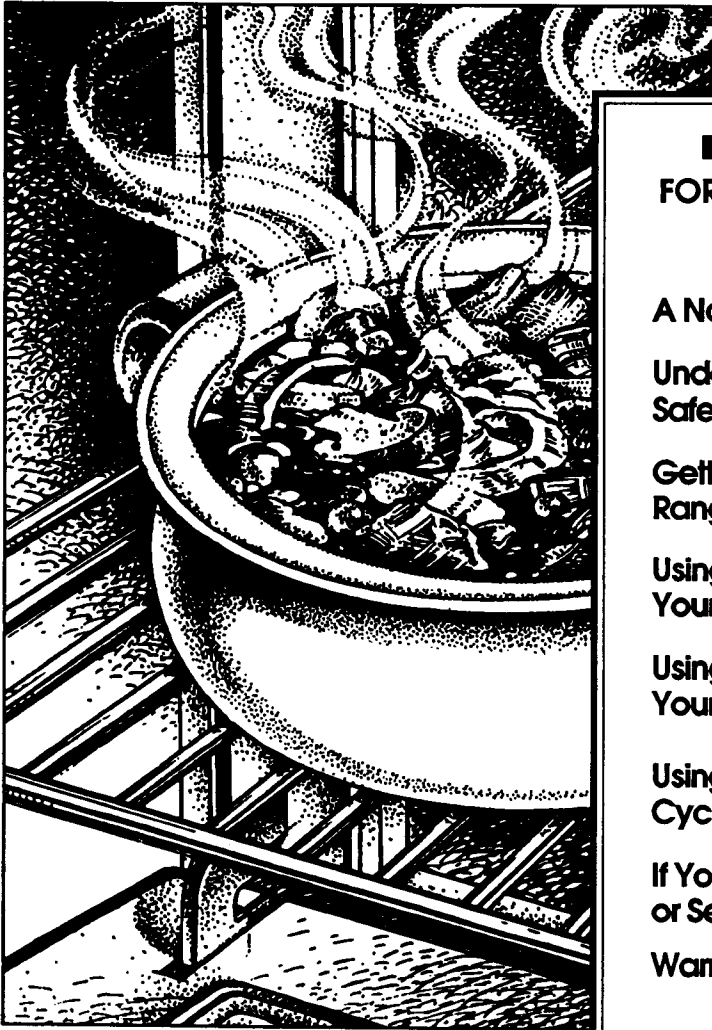


# Use and Care Guide



**KitchenAid®**  
FOR THE WAY IT'S MADE.™

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| A Note to You .....                        | 2  |
| Understanding Range<br>Safety .....        | 3  |
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**1-800-422-1230**

Call with questions or comments.

**KITCHENAID® Electric Slide-In/Drop-In Range**  
**Model: KEDS200B**

4/94

# A Note to You

*Thank you!*

Thank you for buying a KitchenAid appliance. You have purchased a quality, *world-class* product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new appliance.

## Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

## Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, first see "If You Need Assistance or Service" on page 40. If you need further help, feel free to call our toll-free Consumer Assistance Center telephone number. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

**NOTE:** You must provide proof of purchase or installation date for in-warranty service.

**Model Number** \_\_\_\_\_ **Builder/Dealer Name** \_\_\_\_\_  
**Serial Number** \_\_\_\_\_ **Address** \_\_\_\_\_  
**Date Installed** \_\_\_\_\_ **Phone** \_\_\_\_\_

# Important Safety Instructions

## **⚠️ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

### **General**

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door and verify that the range is secured to cabinets with four screws through the mounting holes in the front frame of the oven.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.

- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.

continued on next page



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

### **When using the cooktop**

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.

### **When using the oven**

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.

- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



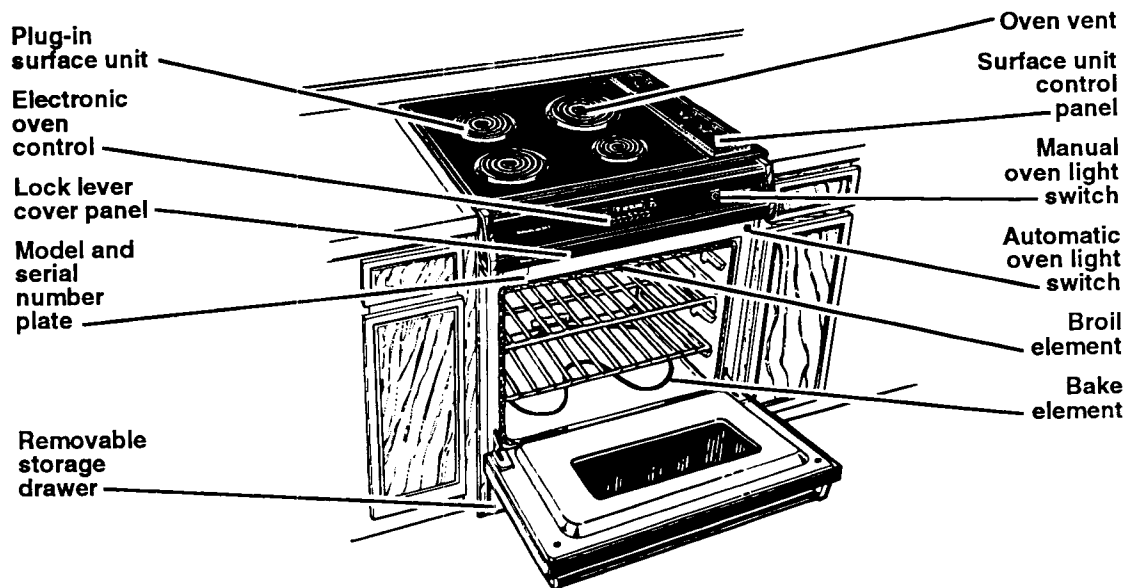
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.

**- SAVE THESE INSTRUCTIONS -**

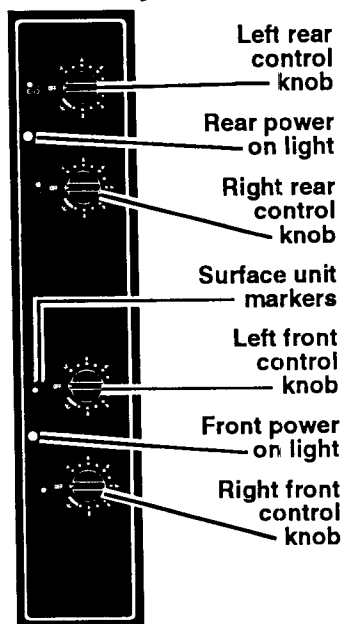
# Getting to Know Your Range

This section tells you what features your range has and where they are located. It also discusses some safety and convenience features that you should know about, but which are not needed to operate the range. Please review this information before using your range.

