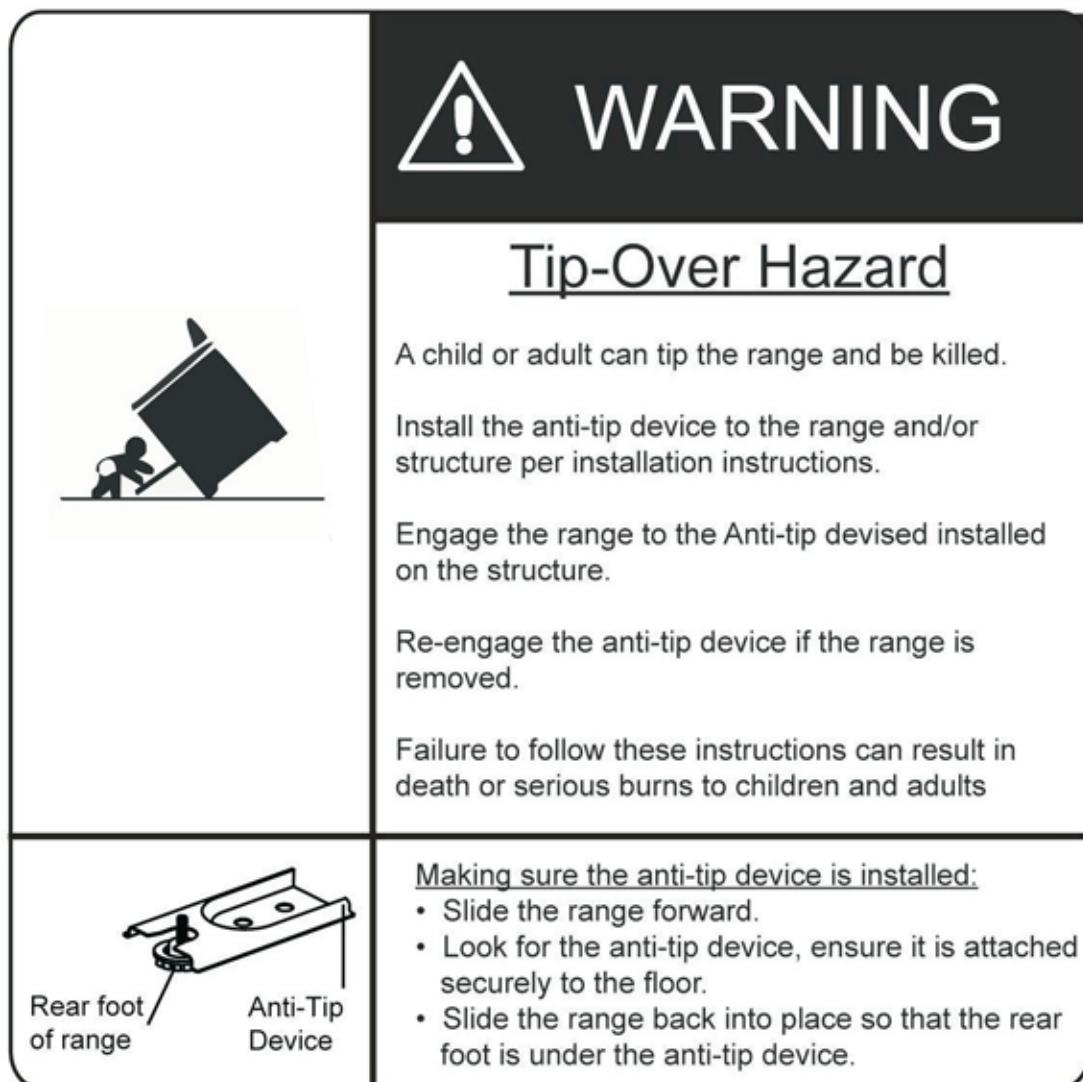


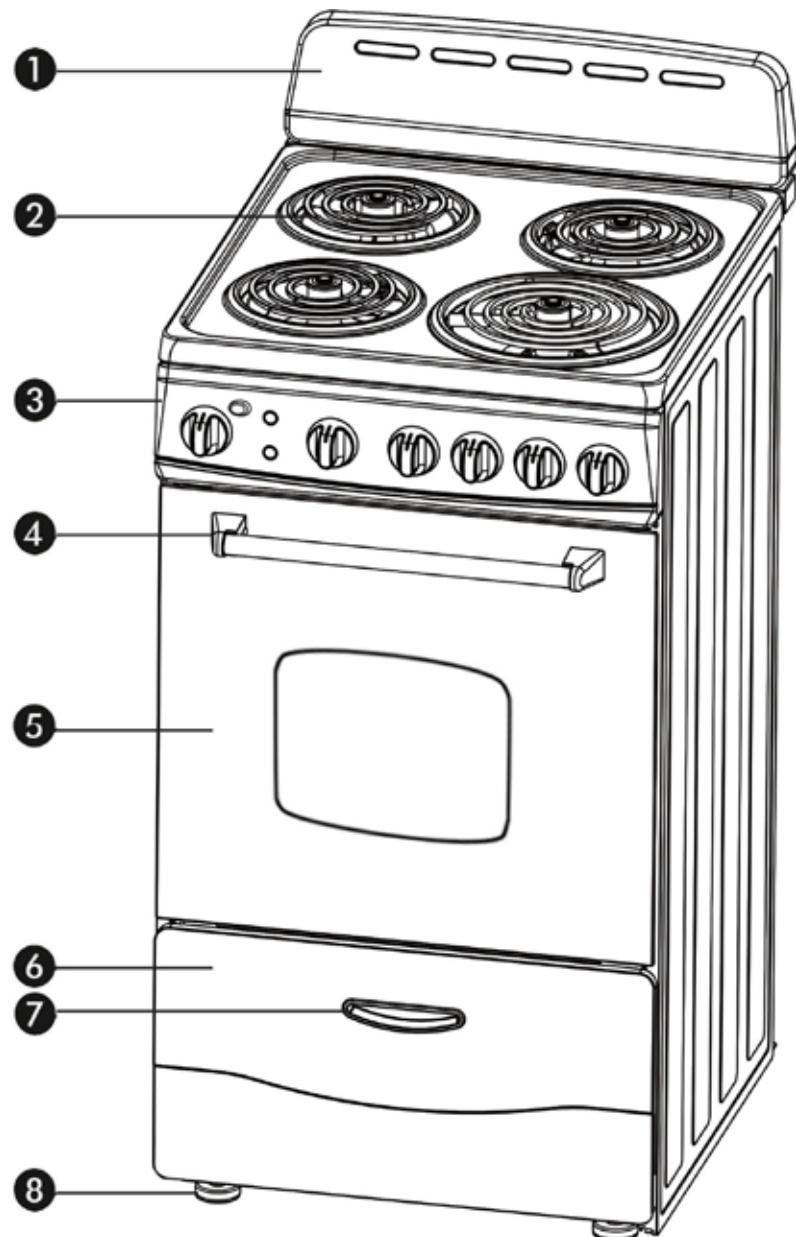
## THE ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.



## PARTS & FEATURES



1. Backsplash with integrated oven vents
2. Cooktop
3. Control panel
4. Oven Handle
5. Oven Door
6. Storage Drawer
7. Storage Drawer Handle
8. Leveling Legs (4)

## IMPORTANT SAFETY INSTRUCTIONS

 <b>WARNING</b>	To reduce the risk of fire, electrical shock, or injury when using the range, follow these basic precautions:
<ul style="list-style-type: none"><li>· Read all instructions before using the range.</li><li>· <b>WARNING:</b> TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICE. TO CHECK IF THE DEVICE IS INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.</li><li>· <b>CAUTION:</b> Do not store items of interest to children in cabinets above a range or on the backsplash of a range – children climbing on the range to reach items could be seriously injured.</li><li>· Proper Installation - Be sure the range is properly installed and grounded by a qualified technician.</li><li>· Never use your appliance for warming or heating the room.</li><li>· Do Not Leave Children Alone - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.</li><li>· Wear Proper Apparel - Loose fitting or hanging garments should never be worn while using the appliance.</li><li>· User Servicing - 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.</li><li>· Storage in or on Appliance - Flammable materials should not be stored in an oven or near the surface units.</li><li>· Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.</li><li>· Use Only Dry Potholders - 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.</li><li>· Use Proper Pan Size - This appliance is equipped with one or more 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 burner will also improve efficiency.</li><li>· Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.</li><li>· Make Sure Reflector Pans or Drip Bowls Are in Place - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.</li><li>· Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.</li><li>· Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.</li><li>· Utensil Handles Should Be turned Inward and Not Extend Over Adjacent Surface Units – To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.</li></ul>	

- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cook-top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- 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. Area near surface 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 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 openings and surfaces near these openings, oven doors, and window of oven doors.

**This Unit Is For Indoor Use Only  
-SAVE THESE INSTRUCTIONS-**

## INSTALLATION INSTRUCTIONS



### WARNING

#### **HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER.**

Improper installation, adjustment, alteration or maintenance can cause injury or property damage.  
Consult a qualified installer or service agency.

