

### Getting started with your new gas range

# Questions? Call 1-800-944-9044

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 gas range.

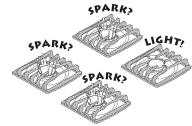


- Q. My clock timer display is blinking. Did a power failure cause this?
- **A.** Yes. After a power interruption your clock time of day **MUST** be reset before the oven will operate. See the Use & Care Manual for instructions..
- Q. When I used my oven for the first time there was an odor and some 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. When I turn one gas burner on, why do ALL the surface burners spark?
- **A.** It is normal for all the surface burner electrodes to spark at the same time even if only one gas burner has been turned on. Only the burners turned on will receive gas and light.



- Q. My oven door glass has a "rainbow" affect or color tint appearance, is that a defect?
- **A.** NO. The inner door glass is coated with a heat barrier coating that when viewed under certain light sources or angles will have a rainbow color appearance. This heat barrier coating reflects oven heat back into the oven to reduce heat loss through the glass. This is normal and is used on Self-Cleaning ranges.

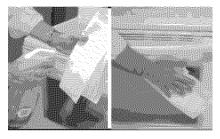


- Q. I pressed the Clean pad and nothing happened. Is something wrong with the oven?
- **A.** When starting the Self-Clean feature be sure to press the Clean key pad and immediately after press the **UP ARROW** key pad (some models) or the **START** key pad (other models). The oven door will lock and the oven will start a Self-Clean cycle. Refer to your Use & Care Manual for complete Self-Clean instructions before using this feature.
- Q. My new oven cooks differently than my old oven? Is something wrong with the settings?
- **A.** Your new 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 may be adjusted to your liking. \*Refer to your appliance Use & Care Manual for complete instructions on how to adjust the temperature control.

Use the Bake

**NOTE:** Please DO NOT adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

pad\*



#### 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.

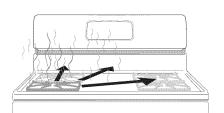
#### Q. My oven smokes excessively while broiling?

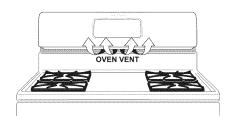
**A.** After setting the oven control and placing the food in the oven for broiling, remember to close the oven door before starting the Broil feature. **DO NOT** cover the broiler pan or insert with aluminum foil. Refer to the Use & Care manual for more details about broiling.

## Q. <u>The cooktop surface seems too hot to touch while using the surface burners, and/or oven?</u>

**A.** During normal use the cooktop surface will increase in temperature. It's normal for heat to reflect from your cookware and the gas burners to surrounding areas. There will be additional heat buildup when both the oven and cooktop burners 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. <u>The center cooktop surface or backguard gets warm when using the oven, although the surface burners are not being used?</u>

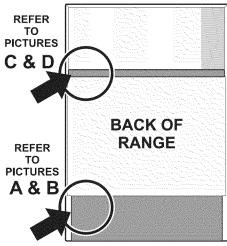
**A.** Warm air rises through the oven vent providing air circulation which improves baking results. DO NOT block the oven vent. It is recommended that you do not leave empty cookware or utensils on the burner grates.

The oven vent is located above the center cooktop riser and the backguard. DO NOT block the oven vent.

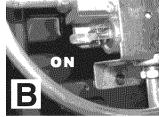
#### Q. My range was just installed and only the surface burners heat, the oven does not?

A. During installation the Installer may have accidentally turned the gas oven/broiler burner system "shut-off" lever OFF. This lever must set to "ON" for the oven/broiler to operate. See the illustration below (left) to locate the flex-line gas hook-up area where the "shut-off" lever for your range can be found. Once one of the two possible locations for your range is determined, use pictures A & B or C & D to makes sure the lever is set to the "ON" position.

### 2 POSSIBLE GAS HOOK-UP AREAS







Note: The shut-off lever is accessible at the lower back of range (pictures A & B above).





Note: The shut-off lever is accessible by lifting the range cooktop. The shut-off lever is located at the right rear of burner box (pictures C & D above).