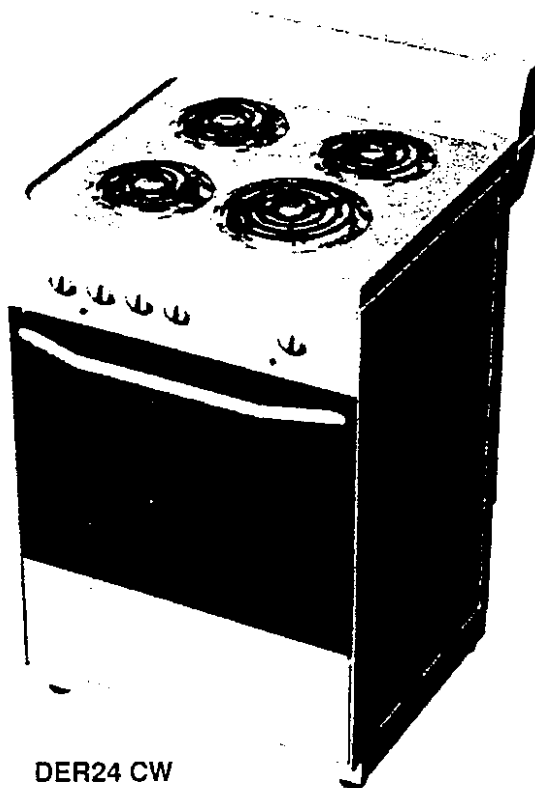
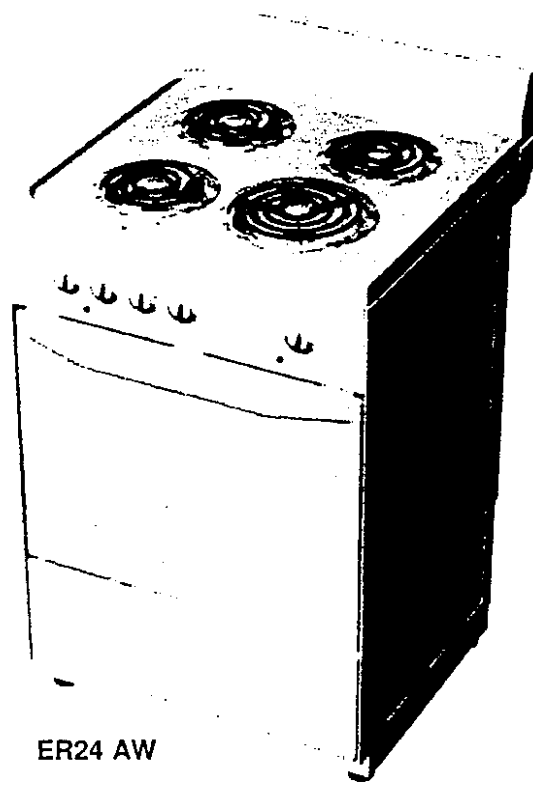


Avanti®

24" Electric Freestanding Range Instruction Manual



DER24 CW



ER24 AW

ER24AW/ DER24CW / DER24CSS

CAUTION:

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

SAVE THESE INSTRUCTIONS FOR LATER USE.

Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

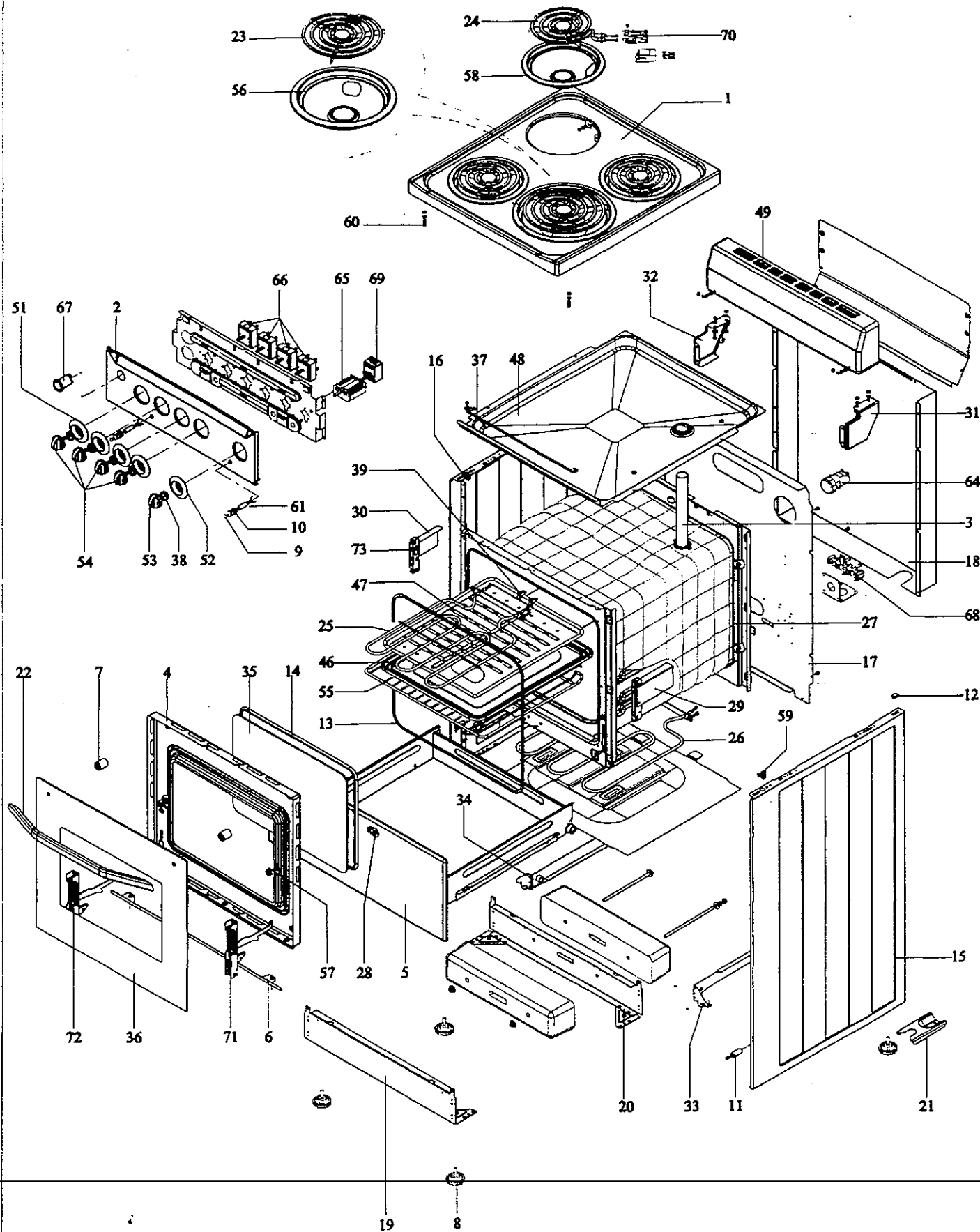
Avanti Products, A Division of The Mackle Co., Inc.