#### **IMPORTANT – SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE.**

##### **Ø BEFORE USING YOUR ELECTRIC RANGE**

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
  - 3 Six Inch Coiled Burners with Reflector Bowls(Pre-installed)
  - 1 Eight Inch Coiled Burner with Reflector Bowls(Pre-installed)
  - 2 Oven Racks
  - 1 Broiler Tray and Grid
  - 1 Anti-tip Bracket
- **(Packed in the Styrofoam packing above the range – DO NOT DISCARD)**
  - 1 Instruction Manual
  - 1 Backsplash Assembly (Backsplash and (5) five screws)
- **(Packed in the Styrofoam packing above the range – DO NOT DISCARD)**
- Clean the interior surface with lukewarm water using a soft cloth.
- Have your range installed and properly grounded by a qualified installer in accordance with the installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Please observe all local and national codes and ordinances.

#### **NOTICE**

**Before you use this range for the first time:** The heating elements have a protective coating, which must be burned off before use. To do this, open the oven door and set the temperature control knob to 450°F. Turn the function selector to the Bake element and the Broil element separately to approximately 15 minutes. It is important to ensure adequate ventilation during this period.

The burners also have a protective coating, which must be burned off before use. To do this, set the burner selector to the maximum setting 5 minutes. It is important to ensure adequate ventilation. Switch off the burners and allow cooling completely.

#### **IMPORTANT:**

This range is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore should not be used in a commercial environment.

The range warranty will be void if the range is used within a non-domestic environment i.e. a semi commercial, commercial or communal environment.

## Ø IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the range, check to ensure that it is not damaged and the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The range has 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.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in **OFF** position or the  “standby” position.
- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the range, certain parts will become very hot. Do not touch hotparts.
- Keep children away from the range when it is in use.
- **Fire Risk!** Do not store flammable materials in the oven or in the bottom drawer.
- **Fire Risk!** Do not attempt to dry clothing or any other type of textile in the oven or in the bottom drawer.
- Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminum foil. Do not place shelves, pans, backing trays, broil tray or other cooking utensils on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the range.
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the range, do not attempt ant repairs by yourself. Such work should be carried out by qualified service personnel only.
- **Burn Hazard!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use clothes and gloves when handling hot parts or utensils.
- Stand away from the range when operating oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- Never clean the oven with any high-pressure steam cleaning devices, as it may provoke a short circuit.
- Do not leave anything on the top of oven vent. Never cover the oven vent opening with aluminum foil or any other material.
- This range is intended for household use. Never use the appliance for any other purpose.
- If you should decide not to use the range any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door before disposal to prevent entrapment.

## Ø INSTALLATION OF ELECTRIC RANGE

- The electric range must be installed by a qualified technician. Make sure you have everything necessary for correct installation. It is the installer's responsibility to comply with installation clearances specified in the manual.
- Cabinet opening dimensions that are shown above must be used. Given dimensions are minimum clearances. The minimum spacings must be maintained between the appliance cooking surface and the horizontal surface above the cooking top.
- 30 inches is the minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet
- 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 the cabinets.
- Place your electric range on a floor that is strong enough to support it when it is fully assembled as above picture. To level your electric range, adjust the leveling legs at the bottom of the unit.
- Avoid locating the unit in moist areas. As this may result in the risk of electrical shock.

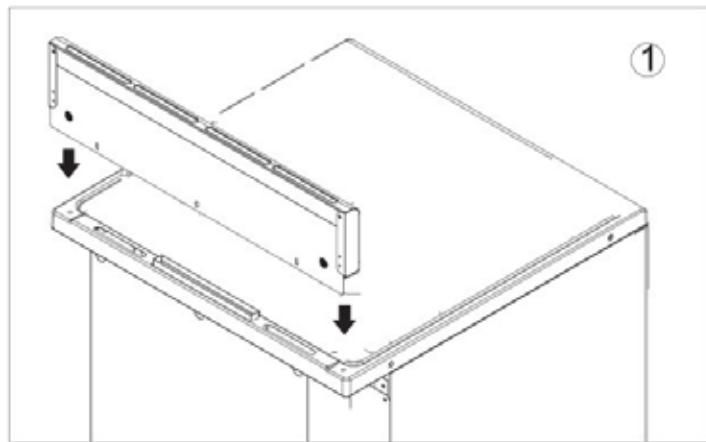
## Ø ELECTRICAL CONNECTION

i

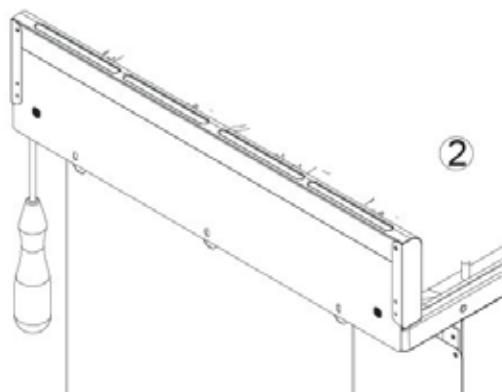
- The appliance must be properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements. Installation should be made by a licensed electrician.
- The range may be connected by means of permanent "Hard Wiring" or "Power Supply Cord Kit". Power supply cord is not supplied, but is available through your local electric supplyhouse.
- 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 label.
- The range can be connected directly to the fused disconnect (or circuit breaker box) through flexible, armored 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.
- **For personal safety, the range must be properly grounded.**
- Remove house fuse or open circuit breaker before beginning installation.
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- To minimize the possibility of electric shock, disconnect this appliance from the A/C power supply before attempting any maintenance.

