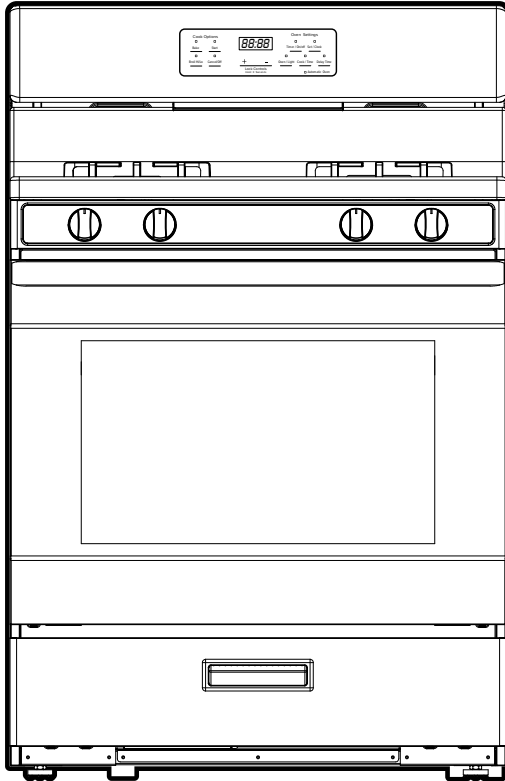


Criterion®

30" Standard Gas Range User Manual



455-4603 / 455-4604 / 455-4605

USER'S MANUAL

▲ CAUTION: To Reduce The Risk Of Injury, User Must Read And Understand Operator's Manual. Save These Instructions For Future Reference.

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SAFETY INFORMATION

NOTE: PLEASE READ ALL SAFETY INSTRUCTIONS BEFORE USING THE APPLIANCE. There are important safety messages in this manual for the appliance. Failure to follow instructions may result in potential safety hazards to the product and/or cause bodily injury.

All safety messages will explain what the potential hazards are, explain how to reduce the chance of injury, and state what can happen if the instructions are not followed.

SYMBOL MEANING

ALL SAFETY MESSAGES WILL EXPLAIN WHAT THE POTENTIAL HAZARDS ARE, EXPLAIN HOW TO REDUCE THE CHANCE OF INJURY, AND STATE WHAT CAN HAPPEN IF THE INSTRUCTIONS ARE NOT FOLLOWED.

	<ul style="list-style-type: none"> • This is the safety alert symbol.
	<ul style="list-style-type: none"> • This symbol alerts you to potential hazards that can hurt or kill you and others.
	<ul style="list-style-type: none"> • All safety messages will follow the safety alert symbol with either the word: “DANGER” or “WARNING.”
	<ul style="list-style-type: none"> • ALL SAFETY MESSAGES WILL EXPLAIN WHAT THE POTENTIAL HAZARDS ARE, EXPLAIN HOW TO REDUCE THE CHANCE OF INJURY, AND STATE WHAT CAN HAPPEN IF THE INSTRUCTIONS ARE NOT FOLLOWED.
	<ul style="list-style-type: none"> • Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. • For your safety, have your range installed and/or serviced by a qualified technician or service agency. • WHAT TO DO IF YOU SMELL GAS: <ul style="list-style-type: none"> – Do not light any appliance – Do not touch any electrical switch – Do not use any phones in your home – Immediately call your gas supplier from a safe location outside of the home. Follow the gas suppliers instructions – In the event of an emergency, exit the home immediately, and call the fire department.

▲ DANGER:

YOU MAY BE SERIOUSLY INJURED OR KILLED IF YOU DO NOT IMMEDIATELY FOLLOW INSTRUCTIONS!

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

▲ WARNING:

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT IN CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH!

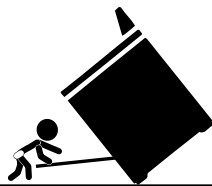
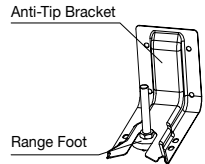
YOU MAY BE SERIOUSLY INJURED OR KILLED IF YOU DO NOT FOLLOW INSTRUCTIONS!

GAS LEAKS CANNOT ALWAYS BE DETECTED BY SMELL. GAS SUPPLIERS RECOMMEND THAT YOU USE A GAS DETECTOR APPROVED BY UL OR CSA. FOR MORE INFORMATION, CONTACT YOUR LOCAL GAS SUPPLY COMPANY.

SAFETY INFORMATION (continued)

ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.

<p>▲WARNING:</p>	<p>TIP OVER HAZARD</p>
	<ul style="list-style-type: none"> • A child or adult can tip the range and be killed. • Make sure the anti-tip bracket has been properly installed and secured per the installation instructions. • Re-secure the anti-tip bracket if range is moved. • Do not operate the range without the anti-tip bracket installed and secured. • Failure to follow these instructions can result in death or serious burns to adults and children.
	<p>TO VERIFY THE ANTI-TIP BRACKET IS INSTALLED AND SECURED PROPERLY:</p> <ol style="list-style-type: none"> 1. Slide range forward 2. Look for the anti-tip bracket attached to the floor or wall, then slide range back so rear range foot is under anti-tip bracket. 3. If the range can be tipped away from the wall, the range has not been secured in place. Repeat steps 1-2 to ensure rear range foot is set properly. <p>NOTE: SEE SAFETY INSTRUCTIONS BELOW FOR FURTHER DETAILS.</p>

GENERAL SAFETY INSTRUCTIONS

<p>▲WARNING:</p>	<p>TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, INJURY TO PERSONS, OR DAMAGE WHEN USING THE RANGE, FOLLOW BASIC PRECAUTIONS, INCLUDING THE FOLLOWING:</p>
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Before using your appliance, make sure all the packaging material is removed from the exterior and interior parts of the range.

