

## Installation and Operating Instructions For Models:

- 6200 48" Electric Convection w/smooth top Range**
- 6210 48" Electric Convection w/smooth top Self Clean Range**
- 8200 30" Electric Convection w/smooth top Range**
- 8210 30" Electric Convection w/smooth top Self Clean Range**

ATTENTION INSTALLER: *Leave this manual with appliance*

### Save these instructions for future use

**NOTE: Clock must be set or your main oven will not function!**



**Model  
8200/8210**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer). Please read these instructions thoroughly before attempting to install this unit. Failure to follow installation instructions will result in costly service calls.



**Model  
6200/6210**

**Note: Please read these instructions thoroughly before attempting to install this unit.**

**The oven door thermometer does not sense temperature. It is for aesthetics only and is nonfunctional.**



To move range for service or  
cleaning

## WARNING

When moving, move by base only.

1. Disconnect electrical power.
2. Place temporary floor protection in front of range.
3. Slide out from wall and place floor protection under front legs and slowly pull out to gain access to rear.
4. To reinstall, reverse these instructions.

—FOR YOUR SAFETY—

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS APPLIANCE.**

- \* Do not use the range as a heater.
- \* Do not heat unopened glass or metal containers in the oven.
- \* Grease accumulation is the cause of many cooking fires. Clean the oven and broiler compartment regularly.
- \* Do not attempt to extinguish a grease fire with water. Cover grease fires with a pot lid or baking soda.
- \* Avoid the use of aerosol containers near the range.
- \* Never place pans, cookie sheets or roasters directly on the oven bottom -use the rack in its lowest position.
- \* Do not cover the entire bottom of the oven with aluminium foil. Allow at least 1" of space all around pots, pans or cookie sheets in the oven to permit convection air flow.



## WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- SEE INSTALLATION INSTRUCTIONS



# HEARTLAND<sup>®</sup> APPLIANCES INC.



**Electric Models 6200/6210**

**Electric Self Clean Models 8200/8210**

## CONSUMER WARRANTY

### ENTIRE PRODUCT - LIMITED ONE YEAR WARRANTY

HEARTLAND warrants the replacement or repair of all parts, of this appliance which prove to be defective in material or workmanship, with the exception of the painted or porcelain enamel finish or plated surfaces, for one year from the date of original purchase. Such parts will be repaired or replaced at the option of Heartland without charge, subject to the terms and conditions set out below.

The warranty period against defects in the painted or porcelain enamel finish, or plated surfaces, is 90 days from date of original purchase. **The warranty does not include replacement of oven lamps or charcoal filters.**

### OVEN & WARMING DRAWER ELEMENTS - LIMITED SECOND THROUGH THIRD YEAR WARRANTY

HEARTLAND warrants the oven heating elements against defects in material or workmanship for an additional two years. These parts will be repaired or replaced at the option of Heartland without charge, but you pay for labour and transportation subject to the terms and conditions set out below.

### SMOOTH TOPS/SURFACE ELEMENTS - LIMITED SECOND THROUGH FIFTH YEAR WARRANTY

HEARTLAND warrants the smooth cooktop and radiant solid heating elements against defects in material or workmanship only for an additional four years. These will be repaired or replaced at the option of Heartland without charge, but you pay for labour and transportation subject to the terms and conditions set out below. Smooth cooktop will be replaced if it should: crack due to thermal shock, discolor; or if the pattern wears off. Radiant surface elements will be replaced should they burn out, under the terms and conditions set out in this warranty.

## TERMS AND CONDITIONS

1. This warranty applies only for single family domestic use when the range has been properly installed according to the instructions supplied by Heartland and is connected to an adequate and proper utility service. Damage due to faulty installation, improper usage and care (cookware left unattended), abuse, accident, fire, flood, acts of God, commercial, business or rental use, and alteration, or the removal or defacing of the serial plate, cancels all obligations of this warranty. Service during this warranty must be performed by a factory Authorized Service Person.
2. **Warranty applies to product only in the country in which it was purchased.**
3. Heartland is not liable for any claims or damages resulting from any failure of the range or from service delays beyond their reasonable control.
4. Heartland is not liable for damages to the smooth cooktop caused by the use of cleaners other than the recommended cleaning creams specified in this owners manual; or damages caused by hardened spills of sugary materials that are not cleaned according to the directions in the owners manual or melted plastics or porcelain.
5. To obtain warranty service, the original purchaser **must** present the original Bill of Sale, Model and Serial number. Components repaired or replaced are warranted through the remainder of the original warranty period only.
6. The warranty does not cover expense involved in making this appliance readily accessible for servicing.
7. This warranty gives you specific legal rights. Additional warranty rights may be provided by law in some areas.
8. Adjustments such as calibrations, levelling, tightening of fasteners, or utility connections normally associated with original installation is the responsibility of the dealer or installer and not that of Heartland Appliances' Inc.

