

manual de uso y cuidado estufas de piso

user's manual

freestanding ranges

for the English version, go to page 33

lea cuidadosamente este instructivo antes de instalar su estufa/ read this manual carefully before installing your new range

modelos:/

EM4004	
EM7600	ij
EM7650 🗸	â
EM1750	
EM7651	
EM7652	
EM7653	

EM7654

EMC7604	
EM7680C	
EM7658	
EM7659	
EM7681C	
EM8011C	

EM7682C

EM7665

EM7686C
EM805C
CEM7601
CEM7602
CEM7604
CEM7605
CEM7606

CEM7683C

CMA07666
CMA07685C
MA07640
MA07655
MA01758
MA07667
MA07684C
MA07687C
MA0805

No. de parte 183D9489P063

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Congratulations!

You have just acquired a product manufactured with the highest standards in quality, design and technology.

At **mabe** we are all committed to meet the expectations and needs of our customers; we work to offer you the best service through safe products which are highly competitive worldwide.

mabe guarantees your range and attends your after-sales needs through Serviplus, Latin America's leader company regarding major appliances service.

We proudly thank your preference and trust.

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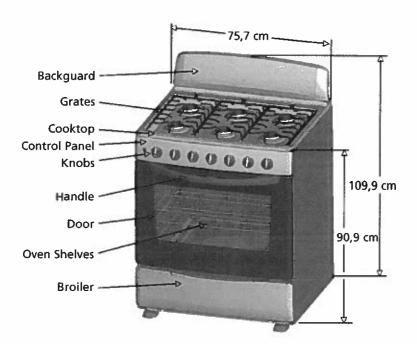
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1. parts and accessories

- 2 Side Wire Grates.
- 1 Top Central Wire Grate.
- 1 Porcelain enameled cooktop griddle.
- 1 Oven shelf.
- 1 Broiler pan (only on models EM7653, EM7654, CEM7604, EMC7604, CEM7605, CEM7606, MA07655, CEM7683C, EM7658, EM7659, MA01758, CMA07666, MA07667, CMA07685C, MA07687C, MA0805, EM7665, EM7686C and EM805C.)

The following features DO NOT apply to models CEM7683C, EM7680C, EM7681C, EM8011C, EM7682C, MA07684C, CMA07685C, MA07687C, MA0805, EM7686C and EM805C:

- 2 Metallic backguard supports.
- 4 Black Phillips head bolts.
- 4 Wing nuts.



2. installation instructions

Keep these instructions for future reference.

Make sure your range is installed by qualified personnel.

2.1 space conditions

preparation

 Remove all adhesives and packing material, including the plastic film that covers some parts of the range, for example the stainless steel cooktop.

We recommend you to recycle carton packing by taking it to special depots provided for this purpose.

2. Remove accessories from inside the oven.

BEFORE INSTALLING THE RANGE ON LINOLEUM, OR ANY OTHER SYNTHETIC FLOOR COVERING, BE SURE THIS MATERIAL AND THE FURNITURE NEXT TO THE RANGE CAN WITHSTAND A TEMPERATURE OF 95 °C WITHOUT SUFFERING DEFORMATIONS.

NEVER INSTALL YOUR RANGE ON CARPET OR ANY OTHER FLAM-MABLE MATERIAL.

IN ORDER TO REDUCE THE RISK OF FIRE, INSTALL YOUR KITCHEN CABINETS ACCORDING TO THE DIMENSIONAL DRAWING. AVOID INSTALLING CABINETS ABOVE THE RANGE AT A DISTANCE SMALLER THAN THE INDICATED.

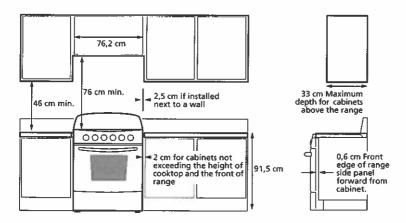
location

We suggest NOT to install your range in a place exposed to strong drafts.

If your range is located near a door or window, keep them closed while you cook.

dimensions and clearances

The following drawing shows the minimum clearances required for installation. These dimensions must be observed.