P.O. Box 520604 - Miami, Florida 33152

www.avantiproducts.com

Customer :AVANTI
 Customer Product Code :DER24 CW
 Product Code :TFB18USA02
 Description
 Exploded Drawing No :TFB18USA02
 Valid Thru :16 NOV 2000

No	Code	Description	Unit	Quantity
1	01540E01	TFB18 PLATE	PCS	1
2	02417S02	TFB18USA02 AVANTI CONTROL PANEL	PCS	1
3	03021107	TFB18 FUNNEL	PCS	1
4	03100E11	TFB OVEN DOOR	PCS	1
5	03786H31	TFB WIDE TYPE DRAWER,WHITE	PCS	1
6	04024T01	TFB/TFA LOWER STRIP FOR GLASS	PCS	1
7	05010104	TFG/TFB/TFA BUMPER FOR HANDLE	PCS	2
8	05040102	TFG\TFB\TFT LEVELING FOOT (BLACK)	PCS	4
9	05053002	TFG/B/R/A SIGNAL LAMP CONTACT	PCS	2
10	05053003	SIGNAL LAMP CONTACT(SIGNALLUX)	PCS	2
11	05072507	BUMPER FOR DRAWER (BLACK)	PCS	2
12	05072521	TFG/B18 BUMPER FOR PLATE	PCS	2
13	05096108	TFB OVEN DOOR SEALING	PCS	1
14	05096118	INNER GLASS SEAL	PCS	1
15	07048T01	TFU CABINET RIGHT SIDE PANEL W.O HOB COVER	PCS	1
16	07049T01	TFU CABINET LEFT SIDE PANEL W.O. HOB COVER	PCS	1
17	08122P	TFB18 BACK INNER COVER	PCS	1
18	08123P	TFB18 OUTER CABINET BACK COVER	PCS	1
19	09767T01	TFB SUPPLEMENT BOTTOM PLINTH	PCS	1
20	09821T01	TFB BASEMENT FRONT/ REAR ELEMENT	PCS	2
21	10016H01	ANTI TIP BRACKET	PCS	1
22	10026T01	TFA/B ALUMINIUM HANDLE	PCS	1
23	10110530	DIA.180 BURNER 208/240V, 1580/2100W	PCS	1
24	10110531	DIA.145 BURNER 208/240V, 940/1250W	PCS	3
25	10110532	USA TYPE GRILL TUBE HEATER,240V 2300W	PCS	1
26	10110533	USA TYPE LOWER TUBE HEATER,240V 2000W	PCS	1
27	11536E11	TFB18 INNER OVEN	PCS	1
28	12070C	TFA-TFB INNER GLASS ASSEMBLY ELEMENT	PCS	2
29	12278P	TFA/B/G/U HINGE SUPPORT ELEMENT,RIGHT	PCS	1
30	12279P	TFA/B/G/U HINGE SUPPORT ELEMENT,LEFT	PCS	1
31	12350T01	TFG/B18 RIGHT CONSOLE	PCS	1
32	12351T01	TFG/B18 LEFT CONSOLE	PCS	1
33	12756H07	TFB DRAWER GUIDE WITH CONSOLE,RIGHT	PCS	1
34	12756H08	TFB DRAWER GUIDE WITH CONSOLE,LEFT	PCS	1
35	13010251	TFB/G/A INNER GLASS LOW-E	PCS	1
36	13010835	TFB INOX GLASS	PCS	1
37	14030202	TFG/B18 PLATE SUPPORTING BAR	PCS	1
38	14520105	TFG/B/A KNOB SPRING	PCS	5
39	14560103	THERMOSTAT CLIP	PCS	2
40	15050283	TFB BOTTOM STYRAPHOR	PCS	1
41	15050350	TFB/G SPLASH GUARD FRONT STYRAPHOR	PCS	1
42	15050354	TFB/G LEFT FRONT STYRAPHOR	PCS	1
43	15050360	TFB PLATE STYRFOR	PCS	1
44	15050368	TFB/TFG18 RIGHT BACK STYRAPHOR	PCS	1
45	15050369	TFB/TFG18 LEFT BACK STYRAPHOR	PCS	1
46	15051E11	TFG/B OUTER TRAY	PCS	1
47	15062E11	TFG/B/A INNER TRAY	PCS	1
48	15093E11	TFB18 SPLASH TRAY	PCS	1
49	15761S01	TFB18 AVANTI SPLASH PLINTH	PCS	1
50	16011126	TFB18 AVANTI INSTRUCTION MANUAL	PCS	1
51	16041S75	TFG/B LOWER PART OF HOB KNOB,WHITE	PCS	4
52	16041S76	TFB/G LOWER PART OF FUNCTION KNOB	PCS	1
53	16099H21	TFA/B/G OVEN SWITCH KNOB WITH SEGMENT(PROFILE Z TYPE,WHITE)	PCS	1
54	16099H22	TFA/B/G HOB/TIMER SWITCH KNOB WITH SEGMENT	PCS	4
55	17010147	TFB INNER GRID	PCS	1
56	18009P	8" REFLECTOR BOWL	PCS	1
57	18010101	TFB-TFG WIRE RACK SYSTEM FIXING NUT	PCS	2
58	18010P	6" REFLECTOR BOWL	PCS	3
59	18020211	TFG/B18 PLATE HINGE	PCS	2
60	18020212	TFG/B18 PLATE LOCK PIN	PCS	2
61	20001H	SIGNAL LAMP WIRING	PCS	2
62	23392S02	TFB18USA02 AVANTI BOX	PCS	1
63	27002H34	TFB18 USA CABLE GROUP	PCS	1
64	60050601	OVEN LAMP	PCS	1
65	60060332	OVEN SWITCH 250V T150	PCS	1
66	60064414	SWITCH 240V\13A\	PCS	4
67	60071401	TFG21 INNER ILLUMINATION BUTTON,PUSH ON-PUSH OFF	PCS	1
68	60093605	USA TYPE TERMINAL BOX	PCS	1
69	60120913	THERMOSTAT	PCS	1
70	60140407	USA TYPE BURNER CONNECTOR CLIPS	PCS	4
71	68020107	SIGNAL LAMP WIRING	PCS	1
72	68020200	LEFT HINGE	PCS	1



Warranty Information

Thank you for purchasing this fine Avanti product. Please fill out this card and return it within 100 days of purchase and receive these important benefits:

- **Confirm your warranty:**
Your prompt product registration confirms your right to the protection available under the terms and conditions of your Avanti warranty.

- **Protect your product:**
We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

- **Promote better products:**
We value your input. Your responses will help us develop products designed to best meet your future needs.

------(detach here)-----

Avanti Registration Card

Name	Model #	Serial #
Address	Date Purchased	Store/Dealer Name
City	State	Zip
Occupation		

Area Code Phone Number

Did You Purchase An Additional Warranty:

Extended Food Loss None

Reason For Choosing This Avanti Product:

Please indicate the most important factors that influenced your decision to purchase this product.

Price

Product Features

Avanti Reputation

Product Quality

Salesperson Recommendation

Friend/Relative Recommendation

Warranty

Other _____

As Your Primary Residence, Do You:

Own Rent

Your Age:

under 18 18-25 26-30

31-35 36-50 over 50

Marital Status:

Married Single

Is This Product Used In The:

Home Business

How Did You Learn About This Product:

Advertising Product Features

In Store Demo Personal Demo

Other _____

Comments _____

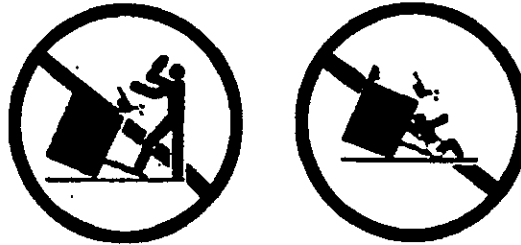
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IMPORTANT SAFETY INSTRUCTIONS

WARNING:

ALL RANGES CAN TIP AND INJURY COULD RESULT. TO PREVENT ACCIDENTAL TIPPING OF THE RANGE ATTACH IT TO FLOOR BY INSTALLING ANTI-TIP BRACKET SUPPLIED. If the range is moved, reconnect anti-tip bracket. To check if the anti-tip bracket is installed properly, remove the storage drawer and inspect the rear levelling legs. Make sure it fits securely into the slot.



CAUTION:

DO NOT STORE ITEMS OF INTEREST TO CHILDREN IN CABINETS ABOVE A RANGE OR ON THE BACKGUARD OF THE RANGE – children climbing on the range to reach items could be seriously injured.