- Do not climb, sit, stand, or hang on any parts of the appliance.
- To reduce the risk of tipping, the range must be secured by properly installing the anti-tip bracket.
- To check if the device is installed properly, slide the range forward, look for the anti-tip bracket attached to the floor or wall, then slide the range back so the rear range foot is under the anti-tip bracket.
- To ensure proper installation, be sure the range is installed correctly and grounded by a qualified technician.
- The range is equipped with a 3-prong grounding plug to protect against shock. Do not cut the ground prong and always use the proper receptacle. Never use an extension cord with this appliance.
- Before performing any service on your appliance, make sure to disconnect the power supply and the range is unplugged.

SAFETY INFORMATION (continued)

▲DANGER:

NEVER USE THE RANGE FOR WARMING OR HEATING THE ROOM. DOING SO MAY RESULT IN CARBON MONOXIDE POISONING AND OVERHEATING THE OVEN!

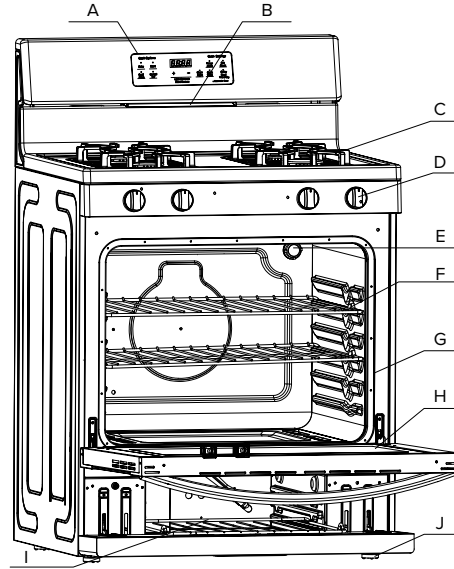
- **Service Repair:** Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Do Not Leave Children Unattended Near Range!** Children should not be left alone or unattended in area where range is in use. This can lead to potential burns, injury, or death.
- **Wear Proper Apparel:** Loose-fitting or hanging garments should never be worn while using the range. Excess material has the potential to catch on fire and cause burns.
- **Storage in the Oven:** Do not store any items or flammable materials inside the oven. Items inside could ignite and start a fire.
- **Do Not Use Water on Grease Fires:** In case of grease fire, smother fire or flame with well-fitted lid or use a fire extinguisher.
- **Use Only Dry Potholders:** Do not use wet or damp potholders on hot surfaces. May result in burns from steam! Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Use Care When Opening Oven Door:** Let hot air or steam escape before removing or inserting food into the oven.
- **Do Not Heat Unopened Food Containers:** Unopened food containers will build-up pressure and will cause container to burst and result in injury.
- **Keep Oven Vent Ducts Unobstructed:** The air inlets and outlets are necessary for the range to operate properly.
- **Placement of Oven Racks:** Always place oven racks in desired position when oven is off. If a rack must be moved while oven is hot, use potholders to protect hands from hot heating elements in the oven.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN:** Heating elements may be hot even though they are dark in color. Interior surfaces of the oven will become hot enough to cause burns! Potential hot surfaces include grates, burners, and other exterior surfaces around the oven.
- During and after use, do not touch, or let clothing or other flammable materials come in contact with the heating elements and/or interior surfaces of oven until they have had sufficient time to cool.
- Potential surfaces of the oven may become hot enough to cause burns – among these surfaces are the oven vent openings, surfaces near these openings, oven door, and windows of the oven door.
- **Do Not Clean Oven Gasket:** The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **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.
- **Clean Only Parts Listed in Manual.**

READ AND SAVE THESE SAFETY INSTRUCTIONS FOR FUTURE REFERENCE.

PARTS AND FEATURES

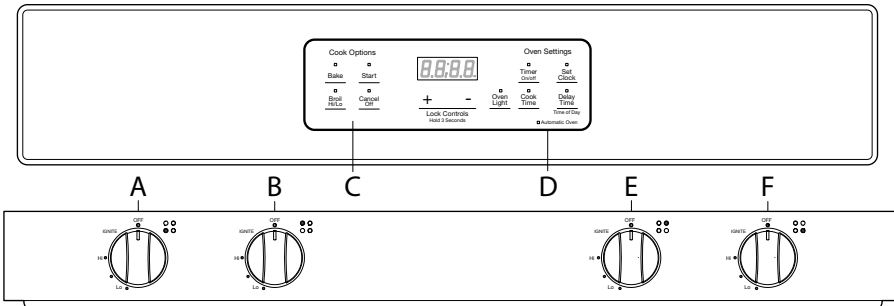
RANGE PARTS DIAGRAM:

- A. Control Panel
- B. Oven Vent
- C. Grates
- D. Control Knobs
- E. Oven Light
- F. Oven Racks
- G. Gasket
- H. Oven Door Handle
- I. Broil
- J. Adjustable Feet x 4



▲WARNING:	BURN HAZARD
	BURNER GRATES AND SURFACE AREAS MAY STILL BE HOT AFTER USE.
	CHOKING HAZARD. SMALL PARTS. NOT FOR CHILDREN UNDER 3 YEARS OLD.