### TO ENSURE PROMPT WARRANTY SERVICE, SEND IN YOUR WARRANTY CARD WITHIN 10 DAYS OF PURCHASE.

If further help is needed concerning this warranty, contact:

PLACE OF PURCHASE \_\_\_\_\_

DATE OF PURCHASE \_\_\_\_\_

SERIAL NUMBER \_\_\_\_\_

MODEL NUMBER \_\_\_\_\_

Customer Service  
 Heartland Appliances Inc.  
 1050 Fountain Street North  
 Cambridge, Ontario, N3H 4R7  
 Business: (519) 650-5775  
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# Assembly and Installation

To fully enjoy your new range, it is important that you read this booklet thoroughly.

Note: Please check for any damage that may have occurred during shipping. In the unlikely event that you find any shipping damage, inform your dealer **immediately!**

**Caution when unpacking:**  
**Lift the range by the bottom skirt, do not lift by nickel trim.**

## Unpacking:

Note: to avoid injury, please wear safety equipment, glasses and gloves, while you are unpacking your new range.

- 1) Unscrew the 12 screws that hold the crate onto the skid. There are 12 along the bottom and 4 along the top.
- 2) After the screws have been removed, carefully lift the crate over the stove and set it aside.
- 3) Next with a pair of tin snips cut the metal banding that holds the stove into place. **Caution metal banding is under tension!**
- 4) Carefully remove the metal banding, the 2 boards that were under the banding and the cardboard cap and styrofoam.
- 5) You are now ready to remove the range from the skid

For 30" units have one person at each end stand beside the skid and carefully lift the range by the bottom skirt, and a third person pull the skid out from underneath the range. Slowly set the range down on the floor, bending your knee's not your back!

For 48" units have one person at each end and one side, stand beside the skid and carefully lift the range by the bottom skirt, and a fourth person pull the skid out from underneath the range. Slowly set the range down on the floor, bending your knee's not your back!

- 6) Finish unpacking the range removing packing tape around the doors and in the oven.

Both 30" and 48" Ranges consist of two main parts: The Range Body, and  
The Cabinet / Exhaust Hood

## Tools required for assembly:

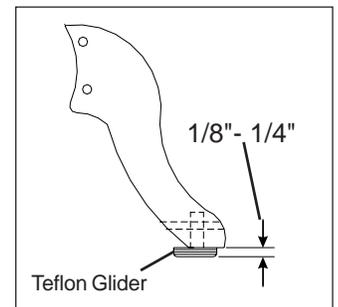
- Phillips/Robertson Screwdriver
- 5/16" ( 8 mm) wrench or crescent wrench

**You must have a qualified electrician connect the new range to be sure all electrical codes and rules are observed except when range is equipped with a cord and plug**

## Gliders:

The teflon glider should *extend* beyond the bottom of the leg by approximately 1/8"-1/4". Adjusting levelling bolts in too far will cause the leg to drag on the floor potentially causing damage to flooring. (see figure 1). Check that gliders and floor are free of any debris, this will ensure you do not scratch your floor.

Figure 1

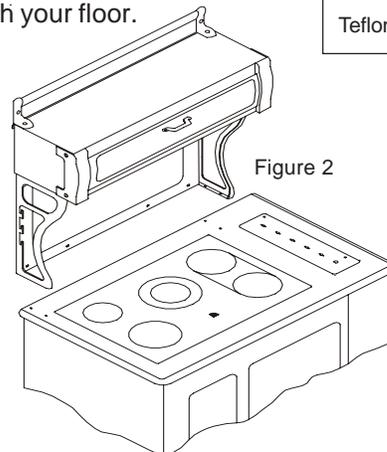


## Assembly of Exhaust Hood to Range

See the manual entitled "**Cabinet Installation Instructions for Gas, Electric, Combination and Wood Stoves**" which is included with the cabinet .

