
TAPPAN

GAS RANGE



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Product Registration
Versión en español
Important Safety Instructions
Refined Petroleum (Propane) Gas Conversion
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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Save these instructions for future reference.

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

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the range. Destroy the carton and plastic bags after unpacking the range.** Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Gas Code ANSI Z223.1—latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the range at the circuit breaker or fuse box in case of an emergency.

⚠ CAUTION Cold temperatures can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period of time, be certain the unit has been in temperatures above 32°F for at least 3 hours before turning on the power to the appliance.

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the range.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

liquids. Do not store explosives, such as aerosol cans on or near the range. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNER OR INTERIOR SURFACES OF THE OVEN.** Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.

- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

⚠ WARNING Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**

- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch the flame or burners. Do not use a towel or other bulky cloth instead of a potholder.

- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**

- **Remove the oven door from any unused range if it is to be stored or discarded.**

- **IMPORTANT—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off.** If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**

⚠ WARNING Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil. The use of



⚠ WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSON COULD RESULT.
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

⚠ WARNING

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKET(S) IS ENGAGED. REFER TO THE INSTALLATION INSTRUCTIONS FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.

⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Do not use the oven for storage.

• **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the storage drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable

IMPORTANT SAFETY INSTRUCTIONS *(continued)*

undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, oven bottom or any other part of the range. Use of protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the range or personal injury may result.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Burner Covers**. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed**. The oven is vented below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks**. Always place oven racks in desired

location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the oven burner flame or interior of the oven. Remove all utensils from the rack before removing rack.

- **Do not use the broiler pan without its insert**. The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil**. Exposed fat and grease could ignite.
- **Do not touch a hot light bulb (some models) with a damp cloth**. Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire**. Pay particular attention to the area underneath each surface burner. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

CONTINUOUS CLEANING OVENS (some models):

- **Do not use oven cleaners on the oven liner or any of the continuous cleaning surfaces**. Continuous cleaning surfaces can be identified by their rough surface finish.

SELF-CLEANING OVENS (some models):

- **Clean in the self-cleaning cycle only the parts of the oven listed in this owner's guide**. Before self-cleaning the oven, remove the broiler pan and any utensils stored in the oven.
- **Do not clean the oven door gasket**. The door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **Do not use oven cleaners**. No oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