CONTROL PANEL DIAGRAM



A	FRONT LEFT BURNER	C	COOK OPTION	E	REAR RIGHT BURNER
B	REAR LEFT BURNER	D	OVEN SETTINGS	F	FRONT RIGHT BURNER

PARTS AND FEATURES (continued)

▲WARNING:

FIRE HAZARD

- Do not let the burner flame extend beyond the edge of the pan.
- Turn off all controls when not cooking.
- Failure to follow these instructions can result in death or fire.
- When range is in use, the entire cooktop area may become hot.

KEEP FLAMMABLE MATERIALS AWAY FROM THE BURNERS. DO NOT STORE MATERIALS SUCH AS PAPER TOWELS, HAND TOWELS, OR OTHER COMBUSTIBLE MATERIALS NEAR BURNERS. FAILURE TO DO SO MAY RESULT IN FIRE OR BODILY INJURY.

TO START THE BURNER:

1. Push in and turn knob counterclockwise to the "IGNITE" position and hold.
2. All surface burners will click. However, only the burner with the control knob turned to "IGNITE" will produce a flame.
3. Turn knob to adjust flame level between HI and LO.
4. If a burner does not start a flame, turn knob to the off position and repeat step 1.

NOTES:

- Electric igniters automatically light the surface burners when control knobs are turned to "IGNITE".
- Before turning a burner on, place filled cookware on the grate.
- Do not operate a burner using empty cookware or without cookware on the grate.
- The flame should be adjusted so it does not extend beyond the edge of the pan.
- CAUTION: NEVER LEAVE THE IGNITED BURNERS UNATTENDED WHILE COOKING. FOOD MAY IGNITE CAUSING A FIRE IN PAN OR SURROUNDING AREAS.

BAKE/BROIL CYCLE:

When the range is set to the "Bake" or "Broil" setting, you will hear a few clicking noises as the burners ignite in the oven. This is the normal operation of the range.

- Gas valves may make a "popping" sound when opening or closing
- Igniters will "click" several times until a flame is sensed
- A "poof" sound is heard when a Bake or Broil burner ignites; odors and smoke are normal when the oven's controls are accessed through its control panel.

POWER FAILURE:

In case of prolonged power failure, the surface burners can be lit manually. To light manually, hold a lit match near a burner and the turn knob counterclockwise to "IGNITE." After burner lights, turn knob to desired setting.

- The right front burner is designed to give maximum power when fully on. It can be used to rapidly bring liquid to a boil and to cook large quantities of food.
- The right rear burner allows for more precise simmering and low temperature cooking.

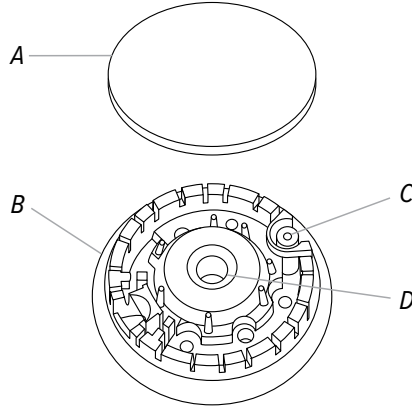
COOKTOP USE AND PARTS

GRATES

The range comes with 4 dishwasher safe cast iron grates.

SEALED SURFACE BURNERS

- A. Burner Cap
- B. Burner Base
- C. Igniter
- D. Gas Tube Opening



▲WARNING:

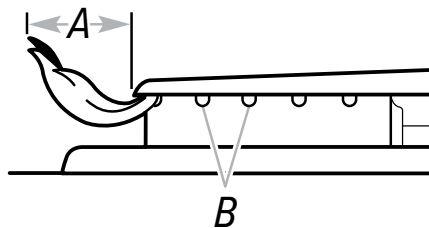
SERIOUS INJURY POTENTIAL

DO NOT OBSTRUCT THE FLOW OF COMBUSTION OR AIR VENTILATION AROUND THE BURNER GRATE EDGES. FAILURE TO COMPLY MAY RESULT IN SERIOUS INJURY!

Burner Cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

Gas Tube Opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of debris. Do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of the gas tube by always using a burner cap.

Burner Ports: Check the burner flames for proper size and shape when cooking. See illustration at right. The flame size should match the size of the cookware you are using. A good flame is blue in color. Keep this area free of debris. Do not allow spills, food, cleaning agents or any other material to enter the burner ports.



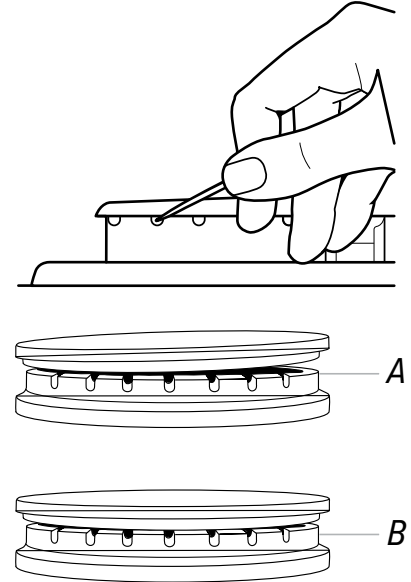
- A. 1.5" (25-38 mm) Burner Ports
- B. Burner Ports

COOKTOP USE AND PARTS (continued)

HOW TO CLEAN THE BURNERS

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach, or rust removers.