**(DO NOT REST CLOSET CORNER BRACKETS ON SMOOTH SURFACE, DAMAGE TO SURFACE MAY OCCUR)**

Figure 2



## Positioning the Range

1. When the range is fully assembled, recheck all electrical connections especially between the exhaust hood and the back of the range. As well, check that all nuts and bolts have been tightened.
2. Ensure teflon gliders and flooring are clean, (as described on page 2 under "Gliders").
3. **Caution:** On flooring with very rough surfaces or deep, large grooves the appliance may have to be lifted and slowly slid into position.
4. Put both hands on the trim and carefully push the range into place, make sure floor is clear of all debris. **Don't forget to plug in the main power cord and the exhaust hood power cable and test the operation of the appliance, before the range is in it's final position.** See cabinet installation instructions.
5. To level the range, simply adjust the levelling screws with teflon pads located at the bottom of each leg (the ones you assembled on page 2 under "Gliders"). Using a 5/16 (8mm) open end wrench turn the adjusting screw clockwise to raise up the corner, and counter-clockwise to lower the corner. (Don't forget the teflon glider should *extend* beyond the bottom of the leg by approximately 1/8"-1/4") Ensure the unit is perfectly level, or utensils may fall off during cooking.
6. **Note:** On soft kitchen flooring, the weight of the stove may cause slight depressions in the flooring. When the range is in position and levelled, you may want to place coasters under the teflon gliders of each leg, to protect the floor. Remove the coasters when moving the range for cleaning or servicing.

**Caution:** Ensure the unit is perfectly level, or utensils may fall off surface during cooking.

## Installation Clearances

If the range must stand beside a refrigerator, it is important for proper air circulation, that there be at least five inches (125 mm) of space between the two appliances. Do not install range closer than 1/2" (13 mm) from adjacent surfaces.

To eliminate the risk of burns or fire by reaching over heated surface units, installation of cabinet storage space above the surface units should be avoided. If there is existing cabinet storage space have at least 30 1/4" (768 mm) of clearance. (see fig 3)

**For best cooking results, your range should be level.** This can be checked with a carpenter's level on top of the cooking surface and across the oven rack. If levelling is required, adjust the levelling screws under one or more of the legs (see "Positioning the Range" step 5).

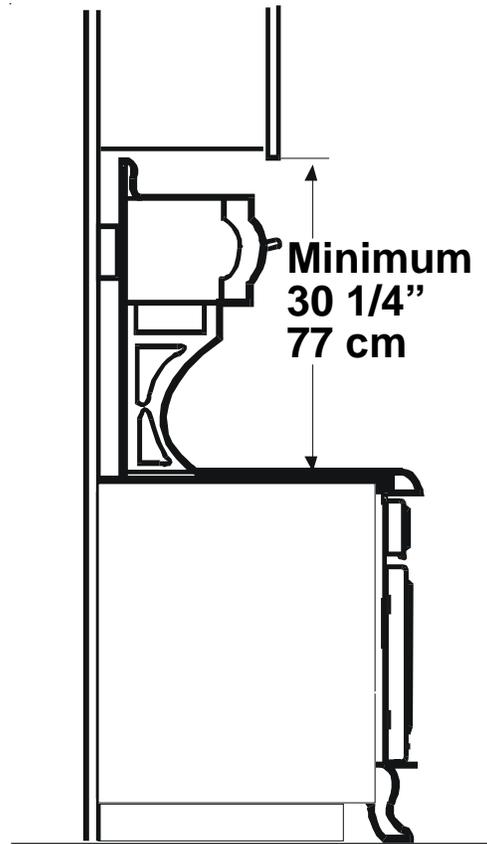


Figure 3

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## Exhaust Hood

Your range is equipped with a variable speed range hood that may be either vented directly to the outside, or may be installed ventless. An exhaust filter is included with your hood. The filters should be cleaned periodically in soapy water. Extras are available from your dealer or directly from Heartland Appliances Inc. Please order 4 or more filters at one time to save freight and handling charges.