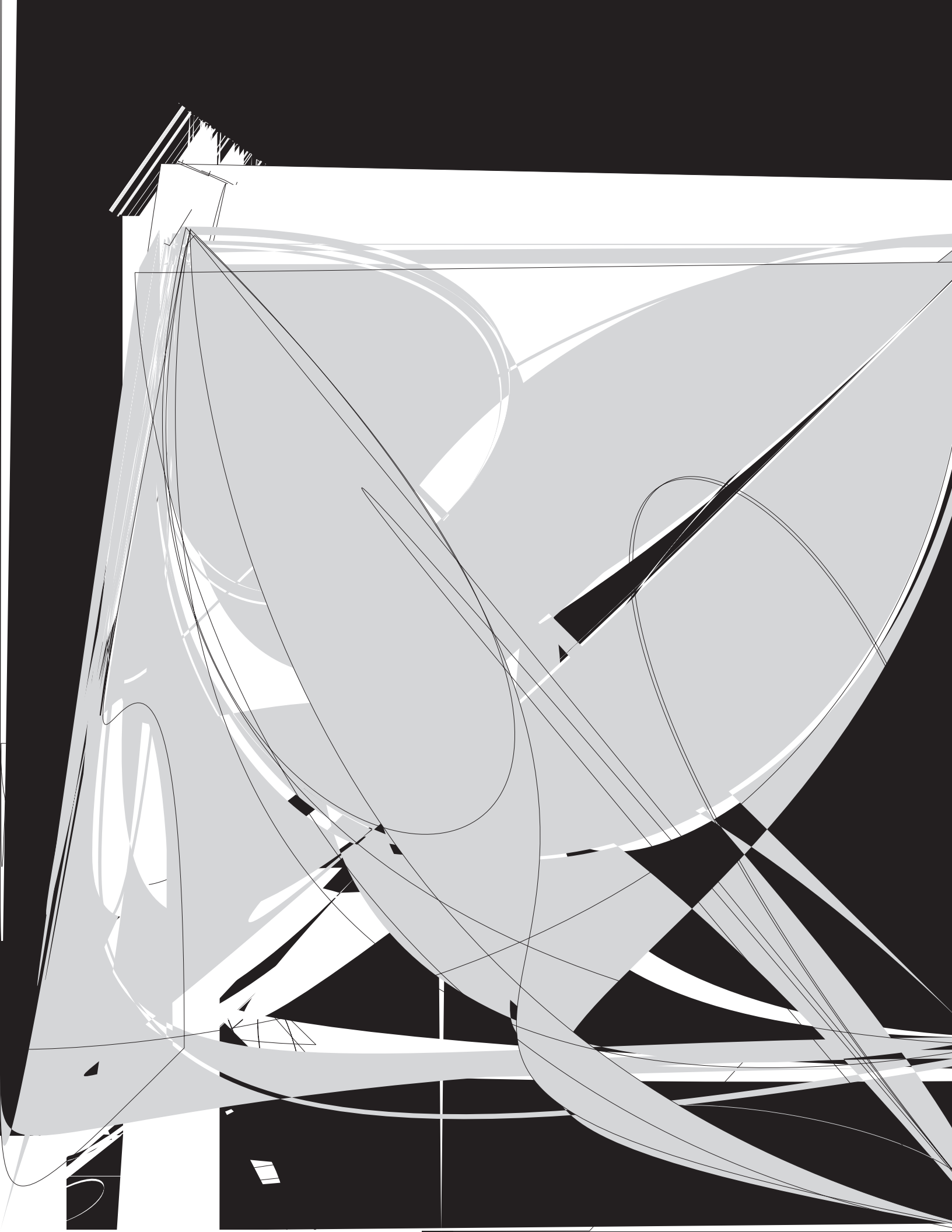
SAVE THESE INSTRUCTIONS

Liquefied Petroleum (Propane) Gas Conversion

This appliance can be used with Natural Gas or Liquefied Petroleum (Propane) Gas. It is shipped from the factory for use with Natural Gas.

Refer to the Installation Instructions for conversion from Natural Gas to Propane Gas, or from Propane Gas to Natural Gas.

⚠ WARNING Severe shock or damage to the appliance may occur if the appliance is not installed by a qualified installer.



Setting Surface Controls (Continued)

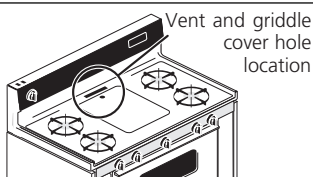
5th Burner (some models)

The 5th burner pan, chrome bowl insert and a burner grate can be used in place of the griddle. To use the griddle area for a 5th burner, remove the griddle and place the 5th burner pan over the burner. Then place the bowl insert and the burner grate in the proper position. Operate the 5th burner with the griddle control knob.

Before Setting Oven Controls

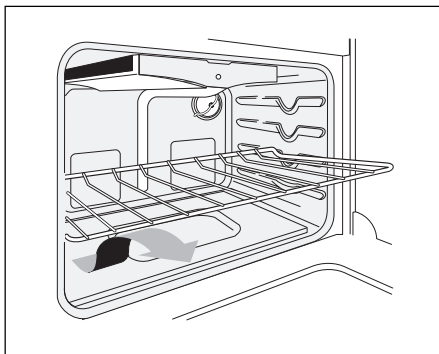
Oven Vent Location

The oven is vented through the **center rear of the cooktop**. When the oven is on, warm air is released through the vent. This venting is necessary for proper burner operation in the oven. **DO NOT** block the vent. Doing so may cause baking failures, fire or damage to the range.



Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN). Always use oven mitts when using the oven.



To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting the hot oven door.

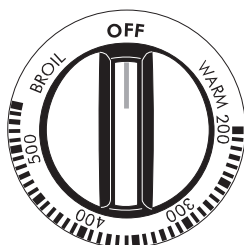
Setting Oven Controls

(Porcelain Enamel and Continuous Cleaning Oven Only, Self-Cleaning Oven See the Electronic Oven Control Guide)

To Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Push in and turn the Temperature Control knob to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Temperature Control knob to OFF.

