



Magic Chef®

USER'S GUIDE

Electric Smoothtop Range

CER3725AGW

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Installer: Please leave this guide with this appliance.

Consumer: Please read and keep this guide for future reference. Keep sales receipt and/or canceled check as proof of purchase.

Model Number _____

Serial Number _____

Date of Purchase _____

If you have questions, call:

1-800-688-1120

1-800-688-2080 (U.S. TTY for hearing or speech impaired)

(Mon.-Fri., 8 am-8 pm Eastern Time)

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

Important Safety Instructions

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Always contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

WARNING – Hazards or unsafe practices which COULD result in severe personal injury or death.

CAUTION

CAUTION – Hazards or unsafe practices which COULD result in minor personal injury.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. **Do not** attempt to adjust, repair, service, or

replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

Always disconnect power to appliance *before* servicing.

WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**



WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance *before* operating it.

Keep area around appliance clear and free from combustible materials. Flammable materials **should not** be stored in an oven.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

To prevent grease fires, **do not** let cooking grease or other flammable materials accumulate in or near the appliance.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.

- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

Child Safety

CAUTION

NEVER store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. Children **should never** be allowed to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children **should not** be allowed to play with controls or other parts of the appliance.

About Your Appliance

CAUTION

NEVER use an appliance as a step to reach cabinets above. Misuse of appliance door, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.

To prevent potential hazard to the user and damage to the appliance, **do not** use appliance as a space heater to heat or warm a room. Also, **do not** use the oven as a storage area for food or cooking utensils.

Do not obstruct the flow of air by blocking the oven vent. The oven vent is located at the rear of the cooking surface.

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 any oven become hot enough to cause burns. During and after use, **do not** touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are: oven vent opening and surface near this opening, oven door, window of oven door.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance *before* removing bulb to avoid electrical shock.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Do not use the cooktop or oven as a storage area for food or cooking utensils.

Cooking Safety

NEVER heat an unopened food container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes **should never** be used as potholders because they can trail across hot elements and ignite or get caught on appliance parts.

Wear proper apparel. Loose fitting or long hanging-sleeved apparel **should not** be worn while cooking. Clothing may ignite and cause burns if garment comes in contact with heating elements.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. **Do not** let potholder contact hot element in oven.

Use racks *only* in the oven in which they were shipped/purchased.

Use care when opening the oven door. Let hot air or steam escape *before* removing or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Do not allow aluminum foil or meat probe to contact heating element.

Always turn off all controls when cooking is completed.

Utensil Safety

Follow the manufacturer's directions when using oven cooking bags.

This appliance has been tested for safe performance using conventional cookware. **Do not** use any devices or accessories that are not specifically recommended in this guide. **Do not** use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Cont.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

Never let a pan boil dry as this could damage the utensil and the appliance.

Cooktop

NEVER leave surface units unattended, especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different sized surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

GLASS-CERAMIC SURFACE: NEVER cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool *before* attempting to move pan.

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

When flaming foods under the hood, turn the fan on.

Cleaning Safety

Clean cooktop with caution. Turn off all controls and wait for appliance parts to cool *before* touching or cleaning. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

Care & Cleaning

Cleaning Procedures

! CAUTION

- Be sure appliance is off and all parts are cool *before* handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-877-232-6771 USA.

PART	PROCEDURE
Backguard and Cooktop – Porcelain Enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid-resistant, not acid-proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Broiler Pan and Insert	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm, soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Clock and Control Pad Area	<ul style="list-style-type: none"> • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.
Cooktop – Glass-Ceramic	<p>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. Important: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</p> <ul style="list-style-type: none"> • Allow the cooktop to cool <i>before</i> cleaning. • General -- Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean, dry cloth. <p>Important: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</p> <ul style="list-style-type: none"> • Heavy Soils or Metal Marks -- Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean, dry cloth. <p>Important: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</p> <ul style="list-style-type: none"> • Burned-on or Crusty Soils -- Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*. <p>Important: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</p> <ul style="list-style-type: none"> • Melted Sugar or Plastic -- Immediately turn element to Low and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.



PART	PROCEDURE
Oven Window - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Interior - Manual Clean	<ul style="list-style-type: none"> • Clean frequently using mild abrasive cleaners and a plastic pad. • Do not use metallic scouring pads because they will scratch the surface. • When using commercial oven cleaners follow the manufacturer's instructions. • Wipe up acidic spills (tomato or milk based foods) as soon as possible with soap and water. If the spill is not wiped up, it may discolor the porcelain. <p>To make cleaning easier, remove the oven door, if desired. (See <i>Maintenance</i> section on page 6.)</p>
Oven Door, Storage Drawer, Door Handle, Side Panels – Painted Enamel	<ul style="list-style-type: none"> • When cool, wash with warm, soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p><i>Important: Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</i></p>
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.