### Ventless Installation

Your unit is already set up for ventless operation. Cooking fumes are drawn through the filters and exhausted through the rear of the hood, back into the room. Install the exhaust filters in their location under the cabinet by first removing the light lens. Then on one side, insert one of the filters into the grooves (front and rear of the cabinet) and slide into place. Repeat these steps for the second filter

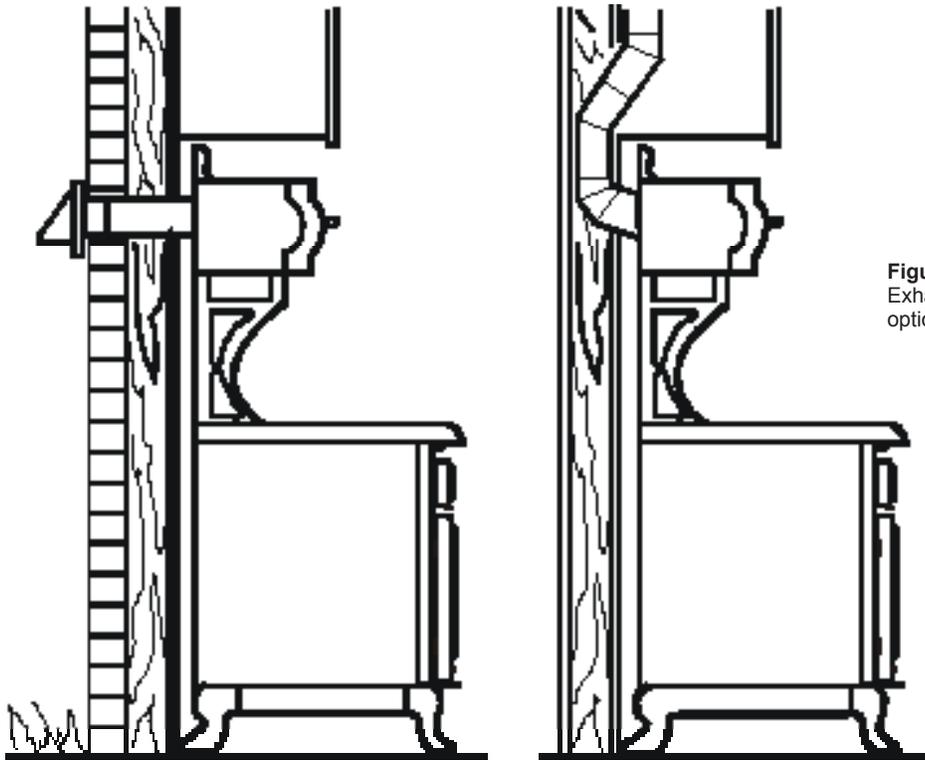


Figure 4  
Exhaust venting  
options

### Installation of Ducting

#### Installation through an outside wall

Remove air deflector (used for ventless operation only). Cut a 3 1/2 x 10 1/2 ( 88.9mm x 266.7 mm) hole through the wall directly behind the range hood outlet (See Figure 4.), making sure no wall studs are cut. Push range into position. From outside of the house, measure distance from the siding to the range outlet. Cut duct pipe that length, plus 1" (25.4mm) for overlap into outlet. Attach vent hood to pipe. Caulk the back of vent hood and around pipe where it goes through wall and into range hood outlet so caulking seals against outside siding. Complete installation by following directions under Ventless Installation.

#### Installation through an attic to an outside wall

If the vent elbows are embedded in the wall, the range may be positioned as shown in Figure 4. Continue the duct through the ceiling into the attic. Terminate duct either on an outside wall just below the soffit using a vent hood or through the roof with a roof cap. Seal with caulking around and under cap or hood. Complete your installation by following directions under Ventless Installation.

## Vented Installation, Tools, Material, and Dimensions

### Tools required to install vented hood:

- Hammer
- Pliers
- Measuring tape
- 1/2" (13 mm) Drill bit
- Slot screwdriver
- Electric drill
- 3/32" (3 mm) Drill bit
- Sabre saw OR Keyhole saw

### Materials Required:

- 3 1/4" x 10" (82.55 mm x 254 mm) metal duct—enough to go through wall or attic to outside. Elbows as required.
- Roof cap or wall venthood
- Caulking to seal around duct
- #6 x 1/2" (82.55 mm x 254 mm) sheet metal screws

The above are standard parts and are available at any hardware store or heating contractor.