CAUTION:

DO NOT TOUCH SURFACE UNITS, HEATING ELEMENTS, INTERIOR SURFACES OF OVEN OR AREAS NEAR UNITS – Surface units and heating elements may be hot even though they are dark in color. Areas near surface and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – for example oven door and window of oven door.

General

Electric ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

- Read all instructions before using the range.
- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the Installation Instructions.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- After prolonged use of your range, high floor temperatures may result. Many floor coverings will not withstand this kind of use. Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 100°C without shrinking, warping or discoloring.

Continued on next page

- Do not install the range over carpeting unless a sheet of ¼" thick plywood or similar insulator is placed between the range and carpeting.
- Do not leave children alone or unattended where a range is hot or in operation.
- Never use your appliance for heating the room. Your oven and cooktop are not designed to heat your kitchen. The surface unit should not be operated without cookware.
- Do not let cooking grease accumulate in or near the range.
- Never pick up a flaming pan. Turn the controls off.
- Do not use water on grease fires. Flaming-grease outside a pan can be put out by covering it with baking soda, multipurpose dry chemical, or fire extinguisher. Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using baking soda, multipurpose dry chemical, or fire extinguisher.
- Do not store or use combustible materials in an oven, storage drawer, or near the cooktop.
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with the surface units or hot oven surfaces and may cause severe burns.
- Use only dry pot holders-moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Always turn the surface units to OFF before removing cookware.
- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite.
- Use proper pan size. This appliance is equipped with surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency.
- Make sure reflector pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
- Do not use aluminium foil to line surface unit reflector pans. Installation of these liners may result in a risk of electric shock, or fire.
- Do not soak removable heating elements. They should never be immersed in water.
- Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Use the least possible amount of fat for effective shallow or deep fat frying. Overloading the pan with fat can cause spillovers when food is added.
- If oils or fats will be combined when frying, stir them together before heating as fats melt slowly.
- Always heat fat slowly and watch as it heats.
- Use a deep-fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- When using glass cookware, make sure it is designed for top-of-range cooking.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Do not use the oven as a storage area. Items stored in the oven can ignite.

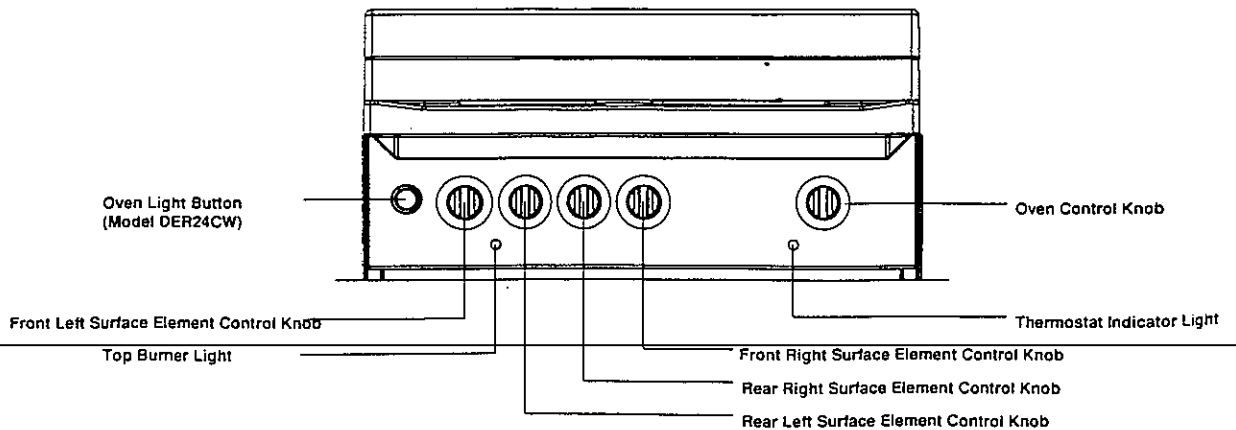
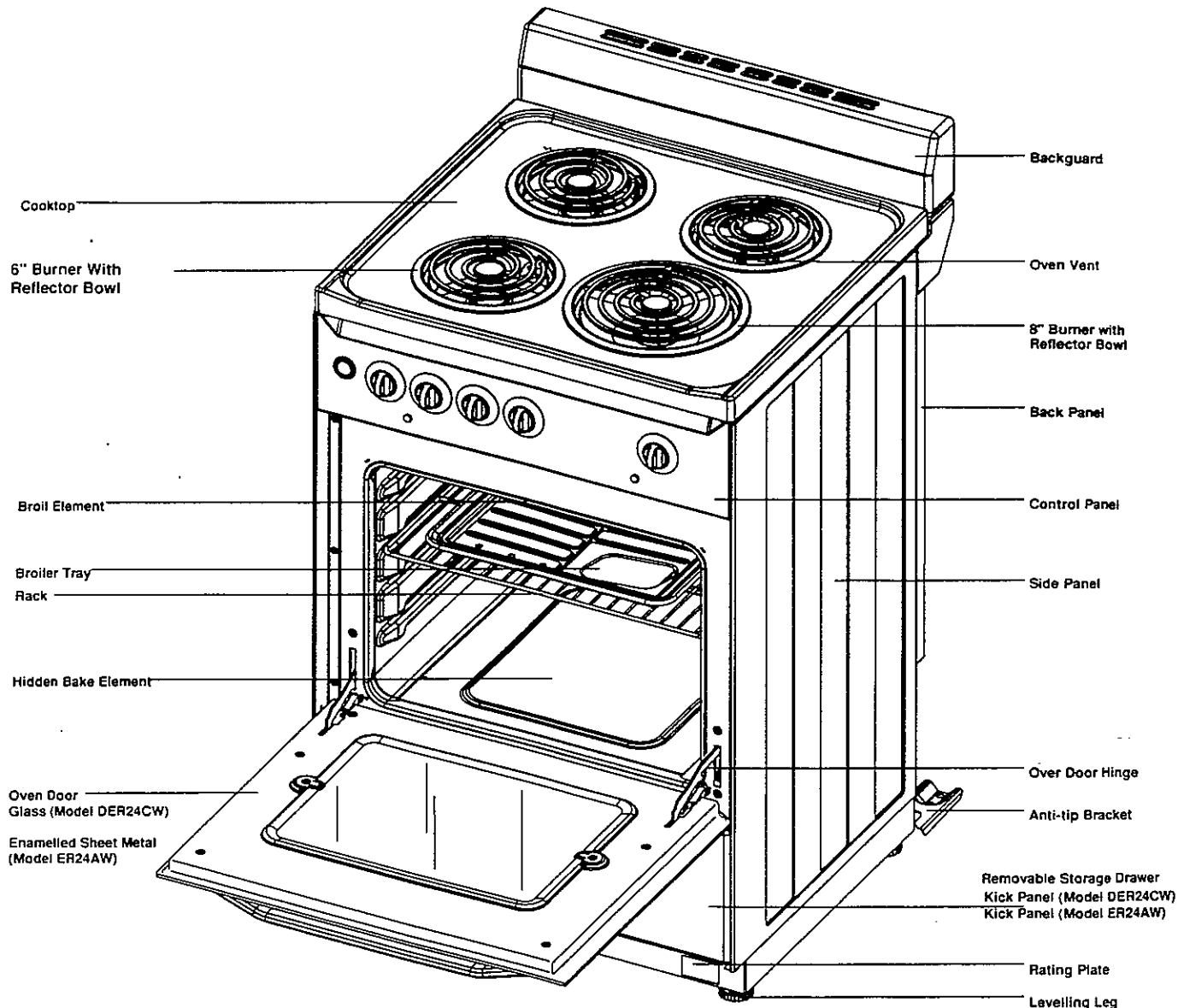
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- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face, and eyes.
- Keep the oven free from grease buildup.
- Keep oven vent ducts unobstructed.
- Place the oven shelves in the desired position while the oven is cool. If the rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminium foil anywhere in the oven except as described in the manual. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in the oven, follow the manufacturer instructions.
- Use only glass cookware that is recommended for use in electric ovens.
- Never entirely cover a shelf with aluminium foil. This will disturb the heat circulation and result in poor baking.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of cabinets.