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

** To order direct, call 1-877-232-6771.

Maintenance

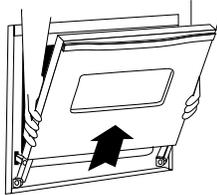
Oven Door

! CAUTION

- **Do not** place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- **Do not** attempt to open or close door or operate oven until door is properly replaced.
- **Never** place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

To remove:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. **Do not** use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

Important: The oven door on a new range may feel “spongy” when it is closed. This is normal and will decrease with use.

Oven Window (select models)

To protect the oven door window:

1. **Do not** use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. **Do not** hit the glass with pots, pans, furniture, toys, or other objects.
3. **Do not** close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Oven Light

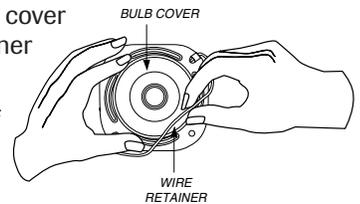
! CAUTION

- Disconnect power to range *before* replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool *before* touching bulb.
- **Do not** touch hot bulb with a damp cloth as this may cause the bulb to break.

To Replace Oven Light Bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover.

Important: Bulb cover will fall if not held in place while removing wire retainer.



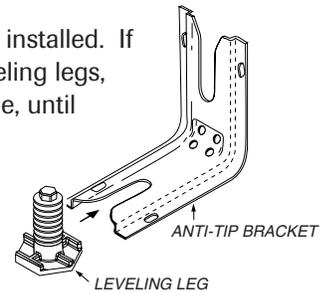
2. Remove bulb cover and light bulb.
3. Replace with a 40-watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

Leveling Legs

! CAUTION

Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

Be sure the range is leveled when installed. If the range is not level, turn the leveling legs, located at each corner of the range, until range is level.



Storage Drawer



CAUTION

Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

To remove:

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.

3. Pull out to the second stop position.
4. Grasp sides and lift drawer top up and out.

To replace:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up the front of the drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

Troubleshooting

PROBLEM	SOLUTION
For most concerns, try these first.	<ul style="list-style-type: none"> • Check if oven controls have been properly set. • Check to be sure plug is securely inserted into receptacle. • Check or re-set circuit breaker. Check or replace fuse. • Check power supply.
Part or all of appliance does not work.	<ul style="list-style-type: none"> • Check if surface and/or oven controls have been properly set. See pages 9-12. • Check if control is in Sabbath Mode. See page 13.
Baking results are not as expected or differ from previous oven.	<ul style="list-style-type: none"> • Make sure the oven vent has not been blocked. See page 14 for location. • Check to make sure range is level. • Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 13 for instructions on adjusting the oven temperature (select models). Important: It is not recommended to adjust the temperature if only one or two recipes are in question.
Food is not broiling properly or smokes excessively.	<ul style="list-style-type: none"> • Check oven rack positions. Food may be too close to element. • Broil element was not preheated. • Aluminum foil was incorrectly used. Never line the broiler insert with foil. • Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches). • Trim excess fat from meat before broiling. • A soiled broiler pan was used. • Voltage in house may be low.

PROBLEM	SOLUTION
<p>Smoothtop surface shows wear.</p>	<ul style="list-style-type: none"> • Tiny scratches or abrasions. <ul style="list-style-type: none"> - Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See page 4. • Metal marks. <ul style="list-style-type: none"> - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme (Part No. 20000001). See page 4. • Brown streaks and specks. <ul style="list-style-type: none"> - Remove spills promptly. Never wipe with a soiled cloth or sponge. Make sure cooktop and pan bottom are clean. • Areas with a metallic sheen. <ul style="list-style-type: none"> - Mineral deposits from water and food. Use recommended cleaning agents. See page 4. • Pitting or flaking. <ul style="list-style-type: none"> - Remove sugary boilovers promptly. See page 4.
<p>Moisture collects on oven window or steam comes from oven vent.</p>	<ul style="list-style-type: none"> • This is normal when cooking foods high in moisture. • Excessive moisture was used when cleaning the window.
<p>There is a strong odor or light smoke when oven is turned on.</p>	<ul style="list-style-type: none"> • This is normal for a new range and will disappear after a few uses. • Turning on a ventilation fan will help remove the smoke and/or odor. • Excessive food soils on the oven bottom.
<p>Noises may be heard.</p>	<ul style="list-style-type: none"> • The oven makes several low-level noises. You may hear the oven relays as they go on and off. This is normal. • As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.
<p>There are no beeps and no display.</p>	<ul style="list-style-type: none"> • Control may be in Sabbath Mode. See page 14.
<p>SAb flashing and then displayed continuously.</p>	<ul style="list-style-type: none"> • Oven is in Sabbath Mode. To cancel, press and hold the CLOCK pad for five seconds.

