- 3 Press **Timer On/Off** button to start the countdown. **TIMER** shows in the display.

### NOTE

If **Timer On/Off** is not pressed, the timer returns to the time of day.

- 4 When the timer reaches 0:00, **End** shows in the display. The clock beeps 15 seconds until the **Timer On/Off** button is pressed.

### NOTE

If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.

## Cancelling the Timer

- 1 Press **Timer On/Off** once.  
The display returns to the time of day.

## Settings

Press the **Settings** button repeatedly to toggle through and change oven settings.

The **Settings** button allows you to:

- set the hour mode on the clock (12 or 24 hours)
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

### Setting the Hour Mode

The control is set to use a 12-hour clock. To reset the clock to 24-hour mode, follow the steps below.

- 1 Press **Settings** once.
- 2 Press **+/-** to toggle between a 12-hour and 24-hour clock.
- 3 Press **Start** to accept the change.

### Adjusting the Oven Thermostat

This oven may cook differently from the one it replaced. Use the oven for a few weeks to become more familiar with it before changing the temperature settings. After becoming more familiar with the oven, if you notice a pattern of over- or underheating, follow these steps to adjust the thermostat.

### NOTE

To begin, either raise or lower the thermostat 15 °F (8 °C). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

- 1 Press **Settings** repeatedly until **AdJU** appears in the display.
- 2 Using the **+** button, enter the amount you wish to increase the temperature.
- 3 Using the **-** button, enter the amount you wish to decrease the temperature.
- 4 Press **Start** to accept the change.



**NOTE**

- This adjustment does not affect the broiling. The adjustment is retained in memory after a power failure. The oven thermostat can be increased (+) or decreased (-) as much as 35 °F or 19 °C.
- Once the thermostat is increased or decreased, the display shows the adjusted temperature until it readjusts.

**Turning the Preheat Alarm Light On/Off**

When the oven reaches its set temperature, the preheating alarm light flashes 5 times or until the oven door is opened.

You can activate or deactivate the preheating alarm light.

- 1 Press **Settings** repeatedly until **PrE** appears in the display.
- 2 Press **+/-** to turn the light on/off.
- 3 Press **Start** to accept the change.

**Adjusting the Beeper Volume**

- 1 Press **Settings** repeatedly until **Beep** appears in the display.
- 2 Press **+/-** to select **Hi**, **Lo** or **Off**.
- 3 Press **Start** to accept the change.

**Selecting Fahrenheit or Celsius**

Set the oven temperature display to show either Fahrenheit (°F) or Celsius (°C) units. The oven defaults to Fahrenheit unless changed by the user.

- 1 Press **Settings** repeatedly until **Unit** appears in the display.
- 2 Press **+/-** to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **Start** to accept the change.

**Lockout**

The Lockout feature disables most oven controls. It does not disable the timer or interior oven light or lock the oven door.

- 1 Press and hold the **Clear/Off** button for three seconds. A melody sounds and **LOCKED** in the display.
- 2 To deactivate the Lockout feature, press and hold the **Clear/Off** button for three seconds.

**Cook Time (Timed Cook)**

Set the oven to cook for a specific length of time using the Timed Cook feature. This feature can only be used with the **Bake** modes.

**Setting a Timed Cook**

- 1 Press **Cook Time**.
- 2 Press **+/-** button to set the time of day.
- 3 Press the **Start** button. The clock is set, and the display reflects the change after a short delay.

## Removing and Replacing the Oven Racks

### **CAUTION**

- Replace the oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking performance and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

### Removing Racks

- 1 While wearing oven mitts, grasp the oven rack\*.
- 2 Pull the rack straight out until it stops.
- 3 Lift up the front of the rack.
- 4 Pull out the rack.

\* When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

### Replacing Racks

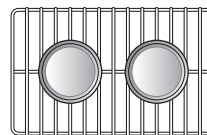
- 1 While wearing oven mitts, place the end of the rack on the support\*
- 2 Tilt the front end of the rack up.
- 3 Push the rack in.
- 4 Check that the rack is properly in place.

\*When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

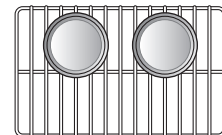
## Recommended Baking and Roasting Guide

- Center pans on racks for best baking results. If baking with more than one pan, place the pans so that each one has at least 1" to 1½" of air space around it. Do not allow pans to touch the walls of the oven.
- If cooking on single rack, place the standard rack in the position suggested in the charts on the following pages. Center the cookware as shown in the single rack baking image.
- If cooking on multiple racks in the oven, place standard racks in positions 3 and 5. For best results, place the cookware as shown, centered on the bottom rack and toward the back on the top rack.

### Multiple rack baking

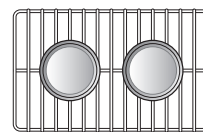


Standard rack  
(Position 3)

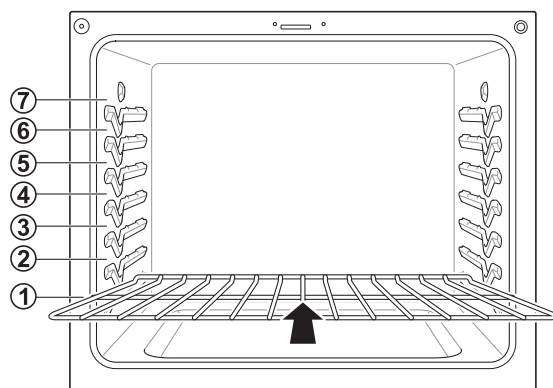


Standard rack  
(Position 5)

### Single rack baking



Standard rack



## Bake

Bake is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 170 °F (80 °C) to 500 °F (260 °C). The default temperature is 350 °F (175 °C).