1. Remove the burner cap from the burner base and clean according to "General Cleaning" section.
2. Once cleaned, make sure burner caps are positioned in the correct location according to size.
3. Clean the gas tube opening with a damp cloth.
4. Clean clogged burner ports with a straight metal pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.
5. Replace the burner cap, making sure the alignment pins are properly aligned with the burner base.
6. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.



- A. Burner cap is not properly seated.
- B. Burner cap is properly seated

BURNER SIZE

Select a burner that best fits your cookware. See the following illustration and chart.

BURNER OUTPUT RATINGS: BTU/HR

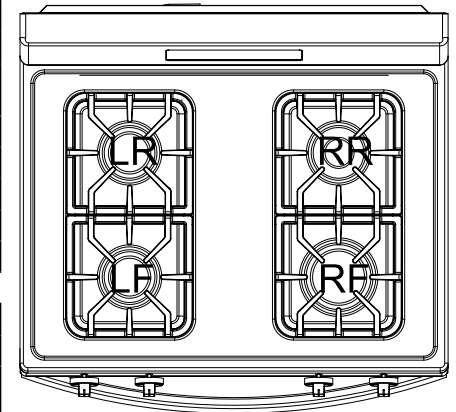
Propane (LP) Gas 10" W.C.P.

BURNER	BTU RATE	ORIFICE SIZE (mm)	INTERNAL VALVE COLOR
LF	9500	0.90 (0.035")	Green
LR	9500	0.90 (0.035")	Green
RF	11500	1.02 (0.04")	Blue
RR	5000	0.66 (0.026")	Red
OVEN	18000	1.24 (0.049")	N/A

BURNER OUTPUT RATINGS: BTU/HR

Natural (NG) Gas 5" W.C.P.

BURNER	BTU RATE	ORIFICE SIZE (mm)	INTERNAL VALVE COLOR
LF	9500	1.40 (0.055")	Green
LR	9500	1.40 (0.055")	Green
RF	11500	1.62 (0.064")	Blue
RR	5000	1.01 (0.04")	Red
OVEN	18000	1.95 (0.077")	N/A

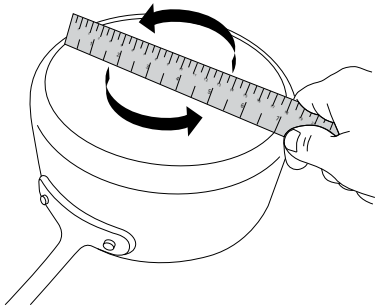


COOKWARE

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

Ideal cookware should have a flat bottom, straight sides and a well fitted lid, and the material should be of medium-to-heavy thickness.

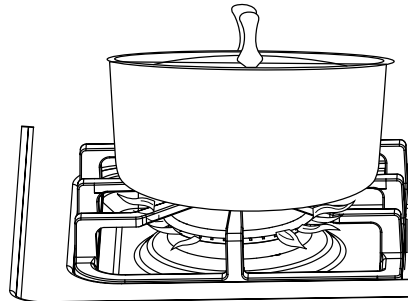
Ideal cookware should have a flat bottom, straight sides and a well fitted lid, and the material should be of medium-to-heavy thickness.



NOTE

- Rough finishes may scratch the cooktop or grates. Aluminum and copper core/base cookware may be used.
- Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results.
- Cookware with nonstick surfaces should not be used under the broiler.
- Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.

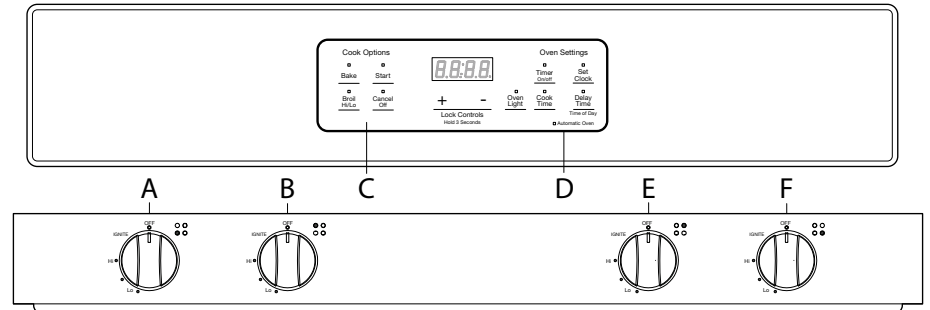


Use the following chart as a general guide for cookware material characteristics. Individual results may vary.

COOKWARE	CHARACTERISTICS
Aluminum	Heats quickly and evenly. Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.
Cast iron	Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking.
Ceramic or Ceramic Glass	Follow manufacturer's instructions. Heats slowly, but unevenly. Ideal results on low to medium heat settings. May scratch the cooktop.
Porcelain Enamel-On Steel or Cast Iron	See stainless steel or cast iron.
Stainless Steel	Heats quickly, but unevenly. A core/base of aluminum or copper on stainless steel provides even heating.

ELECTRONIC OVEN CONTROLS

CONTROL PANEL DIAGRAM



A	FRONT LEFT BURNER	C	COOK OPTION	E	REAR RIGHT BURNER
B	REAR LEFT BURNER	D	OVEN SETTINGS	F	FRONT RIGHT BURNER

CLOCK/DISPLAY

When the power is first supplied to the range or if a power failure occurs, "12:00" will appear on the display. See "How to Set the Clock" section to set the time. When the oven is not in use the display will only show the time.