Surface Cooking

Surface Controls

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

Setting the Controls

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



Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting.

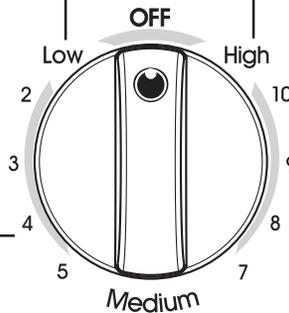
Low (2): Use to keep foods warm and melt chocolate and butter.

High (10): Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

Med. Low (3-4): Use to continue cooking covered foods or steam foods.

Medium (5-7): Use to maintain slow boil for large amounts of liquids and for most frying operations.

Med. High (8-9): Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.



CAUTION

BEFORE COOKING

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

DURING COOKING

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

AFTER COOKING

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

OTHER TIPS

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

Smoothtop Surface

Notes:

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

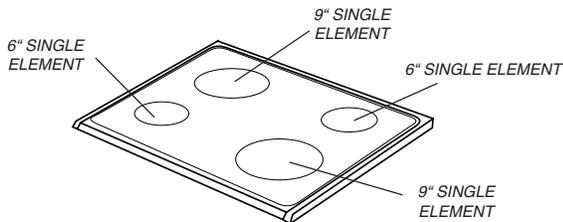
Cooking Areas

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

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

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

For more information on cookware, refer to *Cookware Recommendations*.



Hot Surface Light

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

Tips to Protect the Smoothtop Surface

Cleaning (see page 4 for more information)

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

To Prevent Marks & Scratches

- **Do not** use glass pans. They may scratch the surface.
- **Never** place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- **Do not** slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See *Cleaning*, page 4.)
- Make sure the surface and the pan bottom are clean *before* turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, **do not** leave sugar, salt or fats on the cooking area. Wipe

the cooktop surface with a clean cloth or paper towel before using.

- **Never** slide heavy metal pans across the surface since these may scratch.

To Prevent Stains

- **Never** use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface may/will result in a permanent stain.

To Prevent Other Damage

- **Do not** allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See *Cleaning*, page 4.)
- **Never** let a pan boil dry as this will damage the surface and pan.
- **Never** use cooktop as a work surface or cutting board.
- **Never** cook food directly on the surface.
- **Do not** use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area, which requires extra cleaning.
- **Do not** use non-flat specialty items that are oversized or uneven such as round-bottom woks, rippled bottom and/or oversized canners and griddles.
- **Do not** use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, **do not** use. Call an authorized servicer.

Cookware Recommendations

Using the right cookware can prevent many problems, such as food taking longer to cook or achieving inconsistent results. Proper pans will reduce cooking times, use less energy, and cook food more evenly.

Flat Pan Tests

To determine whether your pans are flat.

The Ruler Test:

1. Place a ruler across the bottom of the pan.
2. Hold it up to the light.
3. Little or no light should be visible under the ruler.

The Bubble Test:

1. Put 1 inch of water in the pan. Place on cooktop and turn control to **High**.
2. Watch the formation of the bubbles as the water heats. Uniform bubbles mean good performance, and uneven bubbles indicate hot spots and uneven cooking.



Cont.

Select	Avoid
Flat, smooth-bottom pans.	Pans with grooved or warped bottoms. Pans with uneven bottoms do not cook efficiently and sometimes may not boil liquid.
Heavy-gauge pans.	Very thin-gauge metal or glass pans.
Pans that are the same size as the element.	Pans smaller or larger than the element by 1 inch.
Secure handles.	Cookware with loose or broken handles. Heavy handles that tilt the pan.
Tight-fitting lids.	Loose-fitting lids.
Flat-bottom woks.	Woks with a ring-stand bottom.

Canning and Oversize Cookware

All canners and large pots must have flat bottoms and must be made from heavy-gauge materials. This is critical on smoothtop surfaces. The base **must not** be more than 1 inch larger than the element.

When canners and pots do not meet these standards, cooking times may be longer, and cooktops may be damaged.