- SAVE THESE INSTRUCTION

GETTING TO KNOW YOUR RANGE

This section contains the illustration of your range in order to make you familiar with your electric range.

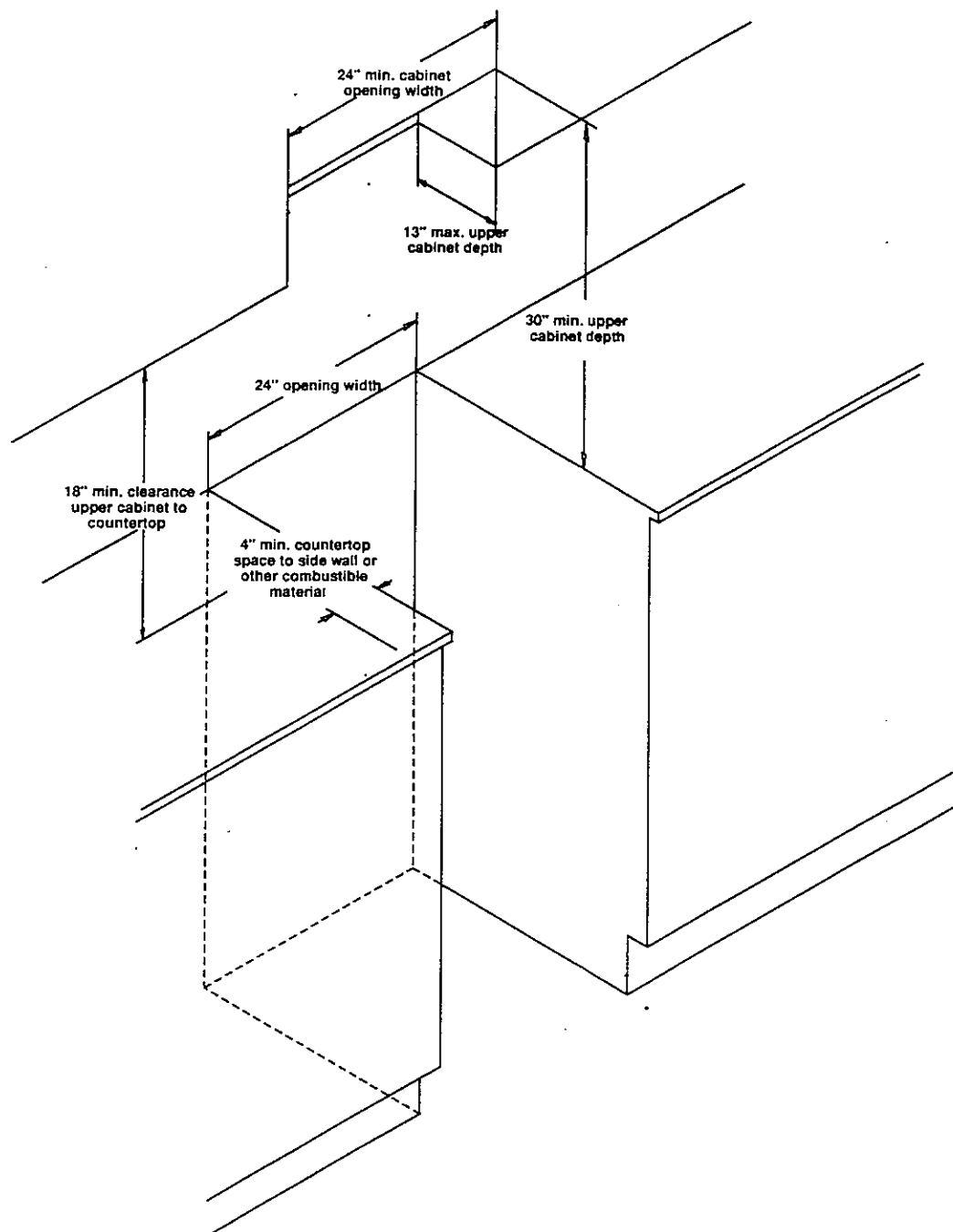


INSTALLATION INSTRUCTIONS

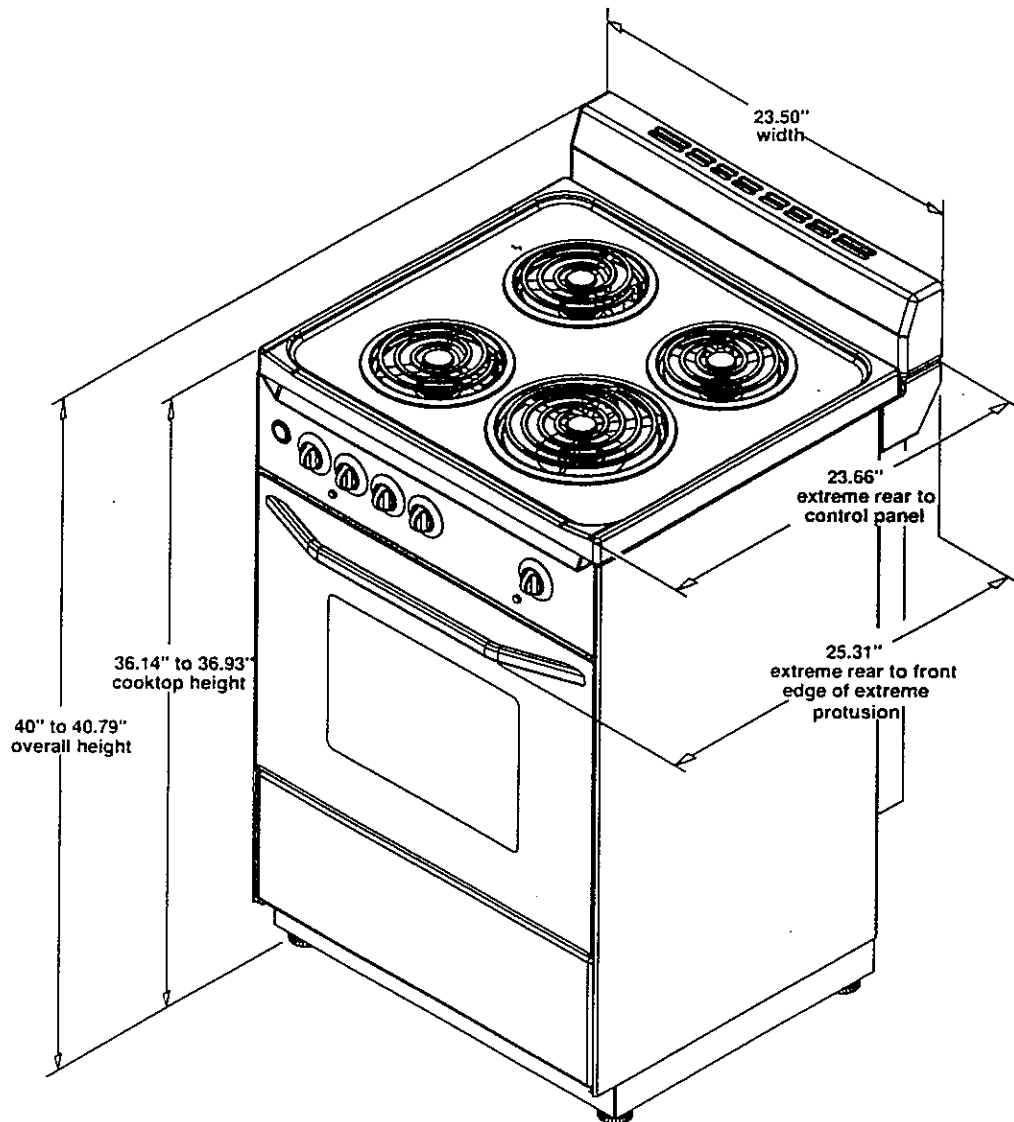
Cabinet Dimensions

A qualified technician must install this range. Make sure you have everything necessary for correct installation. It is the installer's responsibility to comply with installation clearances specified on the rating plate. It is located on the bottom frame below the storage drawer panel or front panel.