2.2 leveling the range

In order to achieve even baking results, we recommend to level the range before performing gas and electric hookup.

Your range has two leveling bolts located at the rear of the floor panel. Place the range on the spot where it will be installed.

Place a spirit level on the oven shelf. If range is not level, with the help of a second person, tilt the range on its side and turn the levelling bolt in or out. Repeat this operation on the other side until achieving the desired result.



2.3 installing the backguard (see features by model chart)

- 1. Unpack the backguard located on the back of the range.
- Place backguard over cooktop and make sure that the holes on both parts match so the backguard can be correctly seated (see photograph 1).
- Place all 4 Phillips head bolts on the top face of the backguard and the bottom face of the cooktop. Securely tighten them using wing nuts.





photograph 1

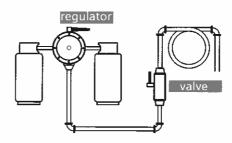
photograph 2

 Place the metallic reinforcements in diagonal position (see photograph 2).

2.4 gas hookup

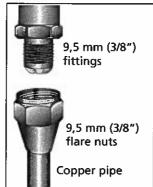
Make sure your home installation has a gas pressure regulator that can supply the correct pressure.

- 1. Close the main gas shut-off valve before disconnecting your old range and leave it closed until the new hookup is completed.
- Install a manual shut-off valve, in the main gas supply line in an accessible place, out of the range. Make sure everyone using the range know how to operate and turn off this valve when necessary.



DO NOT USE PLASTIC HOSES FOR GAS HOOKUP, SINCE THEY CAN LEAK; EVEN THOSE COVERED WITH A STEEL MESH.

- For the installation of your range use a female terminal connector NPT 9,5 mm (3/8") at the outlet of regulator and connect it to a copper pipe using 9,5 mm (3/8") flare nuts.
- 4. Connect the shut-off valve and the copper pipe using 9,5 mm (3/8") flared fittings on the ends. Flexible copper pipe must be 1,20 m to 1,50 m long and must withstand temperatures above 250 °C
- After completing hookup, make sure all control knobs on the control panel are in the OFF position and then open the main gas shut-off valve.



- Use soap and water on all fittings and connections to make sure there are no leaks.
- THIS APPLIANCE CAN BE USED WITH LP OR NATURAL GAS. IT WAS FACTORY-SET FOR L.P. GAS. IT IS DESIGNED TO RUN AT A PRESSURE OF 2,75 kPa (11 inches of water column). IF THE RANGE WILL BE CONNECTED TO NATURAL GAS, IT MUST RUN ON A GAS PRESSURE OF 1,76 kPa (7 inches of water column).
- IN THIS CASE, A SERVICE TECHNICIAN MUST MAKE THE GAS CON-VERSION BEFORE YOU CAN USE THE RANGE. CONVERSION IS FREE OF CHARGE (VALID ONLY DURING THE FIRST YEAR FROM THE DATE OF PURCHASE).
- TO PREVENT GAS LEAKS, ALWAYS USE NEW FITTINGS. APPLY A JOINT SEALER OR SPECIAL TAPE IN ALL EXTERNAL CONNECTIONS.
- DO NOT USE AN OPEN FLAME TO FIND GAS LEAKS.
- WHEN MOVING THE RANGE, BE CAREFUL NOT TO CRUSH THE GAS HOOKUP.

BE SURE TO MAINTAIN THE VICINITY OF THE RANGE FREE OF COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.

2.5 electric hookup (except on models EM4004, EM7600, EM7650, EM1750 and CEM7601)

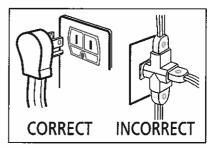
This appliance is designed to operate on a nominal voltage of 127 V \sim 60 Hz

Make sure you have a properly grounded wall receptacle, checked by a qualified electrician.

If your range is equipped with an oven light, make sure the receptacle is properly grounded and protected by a 15 to 20 A breaker or fuse before using it.

Do not plug in any other appliance to the same wall receptacle. The electric cord should not be twisted and avoid any contact with the rear panel of the range. Should you need to use an extension cord, use an electric cord having the same specifications of the original power cord.