## Feature locations



## Cooktop control panel



## The oven vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook food on the unit or keep food warm on it while the oven is on. **Do not block the vent.** Poor baking/roasting can result.

**NOTE:** Plastic utensils left over the vent can melt.

### **⚠ WARNING**

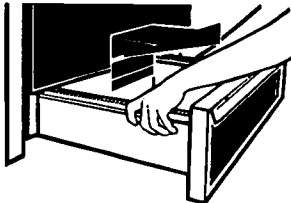
#### **Burn and Fire Hazard**

- If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles could become hot enough to burn.
- Keep flammable materials away from oven vent. Failure to do so could result in burns or a fire.

## The storage drawer

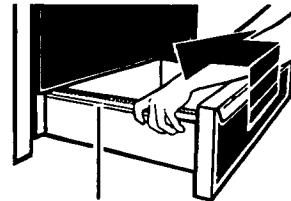
You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

### Removing the storage drawer:



1. **Empty** drawer before removing. **Pull** drawer straight out to the stop.
2. **Lift** back slightly and **slide** drawer all the way out.

### Replacing the storage drawer:



**Drawer  
slide rail**

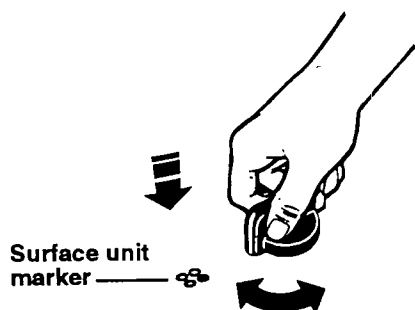
1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until rollers on drawer slide rails clear rollers on drawer guides. **Lower** drawer front and **slide** drawer closed.

# Using and Caring for Your Cooktop

This section tells you how to operate the controls to the cooktop. It also includes tips on how to cook with and maintain the cooktop.

| IN THIS SECTION               |    |
|-------------------------------|----|
| Using the surface units ..... | 8  |
| Caring for your cooktop ..... | 10 |
| Cookware tips .....           | 9  |

## Using the surface units



### Control knobs

Push in control knobs before turning them to a setting. Set them anywhere between HI and OFF.

### Surface unit markers



The solid dot in each Surface Unit Marker shows which surface unit is turned on by that knob.

### Power on lights

There are two Power On Lights—one for the front surface units, one for the rear surface units. When you use a control knob to turn on a surface unit, that knob's Power On Light will glow.

## Control setting guide

For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

| SETTING | RECOMMENDED USE   |
|---------|---|
| HI      | <ul style="list-style-type: none"> <li>To start foods cooking.</li> <li>To bring liquids to a boil.</li> </ul>                |
| 6-5     | <ul style="list-style-type: none"> <li>To hold a rapid boil.</li> <li>To fry chicken or pancakes.</li> </ul>                  |
| 4       | <ul style="list-style-type: none"> <li>For gravy, pudding and icing.</li> <li>To cook large amounts of vegetables.</li> </ul> |
| 3-2     | <ul style="list-style-type: none"> <li>To keep food cooking after starting it on a higher setting.</li> </ul>                 |
| LO      | <ul style="list-style-type: none"> <li>To keep food warm until ready to serve.</li> </ul>                                     |

## **WARNING**

### Burn and Fire Hazard

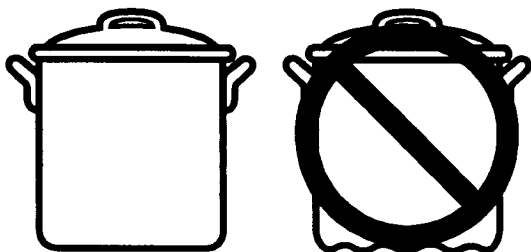
Be sure all control knobs are turned to OFF and the Power On Light(s) is OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.



## Cookware tips

- **Select a pan that is about the same size as the surface unit.**



- **NOTE:** For best results and greater energy efficiency, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware) or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

### CAUTION

#### Product Damage Hazard

Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit.

The utensil could overheat and could damage the utensil or surface unit.

## Home canning information



- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- **Refer to your canner manual** for specific instructions.

### Optional canning kit

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your KitchenAid dealer.

## Caring for your cooktop

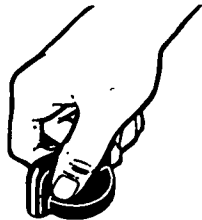
Your cooktop is designed for easy care. You can do most cleaning with items found around your home. Cleaning your cooktop whenever spills or soiling occurs will help to keep it looking and operating like new.

### **⚠ WARNING**

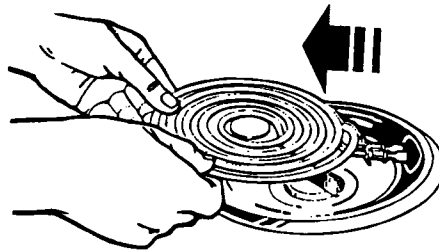
**Burn and Electrical Shock Hazard**  
Make sure all controls are OFF and the cooktop is cool before cleaning.  
Failure to do so could result in burns or electrical shock.

## Removing surface units and reflector bowls for cleaning

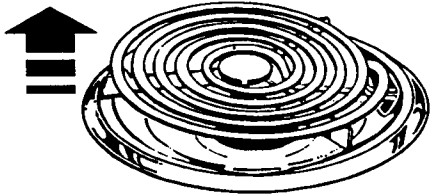
### Removing



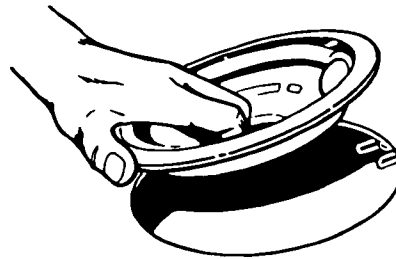
1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.



3. **Pull the surface unit straight away** from the receptacle.