Cabinet opening dimensions that are shown below must be used. Given dimensions are minimum clearances.



Product Dimensions



Electrical Requirements

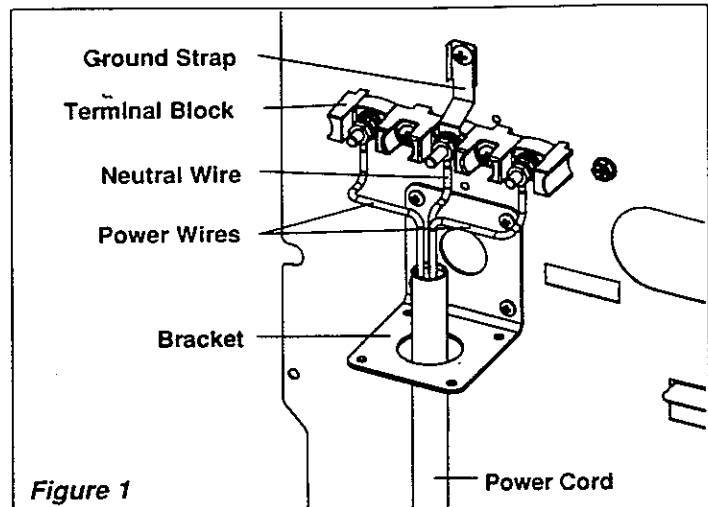
- This appliance must be properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (latest edition) and local electrical code requirements.
- This appliance may be connected by means of permanent "Hard Wiring" or "Power Supply Cord Kit".
- Power supply cord is not supplied, but is available through your local electric supply house.
- Use only 3-conductor or 4-conductor UL listed range cord rated at 40 amps with 125/250V minimum voltage range. These cords may be provided with strain relief or conduit connector.
- The range must be connected to the proper electrical voltage and frequency as specified on the rating plate.
- The range can be connected directly to the fused disconnect (or circuit breaker box) through flexible, armoured or non-metallic sheathed, copper cable (with grounding wire). Allow two to three feet of slack in the line so that it can be moved if servicing is ever necessary.

Electrical Connection

3-Wire Power Cord Installation

See Figure 1.

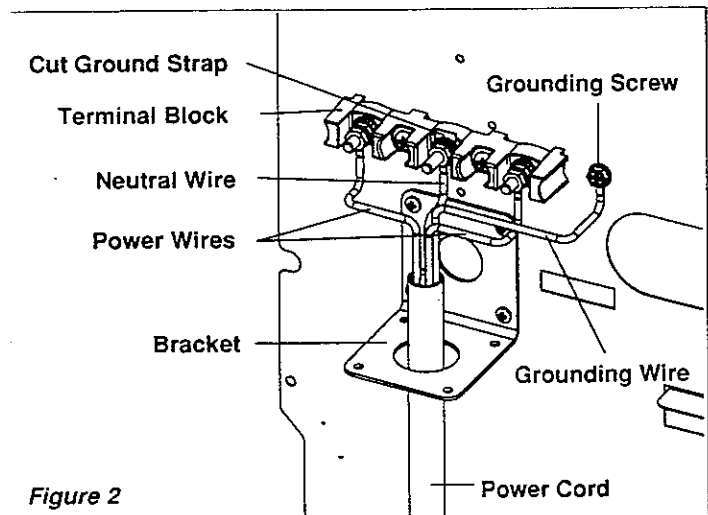
- 1- Remove the back panel.
- 2- Assemble the strain relief in the hole on bracket.
- 3- Insert the power cord through the strain relief and tighten.
- 4- Allow enough slack to easily attach the cord terminals to the terminal block.
- 5- Remove the 3 wire terminal nuts and washers from the terminal block.
- 6- Plug the terminal holes of power cord. The neutral or ground wire of the power cord must be connected to the neutral terminal located in the center of terminal block. The power leads must be connected to the outside terminals.
- 7- Plug washers and tighten nuts securely.
- 8- Assemble the back panel.



4-Wire Power Cord Installation

See Figure 2.

- 1- Remove the back panel.
- 2- Assemble the strain relief in the hole on bracket.
- 3- Insert the power cord through the strain relief and tighten.
- 4- Allow enough slack to easily attach the cord terminals to the terminal block.
- 5- Remove the 3 wire terminal nuts and washers from the terminal block.
- 6- Remove the ground strap from the frame of range and terminal by removing its screw and cutting it as shown in figure 2.
- 7- Plug the terminal holes of power cord. The neutral wire of the power cord must be connected to the neutral terminal located in the center of terminal block. The ground wire of the power cord must be attached to the frame of range by using the green coloured grounding screw. The power leads must be connected to the outside terminals.
- 8- Plug washers and tighten nuts securely.
- 9- Assemble the back panel.



Levelling of Range

The range must be level to obtain proper operating. The screw type leveling legs located on the corners at bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level (See Figure 3). Use a level on surface units to check the levelling of the range.

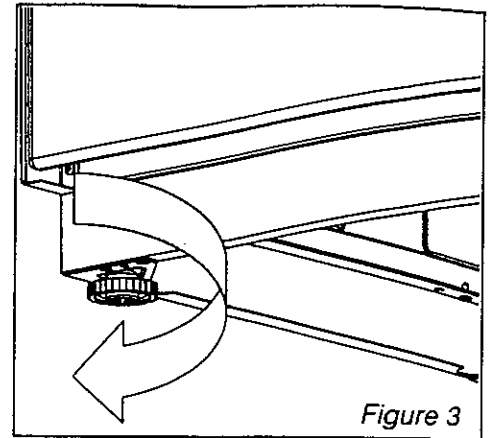


Figure 3

Anti-Tip Bracket Installation

To reduce the risk of tipping the appliance by abnormal usage or improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance.

- 1- Place the anti-tip bracket on the floor as shown in Figure 4. Anti-tip bracket can be installed on either right or left side.
- 2- Mark the locations of 2 holes of anti-tip bracket on the floor.
- 3- Use a 5/16" masonry drill bit and insert plastic anchor.
- 4- Secure bracket to floor using screws supplied.
- 5- Slide appliance into position (See Figure 5).

NOTE: IF RANGE IS RELOCATED, THE BRACKET MUST BE REMOVED AND INSTALLED IN NEW LOCATION.

