

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.

Freestanding Electric Range



Amana®

 **Magic Chef**®

CROSLEY®

Admiral®

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:

AER4311AAW
AER5511AAB/Q/W
AER5511ACW
AER5512AAB/Q/W
AER5712AAQ/S/W
AER5712ACW
CE1100AAV
CE35200AAQ/V/W
CE35400ACV
CE35400AAQ/V
CE38600ACV
CE38600AAB/Q/V/W
CE38800ACV
CE38800AAQ/S/V/W
CEL1115AAH/Q/W
CER1115AAH/Q/T/W
CER1125ACW
CER1125AAW
CER3525AAB/Q/W
CER3525ACB/W
CER3725ACW
CER3725AAB/Q/S/W
MER4351AAQ/W
MER5551AAS
MER5551AAB/Q/W
MER5552AAB/Q/S/W
MER5751AAB/Q/S/W
MER5751ACW
MER5752AAB/Q/S/W
MER5752ACW
PER4311ACW
PER5720ACW
PER5720LAQ/W

MAYTAG®

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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

<u>Web Site</u>	<u>Telephone Number</u>
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.

There can be a risk of injury or electrical shock while performing services or repairs. Injury or electrical shock can be serious or even fatal. Consequently, extreme caution should be taken when performing voltage checks on individual components of a product. The electrical power supply should ALWAYS be disconnected when servicing a product.

This appliance must be properly grounded. Never plug in or direct-wire an appliance unless it is properly grounded and in accordance with all local and national codes. See "Installation Instructions" that accompany the product for the appropriate grounding procedures.

GROUND PATH SPECIFICATIONS:

Ground Path Resistance: 0.1 ohms maximum
Insulation Resistance: 250k ohms minimum

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 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.

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES.



WARNING

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, proceed as follows:

Surface Element Fires

1. Smother fire with a nonflammable lid/baking soda, or use a Class ABC or BC extinguisher. Not water, salt or flour.
2. As soon as it is safe to do so, turn the surface controls to "OFF."

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.
4. Turn on vent to remove smoke.
5. Allow the food or grease to burn itself out in the oven.
6. If smoke and fire persist, call the local fire department.
7. If there is any damage to components, call an authorized servicer before using range.

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.

Safety Practices for Servicer

Safe and satisfactory operation of electrical ranges depends upon its design and proper installation.

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. **Check range when service is complete**—After servicing, make visual checks on electrical connection. Inform consumer of the condition of range before leaving.
2. **Adhere to all local regulations and codes when performing service.**

Important Safety Information

Electrical Requirements

240-volt, 60 Hertz, 40 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.

Receiving Oven

- 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 240-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.
- 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 hot oven surfaces which may cause severe burns.
- 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 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 elements.
- 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.



CAUTION

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.

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening a hot oven door. Hot air or steam can cause burns to hands, face, and eyes.
- Use only glass cookware appropriate for use in electric 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.
- 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.

Important Safety Information

Surface Cooking Units

1. Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended—Boilover causes smoking/greasy spillovers that may ignite.
3. Make Sure Reflector Pans or Drip Bowls Are In Place—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
4. Protective Liners—Do not use aluminum foil to line oven bottom. Improper installation of these liners may result in a risk of electrical shock or fire.
5. Glazed Cooking Utensils—Do not use glass, ceramic, earthenware or other glazed utensils. They can damage or break smoothtop due to sudden change in temperature.
6. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be turned inward, and does not extend over adjacent surface units.
7. Do Not Soak Removable Heating Elements—Heating elements should never be immersed in water.

Ovens

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.

Self-Cleaning Ovens

1. 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.
2. Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
3. Clean Only Parts Listed in Manual.
4. Before Self-Cleaning the Oven—Remove broiler pan and other utensils.

Glass/Ceramic Cooking Surfaces

1. Do Not Cook on Broken Cooktop—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
2. Clean Cooktop with Caution—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Ventilating Hoods

1. Clean Ventilating Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

Precautions

- Do not cook food directly on range top surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with hazardous results.
- Do not put plastic items on warm cooking areas.
- Do not slide rough objects across range top surface.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use range top surface as a cutting board.

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.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. 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, it must be reconnected to its original position with original fastener before the range is put into operation. Failure to do so can create a possible shock hazard.

General Information

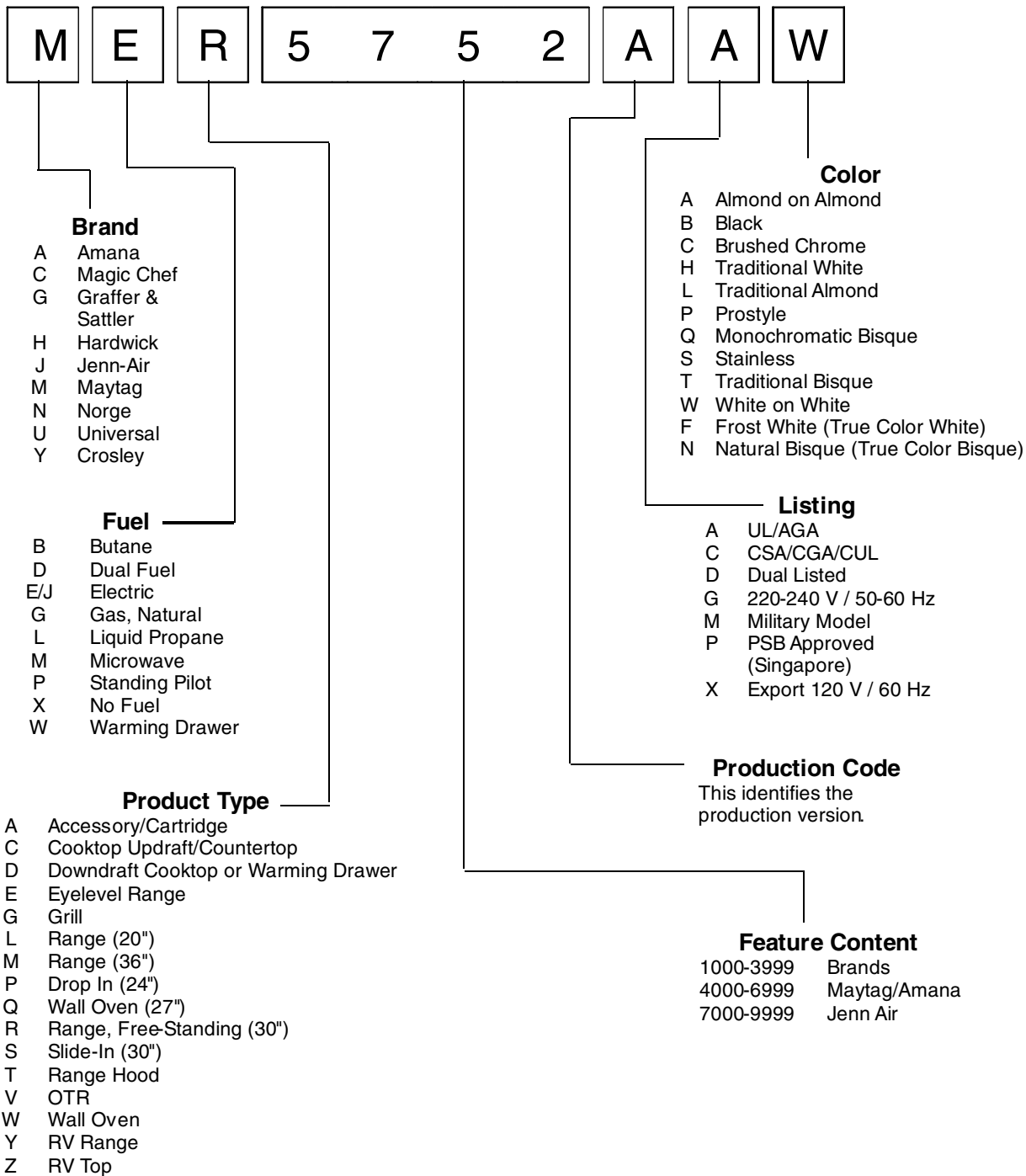
This manual provides basic instructions and suggestions for handling, installing and servicing electric ranges.

The directions, information, and warnings in this manual are developed from experience 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 electric cooking.

This manual contains information needed by authorized service technicians to install and service electric 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

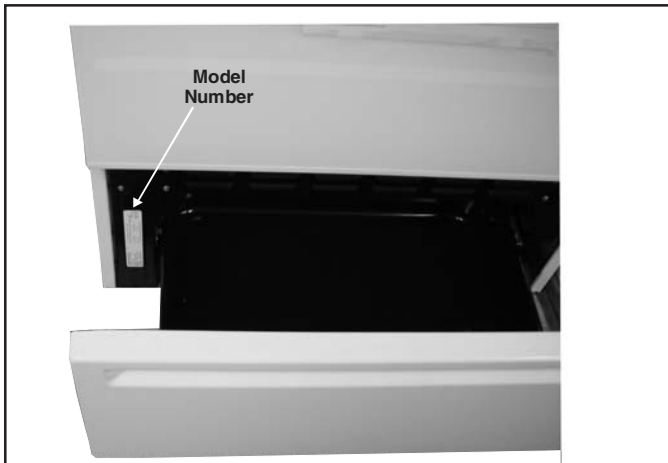
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed (see Chapter 2) and free air flow around the range is essential.

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 the oven chassis behind the service drawer. Open the service drawer to view the data.



Grounding Instructions


This appliance must be grounded. If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The cord for this appliance has a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and grounded.

 **WARNING**

To avoid risk of electric shock, personal injury or death, use grounding plug properly.

Ask a qualified electrician if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded. Keep the electrical power cord dry and do not pinch or crush it in any way.

For a permanently connected appliance: This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

 **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.

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.amana.com or www.maytag.com

When contacting 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 1-800-688-9900 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.amana.com or www.maytag.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 call:

- 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

Range Description

Extended Service Plan

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

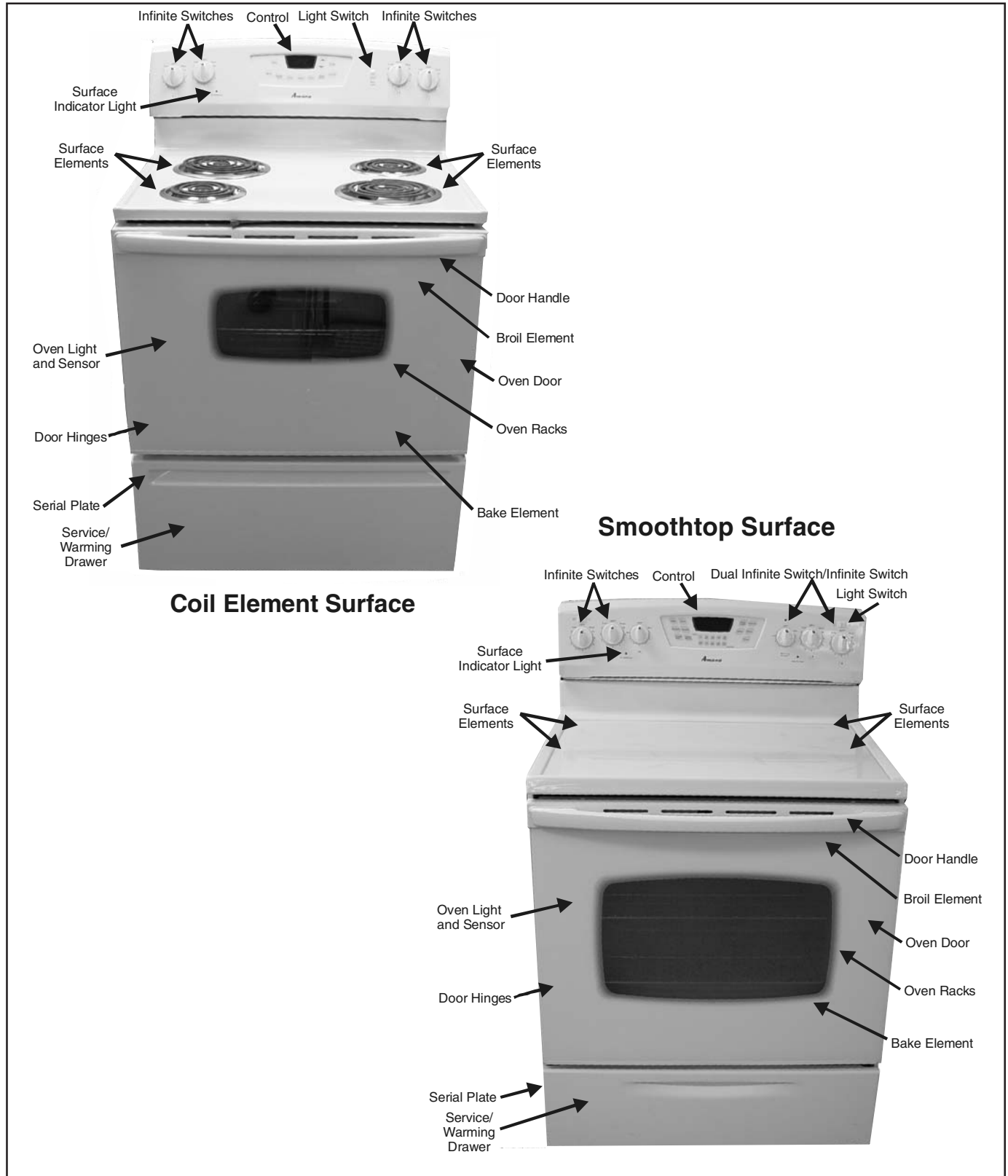
- Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges.