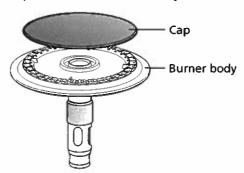
Never cut or remove the plug's grounding pin.



2.6 installing surface burners

Make sure burners and caps are correctly installed according to the images.

Porcelain-enamel cap seats over the burner body.



2.7 installing grates

After removing surface grates for cleaning, make sure you replace them in their original position (see illustration).



2.8 oven door

Oven door is removable, so the interior of the range becomes more accessible.

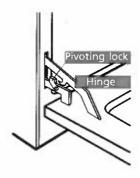
To remove the oven door, fully open it. Using both hands, slide the pivoting locks forward. Make sure the hinges are locked in this position by slightly raising the door.

Using both hands, raise the door until it easily goes out, then pull it up.

To replace the door, center the arms of the hinges into the bottom slots of the metallic frame. Slide the pivoting locks backwards so the mechanism returns to its operation position.



BE CAREFUL NOT TO PLACE YOUR HANDS BE-TWEEN HINGES AND OVEN'S FRAME, AS HINGE ARMS COULD VIOLENTLY SNAP BACK PINCHING YOUR FINGERS.



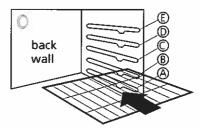
2.9 oven shelves

Oven shelves are designed with a stop lock that prevents them from tilting and coming completely out. This is specially convenient when you take the food in and out of the oven.

To remove an oven shelf, slide it towards you, lift up the front end and pull out. To replace it, place the shelf on the shelf support (curved portion of the shelf must face the oven rear wall and must be under the stop lock), tilt the front end up and push it inside the oven cavity until the shelf passes the stop lock on the oven wall. Next, lower the front end of the shelf and slide it as far as it will go.

Shelf can be placed at 5 different heights as shown in the drawing.

The Cooking Tips section specifies the recommended use for each shelf height.



3. operation

3.1 safety

FOR YOUR SAFETY, FOLLOW THESE INSTRUCTIONS:

IF YOU SMELL GAS:

- 1. OPEN ALL WINDOWS.
- 2. DO NOT TOUCH ANY ELECTRICAL SWITCH.
- EXTINGUISH ALL FLAMES BY SHUTTING OFF THE MAIN GAS VALVE.
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

NEVER USE YOUR RANGE TO WARM UP A ROOM, THIS IS VERY DANGEROUS.

DO NOT OBSTRUCT OVEN AND BROILER COMBUSTION GASES OUTLET VENTS.

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- Do not let children alone or without supervision when the range is hot or in operation. They could result with serious burns.
- Do not let anyone to climb, stand or hang from the oven door or the top of the range.
- Do not let grease or other flammable materials to accumulate inside or near the range.
- Gas appliances can cause an exposure to some toxic and/or harmful substances caused primarily by the incomplete combustion of natural gas or LP fuels, mainly benzene formaldehydes and soot.
- AN INCORRECT INSTALLATION, TUNE-UP, ALTER-ATION OR MAINTENANCE CAN CAUSE DAMAGE AND ACCIDENTS.

A PROPERLY ADJUSTED BURNER SHOWS A BLU-ISH FLAME RATHER THAN A YELLOW ONE.

FOR YOUR SAFETY, DO NOT STORE GASOLINE OR OTHER FLAMMABLE LIQUIDS IN THE VICINITY OR INTERIOR OF THIS RANGE.

DO NOT USE OVEN AS A STORAGE AREA, ITEMS STORED IN IT CAN IGNITE.

DO NOT TRY TO REPAIR OR REPLACE ANY PART OF YOUR RANGE, UNLESS SPECIFIED IN THIS MANUAL.

3.2 glass lid (see features by model chart)

Before using the range, make sure all control knobs are in the OFF position.

Lift up the glass lid, it will remain in a vertical position without having to hold it.

The glass lid IS NOT designed to cook on it.

Hinges are carefully designed to decrease the risk of breaking the glass panel, as they will reduce the strength of the impact of the glass lid hitting the range cooktop if the glass lid slips off your hands. However carefully lift up and lower the glass lid as it is frail part.