Some canners are designed with smaller bases for use on smoothtop surfaces.

When canning, use the High heat setting only until the water comes to a boil or pressure is reached in the canner. Reduce to the lowest heat setting that maintains the boil or pressure. If the heat is not turned down, the cooktop may be damaged.

Oven Cooking

Manual Clean Oven Control



Important: The display will show 12:00 when the appliance is first connected to power or if power is interrupted. The Bake and Broil indicators light when function is pressed.

A	BAKE	Use for baking and roasting.
B	BROIL	Use for broiling and top browning.
C	TIMER	Sets timer.
D	CLOCK	Use to set time-of-day clock.
E	CANCEL	Cancels all operations except timer and clock.
F	▲ or ▼	Enters or changes time, oven temperature. Sets HI or LO broil.

Using the Touchpads

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

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

Setting the Clock

1. Press the **CLOCK** pad.
 - The clock time cannot be set if the control is programmed for a bake, broil or timing operation.
2. Set the correct time of day using the ▲ or ▼ pads. If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the **CLOCK** pad and begin again.

Setting the Timer

The timer can be set from one minute (:01) up to 99 hours and 59 minutes (99:59). Time will be displayed in minutes and not in seconds. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **TIMER** pad.
 - 0:00 will light and the colon (:) will flash in the display.
2. Press the ▲ or ▼ pad until the desired time is displayed.
 - The timer will begin as soon as the time is set.
 - The flashing colon indicates that a timing operation is in progress. (The colon will not flash if the time of day or oven temperature is displayed.)
 - Two short beeps signal the end of the operation. "0:00" will appear in the display.
 - If desired, press the **CLOCK** pad and the time of day will briefly reappear in the display during a timing operation.

- If desired, press the **BAKE** or **BROIL** pads and the current temperature setting will briefly reappear in the display during a timing operation.

To cancel the timer operation:

Press and hold the **TIMER** pad for several seconds.

Baking, Roasting and Broiling

Setting the Controls For Baking or Roasting:

1. Press **BAKE** pad.

- 000 will light and the Bake indicator light will flash in the display.
- If you press the **BAKE** pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.



2. Press the ▲ or ▼ pad until the desired oven temperature is displayed.

- The oven temperature can be set from 170° to 550° F.
- 350° will appear in the display when either ▲ or ▼ pad is pressed once.
- Press and tap the ▲ or ▼ pad to change the oven temperature by 5° increments or press and hold the ▲ or ▼ pad to change the oven temperature by 10° increments.
- 100° or the actual oven temperature, whichever is higher, will appear in the display when the oven turns on.
- The temperature in the display will increase in 5° increments until preset temperature is reached. A single beep will sound when the oven is preheated.
- Allow 10 to 15 minutes for the oven to preheat.
- To recall preset temperature during preheat, press the **BAKE** pad. The temperature will be displayed for three seconds.



- To change oven temperature during cooking, press the **BAKE** pad, then press the ▲ or ▼ pad until the desired temperature is displayed.
- To change oven temperature during preheat, press the **BAKE** pad twice, then press the ▲ or ▼ pad until the desired temperature is displayed.

3. Place food in the oven. Check food for doneness at the minimum cooking time.

4. At the end of cooking, press the **CANCEL** pad to turn the oven off and remove the food from the oven.



- The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the **CANCEL** pad and the time of day will reappear in the display.

Setting the Controls For Broiling:

For best results, use pan designed for broiling.

1. Place broiler pan on recommended rack position. (See chart below.)

2. Press the **BROIL** pad.



- “SEt” will light and the Broil indicator light will flash in the display.

3. Press the ▲ pad to select **HI** (high) Broil or the ▼ pad to set **LO** (low) Broil.



- Select HI Broil for normal broiling.
- Select LO Broil for low temperature broiling to avoid excessive browning of longer cooking foods like poultry.
- If you do not select HI or LO Broil within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.

4. Preheat broil element for three minutes. Broil with the oven door open to the first stop position (about 4 inches).

5. After broiling, press **CANCEL** to turn the oven off and remove the broiler pan from the oven. The current time of day will reappear in the display.