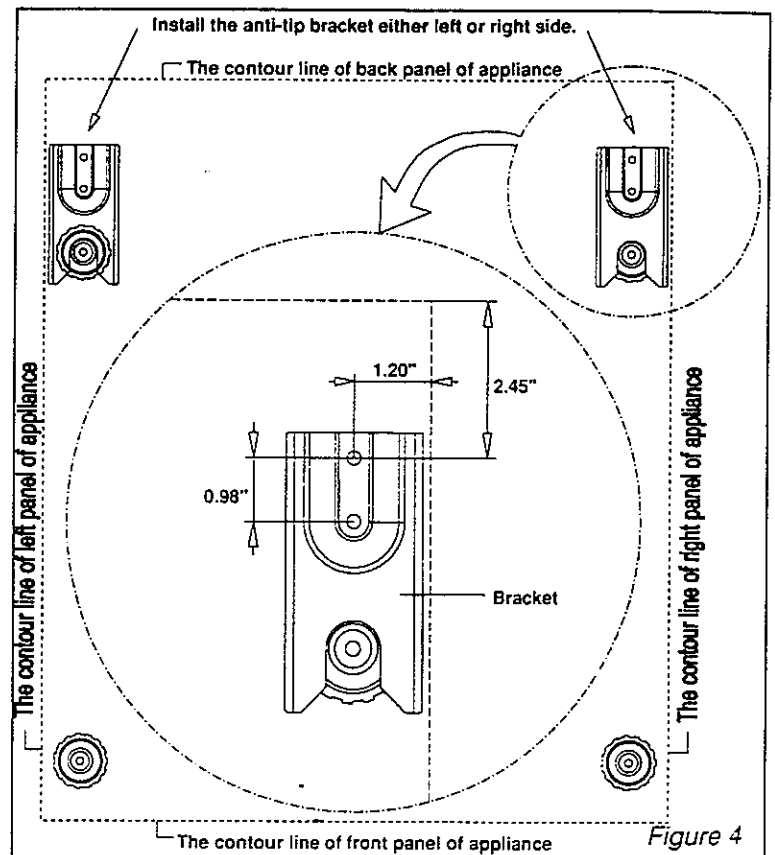


Figure 4

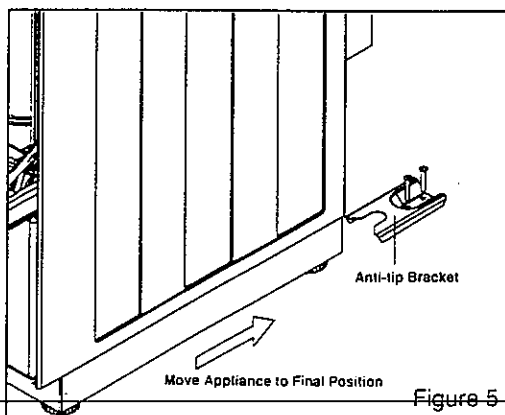


Figure 5

OPERATING YOUR RANGE

This section describes how you will use the features of your new range. Before operating your range, read this section thoroughly.

A slight odor and smoke are normal when a new cooktop and an oven are used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time. Therefore, we suggest you to operate each surface units, bake and then broil element without any cooking purpose for 10 minutes.

Using the Surface Units

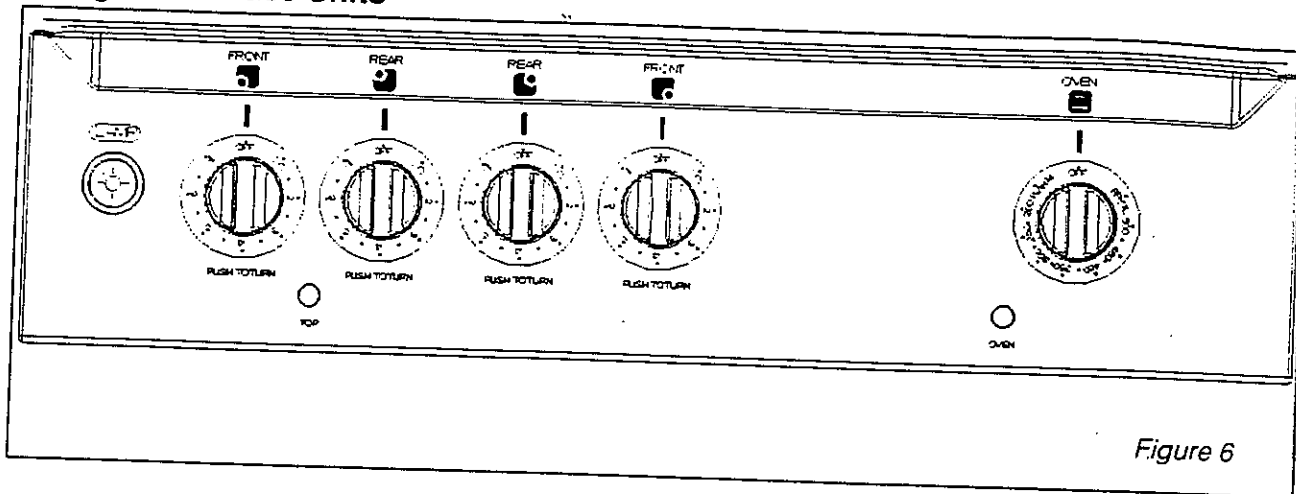


Figure 6

Your range is equipped with two different sizes of surface units. Three of them are 6" and one of them 8" in size. The surface controls are easily operated. Simply push in and turn in either direction. When the element is energized, the indicator marked top (See in Figure 6) glows when one or more of the elements is turned on.

The control switch has a variety of heat settings from low to high. The range of heat is increased by turning the knob to "HI", decreased by turning the knob to "LO".

The solid dot in the surface unit marker shows which surface unit is turned on by that knob (See Figure 7).

The following table shows the recommended settings for usage of surface element.

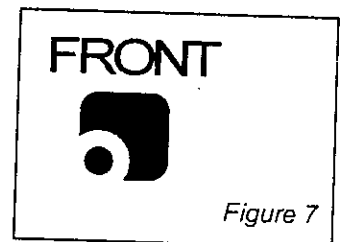


Figure 7

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

Cookware tips

The physical characteristics of pots and pans influence the performance of any cooking systems. Therefore, emphasis must be placed on the importance of using proper cookware.

- 1- Use cooking vessels with flat bottoms and tight fitting lids to conserve energy and shorten cooking times.
- 2- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop. Manufacturers suggest using low to medium heat selections when using glass cookware.
- 3- Pan size should match the element size. A slightly larger pan covers the entire element and prevents spillovers from contacting the heat surface and burning in. Using a smaller pan than the element is a waste of energy.
- 4- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the elements.
- 5- Wipe spills off the elements with a damp cloth as soon as they cool to cut down on clean up time. Be sure the control is off.

If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage use correct utensil, start cooking on HI and turn control down to continue cooking.

Never leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Always be sure that all control knobs are turned to OFF and the indicator light is OFF when you are not cooking.

Using the Oven

You can use your range for bake and broil. For that reason, the oven has two different heating elements.

Bake

In bake function, only the lower hidden heating element is operated. You can turn it on by using the knob located on the extreme right of control panel. The heating element for baking is controlled by the thermostat. You can easily set different heating levels by turning the knob clockwise. The thermostat adjusts the temperature of cavity from warm (approximately 150 F) to 500 F depending on your setting (See Figure 8). During the operating, oven indicator light is turned on and off. When desired temperature is obtained, the light is off and when desired temperature is not obtained, it will stay on.

In order to bake, use the following steps.

- 1- Place the rack in the correct position, before turn the oven on.
- 2- Turn the oven knob to the temperature you desire
- 3- Check food for doneness at minimum time on recipe. Cook longer if necessary.
- 4- Turn the oven knob to OFF and then remove the food.

For best cooking results, always remember that hot air must circulate around the pans in the oven so that even heat reaches

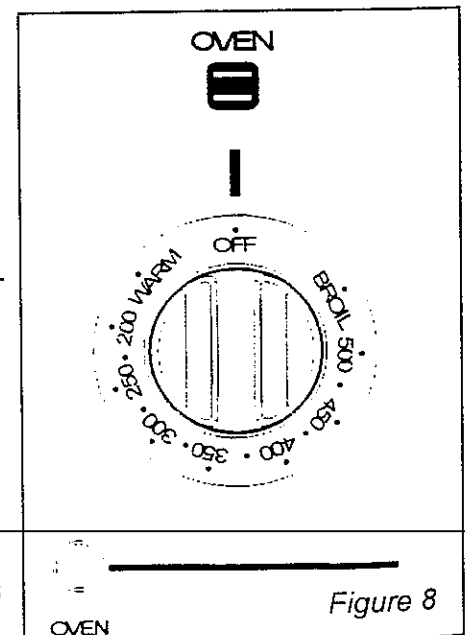


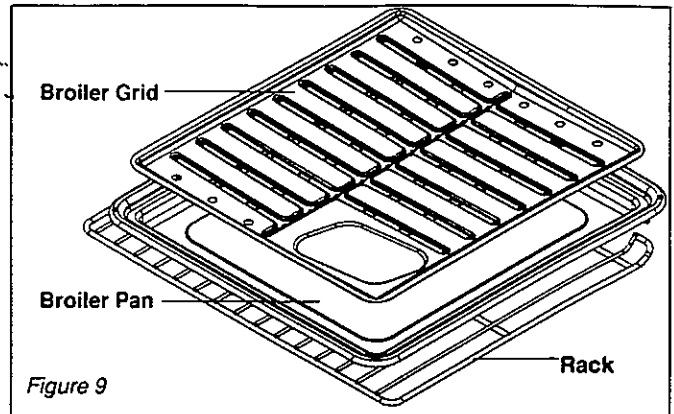
Figure 8

al parts of the oven. Therefore, place the pans in the center of oven and allow at least 2" space between pan and the surface of cavity.