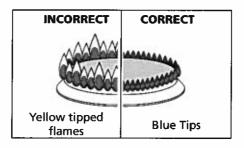
ALWAYS LIFT UP THE GLASS LID WHEN USING SURFACE BURNERS AND OVEN BURNER.

3.3 lighting surface burners

BEFORE LIGHTING SURFACE BURNERS, REMOVE ALL PACKAGING MATERIAL THAT PROTECT THE RANGE.

OPERATION OF ALL BURNERS AND OVEN MUST BE CHECKED AFTER THE RANGE AND GAS HOOKUP HAVE BEEN PROPERLY VERIFIED AGAINST LEAKS.

WHEN THE BURNER LIGHTS FOR THE FIRST TIME, FLAME WILL BE ALMOST HORIZONTAL AND WILL LIGHTLY RAISE ABOVE THE BURNER, IN ADDITION YOU WILL HEAR A HISSING SOUND FOR 30 TO 60 SECONDS. WATCH THE FLAME, NOT THE KNOB AS YOU DECREASE THE BURNER FLAME.



manual ignition ranges (using a match) (on models EM4004, EM7600, EM7650, EM1750 and CEM7601)

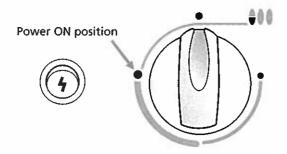
- 1. Make sure control knobs are in the OFF position.
- Light a match.
- 3. Push and turn the selected burner control knob.
- 4. Carefully approach the lighted match to the selected burner.

electronic ignition ranges

(except models EM4004, EM7600, EM7650, EM1750 and CEM7601)

When pushing in the button or turning the burner control knobs, ignitors will automatically spark on all burners. This is normal.

- Make sure knobs are in the OFF position (not "pushed in") and the range is plugged in.
- Press and hold the electronic ignition button (marked with a thunder icon), you will hear the characteristic sound of the burners electric ignitor.
- Press in the selected burner control knob and turn it to the ON position. The burner will light within few seconds. Once lit, release the electronic ignition button and regulate the flame size by turning the burner control knob.



IN THE EVENT OF A POWER FAILURE, YOU CAN LIGHT SURFACE BURNERS BY APPROACHING A LIT MATCH TO THE BURNER, THEN CAREFULLY TURN THE KNOB TO THE ON POSITION. BE VERY CAREFUL WHEN LIGHTING BURNERS IN THIS MANNER.

BURNERS THAT WERE LIT AT THE MOMENT OF THE POWER FAILURE WILL REMAIN OPERATING NORMALLY UNTIL THEY ARE TURNED OFF. TO ASSURE A CORRECT OPERATION OF THE GRIDDLE, IT MUST ALWAYS BE OPERATED AT A LOW HEAT SETTING.

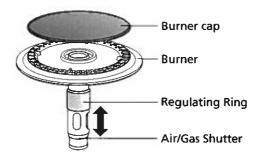
YELLOW FLAMES ARE A SIGN OF RUNNING OUT OF GAS.

IF FLAMES ARE STILL YELLOW AFTER PERFORM-ING THE AIR SHUTTER ADJUSTMENT, CONTACT AN AUTHORIZED SERVICE CENTER, THEY WILL PERFORM THE APPROPRIATE ADJUSTMENTS.

Note: Do not place pans and pots on griddle corners as they may fall spilling their contents.

adjust the regulating ring when flames lift off burner ports or generate soot

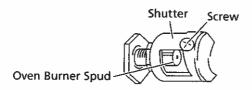
- 1. Remove burners from cooktop.
- 2. Regulate the position of the shutter ring by sliding it up or down until achieving the desired flame size.
- Replace burner, turn it on and make sure the flame has the proper size.



Note: If a proper flame is not obtained, repeat steps 2 and 3 until achieving it.

adjust oven burner air adjustment shutter

To determine if this burner is working properly, first remove the oven floor and the baffle (on some models). See the cleaning section. Properly adjusted flames must be smooth, blue and 2,5 cm high. Flames should not lift off burner ports. With the baffle (or oven floor, depending on the model) in its proper position, flames must be steady and should not extend beyond the edge of the baffle (or oven floor). The burner air shutter is located near the back wall, above the broiler drawer.