NOTES:

- The clock function on this range has two available time settings. 12-hour or 24-hour time.
- The range is programmed with the 12-hour time mode set as the default setting.
- Before setting the clock, make sure the oven and timer are off.
- If you would like to change the time mode from the default setting, you must change it before setting the clock.

HOW TO SET THE 12-HOUR OR 24-HOUR TIME SETTING:

- 1) To switch the clock mode from 12-hour or 24-hour time, press the "Set Clock" pad, and hold for 3 seconds.
- 2) After 3 seconds, 12 or 24 will appear on the display.
 - If the display shows "12" you are switching the time mode to 12-hour time.
 - If the display shows "24" you are switching the time mode to 24-hour time.
- 3) Once your desired time mode appears, the display will automatically switch back to the clock display indicating that your time mode has been updated.

HOW TO SET THE CLOCK:

After the desired time setting mode has been selected you can now set the clock time on the range.

- 1) To set the clock, press the "Set Clock" pad, and the hours will begin to flash, press the "+" or "-" pad to adjust the hour. To lock in the hour, press the "Set Clock" pad.
- 2) Once the hour is locked in, the minutes will begin to flash on the display, next press the "+" or "-" pad to adjust the minutes. To lock in the minutes, press the "Set Clock" pad.
- 3) The clock time on your range is now set.

ELECTRONIC OVEN CONTROLS (continued)

CANCEL/OFF

The Cancel/Off pad stops all functions of the oven except the Timer and Control Lock.

OVEN LIGHT

When the oven door is closed or open, press the "Oven Light" pad to turn the lights on or off.

START

The "Start" Pad begins the oven function. If the "Start" pad is not pressed within 30 seconds after pressing a function pad, the display will begin to flash for 30 seconds, then 5 reminder tones will sound, and "PUSH" icon and "On" icon will begin to flash alternately on the display for 30 seconds. If the "Start" pad is not pressed the oven function will be canceled and the display will return to showing the clock time.

TIMER

The timer can be set in hours or minutes up to 11 hours and 59 minutes (in the 12-hour time mode; 23 hours and 59 minutes in the 24-hour time mode), and counts down the set time programmed into the system. The timer does not start or stop the oven.

HOW TO SET THE TIMER:

- 1) To set the Timer, press the "Timer On/Off" pad.
- 2) Next, the display will begin to flash, to set the desired hour or minutes, press the "+ or -" pad.
- 3) Then press the "Timer On/Off" pad to begin the Timer.
- 4) When the set time ends, the end-of-cycle tones will sound.
- 5) Press the "Timer On/Off" pad to stop the timer and the reminder tones.

NOTE: If you would like to stop the Timer at any time, press the "Timer On/Off" pad once.

CONTROL LOCK

The Control Lock function locks the control panel pads from being used to avoid any unintended use of the cook functions. When the control panel is locked, none of the control panel functions will work.

TO LOCK/UNLOCK CONTROL PANEL:

- 1) To lock the control panel, press the "Lock Controls" pad and hold for three seconds, then "LOC" will appear on the display and begin to flash. Your panel is now locked.
- 2) To unlock the control panel, press the "Lock Controls" pad and hold for three seconds, then "OPN" will appear on the display. Once "OPN" disappears and the display returns to the clock time, your control panel is now unlocked.

ELECTRONIC OVEN CONTROLS (continued)

OVEN TEMPERATURE FORMAT

- The default temperature scale setting for the oven is set to Fahrenheit.
- When using the oven, the oven temperature on the display will appear in Fahrenheit (F).
- However, if you would like to change the temperature scale to Celsius (C), please see directions below.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE TO CELSIUS:

- 1) To change the oven temperature scale to Celsius (C), press the "Bake" pad and hold for 3 seconds.
- 2) Next, the letter "C" will appear on the display for a few seconds.
- 3) The "C" will disappear from the display, and the clock time will reappear on the display indicating the oven temperature scale has been switched.
- 4) When using the Bake function, the oven temperature will now display the letter "C" next to the temperature.

HOW TO CHANGE THE OVEN TEMPERATURE SCALE BACK TO FAHRENHEIT:

- To change the oven temperature scale back to Fahrenheit (F), repeat above steps 1-3. However, during the adjustment the letter "F" will appear on the display instead of a "C."

DELAY TIME

The delay time function is available in the Bake or Broil mode.

HOW TO SET THE DELAY TIME:

- 1) To set the Delay Time, press the "Delay Time" pad, and the display will begin to flash.
- 2) Next, press the "+ or -" pad to set the time to when you would like your cooking time to begin.
- 3) Once you have set your desired delay time, press the "Delay Time" pad again to lock in the set time.
- 4) Next, press the "Bake" OR "Broil Hi/Lo" pad.
 - a. If the "Bake" pad has been pressed, press the "+ or -" pad to adjust to the desired oven temperature.
 - b. If the "Broil Hi/Lo" pad has been pressed, the "HI" will automatically appear on display. Press the "Broil Hi/Lo" pad twice to set the "LO."
- 5) Next, press the "Start" pad to begin the delay time and the set time will appear on the display indicating that your Delay Time mode has been start.
- 6) When your delay time has been programmed, the Automatic Oven indicator will light up.
- 7) If you would like to cancel the Delay Time function, press the "Cancel/Off" pad.