Temperature Control Knob



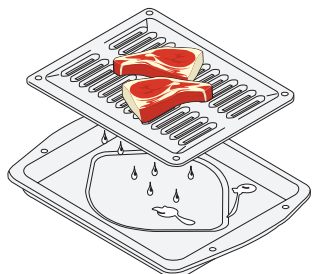
To Broil

Broiling is done in the compartment below the oven cavity. Food is broiled by the same burner that heats the oven. The broiler compartment rolls out for easy checking and turning of food.

1. Open the broiler drawer and roll the broiler compartment out.
2. Arrange broiler pan while broil compartment is still cool. For rare meats, position the broiler pan closer to the burner (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the burner (lower position).

Rack Position From Top	Food
1	Rare steaks
2-3	Ham slices, fish, hamburgers and medium steaks and chops
4	Well-done foods such as chicken and lobster

The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.



3. Push in and turn the Temperature Control knob to **BROIL**.
4. Place the grid on the broiler pan, then place the meat on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
5. Push the compartment all the way into the range and close the drawer.
6. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the broiler compartment out to the stop position before turning or removing food.
7. When broiling is finished, turn the Temperature Control knob to OFF.

CAUTION Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

**Air Circulation
Oven**

Oven Baking

**Baking Problems
Solutions**

Baking Problems

Cookies and biscuits burn on bottom.

Cakes too dark on top or bottom.



Cakes not done in the center.



Cakes not level.



Foods not done when cooking time is up.



Oven Cleaning (continued)

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the range manually.

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. **REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.**

CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

CAUTION **DO NOT** line the oven walls, bottom, racks or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the range manually.

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. **REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.**

CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

WARNING **DO NOT** use oven cleaners, gritty cleansers, coarse abrasive pads or brushes, silicone sprays or metal scrapers on the interior walls, oven frame or ceiling of a continuous cleaning oven. **Permanent damage to the oven may result.**

Easy Clean Oven (some models)

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket, the small area at the front center of the oven bottom and the oven vent exit (located below the backguard). Clean with hot, soapy water. Rinse well using clean water and a cloth.

Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

Cleaning the Oven Bottom

The oven bottom in porcelain enamel oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under **General Cleaning**.

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

Continuous Cleaning Oven (some models)

Continuous cleaning ovens have a special coating which is a porous ceramic material. This rough coating tends to prevent grease spatters from forming little beads which run down the side walls leaving streaks that require hand cleaning. Instead, when spatter hits the porous coating, it disperses and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, making it less noticeable.

Soil may not disappear completely. Remaining soil will gradually fade with continued oven use. *The special coating works best on small amounts of spatter.* Larger spills, or spills generating from sugar, egg and dairy mixtures, do not clean as well.

If difficult soils occur:

1. Remove the oven racks and cookware.
2. Remove soils by completing steps **a** or **b** below:
 - a) Use hot, soapy water and wash soils using a nylon-bristly brush or a nylon mesh scouring pad. **DO NOT** rub or scrub with paper towels, cloths or sponges. They will leave lint on the oven coating.
 - b) Apply ammonia with a sponge and dab it into the porous coating. Leave the ammonia on the soiled area for 30 minutes.
3. Rinse with clear water.
4. Close the oven door and push in and turn the Temperature Control knob to 450°F (230°C).
5. Operate oven for 15 minutes.
6. Remaining soil will fade with continued oven use.

Oven Cleaning (continued)

⚠ CAUTION **DO NOT** line the oven walls, bottom, racks or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Cleaning the Oven Bottom

The oven bottom is not a continuous cleaning finish. Oven cleaners can be used on the oven bottom only. Remove the oven bottom before using oven cleaners. **DO NOT** get oven cleaner on any of the continuous cleaning surfaces.

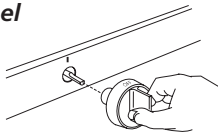
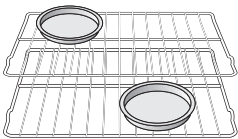

Note: To remove or replace oven bottom, see "To Remove and Replace Oven Bottom" under **General Cleaning**.

To clean, use hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner (**on the oven bottom only**) following manufacturer's instructions.