Broiling Chart

FOODS	RACK POSITION*	DONENESS	TOTAL COOK TIME
Beef			
Steak, 1” thick	4	Medium	15 - 18 minutes
	4	Well Done	19 - 23 minutes
Hamburgers, 3/4” thick	4	Well Done	15 - 18 minutes
Pork			
Bacon	4	Well Done	6 - 10 minutes
Chops, 1” thick	4	Well Done	22 - 26 minutes
Ham - precooked slice, 1/2” thick	4	Warm	8 - 12 minutes
Poultry			
Chicken Pieces	3 or 4	Well Done	LO Broil 28 - 38 minutes
Seafood			
Fish Steaks, buttered, 1” thick	4	Flaky	10 - 15 minutes
Fillet	4	Flaky	8 - 12 minutes

* The top rack position is #5.

Important: This chart is a suggested guide. The times may vary with the food being cooked.

Automatic Shut-Off/ Sabbath Mode

The oven will automatically turn off after 12 hours if you accidentally leave it on. This safety feature can be turned off.

To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Set the oven to bake (see page 12).
2. Press and hold the **CLOCK** pad for five seconds. 
 - SAb will be displayed and flash for five seconds.
 - SAb will then be displayed continuously until turned off or until the 72-hour time limit is reached.
 - BAKE will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.

All other functions EXCEPT BAKE (Timer, etc.) are locked out during the Sabbath Mode.

To cancel Bake when in Sabbath Mode:

Press **CANCEL**.

- BAKE will turn off in the display. 
- No beeps will sound.

To cancel the Sabbath Mode:

1. Press the **CLOCK** pad for five seconds. 
OR
2. After 72 hours, the Sabbath Mode will end.
 - SAb will flash for five seconds.
 - The time of day will return to the display.

Notes:

- Sabbath Mode can be turned on at any time with or without the oven on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the door is locked.
- If the oven is baking when Sabbath Mode is set, "BAKE" will go out at the end of the baking cycle. There will be no audible beeps.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- Pressing **CANCEL** will cancel a Bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the oven will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Adjusting the Oven Temperature

Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ranges get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the temperature 25° higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press **BAKE**. 
2. Enter 550° by pressing the ▲ pad.
3. Press and hold the **BAKE** pad for several seconds or until 0° appears in the display. 

If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show "-15°".

4. Press the ▲ or ▼ pad to adjust the temperature.

Each time a pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.

5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

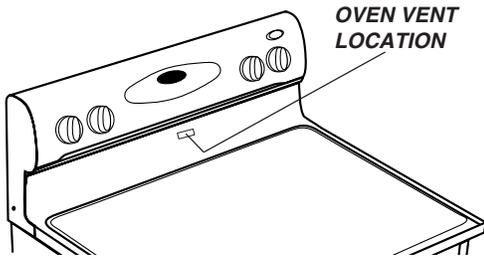
Changing Temp °C/°F

1. The factory default setting for temperature is Celsius.
2. To change the setting, press and hold the **CANCEL** and **BAKE** pads at the same time for three seconds.
3. A single beep will sound and the current setting will be displayed (°F or °C). (If no change is made, the range will return to the existing setting after 30 seconds.)
4. To change the setting, press the ▲ or ▼ pad. Press again to return to existing setting. Wait five seconds and the setting will be complete.

Oven Vent

When the oven is in use the area near the vent may become hot enough to cause burns. **Never** block the vent opening.

The oven vent is located below the backguard vent shield on your range.



Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

Oven Light

Press the **oven light** switch on the control panel to turn the oven light on and off.



oven light

Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place utensils or aluminum foil directly on the oven bottom.**

Oven Racks

! CAUTION

- **Do not** attempt to change the rack position when the oven is hot.
- **Do not** use the oven for storing food or cookware.

The oven has two racks. All racks are designed with a lock-stop edge.

To remove:

1. Pull rack straight out until it stops at the lock-stop position.
2. Lift up on the front of the rack and pull out.



To replace:

1. Place rack on the rack support in the oven
2. Tilt the front end up slightly. Slide rack back until it clears the lock-stop position.
3. Lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions

RACK 5 (highest position): Used for toasting bread or broiling thin, non-fatty foods.

RACK 4: Used for most broiling.

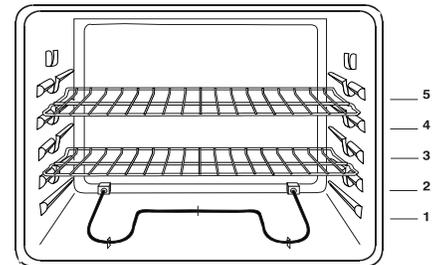
RACK 3: Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2: Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 1: Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

MULTIPLE RACK COOKING:

TWO RACK: Use rack positions 2 and 4, or 1 and 4.



Half Rack Accessory

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your dealer for the "HALFRACK" Accessory Kit or call 1-877-232-6771.