**NOTE: A 3 1/4" x 10" (82.55 mm x 254 mm) exhaust adaptor is included with the exhaust hood.**

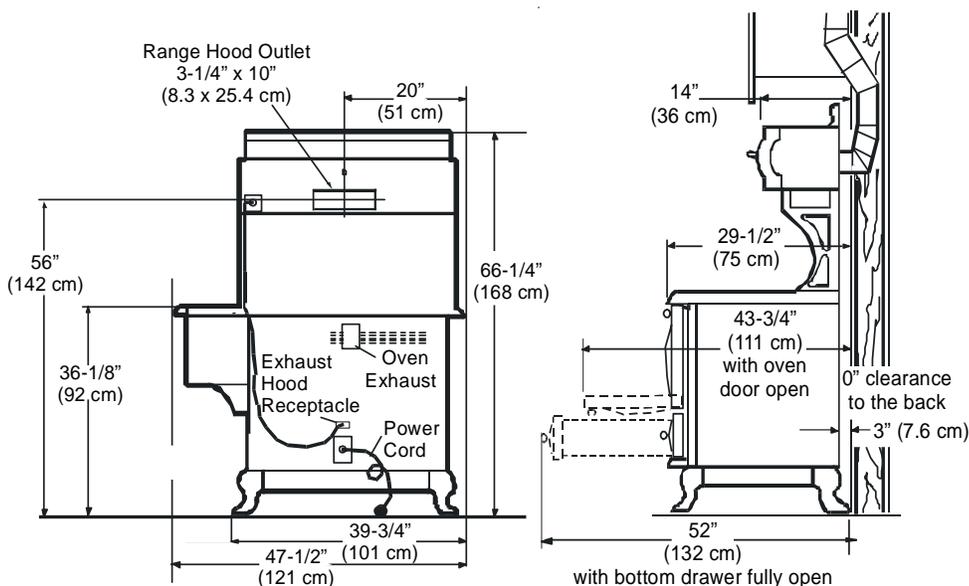
### Venting Safety Guidelines

Installation must be done in accordance with all local and national codes.

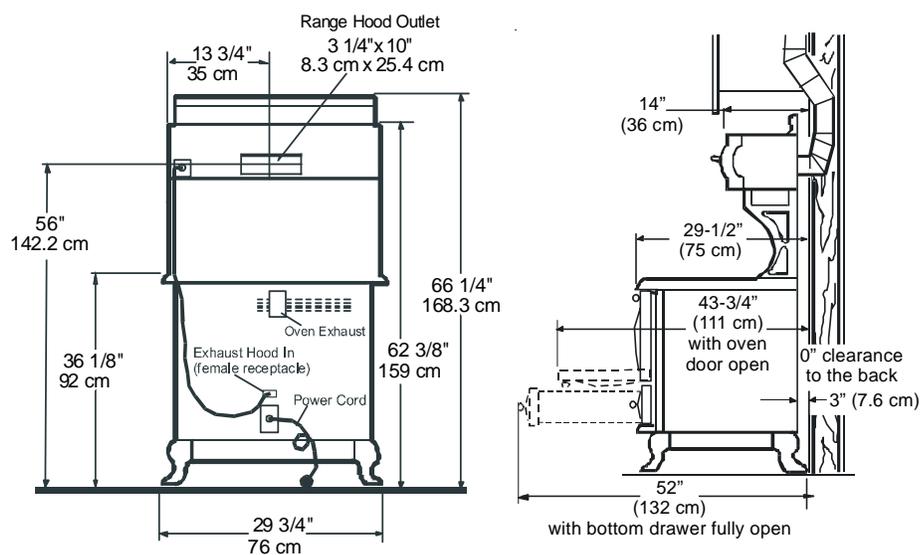
Use only materials which conform to local codes in effect. Be sure power is disconnected before doing any electrical work. All duct work must be metal.

**Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard.**

When the installation is completed, turn on the fan and make sure that there are no obstructions in the duct.



48" model



30" Model

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# Important Safety Instructions

1. PROPER INSTALLATION—BE SURE YOUR APPLIANCE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN. Have the installer show you the location of the circuit breaker or fuse. Mark it for future reference.
2. Never use your appliance for warming or heating the room. Use only for its intended use as described in this manual.
3. Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. Children should never be allowed to sit or stand on any part of the appliance.
4. Do not allow children to play with controls or any part of appliance.
5. Do not climb, stand or hang on the appliance.
6. Wear proper apparel—loose-fitting or hanging garments should never be worn while using the appliance. Flammable material could ignite on contact with hot surface units and cause severe burns.
7. 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. Before performing any service, switch off circuit breaker or remove fuse.
8. Storage in or on appliance—flammable materials should not be stored in an oven, near surface units or in range cabinet.
9. Do not use water on grease fires – never pick up a flaming pan - smother fire or flame by covering pan with a well fitting lid, cookie sheet, metal tray or use dry chemical or foam type extinguisher.
10. 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 in place of potholder. Such materials could catch fire on hot surface unit.
11. Do not let cooking grease or other flammable materials accumulate on the cooktop.