**NOTE:** *Turning the appliance off does not disconnect the appliance from the power supply. We recommend having a qualified technician service your appliance.*

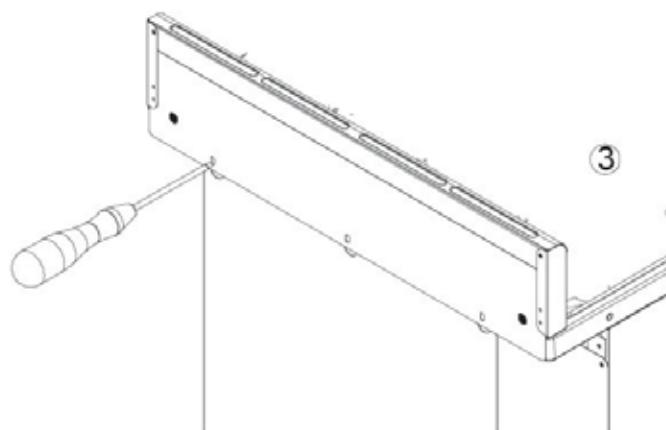
## Installation of the Backsplash



Step 1.: Sit the backsplash on the rear part of the range.(see diagram above)



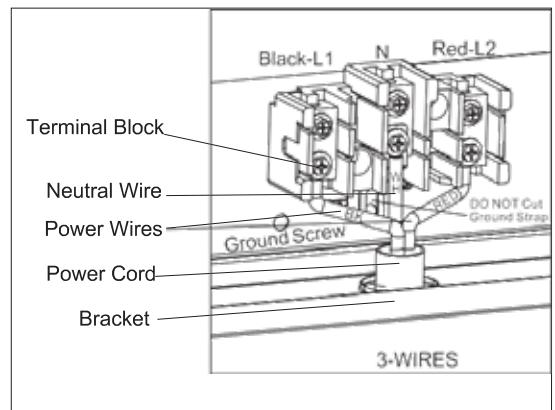
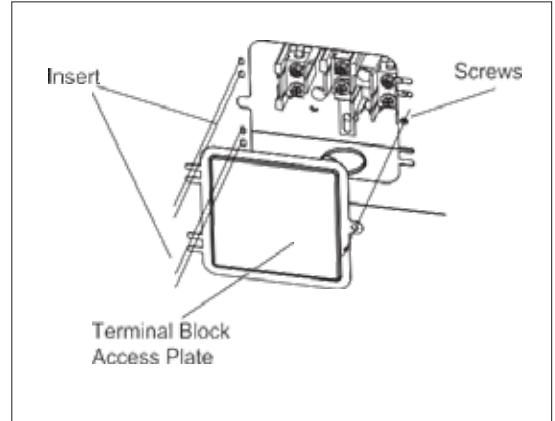
Step 2.: Secure the backsplash to the range from the bottom with the (2) two screws included.



Step 3.: Secure the backsplash to the range from the back using the (3) three screws included.  
(See diagram above)

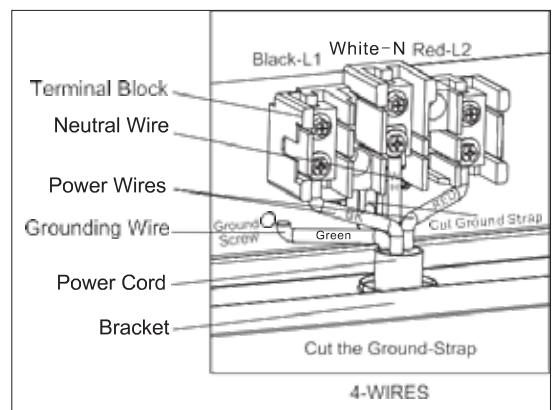
### 3-Wire Power Cord Installation

- Remove the Terminal Block Access Plate on the back of range by removing the 1 fixing screws.
- Assemble the strain relief in the hole on bracket.
- Insert the power cord through the strain relief and tighten.
- Allow enough slack to easily attach the cord terminals to the terminal block.
- Remove the 3 wire terminal nuts and washers from the terminal block.
- 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 L1 and L2.
- Plug washers and tighten nuts securely.
- Assemble the Terminal Block Access Plate.