DISPLAY SLEEP MODE

Display sleep mode can be used to turn off the display function. The oven controls can still be used in display sleep mode. To enter display sleep mode, press and hold the "Timer" pad for 3 seconds. To exit display sleep mode, press and hold the "Timer" pad for 3 seconds.

▲WARNING:	CONTROL LOCK FUNCTION
	CONTROL LOCK FUNCTION DOES NOT LOCK THE OVEN DOOR.

OVEN USE

OVEN USE

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom. Do not line the oven bottom or racks with foil or liner.

POSITIONING RACKS AND BAKEWARE

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Placement of food items on the different rack positions will impact the cooking results.

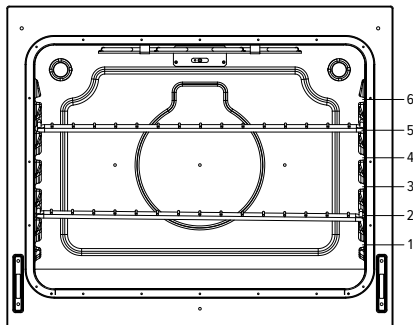
TO REMOVE OVEN RACKS

Pull rack out to the stop position, raise the front edge, and then lift out.

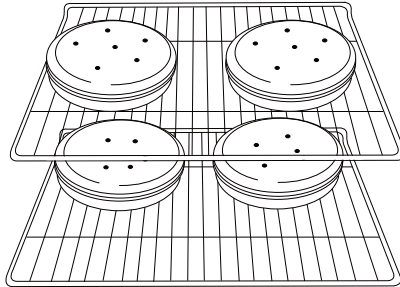
TO INSERT OVEN RACKS

Place rack on the rack support in the oven. Tilt the front edge up slightly, and slide rack back until it clears the stop position. Lower front and slide back into the oven.

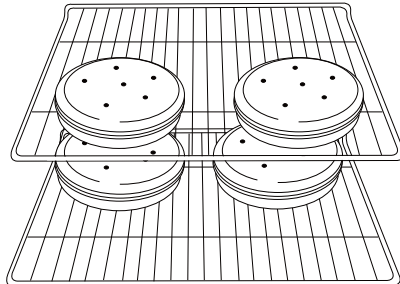
OVEN FUNCTION	RACK POSITION
BAKE:	
Large Roast/Turkey	Use Rack 1
Meat/Poultry	Use Rack 2
Cake/Cookies	Use Rack 3
Batch Baking	Use Rack 2 and 5



For best results when baking layer cakes on 2 racks, use racks 2 and 5 in the lower and upper section of the oven. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the cake pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram A)



For best results when baking layer cakes on 2 racks in the middle section of the oven, use racks 3 and 5. For an even bake, stagger the cake pans on the bottom rack so that it is not positioned directly below the cake pans on the top rack. Place the cake pans on the racks as shown in the illustration below. (Diagram B)



OVEN USE (continued)

PRE-HEATING THE OVEN

- To begin pre-heating the oven, press the “Bake” pad, and then press the “Start” pad. “PrE” icon will appear on the display when the oven is pre-heating and it will sound 3 reminder tones when the preheat is done.
- The oven will take approximately 6 to 11 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat.
- The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds.
- Do not open the door during preheat before the tone sounds.

BAKE

Before baking, position racks according to the “Positioning Racks and Bakeware” section.

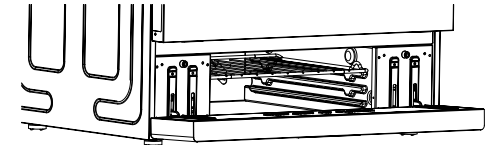
HOW TO SET OVEN TO BAKE FUNCTION:

1. To set the oven to Bake mode, press the “Bake” pad on the control panel.
2. 350°F (177°C) will appear on the display.
3. Use the “+ or -” pad to enter the desired oven temperature.
 - The temperature of the oven can be set from 170°F (77°C) to 550°F (290°C).
4. Once the oven temperature has been set, press the “Start” pad to begin the oven heating process.
5. Once the oven has reached the specified temperature, place food in the oven.
6. When you are finished using the oven, press the “Cancel Off” pad to turn off the oven.
7. Remove food from the oven.

BROIL

The broiler is located at the bottom of the range below the oven door.

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the “Broil” door or bottom. Do not line the bottom or racks with aluminum foil or liner.



HOW TO SET THE OVEN TO BROIL FUNCTION :

High Setting:

1. To set the Broiler, press the “Broil” pad on the control panel.
2. Next, press the “Start” pad. The display will show HI and is set to the highest temperature setting of 550°F.

Low Setting:

1. To set the Broiler on low, press the “Broil” pad twice on the control panel.
2. Next, press the “START” pad. The display will show LO and is set to the lowest temperature setting of 450°F.

Once the HI or LO Broiler setting is selected, you can now use the broiler.

1. Open the broiler door and pull the rack out to the stop position
2. Place food on a broiler safe pan, then place it in the center of the broiler rack
3. Push the broiler rack to the original position. Close the door to ensure the proper broiler temperature
4. Press the “Cancel Off” pad when you are finished using the broiler.

To remove the “Broil” rack, pull it out to the stop position, raise the front edge, then lift out. Reverse the steps to replace the rack.