## Exhaust Hood Safety

**Caution:** Do not store items of interest to children in cabinet above the range or on top of range cabinet. Children climbing on range to reach items could be seriously injured.

1. Clean exhaust hood frequently—grease should not be allowed to accumulate on hood or filter.
2. If foods catch fire under the hood, turn the fan off. The fan, if operating may spread the flame.

## Radiant Top Burner Safety: Do not touch surface units or areas near units.

- Surface units may be hot even though they are concealed. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Always keep dishtowels, cloths, potholders and other linens a safe distance away from cooktop.
- Cooktop surfaces near the elements increase in temperature, with the number of elements that are on. **Areas near surface units may become hot enough to cause burns.** Always keep combustible wall coverings, curtains or drapes a safe distance away from appliance.
- Use proper pan size—this appliance is equipped with one or more surface units of different sizes. 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. Never leave surface units unattended at high heat settings—boil over causes smoking and greasy spillovers may ignite. Avoid heating an empty pan as it may damage the cooktop and the pan.
- Glass and ceramic cookware is not recommended for use with your radiant smooth cooktop as they may break due to the sudden change in temperature.
- Utensil handles should be turned inward and not extend over adjacent surface units—to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.

- 
- Always turn the surface units off before removing cookware.
  - When preparing flaming foods under the hood, turn the fan on.
  - Use care when touching the cooktop. The smooth surface of the cooktop will retain heat and may be hot enough to burn even though it may appear dark in color after the controls have been turned off.
  - Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
  - If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
  - Foods for frying should be as dry as possible. Frost, frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
  - Always heat fat slowly, and watch as it heats.
  - Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
  - Avoid scratching the smooth cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry, and rivets on clothing. Do not stand on the smooth top.
  - Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your smooth cooktop become broken.
  - Never use the smooth surface as a cutting board.
  - Never heat unopened food containers. Pressure build up may make container burst and cause injury.
  - Never leave jars or cans of fat drippings on or near cooktop.
  - Do not place or store items that can melt or catch fire on the smooth surface, even when it is not being used.
  - Be careful when placing spoons or other stirring utensils on the smooth surface when it is in use. They may become hot and could cause burns.
  - Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
  - **NOTE: We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has turned off. Sugar spills are the exception to this. Please see the “Cleaning the Smooth Cooktop” section for detailed instructions on keeping your cooktop clean.**
  - When the cooktop is cool, use only Cerama Bryte® ceramic cooktop cleaner and the Cerama Bryte® cleaning pad to clean the cooktop.
  - To avoid possible damage to the cooking surface, do not apply cleaning cream to the smooth surface when it is hot.
  - After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
  - Read and follow all instructions and warnings on the cleaning cream labels.
  - Large scratches or impacts to cooktops can lead to broken or shattered glass.

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## Oven Safety

**Do not touch heating elements or interior surfaces of oven**—heating elements may be hot even though they are dark in colour. 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 to contact heating elements 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, for example, oven vent openings and surfaces near these openings, oven doors.

1. Use care when opening door—let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers—buildup of pressure may cause container to burst and result in injury.
3. Keep oven vent ducts unobstructed.
4. 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.
5. Do not use aluminum foil to line the bottom of the oven, it could result in a risk of electric shock or fire.

## Self Clean Safety Instructions

**Read the instructions below and the appropriate timer instructions before attempting to operate.**

**Do not touch heating elements or interior surfaces of oven**—heating elements may be hot even though they are dark in colour. 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 to contact heating elements or interior surfaces of oven until they have had sufficient time to cool.

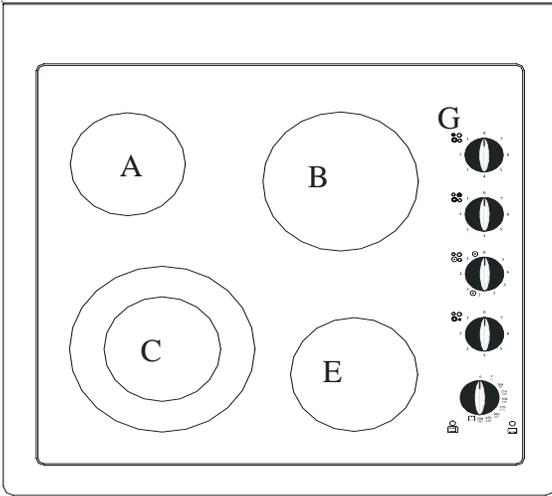
Other surfaces of the appliance may become hot enough to cause burns—among these surfaces are, for example, oven vent openings and surfaces near these openings, oven doors.