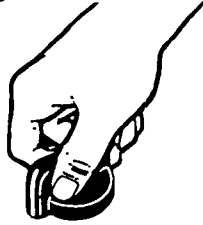


2. **Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.**

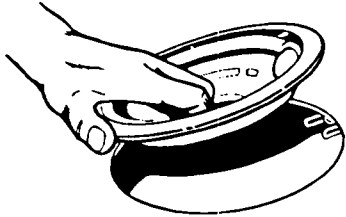


4. **Lift out the reflector bowl.** See "Cleaning your cooktop" on page 12 for cleaning instructions.

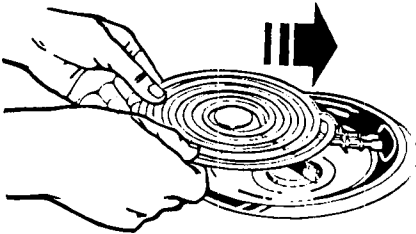
## Replacing



1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl with the surface unit receptacle.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.



4. **When terminal is pushed into the receptacle as far as it will go, push down** the edge of the surface unit opposite the receptacle.

**NOTE:** Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

## Cleaning your cooktop

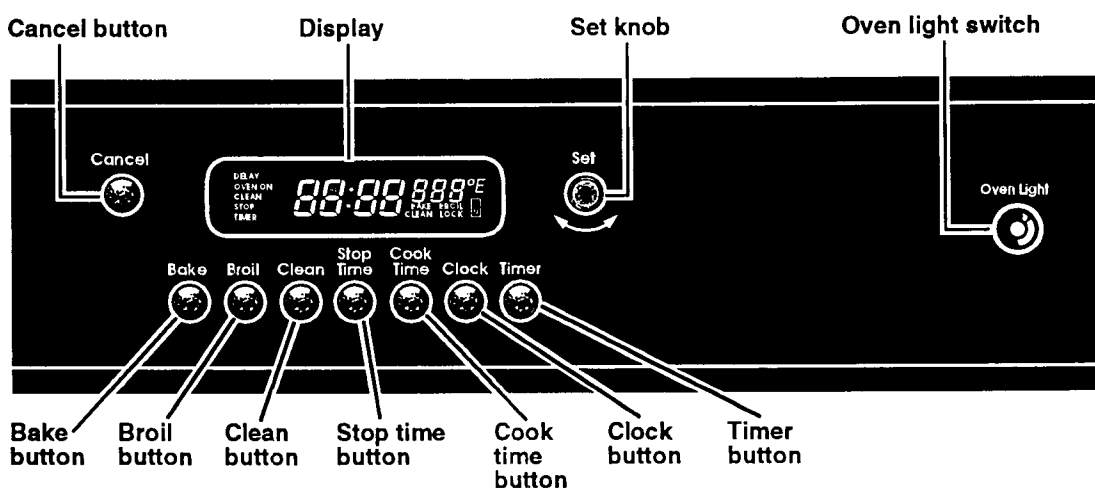
| PART                                    | WHAT TO USE  | HOW TO CLEAN  |
|---|--|---|
| <b>Coil element surface units</b>       | No cleaning required   | <ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• <b>Do not immerse in water.</b></li> </ul>  |
| <b>Porcelain-enamel reflector bowls</b> | Nonabrasive, plastic scrubbing pad and warm, soapy water<br><b>OR</b><br>The Self-Cleaning cycle | <ul style="list-style-type: none"> <li>• Wipe off excess spills.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• Place upside down on oven racks in oven during the Self-Cleaning cycle.</li> </ul>   |
| <b>Cooktop surface</b>                  | Sponge and warm, soapy water   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• <b>Do not use abrasive or harsh cleansers. They may damage the finish.</b></li> </ul> <p><b>NOTE:</b> Do not allow foods containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p> |

# Using and Caring for Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips and cleaning information, for successful use of your range.

| IN THIS SECTION                          |    |
|--|----|
| Using the electronic oven control .....  | 13 |
| Setting the clock .....                  | 15 |
| Using the timer .....                    | 16 |
| Baking/roasting .....                    | 17 |
| Adjusting oven temperature .....         | 18 |
| Broiling .....                           | 20 |
| Timed cooking .....                      | 22 |
| Cooking tips .....                       | 27 |
| Cleaning your oven and controls .....    | 33 |
| Using and replacing the oven light ..... | 34 |

## Using the electronic oven control

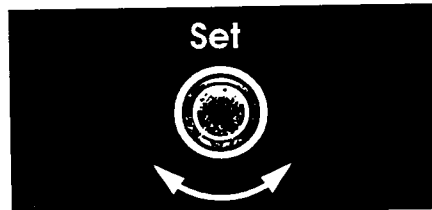


### Display/clock

- **When you first connect the range to power**, the display will show the last time of day set at the factory. If, after you set the clock (page 15), the display again shows the last time of day set, your electricity was off for a while. Reset the clock.
- **When you are not using the oven**, the control is an accurate clock.
- **When you are using the oven or Timer**, the display will show times, temperature settings and what command pads have been pressed.
- **When showing the time of day**, the display will show hours and minutes.

- **When you are using the Timer**, the display will show minutes and seconds in the following sequence:
  - **For settings from 0-1 minute 55 seconds**, the display will increase in 5-second increments and count down each second.
  - **For settings from 2-10 minutes**, the display will increase in 10-second increments and count down each second.
  - **For settings from 10-60 minutes**, the display will increase in 1-minute increments and count down each second.
  - **For settings from 1-2 hours**, the display will increase in 5-minute increments and count down each minute.
  - **For settings from 2 hours-9 hours 50 minutes**, the display will increase in 10-minute increments and count down each minute.
- **When you are using Cook Time and/or Stop Time**, the display will show hours and minutes.

## Setting temperatures and times



Once you've pressed a command button to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number on the display. Turning the Set Knob counterclockwise decreases the number on the display.

## Canceling an operation



The Cancel button will cancel any function except for the Clock and Timer functions. When you press the Cancel button, the large display will show the time of day or, if Timer is also being used, the time remaining.

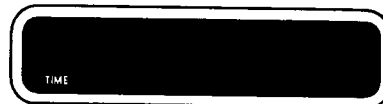
# Setting the clock

## 1. Choose clock setting.

PRESS



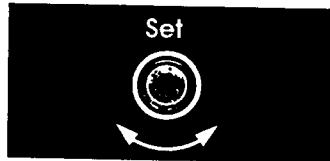
YOU SEE



---

## 2. Set time.

TURN  
until correct  
time shows  
on display



*Example:*  
YOU SEE



---

## 3. Start clock.

PRESS



---

## Using the timer

The Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in minutes and seconds up to 9 hours, 50 minutes. You will hear three tones when the set time is up.

