

# Read 1st

## Getting started with your new electric range

Listed below are questions frequently asked by our customers. Please take a moment to read this important information to help you operate and care for your new electric range.



**Q. My clock timer display is blinking. Did a power failure cause this ?**

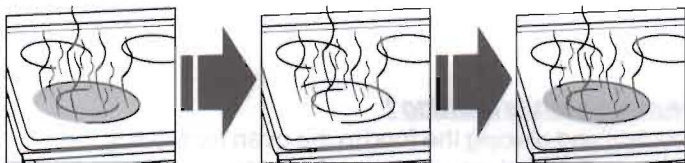
**A.** Yes. After a power interruption your clock time of day **MUST** be reset before the oven will operate. See the Use & Care Guide for instructions.

**Q. Why does the food slide to one side of the cookware?**

**A.** Range may not be level. Follow the range leveling procedure in the Installation Instructions.

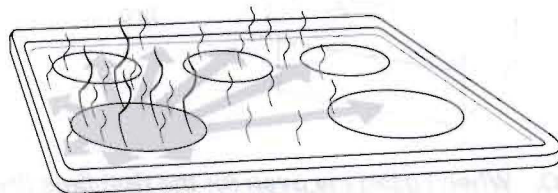
**Q. I have a ceramic glass cooking surface. The heating elements appear to turn ON and OFF while cooking?**

**A.** This is the normal operating mode of the heating elements. They stay on longer for higher temperature settings and less for lower temperature settings. The elements are designed to cycle ON and OFF, regulating the cooking temperature.



**Q. The cooktop surface seems too hot to touch while using the surface elements, and/or oven?**

**A.** During normal use the cooktop surface will increase in temperature. It's normal for heat to reflect from your cookware and the heating elements to surrounding areas. There will be additional heat buildup when both the oven and cooktop elements are used at the same time. Consult your Use & Care Guide for proper pan size and oven vent location. Read the **CAUTIONS** and **WARNINGS** throughout the Use & Care Guide.

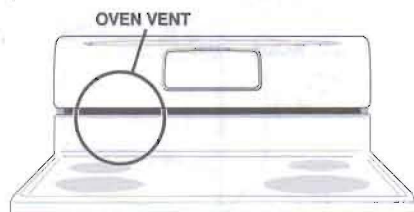
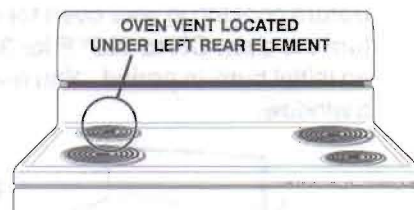


**Q. The left rear cooktop surface gets warm when using the oven, although the element is not being used?**

**A.** Warm air rises through the oven vent providing air circulation which improves baking results. DO NOT block the oven vent. It is recommended that you do not leave empty cookware or utensils on the cooking surface.

If your range has a coil cooktop, the oven vent is located under the left rear surface element. DO NOT block the oven vent by lining the burner drip bowls with aluminum foil.

If your range has a ceramic glass cooking surface, the oven vent is located at the bottom left area on the control panel. Do not place empty cookware in front of the vent area.



**Q. What's the best way to clean the outside of my oven door ?**

**A.** Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT spray or allow water or the cleaner to enter the door vents. Spray cleaner on cloth and wipe oven door. DO NOT use strong oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT CLEAN the oven door gasket.





**Q. What is the best way to care for and clean my ceramic glass cooktop? (for ceramic cooktop models only)**



- A.** Apply a few drops of the cooktop cleaning cream that was supplied with your new range directly to the soiled areas. Buff with a **non-abrasive** cloth or no-scratch cleaning pad. Make sure the cooktop is cleaned thoroughly, leaving no residue. For heavier soils repeat the cleaning process. If soils remain, carefully scrape soils with a metal razor blade scraper, holding the scraper at a 30 degree angle to the surface. Remove loosened soils with the cooktop cleaning cream and buff surface clean.

**IMPORTANT NOTE:** Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

**NOTE:** It is highly recommended before using the glass cooktop for the first time to protect it by applying the cooktop cleaning cream and thoroughly buff the surface clean.

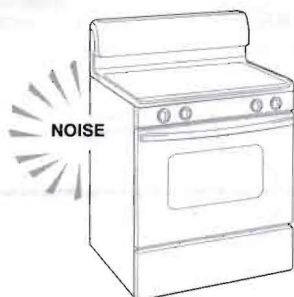
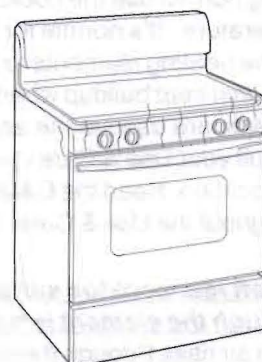


**Q. My oven smokes excessively while broiling?**

- A.** After setting the oven control and placing the food in the oven for broiling, be sure to open the oven door to the broil stop position. Open the oven door about 5 to 6 inches away the oven and the door will naturally stop into this position. Do not allow the oven door to close until broiling has completed. **DO NOT** cover the broiler pan or insert with aluminum foil.

**Q. When I used my oven for the first time there was an odor and some smoking?**

- A.** It's possible to experience some odors and/or a small amount of smoke from your new range. The odor will diminish after first using your oven. Before cooking in your oven for the first time, we recommend that you turn the oven ON to 400° F for 30 minutes minimum. This will allow for an initial burn-in period. You may also ventilate the kitchen by opening a window.



**Q. My range makes noises when I use the oven. Is this normal, or is something wrong?**

- A.** Changes in temperature sometimes create noises when the oven expands and contracts. This is normal. The control panel will make clicking sounds when using the oven. This is normal. The bake and broil element relays will turn ON and OFF while baking. This provides better cooking and browning results by cycling the heating sources.

**Q. My oven temperature doesn't seem right?**

- A.** For best results, your oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature can be adjusted to your liking. \*Refer to your range **Use & Care Guide** for specific instructions on adjusting the temperature control (on some models).

Use the

Bake

pad\*

**Read your Use & Care Guide for further detailed information. THANK YOU  
AND ENJOY YOUR NEW RANGE!**