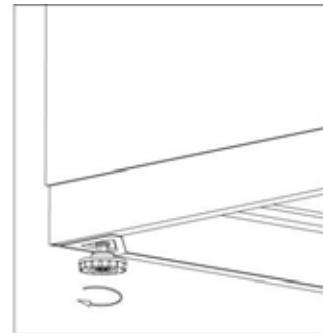
### 4-Wire Power Cord Installation

- Remove the Terminal Block Access Plate on the back of range by removing the 1 fixing screws.
- Assemble the strain relief in the hole on bracket.
- Insert the power cord through the strain relief and tighten.
- Allow enough slack to easily attach the cord terminals to the terminal block.
- Remove the 3 wire terminal nuts and washers from the terminal block.
- Remove the ground strap from the frame of range and terminal by removing its screw and cutting it as shown.
- 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 supply cord must be attached to the frame of range by using the green colored grounding screw. The power leads must be connected to L1 and L2.
- Plug washers and tighten nuts securely.
- Assemble the Terminal Block Access Plate.



## Ø LEVELING THE RANGE

The range must be level to obtain proper operating. The four screws type leveling legs located on the corners at the 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. Use a level on surface units to check the leveling of the range.

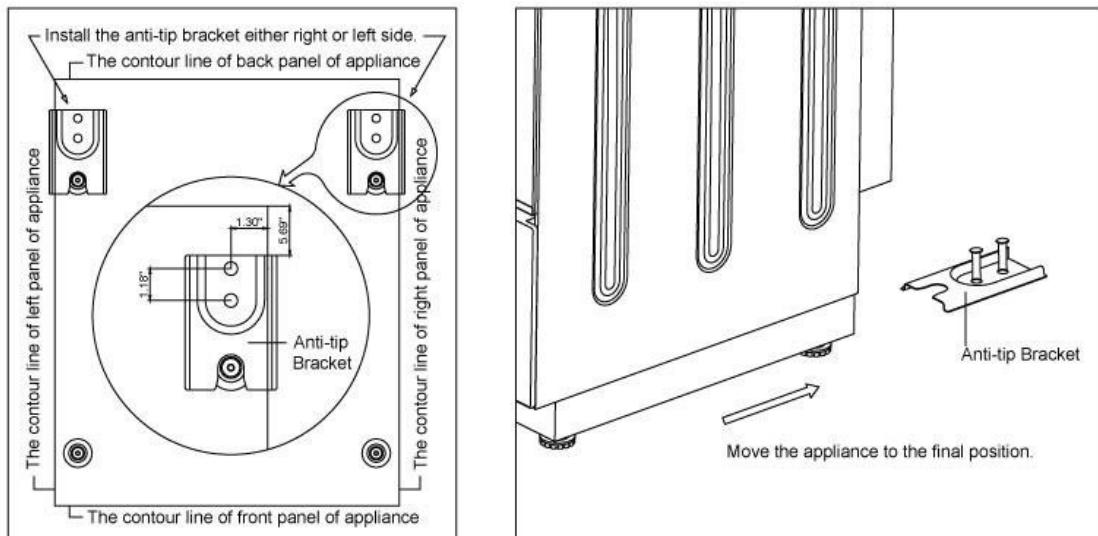


## Ø ANTI-TIP BRACKET INSTALLATION

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

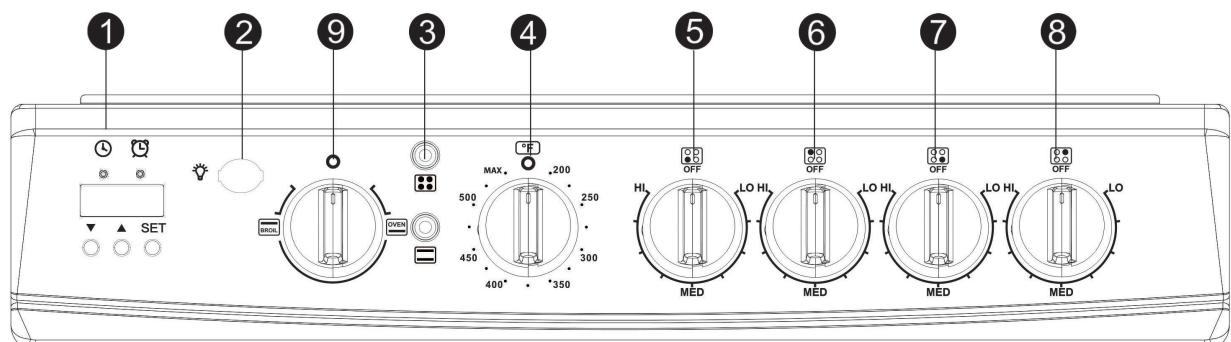
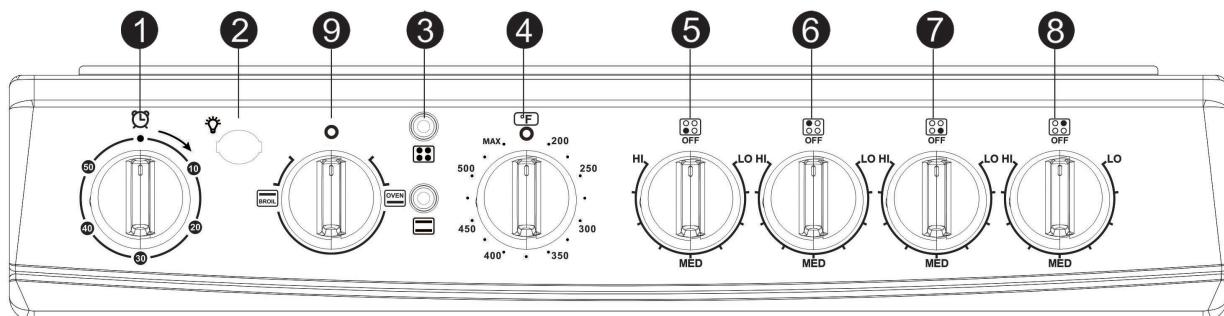
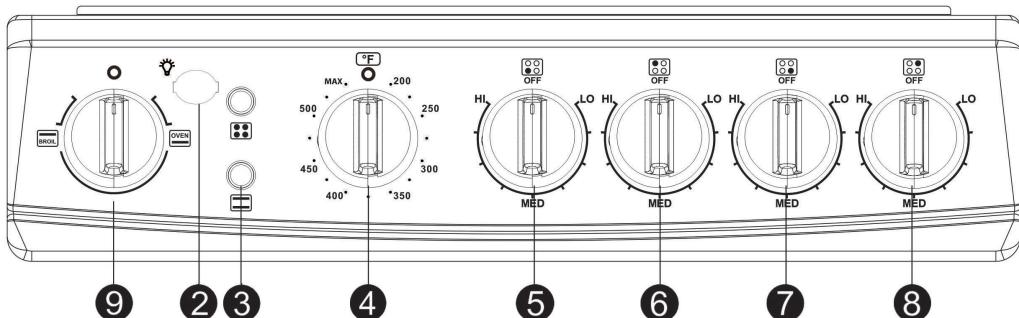
- Place the anti-tip bracket on the floor as shown figure. Anti-tip bracket can be installed one either right or left side.
- Make the locations of 2 holes of anti-tip bracket on the floor.
- Use a 5/16" masonry drill bit and insert plastic anchor.
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

**NOTE:** If range is relocated, the bracket must be removed and installed in new location.



## OPERATING YOUR RANGE

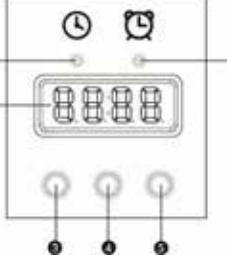