---

### 1. Choose Timer.

PRESS



YOU SEE



---

### 2. Set time.

TURN  
until desired  
time shows  
on display



*Example:*  
YOU SEE



The Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear three tones, then one tone every 10 seconds until you press the Timer button.

---

### To cancel the timer:

PRESS  
AND  
HOLD  
until time  
of day  
shows on  
display



OR Press the Timer button and turn the Set Knob until the time of day shows on the display.

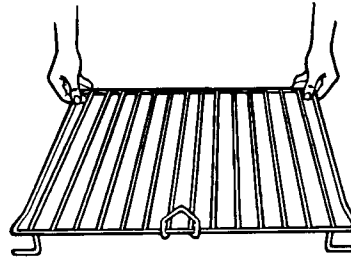


---

## Baking/roasting

### 1. Prepare oven.

Position the rack(s) properly. For correct rack placement, see "Rack positions" on page 27 and "Rack placement" chart on page 28. When roasting, place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).



---

### 2. Choose setting.

PRESS



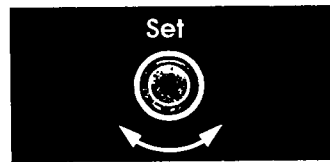
YOU SEE



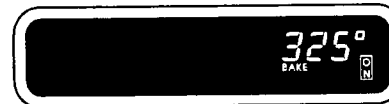
---

### 3. Set temperature.

TURN  
until  
desired  
temperature  
shows on  
small display



*Example:*  
YOU SEE



(See the "Baking chart" on page 29 or the "Roasting chart" on page 31 for temperature recommendations.)

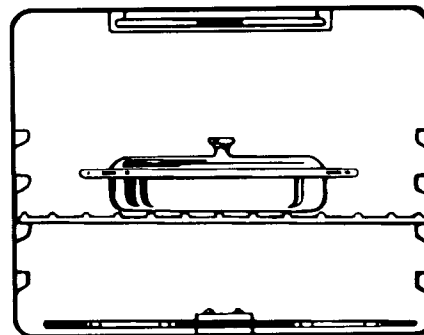
**NOTE:** If you do not set a bake temperature within 30 seconds of pressing the Bake button, BAKE and "---°F" will disappear from the display.

---

### 4. When baking, wait for oven to preheat before putting food in oven.

The oven is preheated when you hear one tone and the set temperature shows on the small display.

**NOTE:** After the temperature reaches 100°F, the small display will show the actual oven temperature at each 5° increase and stop at the set temperature.



---

**5. After cooking, turn off oven.**

PRESS



*Example:*  
YOU SEE  
(time of  
day)



---

## Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

**NOTE:** DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

---

**1. Choose Bake setting.**

PRESS



TURN  
clockwise  
to a  
temperature  
setting  
above 500°F



*Example:*  
YOU SEE



---

**2. Enter adjustment mode.**

PRESS  
until "00"  
shows on  
small display



*Example:*  
YOU SEE



---

### 3. Set new offset temperature.

TURN  
until desired  
temperature  
change  
(between  
-35°F and  
+35°F)  
shows on  
small display



*Example:*  
YOU SEE



---

### 4. Enter the adjustment.

PRESS



---

## How to determine the amount of adjustment needed

The chart at right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

| TO MAKE FOOD ...     | ADJUST BY THIS NUMBER OF DEGREES |
|----------------------|----------------------------------|
| A little more done   | +5 to +10                        |
| Moderately more done | +15 to +20                       |
| Much more done       | +25 to +35                       |
| A little less done   | -5 to -10                        |
| Moderately less done | -15 to -20                       |
| Much less done       | -25 to -35                       |

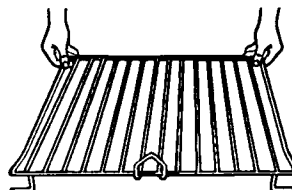
---

## Broiling

**NOTE:** Preheating is not necessary when broiling.

### 1. Position rack.

See the "Broiling chart" on page 32 for recommended rack positions.



---

### 2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.



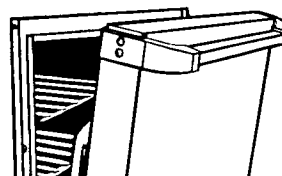
Broiler grid

Broiler pan

---

### 3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



---

### 4. Choose broil setting.

PRESS



*Example:*  
YOU SEE



---

### 5. Set temperature.

TURN  
until desired  
broiling  
setting  
shows on  
small display



*Example:*  
YOU SEE



**Choose one of these settings:**

HI—Broil element on 100% of the time

5—Broil element on 90% of the time

4—Broil element on 80% of the time

3—Broil element on 70% of the time

2—Broil element on 60% of the time

1—Broil element on 50% of the time

(See the "Broiling chart" on page 32 for setting recommendations.)

**NOTE:** Leave the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures. If you want to change the broiling temperature after broiling has begun, repeat Steps 4 and 5.

---

**6. When broiling is done, turn off oven.**

PRESS



*Example:*  
**YOU SEE**  
(time of day)



---

### **Variable temperature broiling**

- **If food is cooking too fast** or you want the food to broil slower from the start, use settings 1-5. These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures. (See the "Broiling chart" on page 32 for temperature recommendations.)

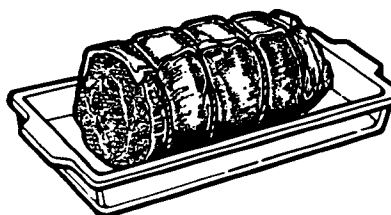
---

## Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result. Before using delayed time cooking, make sure the clock is set to the correct time of day.** (See “Setting the clock” on page 15.)

---

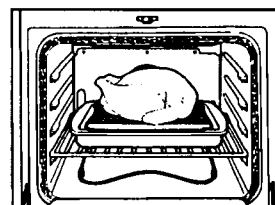


---

### To start baking/roasting now and stop automatically:

#### 1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see “Rack positions” on page 27 and “Rack placement” chart on page 28.



---

#### 2. Set cooking time.

PRESS



YOU SEE



TURN  
until desired  
time shows  
on large  
display



*Example:*  
YOU SEE  
(cook time)



The display shows hours and minutes in the following sequence:

- For settings from 0-2 hours, the display will increase in first 10-minute, then 5-minute increments.
- For settings from 2 hours-11 hours 55 minutes, the display will increase in 5-minute increments.