Call 1-866-232-6244 for information.

- Dependability PlusSM Extended Service Plan is specially designed to supplement Maytag's strong warranty. This plan covers parts, labor, and travel charges.

Call 1-800-925-2020 for information.

Range Description



Troubleshooting Procedures



To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Problem	Possible Cause	Correction
No bake element operation	Open bake element Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
No broil element operation	Open broil element Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
Oven not operating	Programming error Power outage	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching circuit breaker off. Reset circuit breaker and try oven again. • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Clock and timer not working	Power outage	<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. • Refer to Use and Care Manual "Operating Instructions", if continues contact service.
Oven light does not operate	Failed oven lamp Failed wiring Failed light socket.....	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • 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 or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Failure Codes	Electronically Controlled.....	<ul style="list-style-type: none"> • Refer to specific Technical Sheet for diagnostic checks.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Problem	Possible Cause	Correction
Surface element does not heat	Open element..... Loose wire connection or broken wire..... Failed infinite switch	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wiring. • Check infinite switch, replace if failed.
Frequent cycling of surface element or warming zone	Normal.....	<ul style="list-style-type: none"> • Element cycles to maintain proper heat and to prevent damage to smoothtop.

Component Testing Procedures



WARNING

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

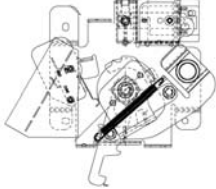
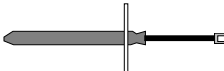
Illustration	Component	Test Procedure	Results
	Oven light socket	Remove one wire from receptacle and test resistance of terminals..... Measure voltage at oven light.....	Indicates continuity with bulb screwed in. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light, check wiring or light switches.
	Push-to-Turn Infinite Switch	Connect Volt-ohms meter to H1 and H2. Measure the following for voltages at LO, MED, HI: H1 to H2.....	Approximate Time On Time Off LO 5% 95% MED (4-5) 35% 65% HI 100% 0% 240 VAC, if not replace switch.
	Bake element	Measure voltage at bake element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at bake element, check wiring. Approximately 21.7 Ω , if not replace.
	Broil element	Measure voltage at broil element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at broil element, check wiring. Approximately 18.7 Ω , if not replace.
1250W	Coil element, 3-turn	Measure voltage at coil element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 43 to 49 Ω , if not replace.
2100W	Coil element, 4-turn	Measure voltage at coil element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 33 to 38 Ω , if not replace.
1500W	Coil element, 4-turn	Measure voltage at coil element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 35 to 39 Ω , if not replace.
2350W	Coil element, 5-turn	Measure voltage at coil element..... Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 21 to 25 Ω , if not replace.
1200W	Ribbon element, 6"	Measure voltage at ribbon element Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 43 to 49 Ω , if not replace.
2500W	Ribbon element, 9"	Measure voltage at ribbon element Disconnect wire leads to element and measure resistance of terminals.....	240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring. Approximately 20 to 24 Ω , if not replace.
1500W Inner 700W Outer	Ceran element, Dual	Disconnect wire leads to element and measure resistance of terminals..... Measure voltage at element	Inner – 36 – 40 Ω , if not replace. Outer – 76 – 84 Ω , if not replace. 240 VAC, see wiring diagram for terminal identification. If no voltage is present at element, check wiring.
	Oven indicator light and Surface indicator light	Measure voltage at indicator light.....	If voltage is present and light does not work, replace light. If no voltage is present at indicator light check wiring.
	Rocker switch	Measure continuity of switch positions: Closed Open	Continuity Infinite

Component Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
	Manual Latch Assembly with switch	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 will cancel that function.
	Oven temperature sensor	Measure resistance.	Approximately 1000 Ω at room temperature 80°F.

Component Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
M1 Controlled	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.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
M1 Controlled	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.
M1 Controlled	Clock Display	Press and hold Cancel and Clock pads for 3 to 5 seconds.	Allows clock to be toggled On or OFF.
M1 Controlled	24 Hour Clock	Press and hold Cancel and Delay pads for 3 to 5 seconds. Press More + or Less - pads to change.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M1 Controlled	Factory Default	Press and hold Cancel and Keep Warm pads for 3 to 5 seconds until beep sounds.	Allows the clock to be reset to factory settings (factory default).
M1 Controlled	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.
M1 Controlled	Sabbath Mode	Hold Clock button for 3 to 5 seconds to activate Sabbath mode. Hold Clock for 3 to 5 seconds to disable Sabbath mode. Desired bake function must be initiated before entering Sabbath mode.	"SAb" will be displayed and flash for 5 seconds then remain 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.
M1 Controlled	Child lock out	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 is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. Child lockout features must be reset after a power failure.
M1 Controlled	Diagnostic Code Display	Press and hold More + pad within 60 seconds of 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.

Component Testing Procedures



WARNING

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

"Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Data must be entered within 32 seconds of previous entry or the control will exit the quick test mode.

1. Press and hold **Cancel** and **Broil** pads for 3 seconds.
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: First time one of the following pads are pressed it will activate the response. The second time the pad is pressed it will 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, DLB relay activated
[Broil]	Broil relay activated, DLB relay activated
[Keep Warm]	DLB relay activated
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	Beep sounds
[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 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 9 – Door lock
2 nd	Measurable: d – Diagnostic: measurable parameter c – Control related, replace control
3 rd	Secondary System: Sequential numbering
4 th	Oven Cavity: 1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode may be started only within 60 seconds when powering up the control.

Component Testing Procedures



WARNING

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

Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
9d11	Latch will not lock	Latch should be locked	See Note 6

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
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs ¹ Disables lights and timers
1c31	Cancel key improper value	BAKE flashes ³	Disables all outputs for cavity ¹
1c6c	No response from EEPROM	Nothing	Disables all outputs ¹
1c7c	Calibration value out of range	"CAL" in the time digits	Completely disables oven ⁴
1c8c	CRC invalid	Nothing	Cancels active cook function
1d11	Sensor resistance > 2237 Ohms	BAKE flashes ³	Disables all cook function for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes ³	Disables all cook function for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes ³	Disables all cook function for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes ³	Disables all cook function for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions ⁵
4d51	Door switch not open or closed	Nothing	Disables Clean and Lockout functions ^{4, 5} Turn off light and disable light from door switch
9d11	Lock switch not closed	LOCK flashes ³	Disables Clean and Lockout functions ⁴

Component Testing Procedures

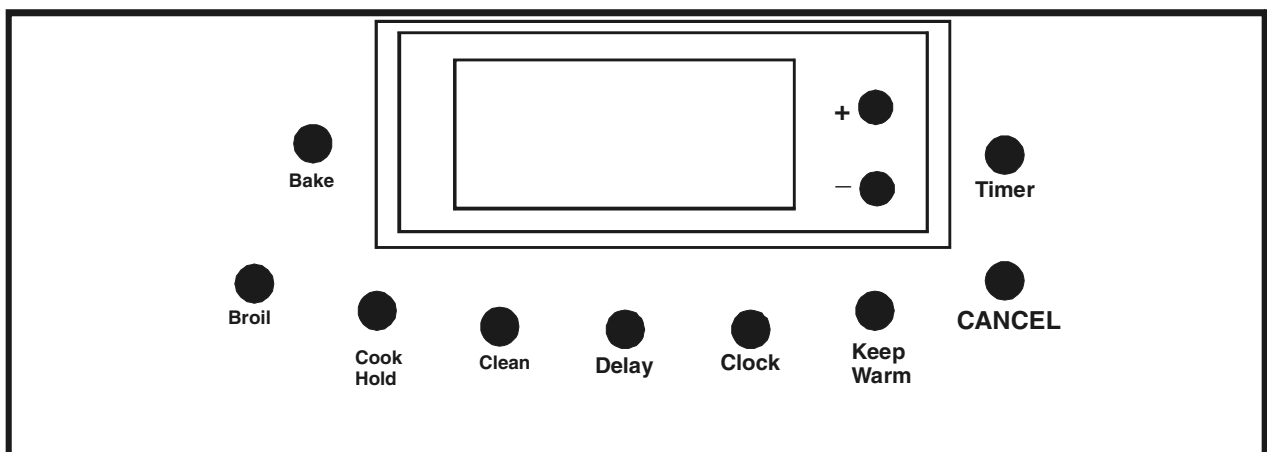


WARNING

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

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.
- 4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).
- 5 If the control believes the door is locked, unlock it when the function cancels and the cavity temperature cools.
- 6 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.



Typical M1 Control

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Removing and Replacing Oven

1. Turn off power to the oven at the circuit breaker.
2. Pull the oven forward out of the cabinet opening.
3. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
4. Replace the oven using the installation instructions and anti-tip bracket(s).

Maintop Assembly (Smoothtop Models)

1. Turn power off.
2. Open oven door and remove screws securing maintop to oven chassis, located on the outside edges of the maintop.
3. Raise the front edge of the maintop and pull forward approximately 6-inches.
4. Label and disconnect wire terminal plugs from the maintop assembly.
5. Lift maintop assembly from the oven chassis.
6. Reverse procedure to reinstall maintop assembly.

Maintop Assembly (Coil Element Models)

1. Turn power off.
2. Grasp the left and right-front edges of the maintop assembly and gently, but firmly, raise the top assembly up until the prop rods "lock" into place.
3. "Unlock" the prop rods, slide the top assembly up enough to move the prop rods to the outside of the range. Move the top assembly down, then slightly up and toward the front to "unhook" the back edge from the backguard.
4. Label and disconnect wire terminal plugs from the maintop assembly.
5. Lift maintop assembly from the oven chassis.
6. Reverse procedure to reinstall maintop assembly.

Control Panel

1. Remove maintop assembly, see "Maintop Assembly" procedure.
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 from screws securing top back edges and allow control panel to tip forward.

8. Remove infinite switch control knobs, infinite switches, indicator lights, rocker switches, and electronic control/clock (as necessary) and transfer the new control panel.
9. Reverse procedure to reinstall control panel.

Control Board Assembly

1. Remove control panel, see "Control Panel" procedure, steps 1 through 6.
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.

Infinite Switch

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wire terminals from infinite switch.
3. Remove knob on infinite switch being replaced.
4. Remove screws in front securing infinite switch to control panel.
5. Reverse procedure to reinstall infinite switch.

Indicator Lights

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wire terminals from indicator light.
3. Slide indicator light while holding the lens from the front to release from control panel.
4. Reverse procedure to reinstall indicator light.

Rocker Switch

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect 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.

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.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

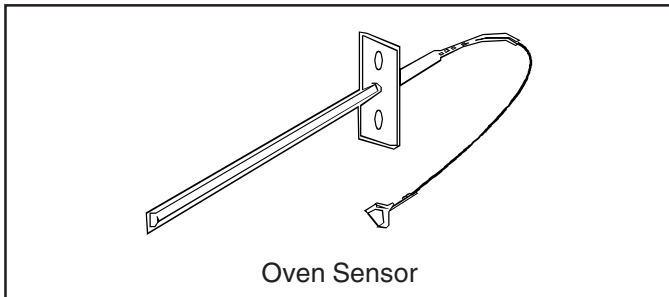
Oven Sensor

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 Element

1. Turn power off.
2. Remove screws securing bake element to rear of oven wall.
3. Pull element forward to allow disconnection of terminals on each element leg.
4. Reverse procedure to reinstall bake element.