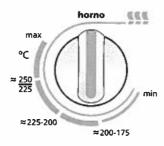


3.4 turning on the oven

thermo control oven control knob (not on models (CEM7606, EM7658, MA01758, CMA07666, MA07667, MA07687C, MA0805, EM7665, EM7686C and EM805C)

Oven control knob is located on the control panel. This knob has 5 different settings and the following chart shows the approximate equivalent temperature for each setting.

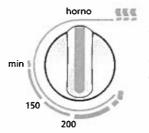
In optimal conditions, these are the approximate temperatures for each setting depending on the supply gas type:



Knob Setting	L.P. Gas	Natural Gas
min	125 °C - 150 °C	125 °C - 150 °C
≈ 175-200 °C	175 °C - 200 °C	175 °C - 200 °C
≈ 200-225 °C	200 °C - 225 °C	200 °C - 225 °C
≈ 225-250 °C	225 °C - 250 °C	225 °C - 250 °C
max	250 °C - 275 °C	250 °C - 275 °C

thermostat oven control knob

(Only on models CEM7606, EM7658, MA01758, CMA07666, MA07667, MA07687C, MA0805, EM7665, EM7686C and EM805C).



Thermostat oven control knob shows the different temperature settings at the control panel.

oven light

(Not on models EM4004, EM7600, EM7650, EM1750, CEM7601, EM7651, MA07640, CEM7602, EM7680C and EM8011C)

To turn on the oven light, just press the button marked with a light bulb icon.

turning on manual ignition oven (not on model EM7665)

- 1. Open oven door. Carefully light a match.
- 2. Approach the flame of the match to the small window on the oven floor as close to the oven burner as possible.
- 3. Turn the knob to the desired temperature setting.
- Wait until the burner turns on before taking out the match.
 Make sure burner flames are smooth and blue by watching through the center hole of the oven floor.
- If oven burner does not light, go back to step 2 and repeat procedure.

electronic button-ignition oven

(Only on model EM7665).

- 1. Make sure range is plugged in to electric power supply, and the oven control knob is in the OFF position.
- 2. Open the oven door.
- 3. Press and hold the ignition button.
- 4. Press the oven control knob and turn it to the maximum setting indicated in the control panel.
- 5. Make sure the oven burner is lit, and release the ignition button.
- 6. Observe the flame through the central hole on the oven floor.
- Select temperature by turning the oven knob to the desired setting.
- 8. If burner did not turn on, return to step 3 and repeat ignition sequence.

Note: When using the oven for the first time, you may perceive an odor. This odor is normal the first few times the oven is turned on. As the oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass; this is normal. To help prevent this, keep oven door open during the first minute of

3.5 broiler

(not on models EM4004, EM7600, EM7650, EM1750, CEM7601, EM7651, MA07640, CEM7602, EM7652, EM7680C, EM7681C, EM8011C, EM7682C and MA07684C).

heating to let the humid air leave the cavity.

To operate the broiler on thermo control models, follow steps 1 and 2 for turning on the oven; once the burner is lit, turn the oven control knob to the position marked "5", and wait until the proper temperature is reached to broil food.

On thermostat controlled models, follow steps 1 and 2 for turning on the oven; once the burner is lit, turn the oven control knob to the position marked "max", and wait until the proper temperature is reached to broil food.

Note: See Broiler Shelf Positions at the Cooking Tips section.

4 maintenance

4.1 care & cleaning guide

Care and cleaning of your range are very important so it will provide you an efficient and satisfactory operation.

IF YOUR RANGE IS EQUIPPED WITH ELECTRONIC IGNITION, UNPLUG IT FROM THE ELECTRIC POWER SOURCE BEFORE CLEANING ANY PART. DO NOT USE CAUSTIC SODA OR A PRODUCT CONTAINING CAUSTIC SODA SINCE IT CAN SERIOUSLY DAMAGE THE FINISH OF THE RANGE.

exterior finish

It is necessary to keep your range always clean. In general terms you can use a neutral soap, water and a damp cloth, rinsing it frequently with clear water in order to avoid soap residues.