Broil

For broiling, upper heating element is activated by turning the oven control knob clockwise to BROIL position (See Figure 8). Although the broil function has only one temperature setting, the thermostat maintains the heating level fixed. Therefore, oven indicator light is turned on and during broiling. Follow these instructions for broiling:

- 1- Place the meat on broiler grid in broiler pan. Always use the grid so that fat drips into the broiler pan; otherwise the juices may catch on fire.
- 2- Position the rack on the desired shelf position. Put broiler tray on the rack.
- 3- Close the oven door.
- 4- Turn the oven control knob to BROIL.
- 5- When broiling is finished, turn the oven control knob to OFF.



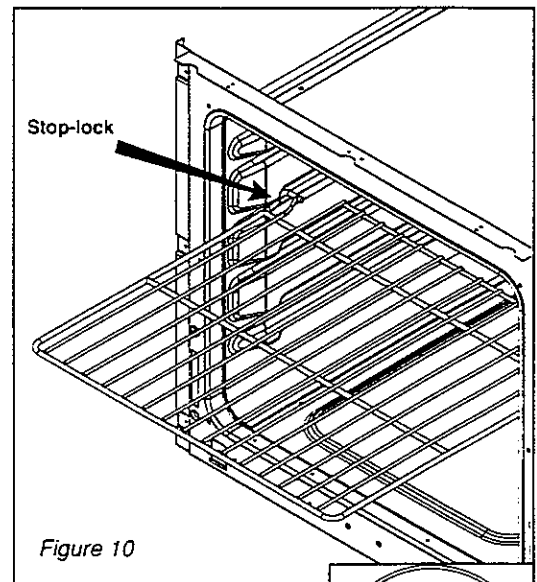
Always remember that when the oven is hot, outside surfaces of the range get hot.

Oven Rack

The rack is designed with stop-locks so that when placed correctly on the rack supports, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

When placing cookware on the rack, pull the rack out to the bump on the rack support (See Figure 10). Place the cookware on the rack, then slide the rack back into the oven.

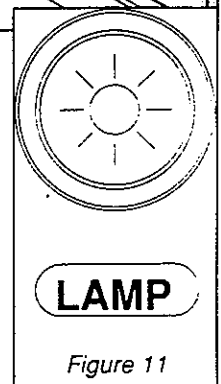
To remove the rack from the oven, pull it to towards you, tilt the front end upward and pull it out.



Oven Light (available on some models)

During cooking, you can observe the food without opening the oven door with the oven light help. This saves energy.

In order to activate the light, push the LAMP button located at the extreme left of the control panel (See Figure 11). To turn the light off, push the lamp button again.



CARE AND CLEANING of YOUR RANGE

Your range is designed for easy care. This will help to keep it looking and operating like new many years.

Surface Units and Reflector Bowls

Removing:

- 1- Make sure all surface units are off and cool before removing surface units and reflector bowls.
- 2- Lift the edge of unit, opposite the receptacle, just enough to clear the reflector bowl.
- 3- Pull the surface unit straight away from the receptacle.
- 4- Lift out the reflector bowl

Replacing:

- 1- Make sure all surface units are off and cool before removing 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: Do not immerse burners in water.

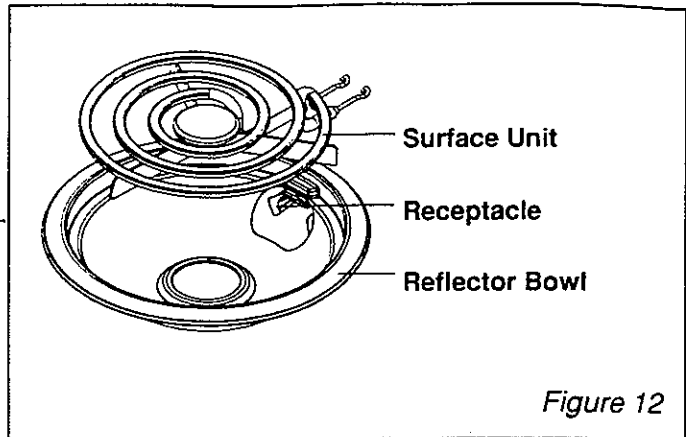


Figure 12

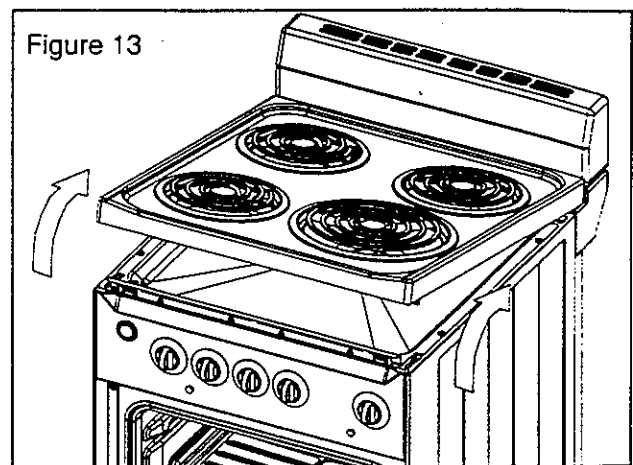


Figure 13

Lift-up Cooktop

You can reach the beneath of cooktop for cleaning purpose by lifting up the cooktop. In order to do:

- 1- Hold the cooktop from front left and right corners of cooktop and pull it up.
- 2- After lifting the cooktop high enough, locate the support rod and put it into place as shown in figure 13.
- 3- Leave the cooktop on the tip of support rod.
- 4- Wipe with warm soapy water. Use a soapy steel-wool pad on heavily soiled areas.
- 5- To lower the cooktop, lift cooktop holding from the front edge. Replace the support rod to its previous place. Lower the cooktop in its place. During replacing the cooktop, be sure that the front edge of cooktop covers the upper edge of control panel.