Broil Element

1. Turn power off.
2. Remove screws securing broil element to top and rear of oven cavity.
3. Pull broil element forward to allow disconnection of terminals on each element leg.
4. Reverse procedure to reinstall broil element.

Ribbon Elements

1. Remove maintop assembly, see "Maintop Assembly" procedure.
2. Remove screws securing element support bracket to maintop.
3. Label and disconnect wire terminals from element being replaced.
4. Release metal clips securing element to element support bracket.
5. Replace and reverse procedure to reinstall element.

Coil Element Terminal

1. Remove maintop assembly, see "Maintop Assembly" procedure.
2. Remove screw securing element support bracket to maintop.
3. Label and disconnect wire terminals from element being replaced.

Manual Oven Door Latch Assembly

1. Remove maintop assembly, see "Maintop Assembly" procedure.
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.

Oven Door Removal



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

1. Open oven door slightly and grasp door on both sides.
2. Lift up and off the hinge receivers.
3. Reverse procedure to reinstall oven door.

Oven Door Hinge Receiver

1. Turn off power to unit.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure.
4. Remove side panel, see "Side Panel Removal" procedures.
5. Remove storage/warming drawer, see "Storage Drawer Removal" or "Warming Drawer Removal" procedure.
6. Remove the top and bottom screws securing hinge receiver to the front frame.
7. Remove hinge receiver from oven chassis.
8. Reverse procedure to reinstall oven door hinge receiver.

Side Panel Removal

1. Turn power off.
2. Remove oven door, see "Oven Door Removal" procedure.
3. Remove maintop assembly, see "Maintop Assembly" procedure.
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.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

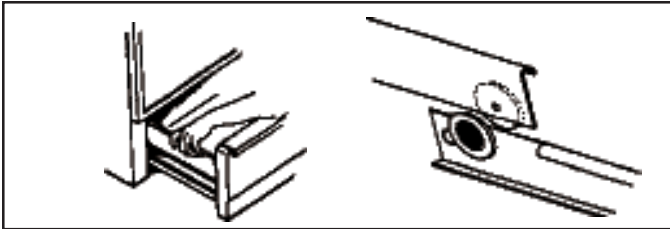
Backguard

NOTE: Requires removal of oven from installation position.

1. Remove maintop assembly, see "Maintop Assembly" procedure.
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.



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.

Warming Drawer Removal

1. Pull warming drawer out as far as it will go.
2. Located on each side of the track is a plastic lever inside the track location. Push the left side down and the right side up to release slide from track and pull forward.
3. When installing warming drawer, align slide with track and push warming drawer into place.

Warming Drawer Element

1. Remove warming drawer, See "Warming Drawer Removal" procedure.
2. Remove screws securing element to bottom and back of chassis.
3. Pull element forward until element end are through the back of the unit.
4. Disconnect wire terminal from element.
5. Reverse procedure to reinstall element.

Oven Light Assembly

Oven Light Bulb/Oven Light Socket

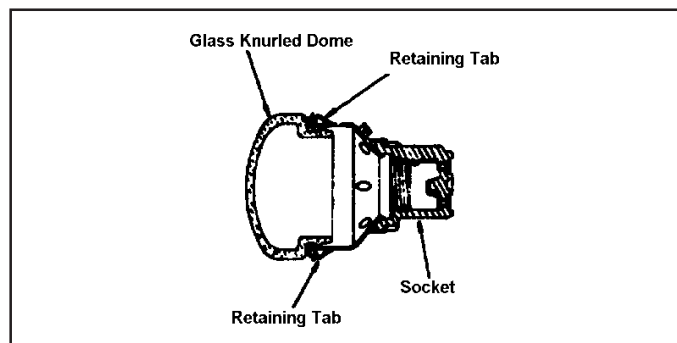
NOTE: Requires removal of unit from cabinet to replace oven light socket.

1. Turn power off.
2. Open oven door to gain access to oven light.
3. Unscrew (counterclockwise) glass knurled dome.
4. Unscrew (counterclockwise) oven light bulb.

NOTE: Proceed with the following steps for oven light socket removal.

5. Remove unit from installation position, see "Removing and Replacing Oven" procedure.
6. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
7. Remove screws securing back cover and remove.
8. Carefully displace fiberglass insulation away from rear of light socket.
9. Push inner assembly of light socket towards rear of range, or twist out, depending on style of base.
10. Disconnect wires from light socket.
11. Reverse procedure to reinstall light socket. Reposition insulation around lamp socket. Do not overtighten.

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



Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Frameless Door Disassembly (Large and Standard Windows)

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing bottom trim to oven door.
4. Slide outer oven door glass and trim towards the bottom of the oven door and remove.
5. Detach right and left trim pieces for outer door glass.

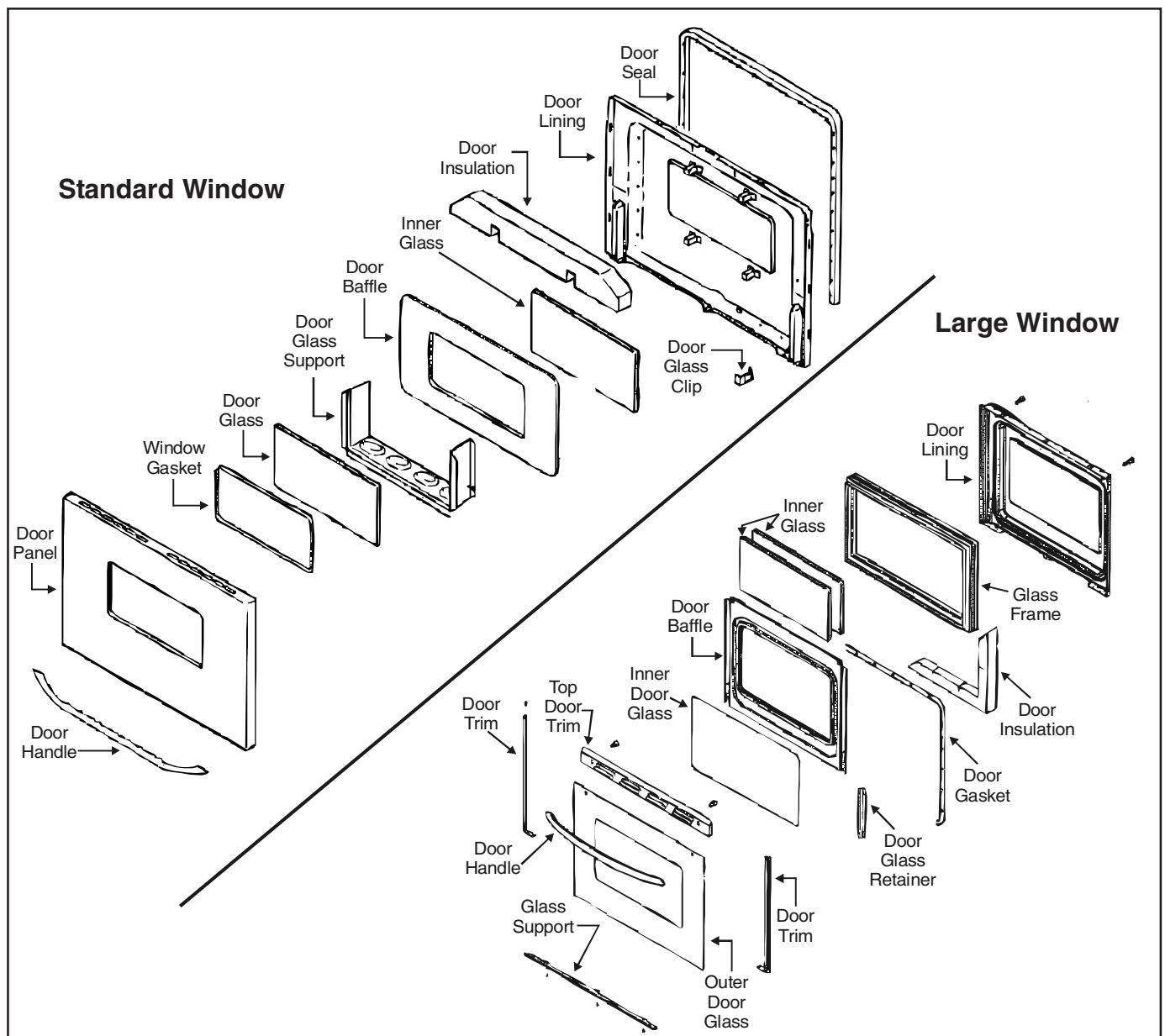
NOTE: Proceed with the following steps for door handle and inner door disassembly.

6. Remove screws securing top door handle 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.

NOTE: Proceed with the following steps for inner door disassembly.

10. Remove screws securing lower 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 procedure to reassemble oven door.



Disassembly Procedures



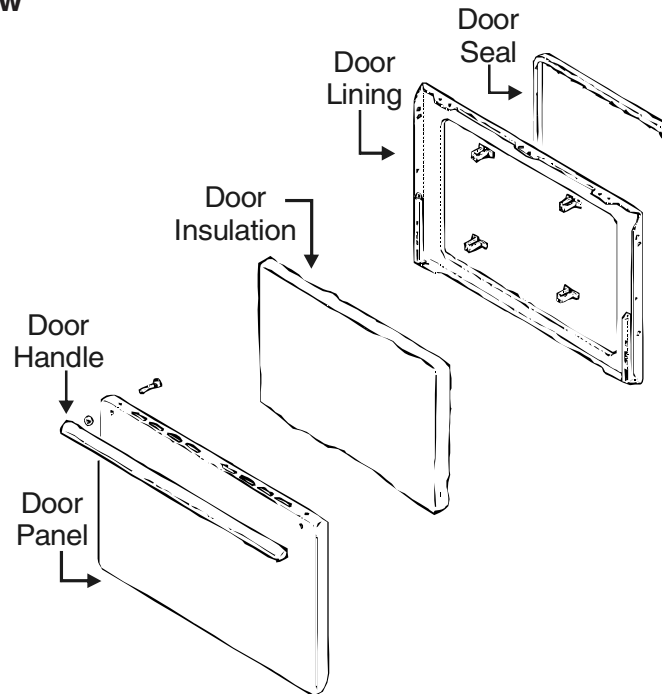
WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit 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 procedure to reassemble oven door.

Oven Door - No Window



Appendix A

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE

INSTALLATION MANUAL

Electric 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 Use & Care book before using range.

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

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.

CLEARANCE DIMENSIONS

For complete information in regard to installation of freestanding range, see figures 1 and 2 on page 2. For **SAFETY CONSIDERATIONS** do not install a range in any combustible cabinetry which is not in accord with the installation clearances shown in figure 1.

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 1982 (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1-latest edition, or with local codes.

LOCATING THE RANGE

Place range in a well lit area. 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.

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

8101P556-60

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

INSTALLATION DRAWINGS

IMPORTANT
PLEASE KEEP FOR THE USE OF THE LOCAL ELECTRICAL INSPECTOR.

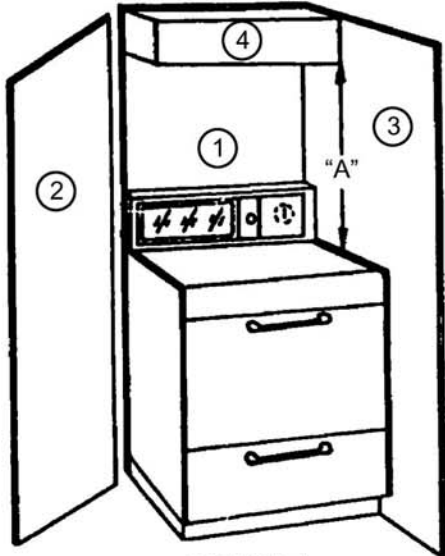


FIGURE 1

NOTE: Figure may not be representative of actual unit.

"A" = 30 inches (76.2 cm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet, or "A" = 24 inches (61 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch (6.4 mm) thick flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch (0.381 mm) thick stainless steel, 0.024-inch (0.610 mm) thick aluminum, or 0.020-inch (0.508 mm) thick copper.