Some parts will require a different procedure.

glass lid (see features by model chart)

Wash glass lid using soapy water, rinse and dry with a damp cloth. To obtain better results, after cleaning apply a liquid glass cleanser using a damp cloth and spreading it all over the surface. Dry with a soft clean and dry cloth.

cooktop

In order to avoid operation troubles with surface burners and to remove stains and dirt, follow these instructions each time you clean the cooktop:

- 1. Make sure cooktop is cool.
- 2. Do not remove surface burners from cooktop so water, soap, food residues, etc. will not spill and sip into the range.
 - IMPORTANT: Do not use water, soap and degreaser in excess. This could obstruct gas flow to the surface burners.
- Clean the cooktop using a degreaser that DOES NOT contain CAUSTIC SODA (sodium hydroxide), follow manufacturer's directions on the package of the product.

Note: If your range model is equipped with a STAINLESS STEEL COOKTOP, use a soft scrubbing pad following the direction of the grain.

recommendations

- In order to maintain the cooktop in optimal conditions, clean it AFTER EACH USE according to the above cleaning instructions.
- To obtain a shining cooktop, use CERAMA BRYTE Stainless Steel Brightener according to the directions printed on the bottle.



control knobs

The control knobs may be removed for easier cleaning.

- Make sure knob is cold and pull it straight off the stem.
- 2. Use a mild soap and water.
- 3. Drip dry before replacing them.

Notes:

- Never wash knobs if they're still hot.
- Avoid harsh scouring pads, instead use plastic scouring pads.
- Never soak knobs.

grates

Grates should be cleaned regularly and of course, after spillovers. Wait until temperature decreases.

Wash grates with soap and hot water, rinse with clear water, wipedry with a cloth. Do not replace them if still wet. To get rid of burned-on food, soak them in water and a mild liquid cleaner solution. Use nonabrasive liquid soap.

surface burners

The small holes on the burners must be kept clean in order to obtain a good lighting and an even flames. Clean them periodically and specially after spillovers, which can clog these holes.

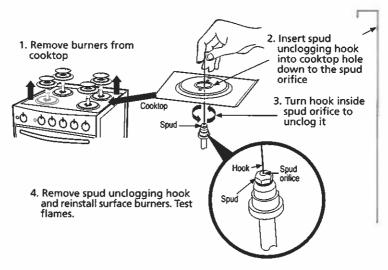


clogged gas flow orifice

If you notice these symptoms:

- A burner does not light but the rest do.
- A burner flame is smaller than the rest.
- The burners are slow to ignite.
- Flame extinguishes.
- Yellow flames.
- Soot

Then, it is possible that the gas flow orifices are clogged. This may be the result of food spills, food residues or residues of cleaning agents. Your range includes a spud unclogging hook, follow these steps. Otherwise you can use a wire twist tie. Strip the wire twist tie from its plastic liner and follow these instructions:



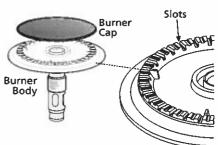
surface burner cleaning

In order to obtain a good performance, make sure to maintain burner ports clean and clear.

- 1. Remove surface burners (when cool).
- 2. FIRMLY clean burners using a degreaser that DOES NOT CONTAIN CAUSTIC SODA (sodium hydroxide). Follow directions on the cleanser container. Use

a scrubbing pad and warm water (preferably).

Note: Do not expose burners more than 15 minutes to degreaser, otherwise burners could be permanently stained.



oven door



NEVER IMMERSE DOOR IN WATER.

Wash the door using soapy water. Rinse and wipe with a damp cloth.

To achieve the best results, after cleaning apply liquid glass cleaner using a damp cloth and spreading it over the surface. Remove excess with a dry cloth.