### Ø CONTROL PANEL



1. Kitchen Timer  
(Digital or Mechanical Knob depending on your specific model.)
2. Oven Light Switch
3. Indicator Lights
4. Oven Temperature Knob
5. Front Left Burner Control Knob
6. Rear Left Burner Control Knob
7. Front Right Burner Control Knob
8. Rear Right Burner Control Knob
9. Oven Function (Broil/Oven) Control knob

## Ø USING THE TIMER

### DIGITAL KITCHEN TIMER

	<p><b>When you first plug in the range or power has returned after 10 hours you will see 12:00 in the display and hear an alarm tone.</b></p> <p><b>Clock:</b> To set the clock, press and hold the SET button for once, clock indicator will light, when the hour position flash adjust the hour by pressing the up or down button, press SET when done repeat the steps for the minutes and press SET to enter Cook Timer setting or just confirm by waiting for 5 seconds.</p> <p><b>Cook Timer:</b> Press the SET button three times and the cook timer indicator will light. Press the up or down buttons to choose the except cook-time (1 – 99 minutes, default is 1 minute). After 5 seconds, the Setting will be confirmed and the countdown will begin. Once the selected time has elapsed, the indicator light will turn off and the alarm will sound 15 times or until a button is pressed.</p>
<p>1: Clock Time Indicator 2: Digital Display 3: Down Button 4: Up Button 5: Set/Quit Button 6: Cook Timer Indicator</p>	

### KITCHEN TIMER SELECTOR KNOB

You can set a reminder time up to 60 minutes. At the end of the time selected you will hear the sound of a bell. To set times less than 30 minutes, turn the knob to the 30 minute mark and then turn to the desired time.

## Ø OPERATING INDICATOR LIGHTS

The OVEN and BURNERS indicating lights will come **ON** separately when oven and top burners are in use.