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.

FIGURE 1

- 1, 2, 3 - COMBUSTIBLE BUILDING WALLS.
- 4 - COMBUSTIBLE WALL CABINET.

A free-standing range may be installed adjacent to (0" from) combustable walls 1, 2 & 3.

NOTE: FOR INSTALLATION IN CANADA, A FREE-STANDING RANGE IS NOT TO BE INSTALLED CLOSER THAN 12MM FROM ANY ADJACENT SURFACE.

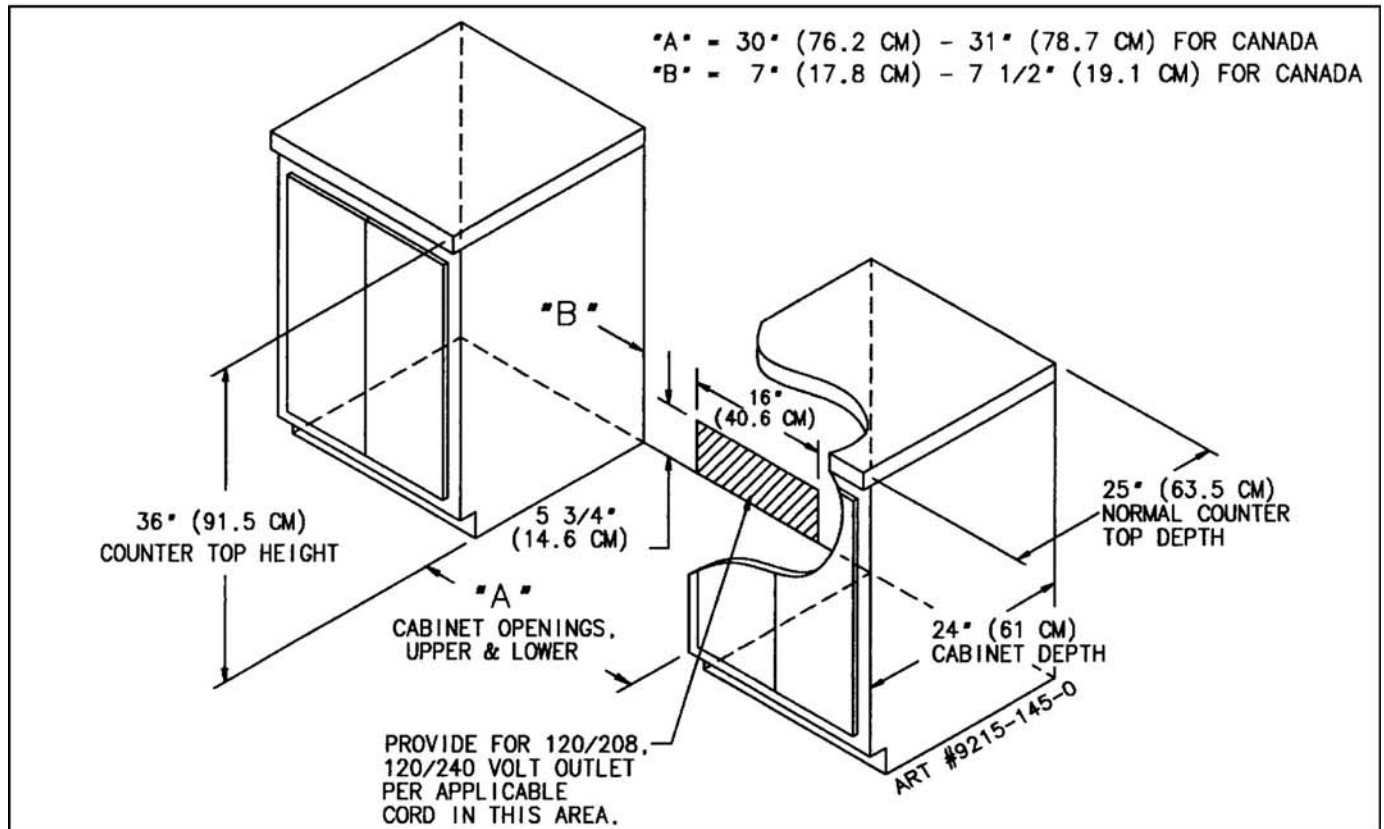


FIGURE 2

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

WARNING: A risk of range tip-over exists if the appliance is not installed in accordance with the provided installation instructions. 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. The bracket may be installed to engage the left or right rear leveling foot.

STEP 1 - Locating The Bracket (See Figure 3)

- Determine where either the right or left "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 3, with orientation hole against wall.
- Use the bracket as a template and mark the required holes, as shown in figure 3 for the type of construction you will be using.
- Free-standing range may be secured to either floor or wall.

STEP 2 - Anti-Tip Bracket Installation Options

A. Wood Construction:

- Floor:** Locate the center of the two holes identified in figure 3 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 3 as "HOLES FOR WALL". Drill an angled $1/8"$ (3 mm) pilot hole in the center of each hole as shown in figure 4. (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 4. Proceed to STEP 3.

B. Cement or Concrete Construction:

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

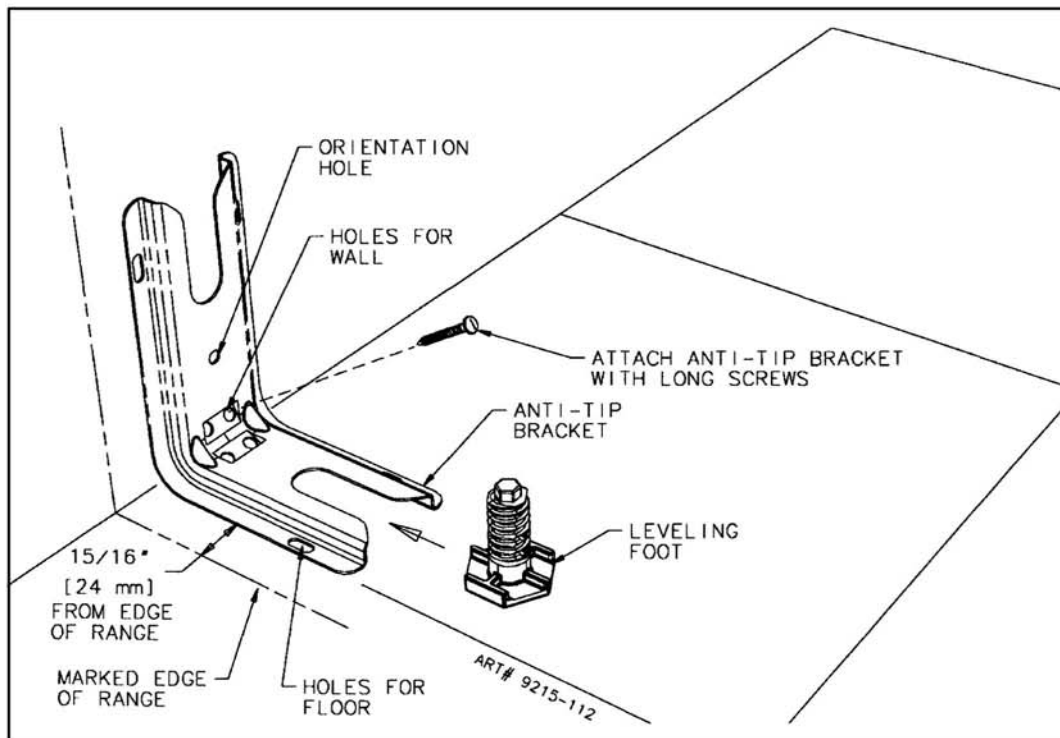


FIGURE 3

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

STEP 3 - Range Installation

- A. A free-standing range may be installed by one person.
- B. 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 4.
- CAUTION:** Damage to the range may occur if range is moved or lifted by grasping the main top or backguard.
- C. All freestanding ranges with a glass top have a non lift-up top. Coil tops are lift-up.
- D. 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.
- E. 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.
- F. Proceed with the remainder of the installation instructions provided with the range.

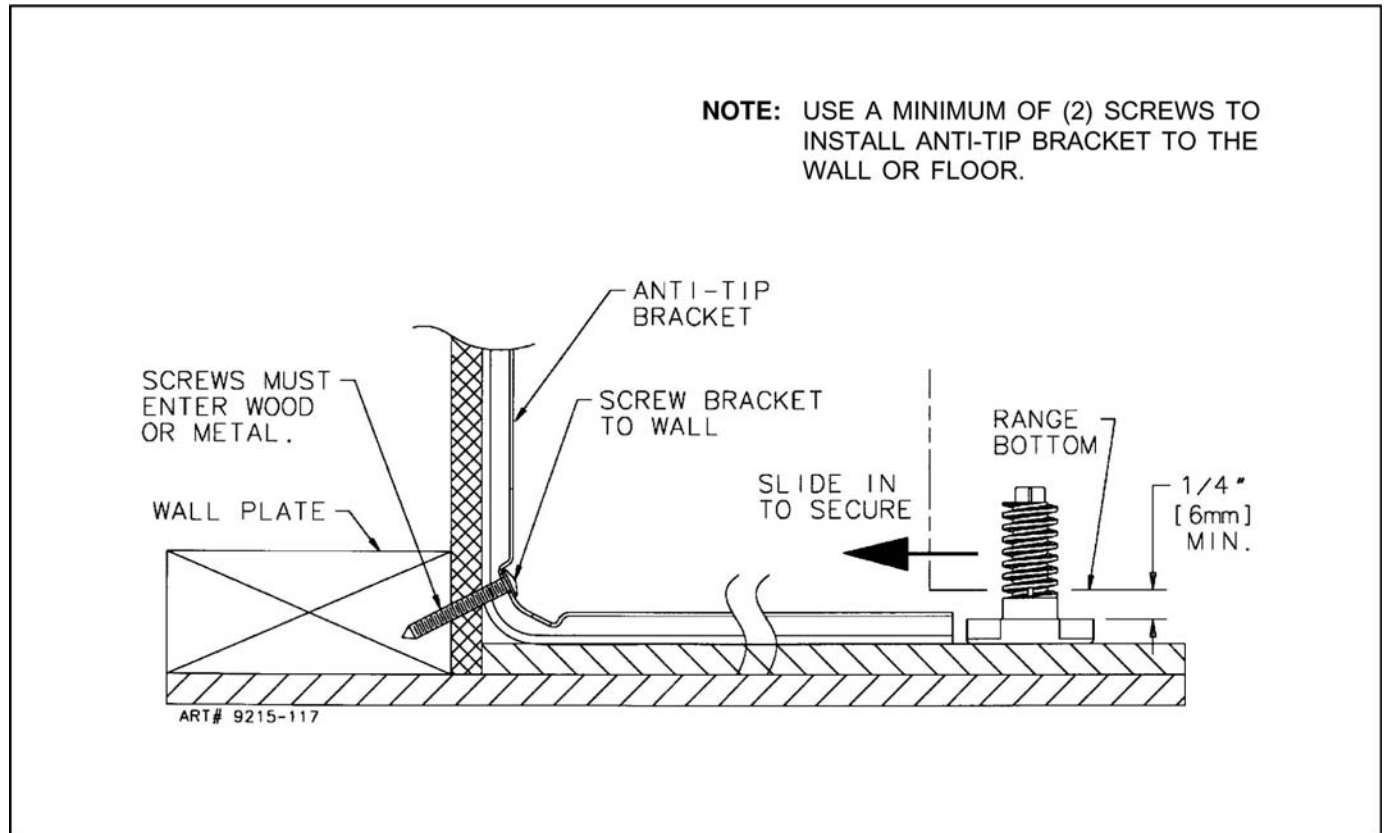


FIGURE 4

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

CONNECTING THE RANGE

ELECTRIC SUPPLY

The range must be installed in accordance with Local and National Electric Code (NEC) ANSI/NFPA No. 70-latest edition. See rating plate for total connected KW rating.

ELECTRIC SUPPLY (Canada)

The range must be installed in accordance with Local and Canadian Electric Code CSA STD.C22.1 latest edition. See rating plate for total connected KW rating.

OUTSIDE WIRING

Your local utility company will tell you whether the present electric service to your home is adequate. It may be necessary to increase the size of the wiring to the house and service switch to take care of the electrical load demanded by the range. The kilowatt rating for the range is specified on the rating plate located on front of range.