General Cleaning

Cleaning Various Parts of Your Range

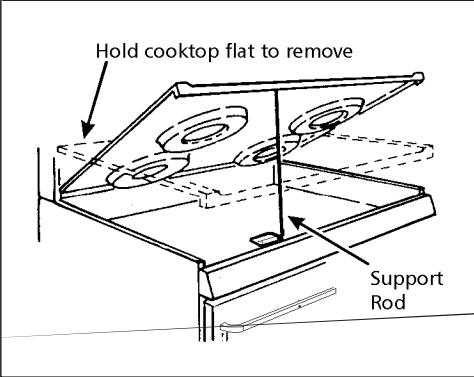
Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panel 	Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Porcelain Enamel Burner Grates, Under the Cooktop, Cooktop, Broiler Pan and Insert, Roll-out Broiler, Door Liner and Oven Bottom	Clean in the dishwasher and dry upon removal. If soils are not removed, follow these cooktop cleaning instructions: Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the rangetop.
Stainless Steel, Chrome Decorative Trim, Drip Pans	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Oven racks can be removed or left in the oven during the self-cleaning cycle for cleaning. If removed, clean by using a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is completed, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Surface Burners	The holes in the burners of your range must be kept clean at all times for proper ignition and a complete, even flame. Clean burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes.
Oven Door 	To remove and replace burner units per your model, see "To Remove and Replace Burners" under General Cleaning . To clean, soak the burners in a 1:1 clean water and ammonia solution for 30 to 40 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes. Then replace it, making sure it is properly seated and level. DO NOT put burner units in the dishwasher. To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. (Self-cleaning oven only: The oven door gasket is made of a woven material which is essential for a good seal). Care should be taken not to rub, damage or remove the gasket.

General Cleaning

(continued)

⚠ WARNING When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, **DO NOT** drop or bend the rangetop when raising or lowering. This could damage the surface.



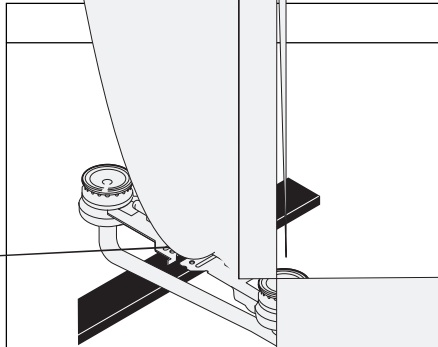
⚠ WARNING DO NOT turn the burners on when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

To

- 1.
- 2.
- 3.
- 4.
- 5.

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To Remove Burners (Fig

1. Remove shipping screw from screw locations.
2. Tilt the burner at the end of the burner until the locator tab is released (front burners tilt right, rear burners tilt left) to separate it from the gas valve.

To Remove Burners (Fig

1. Remove shipping screw from screw locations.
2. Lift burner pair straight out of range.

To Replace Burners

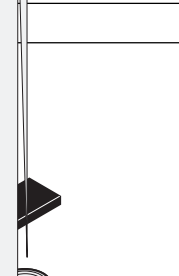
1. Slide the burner into the gas valve at the front of the range (front burners fit over the left valve on each side of the range).
2. Tilt burner until the locator tab will slide into the slot on the support bar. Make sure burner is on support bar and are level.
3. Replace shipping screw if desired.

er the Top for Cleaning

s and spillover bowls. Set aside.
cooktop and then lift.
h to fully raise the support rods. The **Lift-up rods** will support
position.
g hot, soapy water and a clean cloth; then, dry.
fter lowering the support rod.

place Burners for Cleaning

the two burners types shown below. Follow the instructions that
s on your range.

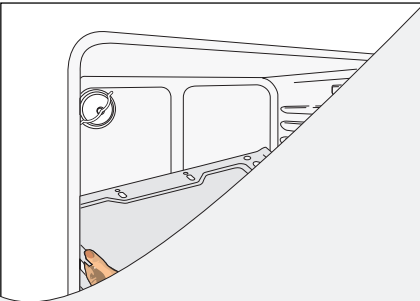


...wdriver. See illustration for
...ar until the locator tab is released (front
...it toward the back of the range. This will
...of the range.