For hard to remove stains use a vinegar and water solution.

continuous cleaning oven

The oven interior is finished with a special coating that can not be cleaned in the usual manner using soap, detergents, scouring pads, commercial oven cleaners, brushes, etc. Use of such cleansers as well as spray cleaners will cause a permanent damage. This special coating is made of a porous ceramic material, dark in color which feels harsh to the touch and works this way:

When grease spatters, the porous finish spreads the stain and partially absorbs it. This dispersion increases the exposure of grease to the oven hot air and makes it less noticeable.

Grease does not completely disappear and after continuous use. stains may disappear.

cleaning the continuous cleaning oven

- 1. Let the range cool down before starting. We recommend using rubber gloves.
- 2. Remove grates and cookware.
- 3. Visible grease can be reduced when the oven reaches 200 °C Close the door and turn the oven control knob to the desired temperature. Leave the oven this way for at least 4 hours. Cyclic repetition is necessary before improving the appearance.
- 4. If a bad spillover occurs on the porous surface, remove as much as you can using some water and a stiff bristle nylon brush AS SOON AS THE OVEN COOLS DOWN. Use water moderately and replace it frequently to keep it as clear as possible. Dry with a cloth, paper towel or a sponge.

Do not scrub as lint may adhere to the porous coating, if water leaves a white residue on the coating when drying, repeat the operation and dry with a clean cloth beginning at the edge of the spot and ending at the center.

This special coating works better in small spatters. Oven shelf and inner coating of the door are not treated with this special coating.



DO NOT SCRAPE THE SURFACE OF THE OVEN CAVITY WITH A KNIFE; YOU CAN PERMANENTLY DAMAGE THE SPECIAL FINISH

oven shelves

Oven shelves can be cleaned with a mild abrasive cleaner, following manufacturer's directions. After washing the shelves, rinse and wipe-dry with a clean cloth.

To remove heavy soil you can use a scouring pad or a stiff bristle brush.

door interior surface, and oven floor

For normal conditions, use only soapy water. If there are heavy spillovers or spatters, you can use a mild abrasive cleaner. You may also use a scouring pad. Do not let spillovers or spatters of foods containing high contents of sugar or acids (like milk, tomato, sauces, fruit juices or pie fillings) to remain on these surfaces for extended periods of time.

5 cooking tips

5.1 oven temperatures

Follow this table as a guide to obtain better baking results.

Oven temperature		Franchis - 15 - d	
°C	°F	Function/Food	
140 - 150	284 - 302	Cakes, desserts	
190 - 200	374 - 392	Cakes, cookies, breads, meat, fish	
210 - 230	410 - 446	Pies, pizzas	
260 - 270	500 - 518	Preheat 10 - 15 minutes	
280 - 290	536 - 554	Broil	

5.2 recommended baking heights

- Shelf positions are named bottom to top A, B, C, D and E.
- Most food will bake well in the middle position (shelf height C).
- Large foods will bake well in the middle/low position (shelf height B).
- Shelf position A is not recommended to bake foods.

Item	Shelf height	Baking time
Cookies	D,C	
Cakes	C, B	
Pies	C	The indicated by
Breads	C	The indicated by the recipe
Pastry	C	the recipe
Small pieces of meat and fish	С	
Meat, large pieces like turkey or pork legs	В	

5.3 position of pan in the broiler

For best results, place the broiler pan in horizontal position and make sure it is centered over the burner (see illustration).

To brown food less than 2,0 cm thick (bread toasts, for example), we recommend an approximate cooking time of 12 minutes.

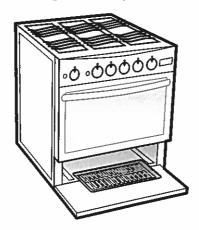
For boneless items thicker than 2,0 cm, we recommend a cooking time of about 20-30 minutes, e.g. hamburger patties.

For items thicker than 3,5 cm we recommend a cooking time of about 40-50 minutes, e.g. chicken breasts.

Frequently check the items in the broiler to prevent overbrowning them.

General recommendations:

- Should a grease fire is generated in the broiler pan and/or baking drawer, turn the oven burner OFF and maintain the broiler compartment closed until the fire is self-extinguished.
- To obtain better cooking results, keep the broiler door closed.