HOUSE WIRING

Most local Building Regulations and Codes require that all electrical wiring be done by licensed electricians. All wiring should conform to Local and National Electrical Codes. This range requires a single phase three wire 120/240 or a 120/208 volt, 60 Hz, AC circuit. Wiring codes require a separate circuit be run from the main entrance panel to the range and that it be equipped with separate disconnect switch and fuses, either in the main entrance panel or in a separate switch and fuse box. In some communities, a solid or flexible continuous armored conduit must be used from main entrance panel to the terminal box on the rear of the range. Others will permit the termination of the range circuit at a polarized three or four wire plug-in outlet placed at a convenient point near the back of the range. The range is then connected to this outlet through an approved range connector (pigtail) fastened securely to the terminal block with proper strain relief at the range and a three or four pronged plug at the opposite end.

RANGE CONNECTIONS

Some models are shipped direct from the factory with service cords (pigtails) attached. There are no range connections necessary on these models. Just plug into the range outlet. On models not provided with a service cord, connection to the power supply is necessary. REMEMBER - only a 4-conductor cord is to be used on new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor.

Hence, 4-wire service MUST be provided for such installations. 3-wire service may be used when permitted by local code. USE COPPER OR ALUMINUM CONDUCTORS. Main terminal block is recognized for Copper or Aluminum conductors. Make connections as explained below and with reference to the appropriate illustration (see figures 6 and 7). After installation, insure tightness of all electrical connections and replace all covers.

Remove terminal block access cover from range back. (See figure 5).

RANGE CONNECTIONS (Canada)

This model was shipped direct from the factory with service cord (pigtail) attached. There are no range connections necessary. Just plug into the range outlet. See figure 2 on page 2 for outlet location.

NOTE: Cord replacement - **ONLY** a power supply cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93 mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

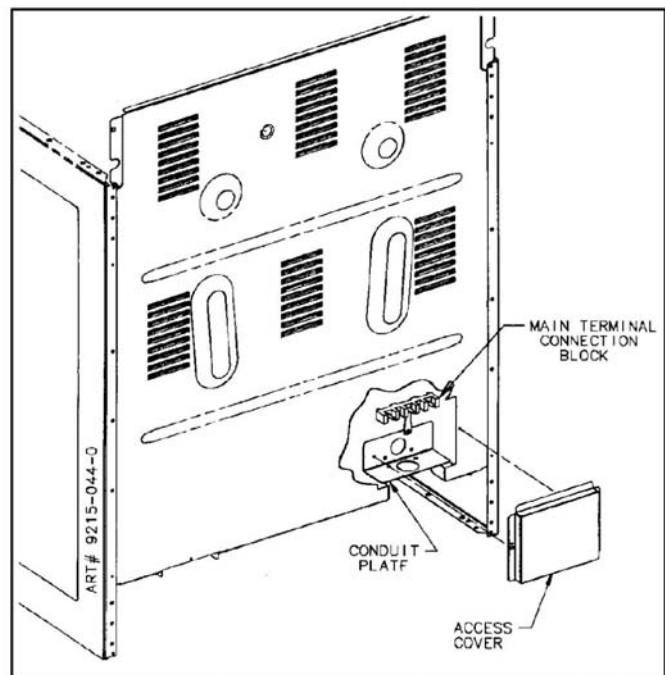


FIGURE 5

Installation Instructions (all models except CEL1115AA*, CE11000AA*)

FIGURE 6

3-Wire Service Cord or Conduit Installation

1. Insure that the copper ground strap **IS CONNECTED** between the middle post of the main terminal connection block and the range chassis.
2. If bare copper or aluminum wiring is used, attach adapter lugs as shown in figure 6. (See Bare Wire Connection). Torque specifications are shown below.
3. The middle wire of the service cord or ground lead of 3-wire conduit **MUST** connect to the neutral (middle) post of the main terminal block. The other two wires of the service cord or conduit connect to the outside posts of the main terminal connection block. Polarity is unimportant. (If using bare wire, attach wire to appropriate lug as shown. Torque specifications are shown below).
4. An appropriate strain relief for service cord or conduit **MUST** be attached to the conduit plate.

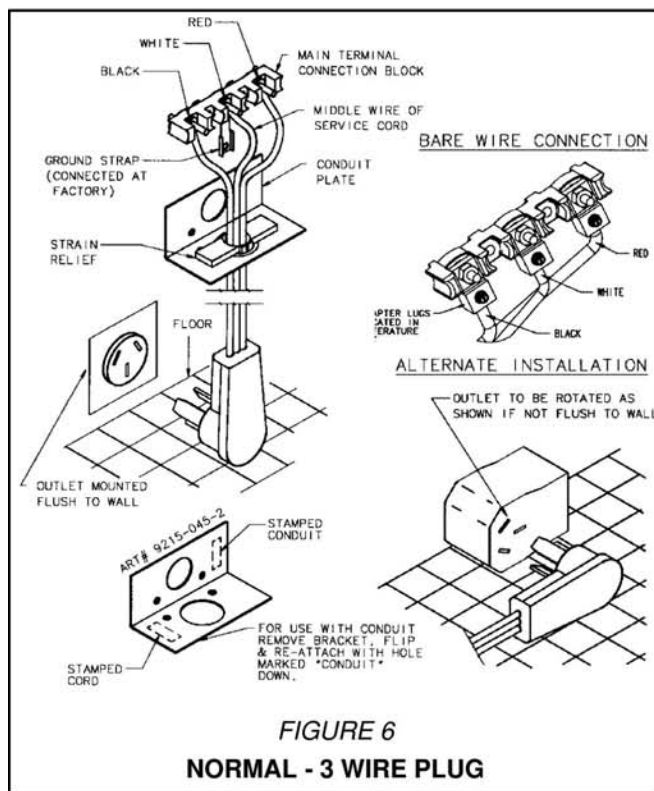


FIGURE 6
NORMAL - 3 WIRE PLUG

Conversion From 3-Wire To 4-Wire Service (Free-Standing Models With 3-Wire Service Cord Attached).

Disconnect range from power. Remove the access cover on back of range and remove the 3-wire service cord from the main terminal block. Follow instructions as outlined in figure 9 to connect the 4-wire service cord.

NOTE: Cord replacement - **ONLY** a power supply cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93 mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

FIGURE 7

4-Wire Service Cord or Conduit Installation (Mobile Homes Or As Required By Codes)

1. The copper ground strap connected between the neutral (middle) post of the main terminal block and the chassis **MUST** be cut off as shown in figure 7. Save the green ground screw to attach the ground from the 4 wire cord. Only a 4 wire cord or conduit should be used.
2. If bare copper or aluminum wiring is used, attach adapter lugs as shown in figure 7. (See Bare Wire Connection). Torque specifications are shown below.
3. The ground wire from the service cord or conduit must connect to the range chassis using the green ground screw.
4. The white wire of the service cord or conduit must connect to the neutral (middle) post of the main terminal block. The other two wires of the service cord connect to the red and black posts of the main terminal block, respectively. (If using bare wire, attach wire to appropriate lug as shown. Torque specifications are shown below).
5. An appropriate strain relief for service cord or conduit **MUST** be attached to the conduit plate.

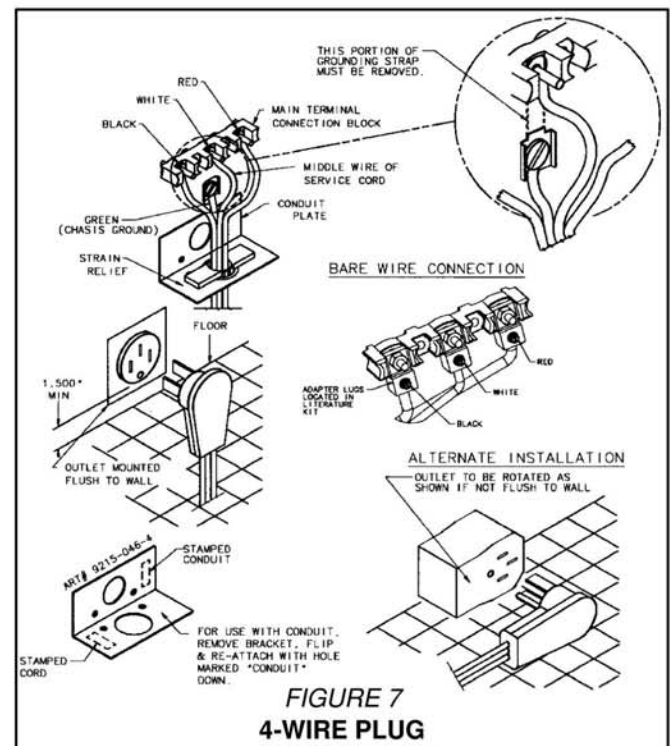


FIGURE 7
4-WIRE PLUG

Bare Wire Torque Specifications Lug attached to Terminal Block - 20 in-lb

Wire AWG	Torque
10 - 14	20 in-lb
8	25 in-lb
4 - 6	35 in-lb

Installation Instructions (models CEL1115AA*, CE11000AA*)

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE

INSTALLATION MANUAL

Electric 20-inch Wide Free-standing Ranges

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 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

For complete information in regard to installation of range, see figures 1 and 2 on pages 2 and 3. For **SAFETY CONSIDERATIONS** do not install a range in any combustible cabinetry which is not in accord with the installation clearances shown in figure 1, on page 2.

CAUTION: SOME CABINETS AND BUILDING MATERIALS ARE NOT DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DISCOLORATION OR DAMAGE, SUCH AS DELAMINATION, MAY OCCUR.

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

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Installation Instructions (models CEL1115AA*, CE11000AA*)

Removal Of Shipping & Packing

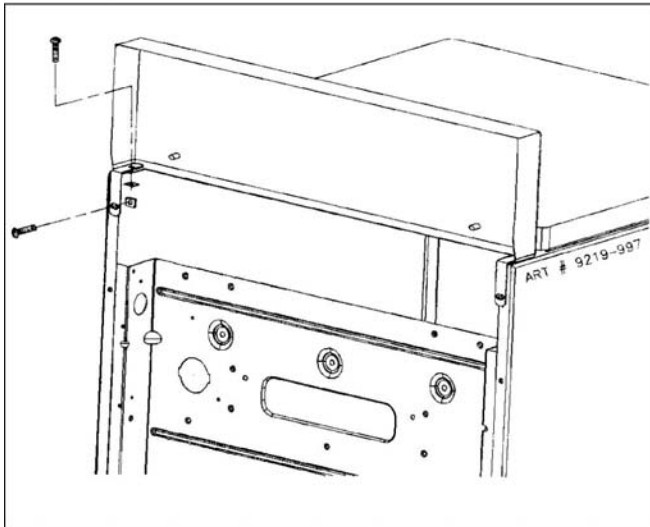
- Using carton corner posts (4), folded flat and stacked two high to protect floor, lay range on its back. Remove the four screws which attach skid to base of range.
- Stand range upright.
- Remove all packing material, tape and protective film on some chrome plated or stainless steel parts before range is installed.

To Install Backguard To Range Body (if not installed)



DISCONNECT ELECTRIC POWER TO AVOID SHOCK HAZARD.

The backguard fits on the range as shown and is secured with a bracket, 2 bolts and nuts on each side.



Set the backguard on the rear of the range. Bolt the backguard to the end panel flanges as shown.

Installation Drawings

IMPORTANT - PLEASE KEEP FOR THE USE OF THE LOCAL ELECTRICAL INSPECTOR.

"A" = 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet, or "A" = 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch thick flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch thick stainless steel, 0.024-inch thick aluminum, or 0.020-inch thick copper.

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 beyond the bottom of the cabinets.