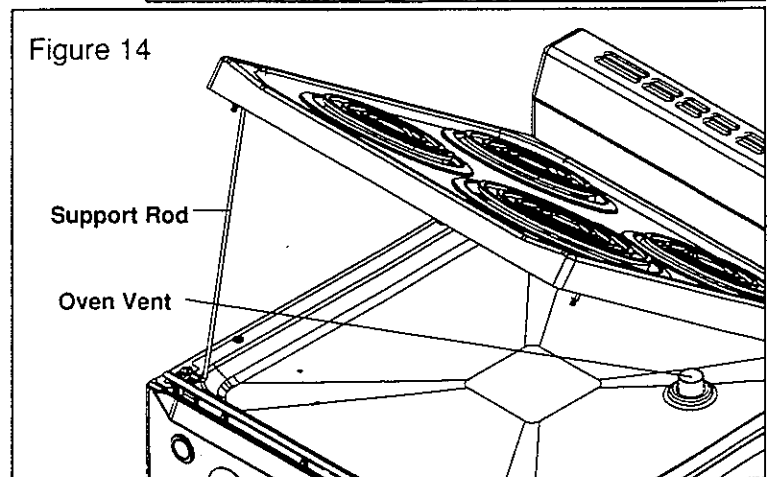


Figure 14

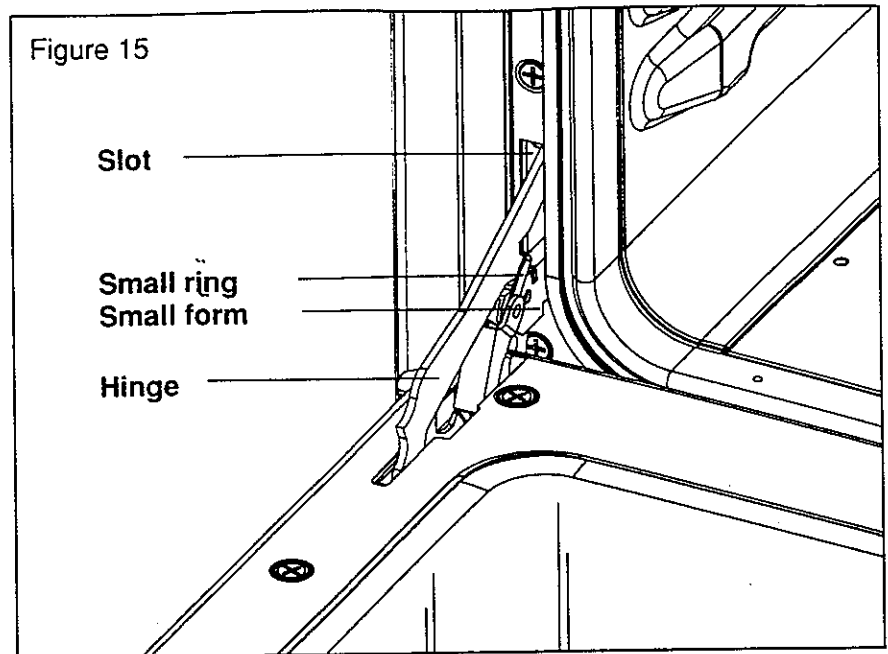
Note: Do not drop the cooktop. Personal injury or damage to the cooktop frame could result.

Lift-off Oven Door

The oven door, glass or enamelled sheet can be easily removed for oven cleaning.

To remove it:

- 1- Open the door fully.
- 2- There is a small ring on each hinge (See Figure 15). Pull the ring over the claw-like hook, which is part of the hinge mechanism. Do not forget to do this on both hinges before the next step.
- 3- Raise the door slightly and pull it straight out and away from the oven. The door will come completely off.

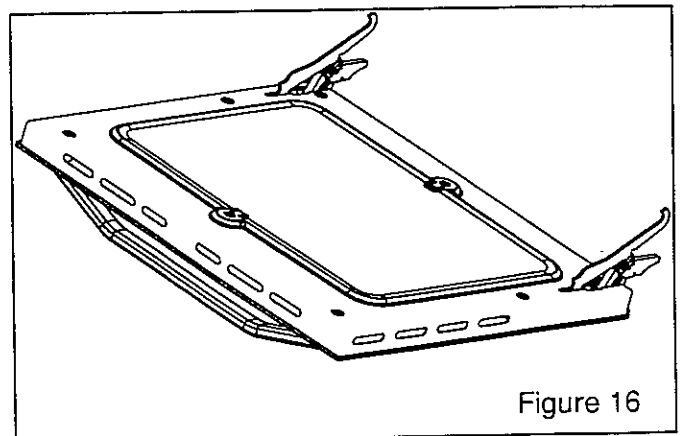


To replace it:

- 1- Position the hinges in the hinge slots on oven frame.
- 2- Hold the door horizontal and place both small forms on oven frame.
- 3- Slip the rings off the claw-like hooks.
- 4- Close the door and make sure that it sits in place fully. If not, repeat all above steps.

Lift-off the Drawer (available on some models)

For cleaning, you can remove the drawer by pulling it out until the stop point and lifting it up (See Figure 17). Never store any flammable material in the drawer.

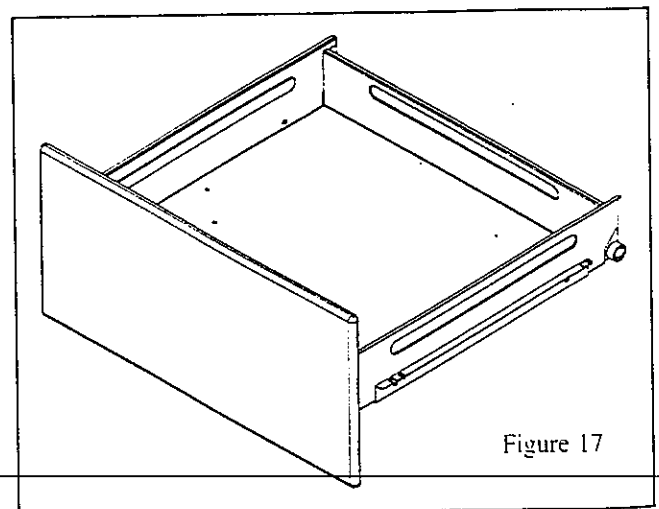


Control Panel and Knobs

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water. Clean the control panel with a mild liquid dish detergent and a soft cloth. Rub control panel lightly.

Oven Vent

The oven is vented through an opening at the rear of the cooktop (See Figure 14). Never cover the opening with aluminium foil or any other material. This would prevent the oven vent from working properly.



Metal Parts

Do not use steel wool abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.

Painted Surfaces

Painted surfaces include the sides, the control panel, drawer or front panel and backguard. Clean these with soap and water or a vinegar and water solution.

Enamelled Cooktop, Cavity, Broiler Tray

To clean the cooktop, cavity and broiler tray, use detergent and warm water. Rinse and polish with a dry cloth. Never clean the broil element.

Glass Window (available on some models)

To clean the oven door inside and outside glass, use a glass cleaner. Rinse and polish with a dry cloth.

TROUBLESHOOTING

Problem	Possible Cause
Surface units will not maintain a rolling boil or frying rate is not fast enough	<ul style="list-style-type: none"> • You must use pans that are absolutely flat. • Pan bottoms should closely match the diameter of the surface unit selected.
Foods cook slowly	<ul style="list-style-type: none"> • Improper cookware being used.
Surface units do not operate	<ul style="list-style-type: none"> • You have blown a household fuse or tripped a circuit breaker • The surface units are not plugged in all the way. • You have not set the control knobs correctly.
Control knobs will not turn	<ul style="list-style-type: none"> • If it is a surface unit control knob, you are not pushing in before turning. • If it is oven control knob, you are trying to turn the knob to wrong direction.
Oven light does not work	<ul style="list-style-type: none"> • Light bulb is loose or defective • Switch operating oven light is broken
Oven does not work	<ul style="list-style-type: none"> • You have blown a household fuse or tripped a circuit breaker • You have not set the control knobs correctly.
Food does not broil properly	<ul style="list-style-type: none"> • The oven control knob not set at BROIL. • Improper rack position being used. • Cookware is not suited for broiling. • Oven thermostat is defective.
Food does not bake properly	<ul style="list-style-type: none"> • The oven control knob does not set properly. • Rack position is incorrect. • Incorrect cookware or cookware of improper size is being used. • Oven thermostat is defective.

WARRANTY

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
FULL 30-DAY WARRANTY FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
WE WILL NOT PAY FOR	
<ul style="list-style-type: none"> A. Service calls to: <ul style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. B. Pickup and delivery. Your range is designed to be repaired in the home. C. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not mentioned in this manual. D. Repairs to parts or systems caused as a result of unauthorized modifications made to the appliance. E. Repairs when your range is used in other than normal, single-family household use. 	

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