

Care And Cleaning

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range

CONTROL PANEL AND KNOBS

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel because they will damage the finish.

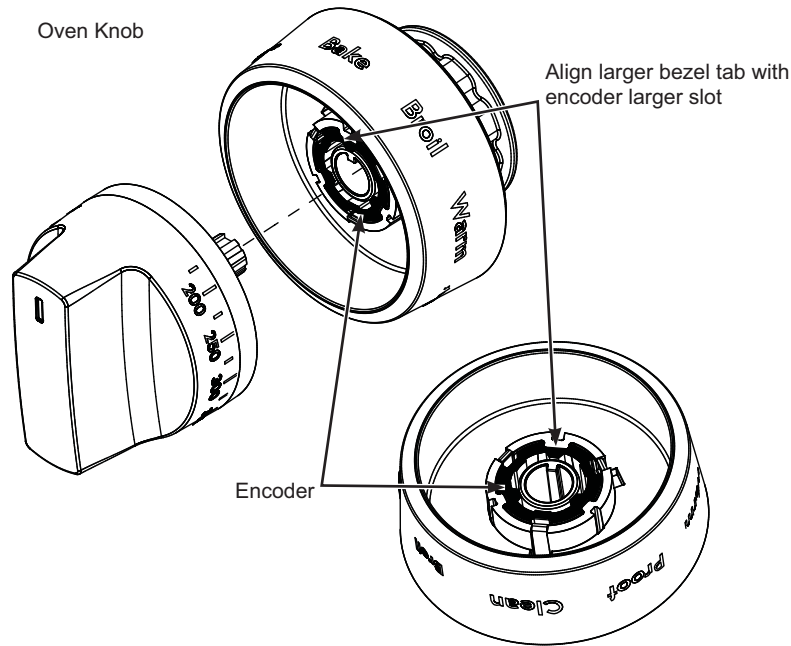
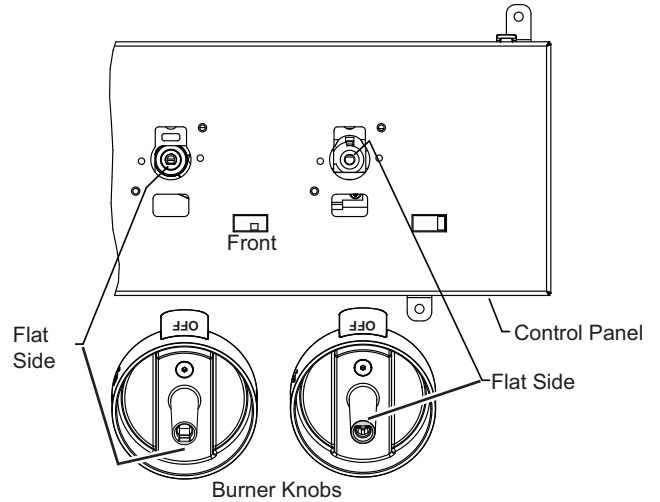
For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water.

When removing the oven and burner knobs, remember their location. The knobs are not interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner and oven control sections for a detailed view of these knobs. To replace knobs after cleaning, align the bottom of the knob with the matching clip orientation to the shaft inside the bezel.

Push knob until completely seated.

Use a soft, non abrasive cloth to clean the inside of the bezel. Do not remove diffuser film. Do not expose to moisture or it will damage lighting electronics.

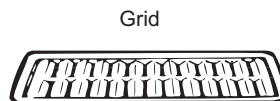
NOTE: The Mini Knob is not removable.



BROILER PAN, GRID AND ROASTING RACK (Optional Accessories)

The broiler pan, grid and roasting rack are all dishwasher safe. However, baked on foods may require washing by hand with a commercial oven cleaner or abrasive detergent.

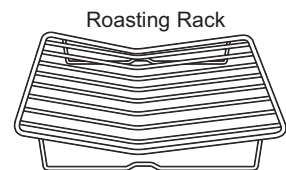
Do not store a soiled broiler pan or grid anywhere in the oven. Always properly dispose of excess grease.



Grid



Broiler pan



Roasting Rack