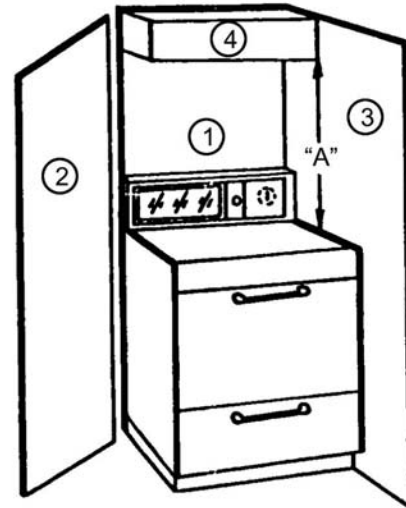


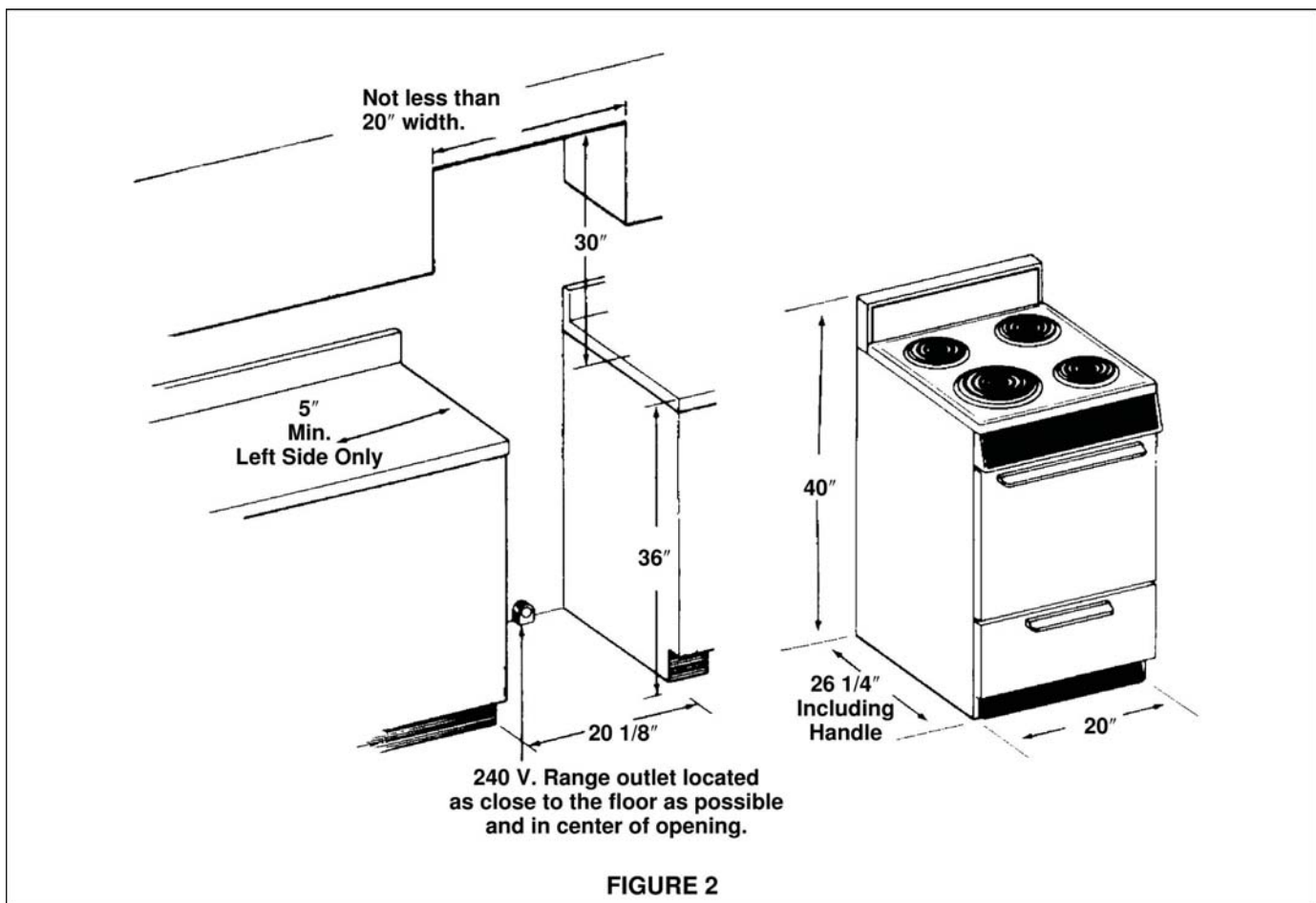
FIGURE 1

1, 2, 3 - COMBUSTIBLE BUILDING WALLS.
4 - COMBUSTIBLE WALL CABINET.

THE RANGE MAY BE INSTALLED ADJACENT TO (0" FROM) COMBUSTIBLE WALLS 1 & 3.

COMBUSTIBLE WALL 2 MAY BE INSTALLED ADJACENT TO (0" FROM) THE RANGE BELOW THE COOKTOP, BUT CANNOT BE CLOSER THAN 5" ABOVE THE COOKTOP (SEE FIGURE 2).

Installation Instructions (models CEL1115AA*, CE11000AA*)



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 1982 (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1-Latest Edition, or with local codes.

Recreational Vehicles

The installation of a range in recreational vehicles must conform with the Standard for Recreational Vehicles, ANSI A119.2/NFPA 501C-1990 or when such standard is not applicable, comply with local codes.

Locating The Range

Place range where it will be well lighted. 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.

Installation Instructions (models CEL1115AA*, CE11000AA*)

Anti-tip Device Installation Instructions

WARNING: 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. The bracket may be installed to engage the left or right rear leveling leg.

STEP 1 - Locating The Bracket (See Figure 3)

- A. Determine where either the right or left "EDGE" of the range will be located and mark the floor or wall.
- B. Place the BRACKET 3-15/16" from the marked "EDGE" toward center of opening and against the back wall, as shown in figure 3, with orientation hole against wall.
- C. Use the bracket as a template and mark the required holes, as shown in figure 3, for the type of construction you will be using.
- D. Free-standing ranges may be secured to either floor or wall.

STEP 2 - Anti-Tip Bracket Installation

A. Wood Construction:

1. Floor: Locate the center of the two holes identified in figure 3 as "HOLES FOR FLOOR". Drill a 1/8" 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.
2. Wall: Locate the center of the two holes identified in figure 3 as "HOLES FOR WALL". Drill an angled 1/8" pilot hole in the center of each hole as shown in figure 3. (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 4. Proceed to STEP 3.

B. Cement or Concrete Construction:

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

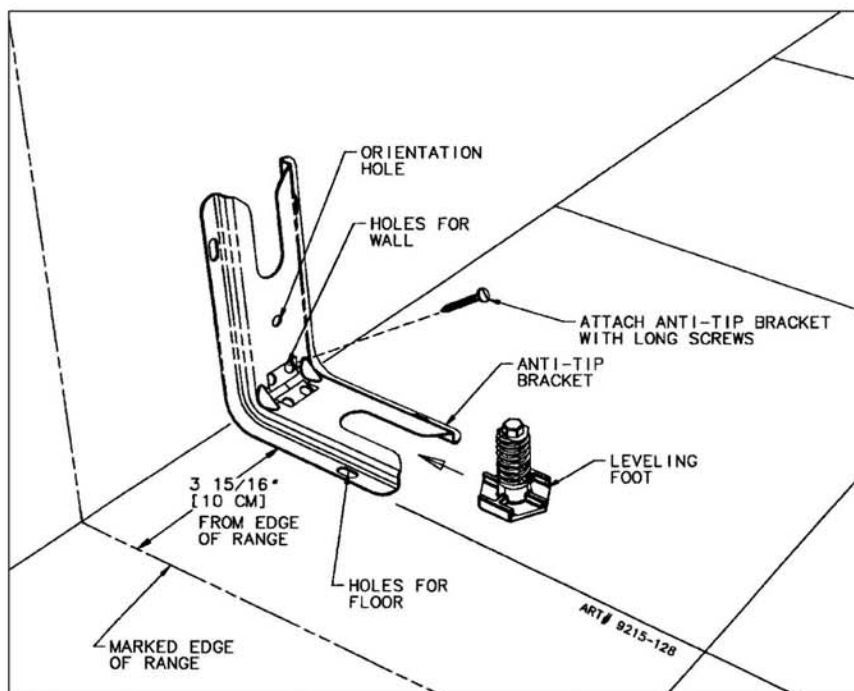


FIGURE 3

Installation Instructions (models CEL1115AA*, CE11000AA*)

STEP 3 - Range Installation

- A. Align the range to its designated location and slide it back into position. Note: A minimum clearance of 5/8" is required between the range and the leveling foot that will engage the ANTI-TIP bracket, see figure 4.

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

- B. 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 on free-standing, pull the range forward, tip the range and rotate the leveling feet as required.

- C. 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 legs is engaged in the bracket slot.
- D. Proceed with the remainder of the installation instructions provided with the range.

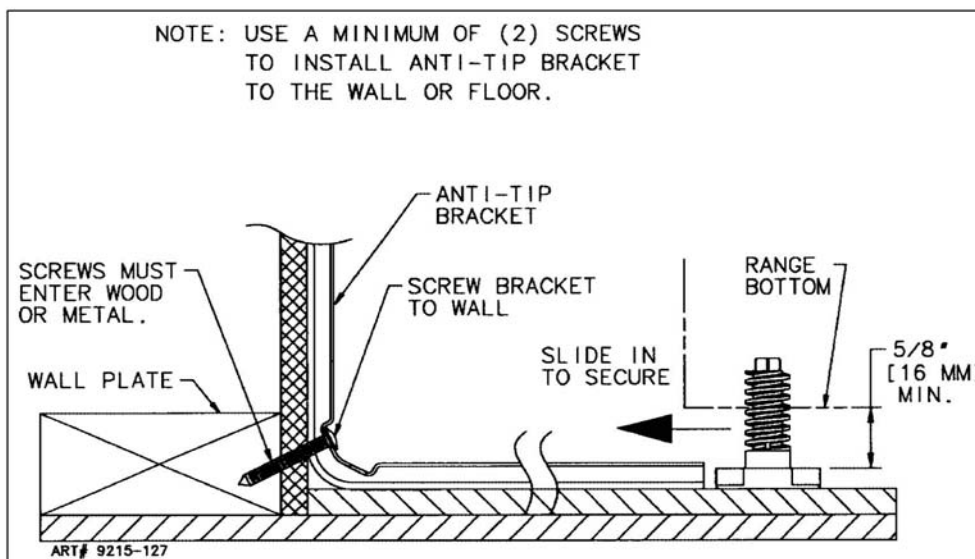


FIGURE 4

Installation Instructions (models CEL1115AA*, CE11000AA*)

Connecting The Range

Electric Supply

The range must be installed in accordance with Local and National Electric Code (NEC) ANSI/NFPA No. 70-Latest Edition. See rating plate on front of range for total connected KW rating.

Outside Wiring

Your local utility company will tell you whether the present electric service to your home is adequate. It may be necessary to increase the size of the wiring to the house and service switch to take care of the electrical load demanded by the range. The kilowatt rating for the range is specified on the name plate on the range.

House Wiring

Most local Building Regulations and Codes require that all electrical wiring be done by licensed electricians. All wiring should conform to Local and National Electrical Codes. This range requires a single phase three wire 120/240 or a 120/208 volt, 60 Hz, AC circuit. Wiring codes require a separate circuit be run from the main entrance panel to the range and that it be equipped with separate disconnect switch and fuses, either in the main entrance panel or in a separate switch and fuse box. In some communities, a solid or flexible continuous armored conduit must be used from main entrance panel to the terminal box on the rear of the range. Others will permit the termination of the range circuit at a polarized three or four wire plug-in outlet placed at a convenient point near the back of the range. The range is then connected to this outlet through an approved range connector (pigtail)

fastened securely to the terminal block with proper strain relief at the range and a three or four pronged plug at the opposite end.