...lips® Head screwdriver. See illustration for
...out of range.

...e gas valve at the front of the range (front burners fit over
...s fit over the left valve on each side of the range).
...ing tab will slide into the slot on the support bar. Make sure
...on support bar and are level.
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...cket. Make sure burners are positioned over gas
...level.

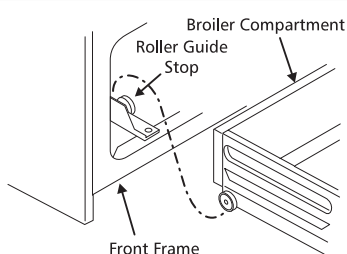
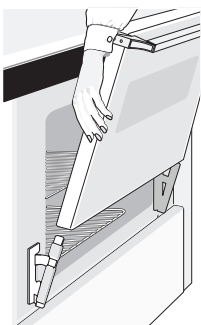


General Cleaning

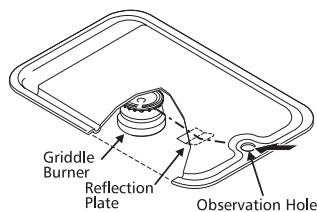
(continued)

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

Removing the Oven Door



Griddle



To Remove and Replace Oven Door

The oven door can be removed to make oven cleaning easier.

To Remove Oven Door:

1. Open door approximately 4 inches to the stop position.
2. Grasp door at side edges.
3. Lift door up and off hinges.
4. To clean oven door, see the cleaning chart on page 16.

To Replace Oven Door:

1. Be sure the hinge arms are in the stop position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top.
3. Slide the door down onto the hinges as far as it will go and close the door.
4. If the door is not in line with the oven frame, remove door and repeat the above steps.

Cleaning the Roll-Out Broiler (some models)

To Remove the Roll-Out Broiler:

1. Pull out broiler until it stops, and then push back in about 1 inch.
2. Grasp handle, lift and pull out broiler. Lift the rollers under the broiler over the roller guide stops in the broiler compartment.
3. Clean the lower and side broiler plates and roll-out broiler as explained in the cleaning instructions for porcelain enamel under **General Cleaning**.

To Replace the Roll-Out Broiler:

1. Put the rollers under the broiler behind the roller guide stops in the broiler compartment.
2. Hold broiler in the raised position as you slide it partly into the broiler compartment, then lower broiler and push completely closed.

Cleaning the Griddle (some models)

Before cleaning, be sure all controls are OFF. For easier cleaning, clean the griddle while it is still *warm*. The griddle can be removed for easier cleaning. The griddle can be washed in the sink with a mild detergent and plastic scouring pad. For greasy residue, use a grease-dissolving dishwashing liquid and a nylon scrub brush.

Avoid *abrasive cleansers* that can scratch the finish. Do not use oven cleaners. Wipe dry before reinstalling into rangetop.

Storage Drawer

Storage Drawer (some models)

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

To open the storage drawer, push the drawer in gently and it will spring open. To close, push the drawer until you hear a click, which indicates that the spring is compressed, and the drawer is closed.

To Remove the Storage Drawer:

1. Open and empty the drawer of all utensils.
2. Pull drawer out to the drawer stop.
3. Lift the front high enough to allow the drawer to be pulled out.

To Replace the Storage Drawer:

1. Insert the rear end of the drawer into the opening.
2. Fit the end rollers onto the guide rails.
3. Hold the drawer in a horizontal position, then push in until a click is heard.

⚠ WARNING Flammable materials should not be stored in an oven, near surface elements or in the storage drawer or compartment (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range. Flammable materials may explode and result in fire or property damage.



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Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Oven Control Beeps and Displays -F1- through -F8- (some models).

Electronic control has detected a fault condition. Push **Cancel** to clear the display and stop the display from beeping. Reprogram the oven. If a fault reoccurs, record the fault number, push the **Cancel button** and contact an authorized servicer.

Range is not level.

Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level.

Weak, unstable floor. When oven is level, cooktop may not appear to be level with countertop. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.

Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.

Cannot move appliance easily. Appliance must be accessible for service.

Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.

Contact builder or installer to make appliance accessible.

Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.

Gas line is hard-plumbed. Have a flexible A.G.A./C.G.A. approved metal appliance connector installed.