5.4 general recommendations

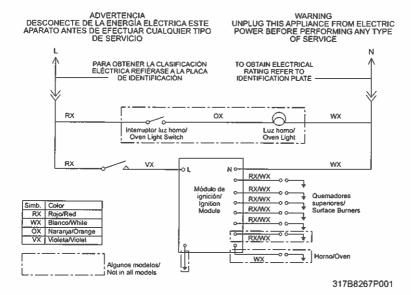
When cooking, follow these recommendations.

- 1. When turning a knob, make sure the selected burner lights.
- When reducing flame size, watch the flame, not the control knob.
- 3. Turn cookware handles toward the sides or rear of the range so they do not protrude from the range.
- 4. Use proper size cookware. Avoid the use of unstable or easily tipping cookware.
- If you will use glass cookware, they should be manufactured with tempered glass.
- Do not use cookware having a metal ring base (Wok), this ring can act as a heat trap, damaging both, grate and burner. Consequently the monoxide carbon level can rise, becoming a health risk.
- While cooking in the range, do not use loose clothing or hanging dressing accessories.
- Be careful when reaching objects stored in cabinets above the range.
- Food to be fried should be as dry as possible.
- 10. Always heat fat slowly and watch as it heats up.
- 11. When flaming food on the range, turn off hood fan. If range is located near a window, do not use long draperies.
- Always turn off burners before removing cookware from the range.
- Keep any plastic item far away from the burners. Materials could ignite when in contact with flames or with hot oven surfaces causing burns.
- 14. Never use water to extinguish a grease fire. Do not pick up a flaming pan, cover it completely with a well-fitting lid, cookie sheet, flat tray, etc.
- 15. Stand away from the range when opening the oven door. Hot air or steam which escapes, can cause burns to hands, face and eyes.
- 16. When using cooking or roasting bags (special packing in which some food is packed) in the oven, always follow the manufacturer directions.
- 17. If you experience a grease fire in the broiler pan or baking drawer, immediately turn off the oven burner and maintain the broiler compartment closed until fire is self-extinguished.
- 18. Never heat unopened food containers in the oven. Pressure can build up and the container could burst, causing an accident.
- Never let the flames of a burner extend beyond the bottom of a pan.
- If oven cavity catches fire, immediately turn off the oven or broiler burner (the one being used) and keep the door closed until fire is self-extinguished.

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6. electric diagram

Aplies to all models except EM4004, EM7600, EM7650, EM1750 and CEM7601.



7. problems and solutions

Before calling for service

Problem	Possible cause	Possible solution	
Oven won't work	You ran out of gas.	See if other appliances running on gas work properly. If not, call your gas supplier.	
	Range is not plugged to electric power (some models).	Make sure the range is correctly plugged to electric power and that the electric power supply is regular.	
	Control knob not in the proper setting.	Carefully read the Oven Ignition section in this manual.	
Burners won't turn on	You ran out of gas.	See if other appliances running on gas work properly. If not, call your gas supplier.	
	Range is not plugged to electric power (some models).	Make sure the range is correctly plugged to electric power and that the electric power supply is regular.	
	Control knob not in the proper setting.	Carefully read the Surface Burners Ignition section in this manual.	
	Clogged burner ports.	Remove burners and clean holes using a small brush with soft bristles.	
	Burner may be improperly installed.	Check the correct position of burner according to the drawing.	
	Wet burners.	Let the burners completely drip dry, or dry them yourself. Then replace and try again.	
Clock does not work (on some models)	Range is not plugged to electric power (some models).	Make sure the range is correctly plugged to electric power and that the electric power supply is regular.	
	There was a power fail- ure. Power is back and clock flashes "12:00".	Carefully read the Digital Clock section in this manual. If your range is equipped with a programmable burner, refer to the Programmable Burner section.	
Oven light won't turn on	Range is not plugged to electric power (some models).	Make sure the range is correctly plugged to electric power and that the electric power supply is regular.	
	Light bulb may be loose.	Tighten the light bulb by turning it clockwise.	
	Burned out light bulb.	Replace light bulb with a similar one rated 40 W	
Strong odor when using the oven	First few times you use the oven.	Normal the first few times you use the oven. This IS NOT a problem, the odor will disappear with use.	