Range Connections

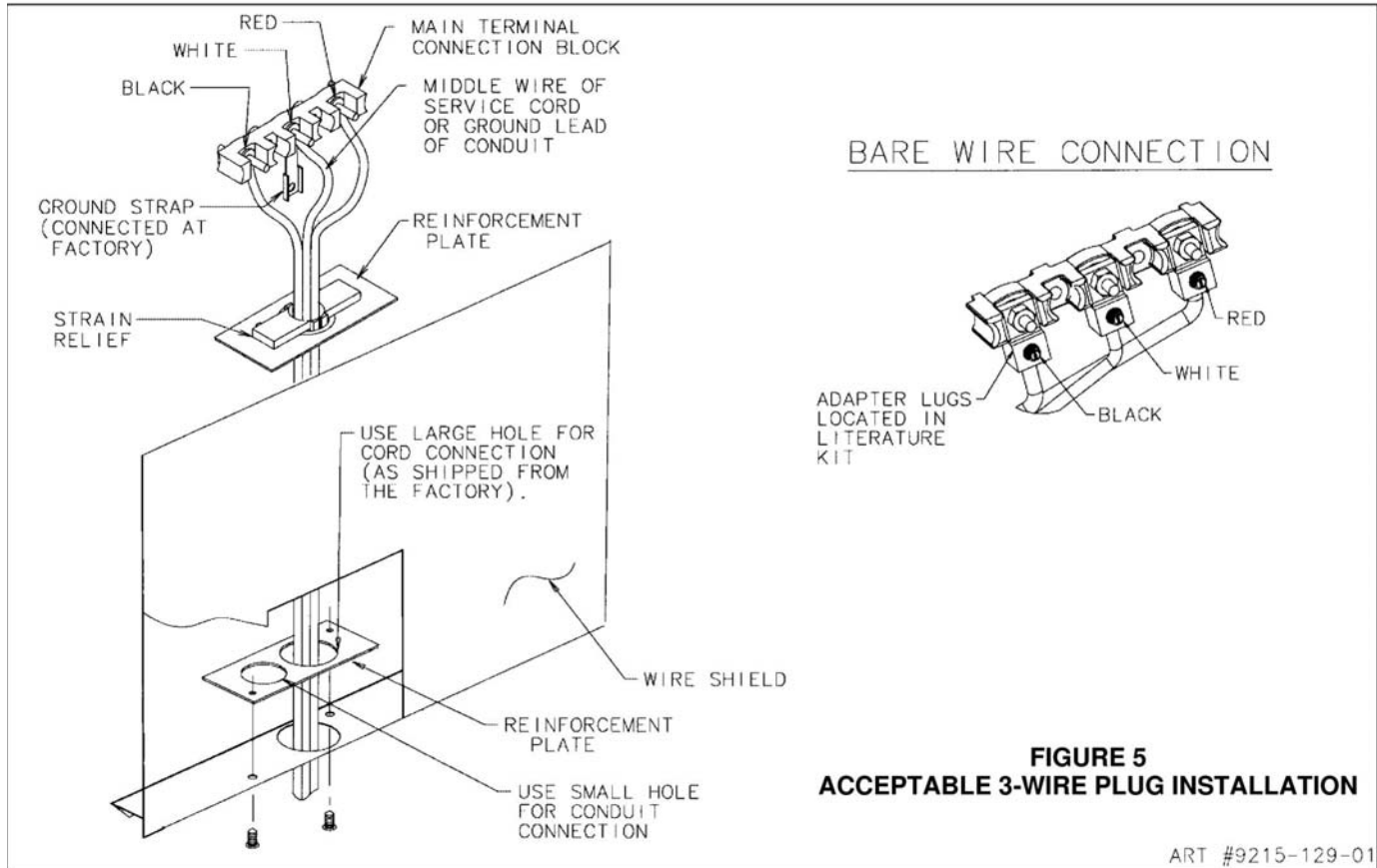
Some models are shipped direct from the factory with service cords (pigtails) attached. There are no range connections necessary on these models. Just plug into the range outlet. On models not provided with a service cord, connection to the power supply is necessary. **REMEMBER** - only a 4-conductor cord is to be used on new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. Hence, 4-wire service **MUST** be provided for such installations. 3-wire service may be used when permitted by local code. **USE COPPER OR ALUMINUM CONDUCTORS.** Main terminal block is recognized for Copper or Aluminum conductors. If a flexible power cord is required, it is recommended a cord no longer than 4 ft. be used. Make connections as explained below and with reference to the appropriate illustration (see figures 5 and 6). After installation, insure tightness of all electrical connections and replace all covers.

NOTE: Cord replacement - **ONLY** a power supply cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93 mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

Installation Instructions (models CEL1115AA*, CE11000AA*)

3-Wire Service Cord Or Conduit Installation - Figure 5

1. Insure that the copper ground strap **IS CONNECTED** between the middle post of the main terminal connection block and the range chassis.
2. If bare copper or aluminum wiring is used, attach adapter lugs as shown in figure 5. (See Bare Wire Connection). Torque Specifications are shown below.
3. The middle wire of the service cord or ground lead of 3-wire conduit **MUST** connect to the neutral (middle) post of the main terminal connection block. The other two wires of the service cord or conduit connect to the outside posts of the main terminal connection block. Polarity is unimportant. (If using bare wire, attach wire to appropriate lug as shown. Torque Specifications are shown below).
4. An appropriate strain relief for service cord or conduit **MUST** be attached to the conduit plate.



Conversion From 3-wire To 4-wire Service

(Free-Standing Models Only With 3-Wire Service Cord Attached).

Disconnect range from power. Remove the access cover on back of range and remove the 3-wire service cord from the main terminal connection block. Follow instructions as outlined in figure 6 to connect the 4-wire service cord.

NOTE: Cord replacement - **ONLY** a power supply cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93 mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

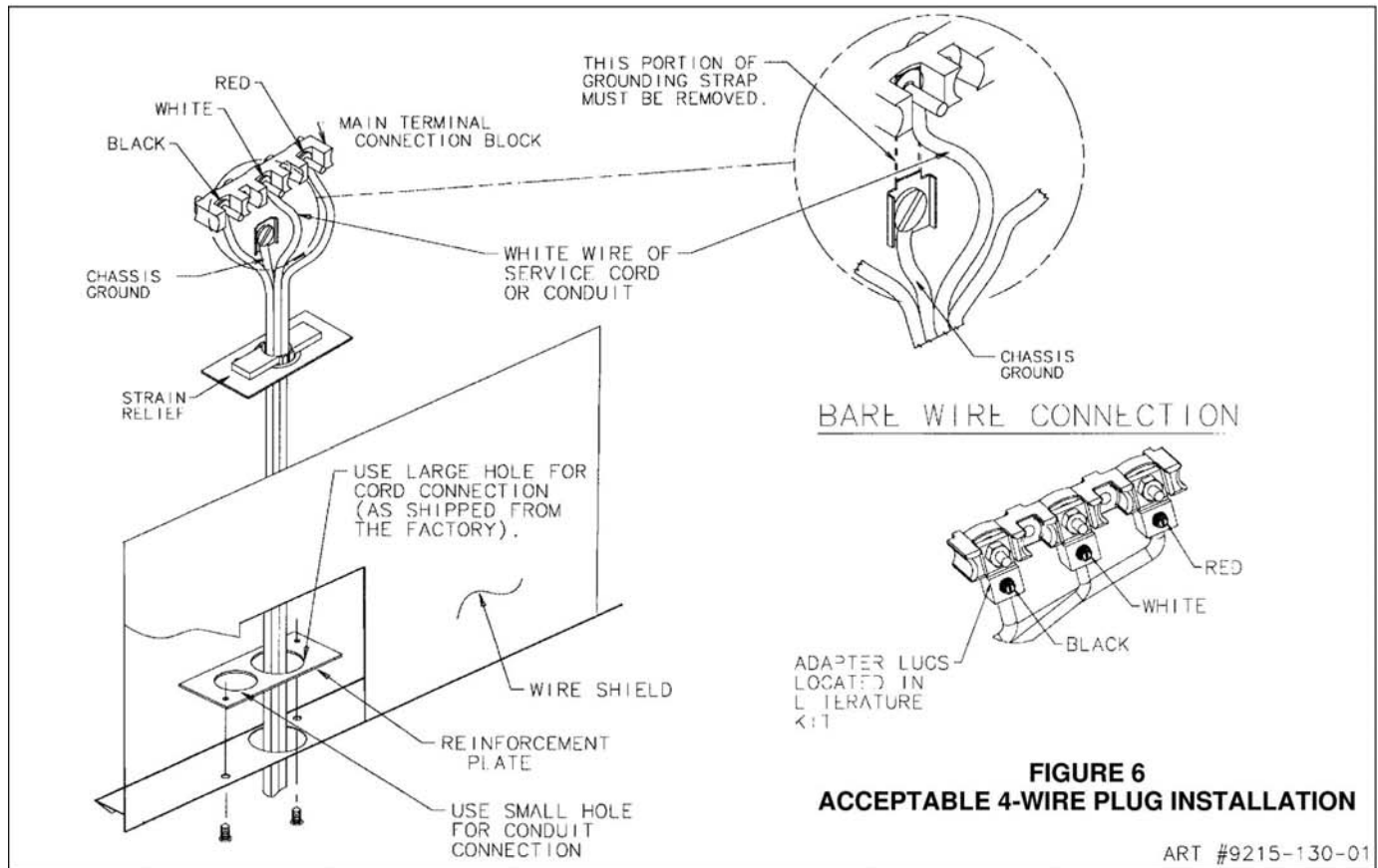
Bare Wire Torque Specifications Lug attached to Terminal Block - 20 in-lb

Wire AWG	Torque
10 - 14	20 in-lb
8	25 in-lb
4 - 6	35 in-lb

Installation Instructions (models CEL1115AA*, CE11000AA*)

4-wire Service Cord Or Conduit Installation - Figure 6 (MOBILE HOMES OR AS REQUIRED BY CODES)

1. The copper ground strap connected between the neutral (middle) post of the main terminal block and the chassis **MUST** be cut off as shown in figure 6. Save the green ground screw to attach the ground from the 4-wire cord. Only a 4-wire cord or conduit should be used.
2. If bare copper or aluminum wiring is used, attach adapter lugs as shown in figure 6. (See Bare Wire Connection). Torque Specifications are shown below.
3. The ground wire from the service cord or conduit must connect to the range chassis using the green ground screw.
4. The white wire of the service cord or conduit must connect to the neutral (middle) post of the main terminal connection block. The other two wires of the service cord connect to the red and black posts of the main terminal block, respectively. (If using bare wire, attach wire to appropriate lug as shown. Torque Specifications are shown below).
5. An appropriate strain relief for service cord or conduit **MUST** be attached to the conduit plate.



Conversion From 3-wire To 4-wire Service

(Free-Standing Models Only With 3-Wire Service Cord Attached).

Disconnect range from power. Remove the access cover on back of range and remove the 3-wire service cord from the main terminal connection block. Follow instructions as outlined in figure 6 to connect the 4-wire service cord.

NOTE: Cord replacement - **ONLY** a power supply cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93 mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

Bare Wire Torque Specifications Lug attached to Terminal Block - 20 in-lb

Wire AWG	Torque
10 - 14	20 in-lb
8	25 in-lb
4 - 6	35 in-lb

Appendix B

Use Information



Surface Cooking

Surface Controls

Use to turn on the surface elements. An infinite choice of heat settings is available from **Low** to **High**. The knobs can be set on or between any of the settings.

Setting the Controls

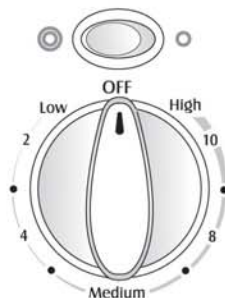
1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - The control panel is marked to identify which element the knob controls. For example, the graphic at right indicates left front element.
3. There is an element indicator light on the control panel. When any surface control knob is turned on, the light will turn on. The light will turn off when all the surface elements are turned off.
4. After cooking, turn knob to **OFF**. Remove pan.



Dual Element (select models)

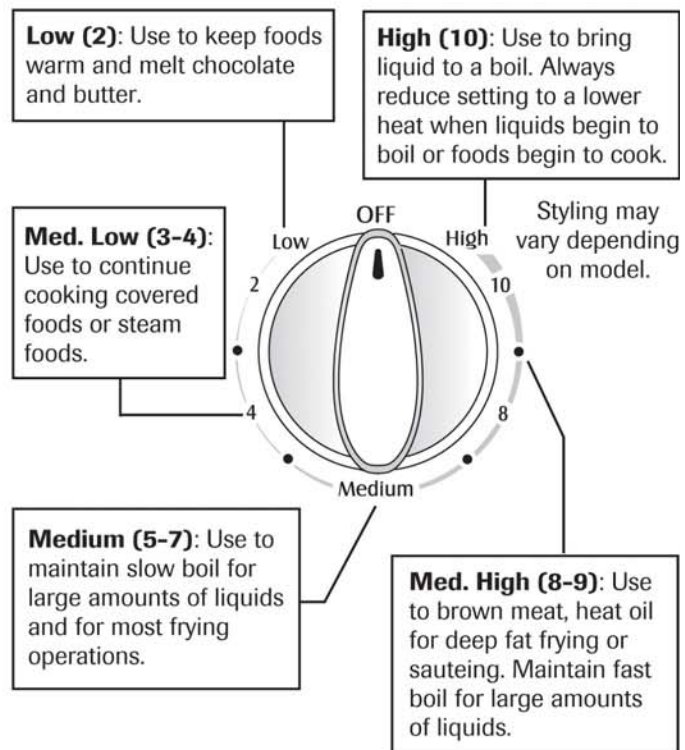
The cooking surface has a dual element located in the right front position of the smoothtop. This allows you to change the size of this element.