OVEN USE (continued)

▲WARNING:	FIRE HAZARD
	DO NOT LEAVE THE RANGE UNATTENDED WHEN USING THE BROILER.

COOK TIME

The cook time function is available in the Bake or Broil Hi/Lo mode.

HOW TO SET THE COOK TIME FUNCTION

- 1) When you're cooking with "Bake" OR "Broil Li/Lo," If a set cooking time is desired, press the "Cook Time" pad.
- 2) Use the "+ or -" pad to enter the desired cooking time.
- 3) Once you have set your cooking time, press the "Cook Time" pad again to begin the set cooking time, and the Automatic Oven indicator will light up.
- 5) At the end of the set time, the oven will automatically turn off, and the "OFF" icon appear on the display and begin to flash and the end of cycle tone will sound. You can press any pad on the control panel to stop the "OFF" icon.

*NOTE: If you would like to set a cooking time first, press the "Cook Time" pad, and use the "+ or -" pad to enter the desired cooking time, then press the "Cook Time" pad again to begin the set cooking time. Next, select to press the "Bake" or "Broil Hi/Lo" pad, and use the "+ or -" pad to adjust to the desired oven temperature, then press the "Start" pad to begin the oven heating process to cooking, and the Automatic Oven indicator will light up. At the end of the set time, same as step 5 above.

- To avoid damage to the broiler, do not step on or apply weight to the broiler door while it is open.
- Use caution when using the broiler, food may cook or burn quicker than in the oven.
- Do not leave food unattended while food is cooking in the broiler.
- Preheat the broiler before use. Completely close broil door during broiling.
- Do not use broiler cavity for storage.
- Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.
- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
- Pull out the rack to the stop position before turning or removing food. Use tongs to turn food. Very thin cuts of fish, poultry or meat may not need to be turned.

OVEN VENT

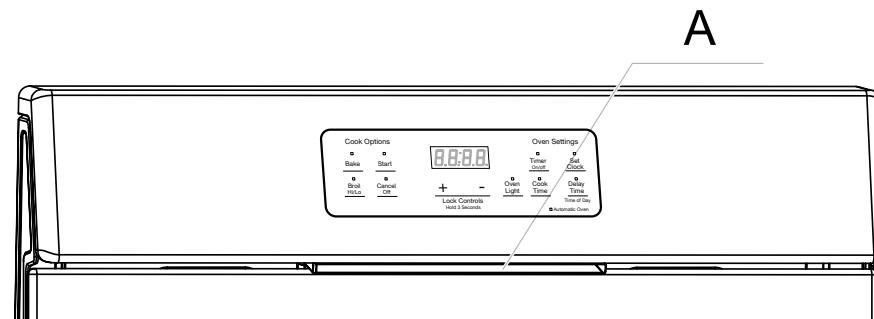
▲WARNING:	DAMAGE POTENTIAL
	THE OVEN VENT RELEASES HOT AIR AND MOISTURE FROM THE OVEN. THE VENT SHOULD NOT BE BLOCKED OR COVERED. BLOCKING OR COVERING THE OVEN VENT WILL CAUSE POOR AIR CIRCULATION, AFFECTING THE COOKING RESULTS. DO NOT SET PLASTIC, PAPER OR OTHER ITEMS THAT COULD MELT OR BURN NEAR THE OVEN VENT.

OVEN USE (continued)

NOTES

OVEN VENT

Never block the air vent to the oven. They provide the necessary air openings that are necessary for the range to keep cool and operate properly.



FOOD SAFETY

Cook food thoroughly to help protect against any food borne illnesses. Use a food thermometer to take food temperatures and check in different locations.

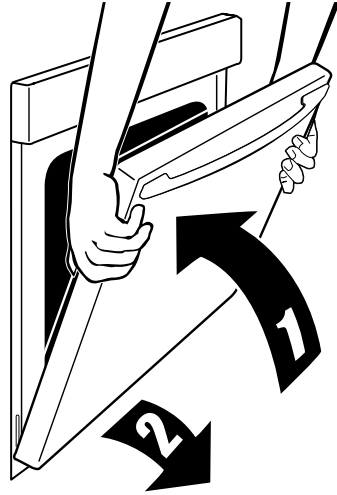
▲WARNING:	FOOD POISONING HAZARD
DO NOT LET FOOD SIT IN THE OVEN MORE THAN ONE HOUR BEFORE OR AFTER COOKING. DOING SO CAN RESULT IN FOOD POISONING OR SICKNESS.	

RANGE CARE

OVEN DOOR

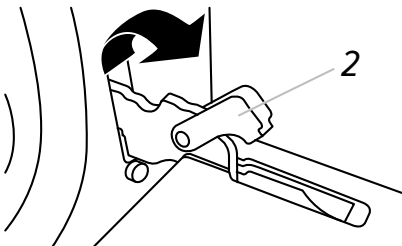
IMPORTANT: Use both hands to remove oven door(s).

1. Open the oven door fully so it is at a 90 degree angle.
2. Next, locate the oven door latches in both corners of the oven door, then flip up the hinge latch on each side to the unlocked position. (See diagram below). Pliers may be required to unlock hinges.
3. Once the latch is in the unlocked position, grasp the oven door with both hands, and then gently close the oven door to as far as it will shut.
4. Using both hands, lift and pull the oven door towards you and remove.
5. Set the oven door(s) aside on a covered work surface.