## Ø OVEN LIGHT

The oven is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking. By turning the switch on / off to light the oven cavity.

## Ø HOW TO USE THE OVEN

The oven is controlled by two separate knobs, the Broil / Oven Control Knob is used to select the mode of operation used for cooking and the Oven Temperature Knob which is used to set the desired cooking temperature.

When the Broil / Oven Control knob is in the  or "standby" position, the heating elements will not operate.

You must first select the appropriate cooking mode (Broil or Oven/Bake) and then select the desired temperature as described in the instructions below.

## Ø USING THE OVEN (BAKE)

1. Turn the knob  ( Broil/Oven Control knob ) to select 
2. Turn the knob  ( Oven Temperature Knob ) clockwise to select the desired temperature up to 500° F. To switch off the oven turn the thermostat control to the  "standby" position.

You can use your range for Bake and Broil. For that reason, the oven has two different heating elements which are:

- Bake element 2100W (Lower heating element)
- Broil element 2100W (Upper heating element)

**CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.**

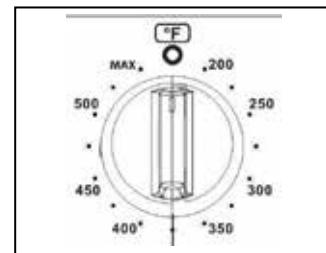
**WARNING: The door is hot, use the handle**

**WARNING: After use, turn the Oven Function Control and Oven Temperature**

**Control knobs to the  STANDBY position to turn the oven off.**

## OVEN THERMOSTAT

Rotate clockwise until the required temperature is reached [From  (Standby) to MAX (550°F)].

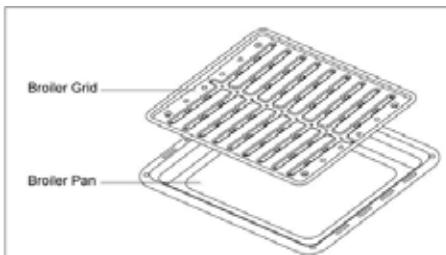


## Ø USING THE BROILER

In this setting only the upper element is switched . Heat is distributed by radiation.

In order to broil, use the following steps:

1. Place the meat on the broil grid in broiler pan. Always use the grid so that the fat drips into the broiler pan, otherwise the juices may catch on fire. **Do not broil without using the broiler pan.**
2. Position the broiler pan on the second level from the top.
3. Turn the knob OvenBroil/Oven Control Knob to 
4. Turn the knob Oven Temperature Knob clockwise to select the desired temperature up to 550° F.
5. To switch off the oven turn the thermostat control and function control knobs to the  "standby" position.



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

## IMPORTANT:

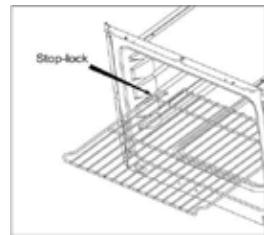
Always use suitable protective gloves when inserting/removing the broiler pan, shelves, pans and other cooking utensils from the oven.

## OVEN RACK

The rack is designed with stop-locks so that when placed correctly on the rack supporters, 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. Place the cookware on the rack, then slide the rack back into the oven.

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



## Ø USING THE SURFACE UNITS

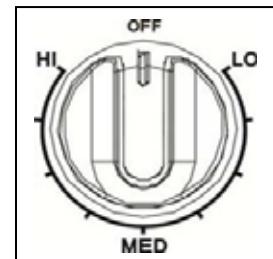
### BURNER CONTROL KNOB

The range comes with four burners. To operate the burners simply push in and turn the knob to the desired position. These controls go from low to high power output, having a number of positions. To switch off the Burner, turn the burner control knob to the **OFF** setting position.

Your range is equipped with four surface units with two different sizes. Three of them are 6" and one of them is 8" in size. The surface controls are easily operated. Simply push in and turn the knob to the desired position.

When the element is energized, the indicator light will be lit regardless of the setting when one or more of the elements are turned on. The control has a variable of power output from **LO** to **HI** with a number of positions. 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 mark shows which surface unit is activated by that knob.



**IMPORTANT: To switch on, always lightly press the control knob inwards then turn.**

NOTE:

EACH OF THE SURFACE COILS ARE EQUIPPED WITH A "TEMPERATURE SAFETY DEVICE" WHICH WILL MEASURE THE TEMPERATURE OF THE COIL AND THE PAN / POT BEING USED.

IF AT ANY TIME THE SENSOR MEASURES A TEMPERATURE HIGHER THAN THE MAXIMUM AS INDICATED BY SAFETY STANDARDS, THE DEVICE WILL AUTOMATICALLY SHUT THE POWER TO THE BURNER OFF. ONCE THE TEMPERATURE HAS REACHED THE STANDARD SAFE TEMPERATURE THE DEVICE WILL RESET AUTOMATICALLY.