- 1 Press **Bake**. 350° appears in the display and **BAKE** flashes.
- 2 Select the oven temperature. Press **+** or **-** buttons.
  - Press the **+** button to increase the temperature.
  - Press the **-** button to decrease the temperature.
- 3 Press **Start** to accept the temperature change. As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.
- 4 When cooking is complete, press **Clear/Off**.
- 5 Remove food from the oven.

### Changing the Temperature while Cooking

- 1 Press **Bake**.
- 2 Press **+** or **-** button until the desired temperature is displayed.
- 3 Press **Start**.

## Baking Chart

This chart is only for reference. Adjust the cook time according to the recipe.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	2 or 3
Angel food cake, bundt or pound cakes	3
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	4
Casseroles	4
Roasting	1 or 2

### NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.

## Broil

The oven is designed for closed-door broiling. Broil uses an intense heat radiation from the upper gas burner.

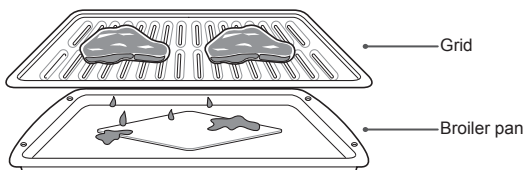
The Broil function works best when broiling thin, tender cuts of meat (1" or less), poultry or fish.

### CAUTION

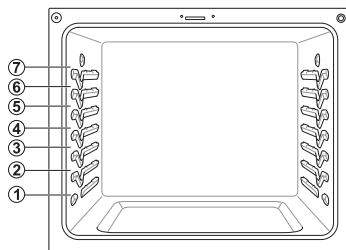
- Do not use a broiler pan without a grid. The oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Never use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, consider replacing it to reduce the amount of smoke experienced during broiling.

### NOTE

- Use Lo broil to broil foods such as poultry and thick cuts of meat.
- Remove the pan from the oven to cool down for easy cleaning.
- For best results, use a pan designed for broiling, as shown below. The broiler pan will catch grease spills and the grid will help prevent grease splatters.



When broiling refer to the broiling guide for placing the rack.



## Setting the Oven to Broil

- 1 Press **Broil** once for Hi and twice for Lo.
- 2 Press **Start**.
- 3 Allow the broiler to preheat for five minutes.
- 4 Place food in the oven.
- 5 Close the oven door. The oven door must be closed during broiling.

### WARNING

When using the broiler, the temperature inside the oven is extremely hot. Use caution and avoid possible burns by:

- Keeping the door closed when broiling
- Always wearing oven mitts when inserting/removing food items

Improper use of the broiler may result in excessive smoke or a grease fire. Improper use conditions include, but are not limited to:

- Setting the broiler to a higher power level than recommended.
- Using dirty/greasy broiler pans.
- Broiling beyond recommended cooking times.

### NOTE

- This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and **door** appears on the display. Close the door and reset the Broil function. Opening the door turns off the broil burner during broiling. If the door is opened during broiling, the broil burner turns off after five seconds. The broiler turns back on automatically once the door is closed.

- 6 When broiling is finished, press **Clear/Off**.

### NOTE

During any Broil function, it is normal for the broiler to cycle on and off. The igniter for the broil burner on the ceiling of the oven glows orange periodically during normal broil operation.

### Recommended Broiling Guide

The size, weight, thickness, starting temperature, and preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4" thick	6	4-6	3-5	Space evenly. Up to 8 patties may be broiled at once.
<b>Beef Steaks</b>					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick 1 to 1 1/2 lbs.	6	7	5	
Medium		6	12	5-6	
Well Done		6	13	8-9	
Rare	1 1/2" thick 2 to 2 1/2 lbs.	4	10	6-7	
Medium		4	12-15	10-12	
Well Done		4	25	16-18	
<b>Toast</b>	1 to 9 pieces	5	1-2	1-2	
<b>Chicken</b>	1 whole 2 to 2 1/2 lbs., split lengthwise 4 bone-in breasts	2	35-40	25	Brush each side with melted butter. Broil skin-side down.
		2	25-30	10-15	
<b>Fish Fillets</b>	1/4 to 1/2" thick	5	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
<b>Ham Slices (precooked)</b>	1" thick 1/2" thick	3 4	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
<b>Pork chops</b>	2 (1/2" thick)	4	10	8	Slash fat.
<b>Well Done</b>	2 (1" thick) about 1lb.	4	13	8-9	
<b>Lamb Chops</b>					Slash fat.
Medium	2 (1" thick) about 10 to 12 oz.	5	6	4-7	
Well Done		5	10	10	
Medium	2 (1/2" thick) about 1lb.	5	10	4-6	
Well done		5	17	12-14	
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	4	8	3	Arrange in single layer.
<b>Lobster Tails</b>	2-4 6 to 8 oz. each	3	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.

- This guide is only for reference. Adjust cook time according to preference.

#### NOTE

The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase the risk of food-borne illness.

The USDA has indicated the following as safe minimum internal temperatures for consumption:

- Ground beef : 160 °F (71.1 °C)
- Poultry: 165 °F (73.9 °C)
- Beef, veal, pork, or lamb: 145 °F (62.8 °C)
- Fish / Seafood: 145 °F (62.8 °C)