---

### 3. Set temperature.

PRESS



*Example:*  
YOU SEE



While oven heats, display shows current temperature while it counts down time:

*Example:*  
YOU SEE



One tone will sound when set temperature is reached.

TURN  
until desired  
temperature  
shows on  
small display



(See the "Baking chart" on page 29 or the "Roasting chart" on page 31 for temperature recommendations.)

---

When baking/roasting is done, three tones will sound, followed by one short tone every 10 seconds until you press the Cancel button.

YOU SEE

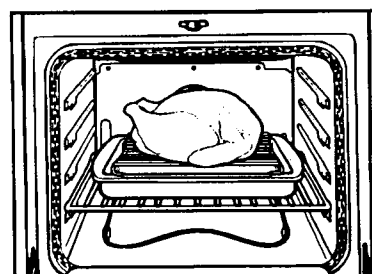


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### To delay start and stop automatically:

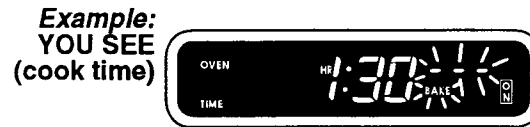
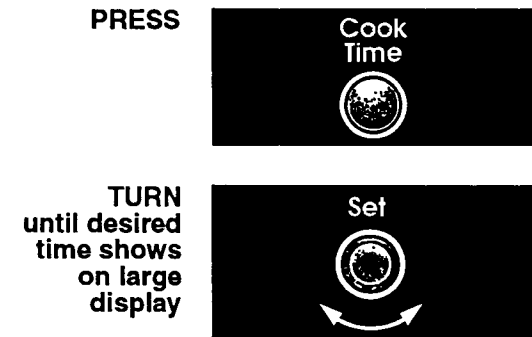
#### 1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 27 and "Rack placement" chart on page 28.



---

## 2. Set cooking time.

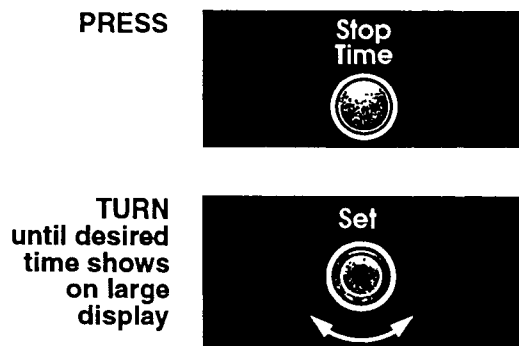


The display shows hours and minutes in the following sequence:

- For settings from 0-2 hours, the display will increase in first 10-minute, then 5-minute increments.
- For settings from 2 hours-11 hours 55 minutes, the display will increase in 5-minute increments.

---

## 3. Set stop time.





---

#### 4. Set temperature.

PRESS



*Example:*  
YOU SEE



When start time (stop time minus cook time) is reached, display shows current temperature and stop time:

*Example:*  
YOU SEE



TURN  
until  
desired  
temperature  
shows on  
large display



(See the "Baking chart" on page 29 or the "Roasting chart" on page 31 for temperature recommendations.)

**NOTE:** You can change a time or temperature any time by repeating any of Steps 2-4.

---

When baking/roasting is done, three tones will sound followed by one short tone every 10 seconds until you press the Cancel button.

YOU SEE



---

**To cancel timed cooking settings:**

PRESS



*Example:*  
**YOU SEE**  
(time of  
day)



**⚠ WARNING**

**To avoid sickness and food waste when timed baking/roasting:**

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

**NOTE:** Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

---

## Cooking tips

### Baking tips

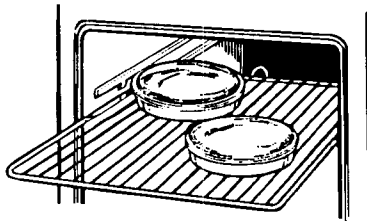
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

#### For best air circulation:

- Place the pans so that one is not directly over the other.



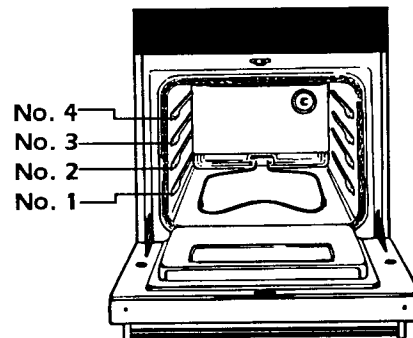
- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.



- When baking with two pans, place pans in opposite corners of the oven rack.

**NOTE:** "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.

### Rack positions



Your oven has two racks. One rack is straight and the other is offset (raised). The shape of the offset rack helps you space racks better.

Your oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

### **⚠ WARNING**

#### Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

Failure to follow the above precautions could result in personal injury.

**For proper cooking, follow these guidelines:**

- **When using one rack**, place the rack so the top of the food will be centered in the oven.
- **When using two racks**, place the straight rack in position 3 and the offset rack in position 1 (the closest to the oven bottom).
- **Use only one** cookie sheet in the oven at one time when using the Bake setting.

**Rack placement for specific foods:**

(For rack positions, see "Rack positions" on page 27.)

| FOOD  | RACK POSITION |
|---|---------------|
| Frozen pies   | 1 or 2        |
| Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats | 2             |
| Cookies, biscuits, muffins, cakes, nonfrozen pies                         | 2 or 3        |

**Using aluminum foil in the oven**

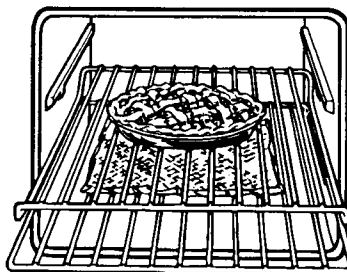
**⚠ WARNING**

**Electrical Shock and Fire Hazard**

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in electrical shock or fire hazard and damage to the elements.

Use aluminum foil to catch spillovers from pies or casseroles.



- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

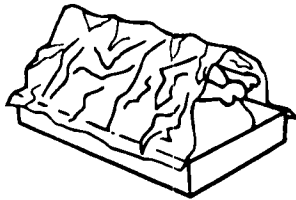
**Baking chart:**

| <b>FOOD</b>               | <b>OVEN TEMPERATURE</b> | <b>APPROXIMATE COOKING TIME (MINUTES)</b> |
|---------------------------|-------------------------|---|
| <b>Breads, yeast</b>      |                         |   |
| • loaf                    | 375°F                   | 30-40                                     |
| • rolls, pan              | 400°F                   | 12-15                                     |
| <b>Breads, quick</b>      |                         |   |
| • biscuits                | 450°F                   | 10-15                                     |
| • muffins                 | 400°F                   | 20-25                                     |
| • popovers                | 450°F                   | 20-25                                     |
| • corn bread              | 425°F                   | 25-30                                     |
| • nut bread               | 350°F                   | 60-75                                     |
| • gingerbread             | 350°F                   | 25-30                                     |
| <b>Cakes</b>              |                         |   |
| • angel food              | 375°F                   | 30-40                                     |
| • layer cake              | 350-375°F               | 20-30                                     |
| • loaf cake               | 350°F                   | 35-45                                     |
| • sponge cake             | 350°F                   | 35-45                                     |
| • pound cake              | 350°F                   | 34-45                                     |
| • fruit cake              | 300°F                   | 2-2½ hrs                                  |
| • sheet cake              | 300°F                   | 25-35                                     |
| <b>Cookies</b>            |                         |   |
| • drop                    | 375°F                   | 10-15                                     |
| • rolled and refrigerated | 375°F                   | 18-12                                     |
| • chocolate               | 375°F                   | 10-15                                     |
| • fruit and molasses      | 375°F                   | 10-15                                     |
| • brownies                | 350°F                   | 20-30                                     |
| • macaroons               | 350°F                   | 12-15                                     |
| <b>Miscellaneous</b>      |                         |   |
| • apples, baked           | 375°F                   | 50-60                                     |
| • beans, baked            | 300°F                   | 5-6 hrs                                   |
| • custard, cup            | 325°F                   | 35-40                                     |
| • potatoes, baked         | 400°F                   | 75  |
| • pudding                 |                         |   |
| bread                     | 350°F                   | 45-60                                     |
| cottage                   | 375°F                   | 30-40                                     |
| rice                      | 325°F                   | 40-60                                     |
| • scalloped dishes        | 350°F                   | 60-90                                     |
| • soufflé                 | 350°F                   | 50-60                                     |
| <b>Pastries</b>           |                         |   |
| • cream puffs             | 400°F                   | 35-40                                     |
| • custard and pumpkin pie | 350°F                   | 30-40                                     |
| • pastry shell            | 450°F                   | 10-12                                     |
| • two crust fruit pie     |                         |   |
| cooked filling            | 400°F                   | 25-30                                     |
| uncooked filling          | 400°F                   | 40-50                                     |
| • meringue topping        | 350°F                   | 10-15                                     |

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

## Roasting tips

- **Roast** meats fat-side up in a shallow pan using a roasting rack.
- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **A foil tent** will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- **Use an accurate meat thermometer** to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.
- **After reading the thermometer once**, push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.

**Roasting chart:**

- Press the Bake button.
- Roast at oven temperature of 325°F.\*  
Preheating is not needed.
- Place roasting pan on flat rack-position 1 or 2.

| MEAT                | APPROXIMATE WEIGHT | APPROXIMATE MINUTES PER POUND | MEAT THERMOMETER TEMPERATURE |
|---------------------|--------------------|-------------------------------|------------------------------|
| <b>Beef</b>         |                    |                               |                              |
| <b>rolled rib</b>   | 3-5 lbs            |                               |                              |
| • rare              |                    | 25-29                         | 140°F                        |
| • medium            |                    | 35-37                         | 160°F                        |
| • well-done         |                    | 45-47                         | 170°F                        |
| <b>standing rib</b> | 6-7 lbs            |                               |                              |
| • rare              |                    | 23-25                         | 140°F                        |
| • medium            |                    | 30-32                         | 160°F                        |
| • well-done         |                    | 35-40                         | 170°F                        |
| <b>rump roast</b>   | 4-6 lbs            |                               |                              |
| • medium            |                    | 25-30                         | 160°F                        |
| • well-done         |                    | 35-37                         | 170°F                        |
| <b>Lamb</b>         |                    |                               |                              |
| <b>leg</b>          | 6-7 lbs            |                               |                              |
| • rare              |                    | 18-20                         | 140°F                        |
| • medium            |                    | 21-24                         | 150-155°F                    |
| • well-done         |                    | 30-32                         | 180°F                        |
| <b>Pork</b>         |                    |                               |                              |
| <b>loin</b>         | 3-4 lbs            | 45-48                         | 170°F                        |
|                     | 5-6 lbs            | 28-30                         | 170°F                        |
| <b>shoulder</b>     | 4-5 lbs            | 40-44                         | 185°F                        |
| <b>ham,</b>         | 3-5 lbs            | 17-18                         | 130°F                        |
| fully cooked        | 8-10 lbs           | 13-14                         | 130°F                        |
| <b>Poultry</b>      |                    |                               |                              |
| <b>chicken*</b>     | 3-4 lbs            | 28-30                         | 185°F**                      |
| <b>turkey,</b>      | 10-16 lbs          | 14-19                         | 170-180°F                    |
| unstuffed           | 18-25 lbs          | 11-15                         | 170-180°F                    |
| <b>Veal</b>         |                    |                               |                              |
| <b>loin</b>         | 3-4 lbs            | 35-38                         | 170°F                        |
| <b>shoulder</b>     | 5-6 lbs            | 43-45                         | 170°F                        |

\* For chicken, set the oven temperature to 350°F.

\*\* The muscles may not be large enough to use a thermometer.

## Broiling tips

- **Always start** broiling with a cold broiler pan for even results.
- **To retain more natural juice**, do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

## WARNING

### Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element could spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

## Broiling chart:

– Press the Broil button.