Surface burners do not light.

Surface control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control to desired flame size.

Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the cleaning chart under **General Cleaning** for additional cleaning instructions.

Range power cord is disconnected from outlet. Be sure cord is securely plugged into the outlet.

Electrical power outage. Burners can be lit manually. See **Setting Surface Controls** in this Owner's Guide.

Flame burns half way around.

Burner ports are clogged. With the burner off, clean by using a small-gauge wire or needle to clean ports.

Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions under **General Cleaning**.

Surface burner flame is orange.

Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

A slightly orange flame is unavoidable due to salt air in coastal areas.

Oven does not operate

Temperature Control knob is not set properly. Make sure the Temperature Control knob is set to desired function. See **Setting Oven Controls**.

Be sure regulator gas valve is "ON". See installation instructions.

Entire oven does not operate.	<p>Controls are not set properly. See instructions under Setting Oven Controls or Oven Cleaning to set the controls.</p> <hr/> <p>Automatic timed oven (Timed Bake feature) set incorrectly. Follow steps under "To Set the Automatic Timer (Timed Bake Feature)" in Setting Oven Controls.</p> <hr/> <p>Make sure cord/plug is plugged tightly into outlet.</p> <hr/> <p>Service wiring not complete. Contact servicer or dealer.</p> <hr/> <p>Power outage. Check house lights to be sure. Call your local electric company for service. Surface burner can be lit manually. See Setting Surface Controls in this Owner's Guide.</p> <hr/> <p>Be sure gas supply is turned on.</p>
Oven and/or cooktop light does not work.	<p>Burned-out or loose bulb. See Changing Cooktop and Oven Lights in this Owner's Guide to replace or tighten the bulb.</p>
Oven smokes excessively during broiling.	<p>Meat too close to broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <hr/> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.</p> <hr/> <p>Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without grid or cover grid with foil.</p> <hr/> <p>Broiler drawer/door open. Make sure drawer/door is closed when broiling.</p> <hr/> <p>Broiler drawer/door needs cleaning. Excessive smoke is caused by old grease or food spatters. If the broiler is used often, clean on a regular basis.</p>
Poor baking results.	<p>If baked food are too dark on top or bottom, allow the oven to preheat to set temperature before placing food in oven. Make sure the proper rack position is used when baking. Set temperature 25°F (12°C) lower than recommended. If food is not done after recommended time, increase the set temperature 25°F (12°C).</p>
Self-Cleaning Cycle does not work.	<p>Controls are not set properly. Follow instructions under Oven Cleaning.</p> <hr/> <p>Self-cleaning cycle was interrupted. Stop time must be set 2 to 4 hours past the start time. Follow steps under "Stopping or Interrupting a Self-Clean Cycle" under Oven Cleaning.</p>
Soil is not completely removed after self-cleaning cycle.	<p>Failure to clean bottom front, top of oven or door area outside the oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-clean cycle. Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.</p> <hr/> <p>Excessive spillovers in oven. Set self-clean cycle for a longer cleaning time.</p>
Flames inside oven or smoke from vent.	<p>Excessive spillovers in oven. This is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on the oven bottom. Wipe up excessive spillovers before starting the self-clean cycle.</p>

TAPPAN RANGE WARRANTY

Your Tappan product is protected by this warranty

	WARRANTY PERIOD	TAPPAN, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER.*
LIMITED WARRANTY (Applicable to the State of Alaska)	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

Your appliance is warranted by Frigidaire Company, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by Frigidaire Company Consumer Services or an authorized Tappan servicer.

***NORMAL RESPONSIBILITIES OF THE CONSUMER**

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by persons other than authorized Tappan servicers; use of parts other than Frigidaire Company Genuine Renewal Parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by following these steps, in order:

1. Contact Frigidaire Company Consumer Services or an authorized Tappan servicer.
2. If there is a question as to where to obtain service, call or write our Consumer Relations Department at:

Frigidaire Home Products Consumer Relations
P.O. Box 212378
Augusta, Georgia, 30917-2378
(800) 944-9044



Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by White Consolidated Industries, Inc. This warranty applies only in the 50 states of the U.S.A. and Puerto Rico.