HOW TO REINSTALL THE OVEN DOOR

1. To reinstall the oven door, insert both hanger arms of the oven door into the range. The hinge latches on both sides should be in the unlocked position before inserting hanger arms into the range.
2. Once the hanger arms are placed into the range, open the oven door fully. It is recommended to use a rubber mallet to ensure hinges are securely locked into place.
3. Next, locate the hinge lever latches, and move them back to the locked position.
4. Once the oven door levers are locked, gently close the door and check that the door can open and close with no issues.
5. Check to see if there are any gaps on both sides of the oven door. If there are gaps, the door has not been reinstalled correctly. Repeat the removal and installation procedure



RANGE CARE (continued)

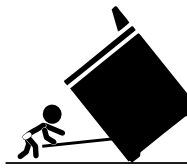
⚠ WARNING:

TO AVOID OVEN DOOR GLASS BREAKAGE:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or when bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.
- For normal oven use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow the instructions below. The oven door is heavy.

⚠ WARNING:

TIP OVER HAZARD



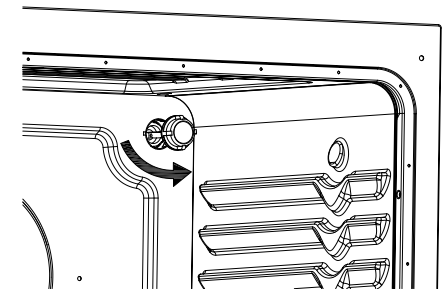
- A child or adult can tip the range and be killed.
- Make sure the anti-tip bracket has been properly installed and secured per the installation instructions.
- Re-secure the anti-tip bracket if range is moved.
- Do not operate the range without the anti-tip bracket installed and secured.
- Failure to follow these instructions can result in death or serious burns to adults and children.

OVEN LIGHT

The oven light is a standard 25-watt (G9 Halogen) appliance bulb, available at Menards. Before replacing the light, make sure the oven and cooktop are cool and the control knobs are off.

HOW TO REPLACE OVEN LIGHT

1. Disconnect the power supply.
2. Turn the glass cover counter-clockwise to remove.
3. Pull out the bulb straight out of the socket.
4. Replace bulb by pushing in, then reinsert glass cover clockwise
5. Reconnect power.



GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

- Use soap and water along with a soft cloth or sponge to clean the surface areas of the range. Wipe with a clean damp cloth, then wipe dry.
- To clean the grates or burner caps, wash with hot soapy water then rinse with water. Dry with clean towel immediately after.
- To clean control panel and knobs, wipe surfaces with soapy soft cloth, then wipe down with cloth rinsed in water. Dry with clean, soft cloth.

RANGE CARE (continued)

▲WARNING:

FOOD POISONING HAZARD

DO NOT LET FOOD SIT IN THE OVEN MORE THAN ONE HOUR BEFORE OR AFTER COOKING. DOING SO CAN RESULT IN FOOD POISONING OR SICKNESS.

CLEANING METHOD FOR STAINLESS STEEL

- Use a stainless-steel cleaner, or a mild cleaner recommended on stainless steel surfaces.
- Wipe cleaner with a soft cloth in the direction of the grain to avoid damage.
- Rinse with clean water and dry with soft, lint-free cloth.
- May use stainless steel polish for appliances afterwards

CLEANING THE OVEN DOOR EXTERIOR

- Clean with a mild soap and water solution
- Rinse with clean water, then dry with a soft cloth

CLEANING THE OVEN CAVITY

- Do not use strong oven cleaners as they may scratch the interior coating.
- Food spills should be cleaned when oven cools. At high temperatures, foods may react with the porcelain coating resulting in staining, etching, pitting or faint white spots.
- Do not use a steel-wool pad to clean inside surfaces.
- Use a non-scratch sponge to scrub tough surfaces areas.
- Clean interior areas with a mild soap and water solution
- Rinse with a clean damp cloth, then dry with a soft cloth.

TROUBLE SHOOTING TIPS

Try the solutions suggested here first to avoid the cost of an unnecessary service call.

OVEN WILL NOT OPERATE	POSSIBLE SOLUTIONS:
Has a household fuse blown, or has a circuit breaker tripped?	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Is the electronic oven control set correctly?	See "Electronic Oven Controls" section.
Is the oven control lockout set?	See "Control Lockout" section.
Does the oven temperature calibration need adjustment?	See "Oven Temperature Control" section.
Do the oven indicator lights flash?	See the "Display" and/or the "Oven Lights" section. If the indicator light(s) keeps flashing, call for service. See "Assistance or Service" section.
Is the proper oven temperature calibration set?	See "Oven Temperature Control" section.
Was the oven preheated?	See "Baking" section.
Are the racks positioned properly?	See "Positioning Racks and Bakeware" section.
Is there proper air circulation around bakeware?	See "Positioning Racks and Bakeware" section.
Is the batter evenly distributed in the pan?	Check that batter is level in the pan.
Is the proper length of time being used?	Adjust cooking time.
Has the oven door been opened while cooking?	Oven peeking releases oven heat and can result in longer cooking times.
Are baked items too brown on the bottom?	Move rack to higher position in the oven.
Er- and a number or letter flash in the display"	You have a function error code. Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation. If the error code repeats, disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for customer service.

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30" Standard Gas Range User Manual

455-4603 / 455-4604 / 455-4605