– The recommended rack position is numbered lowest (1) to highest (4).

| MEAT   | FLAT RACK POSITION | SETTING | APPROXIMATE TOTAL TIME (MINUTES) |
|--|--------------------|---------|----------------------------------|
| <b>Steak, 1" thick</b>                               | 3                  | HI      |                                  |
| • rare   |                    |         | 16                               |
| • medium   |                    |         | 21                               |
| • well-done  |                    |         | 25                               |
| <b>Steak, 1½" thick</b>                              | 3                  | HI      |                                  |
| • rare   |                    |         | 23                               |
| • medium   |                    |         | 28                               |
| <b>Hamburger patties or steaks, ½" thick or less</b> | 4                  | HI      |                                  |
| • medium   |                    |         | 8-12                             |
| <b>Lamb chops, 1" thick</b>                          | 3                  | 4       | 18-20                            |
| <b>Ham slice, ½" thick</b>                           | 3                  | HI      | 10-12                            |
| <b>1" thick</b>                                      | 3                  | HI      | 20-22                            |
| <b>Pork chops, 1" thick</b>                          | 3                  | 5       | 25-28                            |
| <b>Frankfurters</b>                                  | 3                  | HI      | 8                                |
| <b>Chicken pieces</b>                                | 2                  | HI      | 32                               |
| <b>Fish, ½" thick</b>                                | 2                  | 3       | 20                               |
| <b>1" thick</b>                                      | 2                  | 3       | 20-22                            |
| <b>Calves liver, ½" thick</b>                        | 3                  | 3       | 10-12                            |

Settings and times are guidelines only and may need to be adjusted to individual tastes.



## Cleaning your oven and controls

| PART   | WHAT TO USE  | HOW TO CLEAN  |
|--|--|---|
| <b>Control knobs</b>   | Sponge and warm, soapy water   | <ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse and dry thoroughly. Do not soak.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.</b></li> <li>• Replace knobs. Make sure all knobs point to OFF.</li> </ul>  |
| <b>Control panel</b>   | Sponge and warm, soapy water<br><b>OR</b><br>Paper towel and spray glass cleaner                               | <ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• <b>Do not use steel wool or abrasive cleansers. They may damage the finish.</b></li> <li>• Do not spray cleaner directly on panel. Apply cleaner to paper towel.</li> </ul> <p><b>NOTE:</b> Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel button.</p>              |
| <b>Exterior surfaces</b><br>(other than cooktop and control panel) | Sponge and warm, soapy water   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• Use nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• <b>Do not use abrasive or harsh cleansers. They may damage the finish.</b></li> </ul>  |
| <b>Broiler pan and grid</b> (clean after each use)                 | Steel-wool pad and warm, soapy water   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• <b>Do not clean in Self-Cleaning cycle.</b></li> </ul>  |
| <b>Oven racks</b>  | Steel-wool pad and warm, soapy water<br><b>OR</b><br>The Self-Cleaning cycle                                   | <ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• Leave in oven during Self-Cleaning cycle.</li> </ul> <p><b>NOTE:</b> Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p> |
| <b>Oven door glass</b>   | Paper towel and spray glass cleaner<br><b>OR</b><br>Warm, soapy water and a nonabrasive, plastic scrubbing pad | <ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul>  |
| <b>Oven cavity</b>   | Self-Cleaning cycle  | <ul style="list-style-type: none"> <li>• See "Using the Self-Cleaning Cycle" on pages 35-39.</li> </ul>   |

---

## Using and replacing the oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, **press** the Oven Light switch on the control panel. **Press** the switch again to turn off the light.

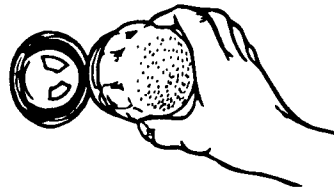
### **⚠ WARNING**

#### **Electrical Shock and Personal Injury Hazard**

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

### Replacing the oven light:

1. **Disconnect** appliance at main power supply.



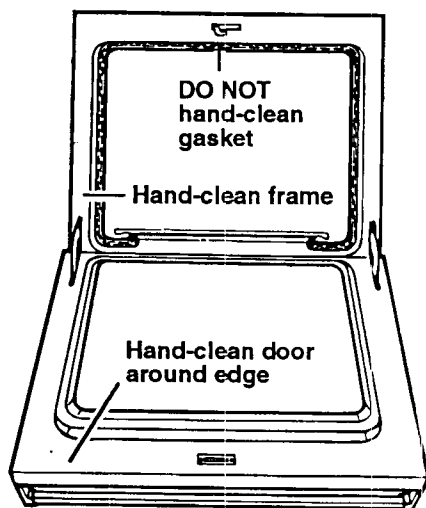
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at main power supply.

**NOTE:** The oven light will not work during the Self-Cleaning cycle.

# Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

## Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

**NOTE:** DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.

- **Remove** the broiler pan grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

## ⚠ WARNING

### Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.
- Do not leave any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

### NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.

---

## Setting the controls

### Before setting controls:

1. **Make sure clock is set to correct time of day.**
2. **Set Lock Lever.**  
Lift the panel between the oven door and the control panel. Move the Lock Lever all the way to the right—the Clean position.

---

### To start cleaning immediately:

#### Set clean time.

PRESS



TURN  
four settings  
to right for  
3-hour  
setting



*Example:*  
YOU SEE  
(clean time)



If you want a Self-Cleaning cycle other than three hours, press the Clean button again. Turn the Set Knob to the new time up to 4 hours:

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

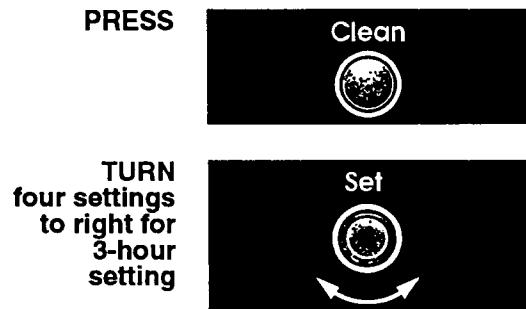
#### NOTES:

- **The display** will show "door" and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.
- **If you want** to change the cleaning time after cleaning has begun, repeat this step.

---

## To delay clean using stop time:

### 1. Set clean time.



*Example:*  
YOU SEE  
(clean time)

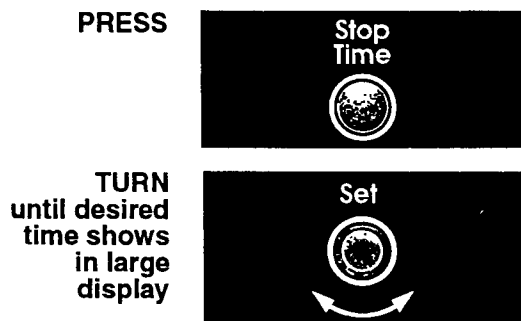


If you want a Self-Cleaning cycle other than three hours, press the Clean button again. Turn the Set Knob to the new time up to 4 hours:

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

---

### 2. Set stop time.



*Example:*  
YOU SEE  
(stop time)



#### NOTES:

- The display will show "door" and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.
- If you want to change the time(s) after cleaning has begun, repeat Step 1 or 2.