TO AVOID OVERCOOKING, REMOVE POTS / PANS FROM THE COOKTOP WHEN THE FOOD IS COOKED. AVOID PLACING ANY OBJECTS ON THE COOKTOP UNTIL IT HAS COOLED DOWN COMPLETELY.



## WARNING

Make sure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking pots/pans.

### Ø 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.

- Use cooking vessels with flat bottoms and tight fitting lids to conserve energy and shorten cooking times.
- 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.
- 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.
- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the elements.
- 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 position 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 utensils or surface unit.

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

## CARE AND MAINTENANCE

### Ø GENERAL INFORMATION

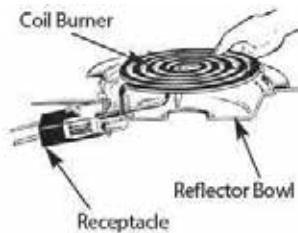
- **CAUTION: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

### Ø CLEANING YOUR RANGE

- Disconnect the A/C from the main power box or designated circuit breaker, turn off the range, make sure all surface units are off and cool before removing anything, then remove all items including shelves and rack.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves and rack with a mild detergent solution.
- The outside of the range should be cleaned with mild detergent and warm water.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the cook-top.

### Ø CLEANING SURFACE UNITS AND REFLECTOR BOWLS

- Disconnect the A/C from the main power box or designated circuit breaker and turn off the range to make sure that burners are off and cool before removing burners and reflector bowls.
- Removing the burners and reflector bowls as following:
  - Lift the edge of the unit opposite from the receptacle, just enough to clear the reflector bowl.
  - Pull the surface unit gently out of the mounting receptacle.
  - After the unit has been removed, the reflector bowl can be lifted out of their mounting.
- Clean the burners and reflector bowls with mild detergent and warm water. Wring excess water out of the sponge or cloth when cleaning them.
- Replace the burners and reflector bowls as following:
  - Line up the opening of the reflector bowls with the burners receptacle, hold the surface unit as level as possible with the terminal just positioned into the receptacle, then push the surface units' terminal into the receptacle.
  - When the terminal is pushed into the receptacles as far as it will go, push down the edge of the surface unit opposite the receptacle.



To remove the surface unit, lift it about 1 inch above the reflector bowl and pull it out.



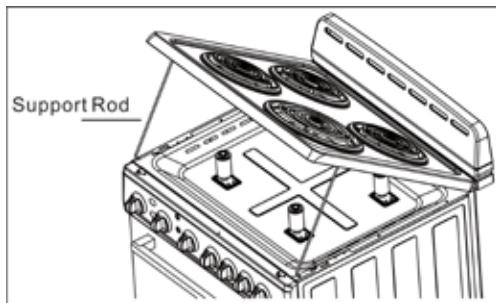
Replace the reflector bowl into the recess in the cooktop.

**NOTE:** Do not immerse burners in water or any other liquids.

## Ø LIFT-UP COOKTOP

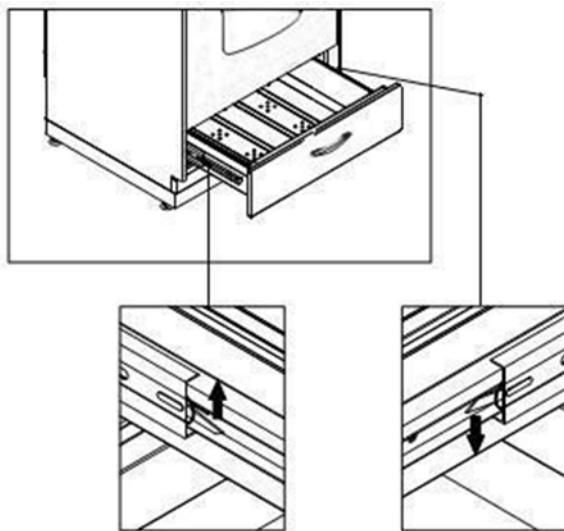
You can access the area beneath of the cooktop for cleaning purposes by lifting up the cooktop. In order to do:

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



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

## Ø REMOVABLE STORAGE DRAWER



Lift the left small hook upward, at the same time, push the right small hook downward. (See the picture)

**Do not store flammable material in the oven or in the bottom drawer.**

## Ø REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and broil burner cool down.
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (300°C ~ 570°C) having the same specifications: 240V 60Hz, 15W, E14.
- Replace the protective cover.

**NOTE:** Oven bulb replacement is not covered by your guarantee.

## PROBLEMS WITH YOUR ELECTRIC RANGE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

### TROUBLESHOOTING GUIDE

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

## WIRING DIAGRAM