1. Remove utensils and cookware from the oven. Oven racks and rack supports should be removed from the oven. Racks and supports left in the oven during self clean will become discoloured, but it will not affect the protective coating.
2. Remove all utensils and food from cooktop. Note: use of surface elements while range is self-cleaning is NOT RECOMMENDED. For model 8210 30" range, the two right and front left surface elements will not be operational during self clean mode as long as the door lock is engaged. For model 6210 48" range, the two left and two right surface elements will not be operational during self clean mode as long as the door lock is engaged.
3. Remove all contents from the storage drawer. This includes plastic or aluminium utensils and any utensils with plastic parts that can become over heated and melt.
4. In 48" ranges remove all contents from the storage area behind the cast door. This includes plastic or aluminium utensils and any utensils with plastic parts that can become over heated and melt.
5. DO NOT clean the gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
6. Never use a commercial oven cleaner in a self cleaning oven. This will damage the finish.
7. Make sure the convection fan is off. The convection fan switch must be turned off at the control panel at the timer. (The *oven light* will *automatically go off* when the door is closed.)

# FEATURES - USING THE SURFACE ELEMENTS

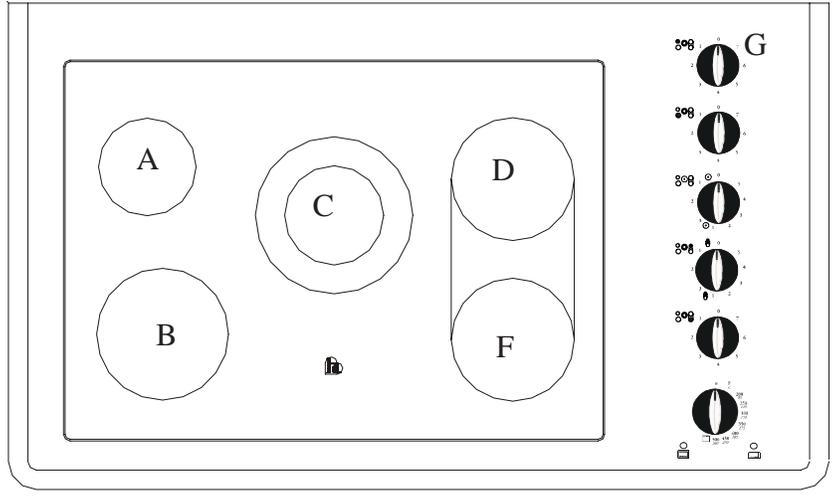
## Cooking Controls (Surface Units)

30" Model



- A - 1200 watt radiant 5 1/2" dia.
- B - 2000 watt radiant 7 1/2" dia.
- C - 2500 watt dual radiant 9" dia. - 1000 watt inner ring
- E - 1500 watt radiant 6 1/2" dia (30" Model only)
- G - Element Controls (allows an infinite range of cooking temperatures)

48" Model



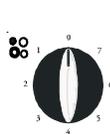
- A - 1200 watt radiant 5 1/2" dia.
- B - 2000 watt radiant 7 1/2" dia.
- C - 2500 watt dual radiant 9" dia. - 1000 watt inner ring
- D - 1800 + 800 watt radiant 7" dia (48" model only)
- F - 1800 watt radiant 7" dia. (48" model only)
- D & F - Total area of bridge element 16 1/2"x7"
- G - Element Controls (allows an infinite range of cooking temperatures)