---

### After the self-cleaning cycle starts:

**NOTE:** When the oven temperature goes above normal baking/roasting temperatures, you must not move the Lock Lever and you cannot open the door.

YOU SEE



---

### After the self-cleaning cycle is completed:

YOU SEE  
(time of day)

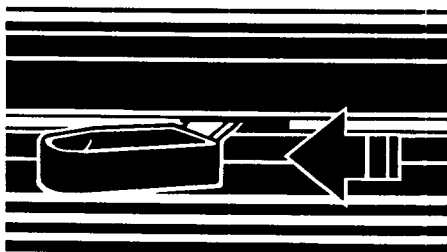


Three tones will sound.

---

### When the oven cools to normal baking/roasting temperatures:

Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



---

### To stop the self-cleaning cycle at any time:

PRESS



When the oven cools to normal baking/roasting temperatures, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

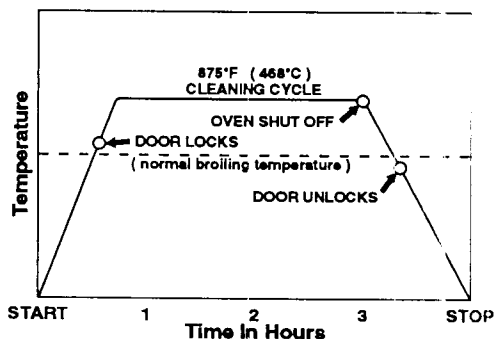
---

## For best cleaning results

- After the oven is cool, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 35.

---

## How the cycle works



The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 36.)

The graph at the left is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

# If You Need Assistance or Service

**Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.**

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for service ...

If your appliance should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

| PROBLEM                                   | POSSIBLE CAUSE   | WHAT TO DO   |
|---|--|--|
| <b>Nothing will operate</b>               | The unit is not wired into a live circuit with proper voltage. | Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)        |
|   | A household fuse has blown or a circuit breaker has tripped.   | Replace household fuse or reset circuit breaker.   |
| <b>The oven will not operate</b>          | You have not set the electronic control correctly.             | Refer to the section in this manual describing the function you are operating.                 |
|   | You have programmed a delayed start time                       | Wait for the start time to be reached.   |
| <b>The surface units will not operate</b> | A household fuse has blown or a circuit breaker has tripped.   | Replace household fuse or reset circuit breaker.   |
|   | You have not plugged in surface units all the way.             | Turn control knobs to OFF and plug in surface units all the way. (See "Replacing" on page 11.) |
|   | You have not set the control knobs correctly.                  | Push control knobs in before turning to a setting.   |
| <b>Control knob(s) will not turn</b>      | You are not pushing in before turning.                         | Push control knob(s) in before turning to a setting.   |



| <b>PROBLEM</b>  | <b>POSSIBLE CAUSE</b>  | <b>WHAT TO DO</b>  |
|---|--|--|
| <b>The Self-Cleaning cycle will not operate</b>           | You have programmed a delayed start time.                                    | Wait for the start time to be reached.   |
|   | The Lock Lever is not in the Clean position—all the way to the right.        | Move Lock Lever all the way to the right.  |
| <b>Cooking results are not what you expected</b>          | The range is not level.  | Level range. (See Installation Instructions.)  |
|   | The oven temperature seems too low or too high.                              | Adjust the oven temperature. (See “Adjusting oven temperature” on page 18.)                              |
|   | You did not preheat the oven before baking.                                  | Preheat oven when called for in recipe.  |
|   | The recipe has never been tested or is not from a reliable source.           | Use only tested recipes from a reliable source.  |
|   | The pan used is not the correct type or size.                                | Refer to a reliable cookbook or recipe for recommended pan type and size.                                |
|   | There is not proper air circulation around pan when baking.                  | Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. |
| Cooking utensil does not fit the surface unit being used. | Pan should be the same size or slightly larger than surface unit being used. |  |
| <b>The display is flashing the time of day</b>            | There has been a power failure.  | Reset the clock. (See page 15.)  |
| <b>“F-” followed by a number shows on the display</b>     |  | Call for service. (See Step 3 on page 42.)   |

## 2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

**1-800-422-1230**

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:  
Consumer Assistance Center  
KitchenAid  
2000 M-63  
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

## 3. If you need service:

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 2).

## 4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and KitchenAid have failed to resolve your problem.  
Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606
- MACAP will in turn inform us of your action.

### **Don't forget, KitchenAid offers a full line of quality home appliances.**

|                            |                      |                   |
|----------------------------|----------------------|-------------------|
| Built-in Refrigerators     | Trash Compactors     | Ranges & Cooktops |
| Freestanding Refrigerators | Hot Water Dispensers | Microwave Ovens   |
| 50-Pound Ice Makers        | Food Waste Disposers | Washers & Dryers  |
| Dishwashers                | Built-in Ovens       | Mixers & Blenders |

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230**.

# KitchenAid® Electric Range Warranty

| LENGTH OF WARRANTY:   | KITCHENAID WILL PAY FOR:   | KITCHENAID WILL NOT PAY FOR:  |
|---|--|---|
| <b>ONE YEAR FULL WARRANTY</b><br>FROM DATE OF PURCHASE.                     | Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.  | <b>A. Service calls to:</b><br>1. Correct the installation of the range.<br>2. Instruct you how to use the range.<br>3. Replace house fuses or correct house wiring.<br><br><b>B. Repairs when range is used in other than normal home use.</b><br><br><b>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.</b><br><br><b>D. Any labor costs during the limited warranties.</b><br><br><b>E. Replacement parts or repair labor costs for units operated outside the United States.</b><br><br><b>F. Pickup and delivery. This product is designed to be repaired in the home.</b><br><br><b>G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b> |
| <b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b><br>FROM DATE OF PURCHASE. | Replacement parts for any electric element to correct defects in materials or workmanship.<br><br>Replacement parts for solid state touch control system to correct defects in materials or workmanship. |   |
| <b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b><br>FROM DATE OF PURCHASE. | Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.   |   |

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**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A.

KitchenAid  
Benton Harbor, Michigan, U.S.A. 49022



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100% post-consumer waste  
100% recovered materials

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