1. Press the switch to the left to use the large element or to the right to use the small element.
2. Push in and turn knob in either direction to the desired heat setting.



Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to Cookware Recommendations on page 7 and "Cooking Made Simple" booklet.



CAUTION

BEFORE COOKING

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

DURING COOKING

- Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

AFTER COOKING

- Make sure surface unit is turned off.
- Clean up messy spills as soon as possible.

OTHER TIPS

- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.
- **NEVER** store heavy items above the cooktop that could fall and damage it.

Use Information

Surface Cooking

Smoothtop Surface

Smoothtop Surface Notes:

- **Cooktop may emit light smoke and odor** the first few times the cooktop is used. This is normal.
- **Smoothtop cooktops retain heat for a period of time after the element is turned off.** Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete cooking. When the hot surface light turns off, the cooking area will be cool enough to touch. Because of the way they retain heat, the smoothtop elements will not respond to changes in settings as quickly as coil elements.
- In the event of a potential boilover, remove the pan from the cooking surface.
- **Never attempt to lift the cooktop.**
- The smoothtop surface may appear discolored when it is hot. This is normal and will disappear when the surface cools.

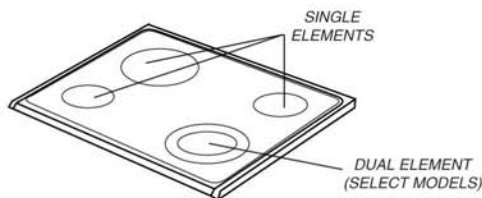
Cooking Areas

The cooking areas on your range are identified by permanent circles on the smoothtop surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1-inch beyond the cooking area.

When a control is turned on, a glow can be seen through the smoothtop surface. **The element will cycle on and off to maintain the preset heat setting, even on Hi.**

For more information on cookware, refer to Cookware Recommendations on page 7 and "Cooking Made Simple" booklet included with your range.



Hot Surface Light

The Hot Surface indicator light is located on the control panel. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.



Tips to Protect the Smoothtop Surface

Cleaning

- Before first use, clean the cooktop.
- Clean your cooktop daily or after each use. This will keep your cooktop looking good and can prevent damage.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- **Never** use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- **Never** use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.

To Prevent Marks and Scratches

- Do not use glass pans. They may scratch the surface.
- **Never** place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly.
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- **Never** slide heavy metal pans across the surface since these may scratch.

Use Information

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	▲ or ▼	Enters or changes time, oven temperature. Sets HI or LO broil.

2. Set the correct time of day using the ▲ or ▼ pads. If the ▲ or ▼ 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.**

1. Press the Timer pad.

- 0:00 will light and the colon (:) will flash in the display.



2. Press the ▲ or ▼ 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.

To cancel the timer operation:

Press and hold the Timer pad for several seconds.

Using the Touchpads

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

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

Setting the Clock

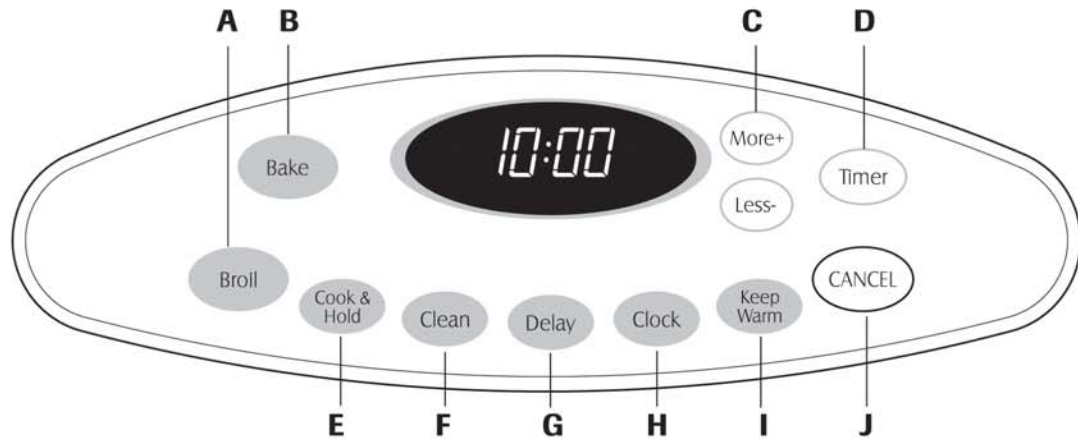
1. Press the Clock pad.
 - The clock time cannot be set if the control is programmed for a bake, broil or timing operation.

Use Information



Oven Cooking

Control Panel



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.)

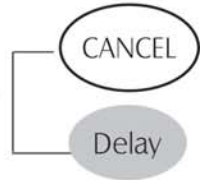
A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More+ or Less-	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean	Use to set self-clean cycle.
G	Delay	Programs 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.

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.



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.

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.

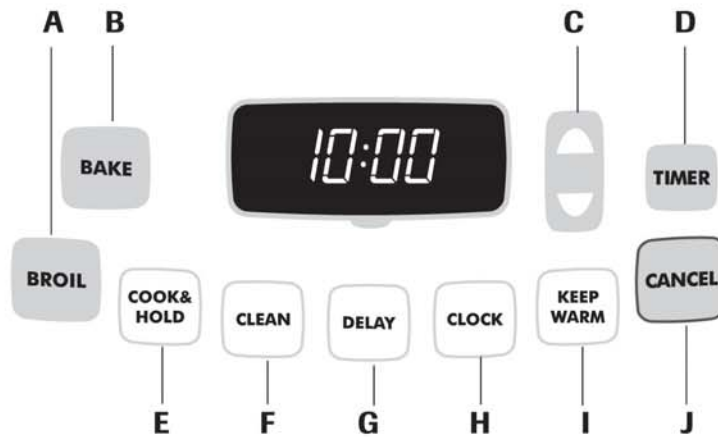
Clock time cannot be changed when the oven has been programmed for cook or clean Delay or Cook & Hold.

Use Information

Oven Cooking

Control Panel

(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	▲ or ▼	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.

Clock

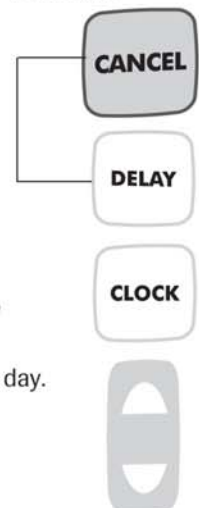
The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:

1. Press and hold the CANCEL and Delay pads for three seconds.
2. Press the ▲ or ▼ 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 ▲ or ▼ 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.

Using the Touchpads

- Press the desired pad.
- Press the ▲ or ▼ 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 ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

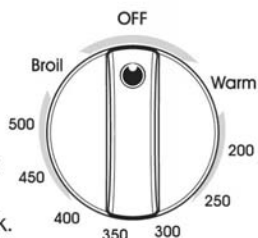
Use Information

Oven Cooking

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 just 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.
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 the oven and turn the Oven Temp knob to OFF.

Setting the Control for Broiling:

1. For best results, use a broiling pan. Place the broiler pan on recommended rack position
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. Preheat broil element for three minutes. Broil with the oven door open to the first stop position (about 4 inches).
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.

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

Use Information



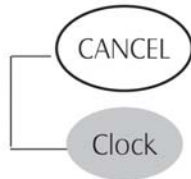
Oven Cooking

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 (or the UP and DOWN arrow pads) 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 Control

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:

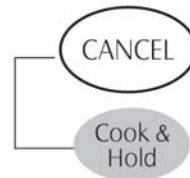
Press and hold the CANCEL and Cook & Hold pads for three seconds.

- 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.

Use Information



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 (or the UP and DOWN arrow 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 More+ or Less- pad until you reach the desired temperature.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours.
- For additional baking and roasting tips, see "Cooking Made Simple" booklet.

Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one.

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 (or the UP and DOWN arrow pads).
 - 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.

Use Information

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 (or the UP and DOWN arrow pads) 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.



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 (or the UP and DOWN arrow pads) to set delay time.
 - After four seconds, "DELAY" will stay lit to remind you that a delayed cooking cycle has been set.

Delay

More+

Less-

Delay

More+

Less-

Cook & Hold

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 Information



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 (or the UP and DOWN arrow pads).
 - 170° will light when either pad is first pressed.
 - Press the More+ (or the UP) pad to increase temperature.
 - Press the Less- (or the DOWN) pad to decrease 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 KeepWarm and More+ (UP) 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 KeepWarm and More+ (UP) 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.

Use Information

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
2. Press and hold the Clock pad for three 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 three seconds.
OR
2. After 72 hours, the Sabbath Mode will end.
 - SAb will flash for 5 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+ (UP) 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 More+ (UP) or Less- (DOWN) pad to adjust 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.

Care and Cleaning

Care & Cleaning

Self-Clean Oven

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.

To set Self-Clean:

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

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



3. Press the Clean pad.
 - "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+ (UP) or Less- (DOWN) pad.
 - "CL-M" (Medium Soil, 3 hours) is displayed.
5. Press the More+ (UP) or Less- (DOWN) 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, 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.

Clean

More+

Less-

To Delay a Self-Clean Cycle:

1. Press the Delay pad.
 - "DELAY" flashes.
 - 00:00 will appear in the display.
2. Press the More+ (UP) or Less- (DOWN) 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).

Delay

More+

Care and Cleaning

Care & Cleaning

- Press the Clean pad.
 - "CLEAN" will flash.
- Press More+ (UP) or Less- (DOWN) pad.
 - "CL-M" (Medium Soil, 3 hours) is displayed.
- Press the More+ (UP) or Less- (DOWN) 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.
- 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.



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

- Press the Delay pad.
 - "DELAY" flashes.
 - 00:00 will appear in the display.
- Press the More+ (UP) or Less- (DOWN) pad to set 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.

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.

Clean

More+

Delay

More+

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 and 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 and 1-800-688-8408 Canada.

PART	PROCEDURE
Backguard and Cooktop – 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.
Broiler Pan and Insert	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</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.
Clock and Control Pad Area	<ul style="list-style-type: none"> • To activate “Control Lock” for cleaning, • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the surface. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area.
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 element to be sure the knobs have been correctly replaced.
Cooktop – Glass-Ceramic	<p>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</p> <ul style="list-style-type: none"> • Allow the cooktop to cool before cleaning. • General – Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth. <p>NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</p> <ul style="list-style-type: none"> • Heavy Soils or Metal Marks – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth. <p>NOTE: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</p> <ul style="list-style-type: none"> • Burned-on or Crusty Soils – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*. <p>NOTE: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</p> <ul style="list-style-type: none"> • Melted Sugar or Plastic – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.



Care and 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.

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PART	PROCEDURE
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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.
Clock and Control Pad Area	<ul style="list-style-type: none"> • To activate “Control Lock” for cleaning, • 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 element to be sure the knobs have been correctly replaced.
Drip Bowls – Porcelain (select models)	<p>Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance.</p> <ul style="list-style-type: none"> • When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher. • To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. • For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.
Drip Bowls – Chrome/Painted Enamel (select models)	<ul style="list-style-type: none"> • When cool, wash after each use, rinse and dry to prevent staining or discoloration. • To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.
Oven Window and Door – Glass (select models)	<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.

Care and Cleaning

Care & Cleaning

PART	PROCEDURE
Oven Interior	<p>Self-Clean:</p> <ul style="list-style-type: none"> Follow instructions 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 smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack edge and rack support 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 (Part No. 20000008)**. 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*.
Oven Door (select models), Storage Drawer, Door Handle, Side Panels - 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, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p>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.</p>

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

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