## Control Panel Layout:

Model 6200/6210 Control Panel

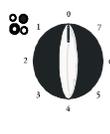
Model 8200/8210 Control Panel

○ Top Elements Indicator Light



Top Elements Indicator Light

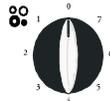
Left Rear Element Control



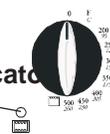
Right Rear Element Control



Left Front Dual Element Control



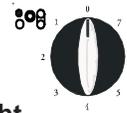
Right Front Element Control



Oven Control

Oven Indicator Light

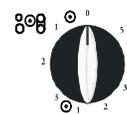
Warming Drawer Indicator Light



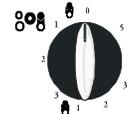
Left Rear Element Control



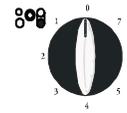
Left Front Element Control



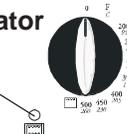
Center Dual Element Control



Right Rear and Bridge Element Control



Right Front Element Control



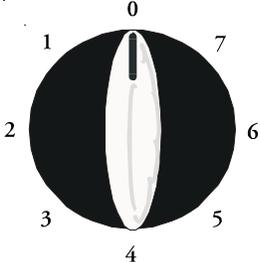
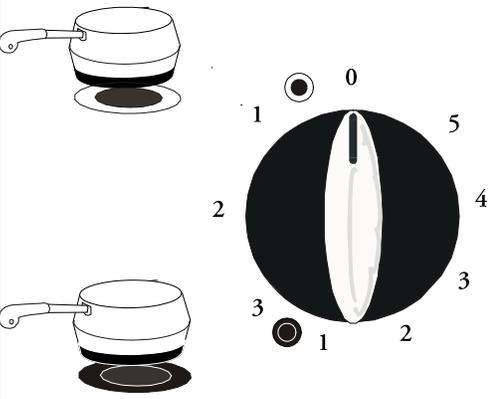
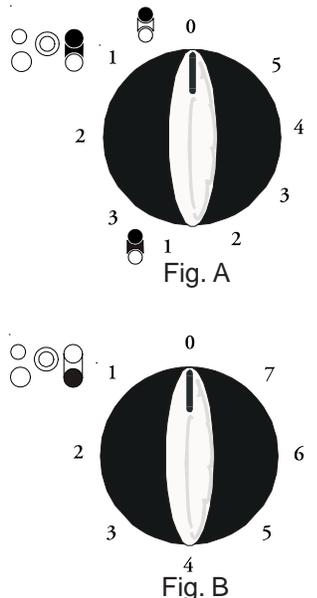
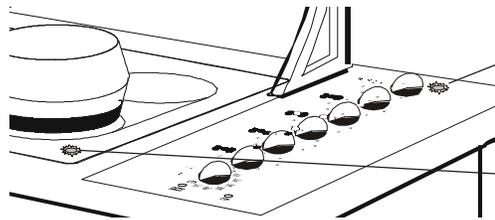
Oven Control

Oven Indicator Light

Warming Drawer Indicator Light

The control panel is laid out in a straight line and each control is identified by a graphic on the left side of the knob corresponding to the radiant surface element on the cooktop.

# How to Set Smooth Cooktop Burners

|   |   |
|---|---|
|    | <p><b>Burners A,B, E &amp; F:</b></p> <ul style="list-style-type: none"> <li>- Push the knobs in and turn in either direction to the setting desired.</li> <li>- The higher number selected represents the higher temperature .</li> <li>- At both the low (1) and high(7) settings, the control will "click" into position. Control will also "click" and pop back up, in the off (0) position.</li> <li>- Please be sure control knob is turned off (0) when your finished cooking.</li> </ul>  |
|     | <p><b>Dual Surface Unit Control Knob - Burner C:</b></p> <p>Dual element has two cooking sizes available to select from in order to offer the versatility to match the size of the heating element, to the size of the cookware being used.</p> <ul style="list-style-type: none"> <li>● To use the <b>inner surface heating element (5-6"):</b> <ul style="list-style-type: none"> <li>- Push the knob in and turn counterclockwise to settings 1 through 3. Control panel screening matches corresponding heating element selected.</li> </ul> </li> <li>● To use the <b>entire heating element (8-9"):</b> <ul style="list-style-type: none"> <li>- Push the knob in and then to settings 1 through 5. Control panel screening shows both inner and outer surface units heating</li> <li>- The higher number selected represents higher temperature.</li> </ul> </li> </ul>  |
|   | <p><b>Bridge Burner operation - Burner D (48" models only):</b></p> <p>Bridge Burner offers the versatility of using the rear element only or the rear element and the bridge (Fig. A), the front element only (Fig. B) or all three settings simultaneously, thanks to the two separate controls.</p> <ul style="list-style-type: none"> <li>● To use the <b>rear element only:</b> <ul style="list-style-type: none"> <li>- Push the knob in and turn counterclockwise to settings 1 through 3.</li> </ul> </li> <li>● To use the <b>rear and bridge sections:</b> <ul style="list-style-type: none"> <li>- Push the knob in and turn to settings 1 through 5. Control panel screening matches corresponding heating elements selected. The higher number selected represent high temperature.</li> </ul> </li> <li>● To use <b>front element in bridge burner:</b> <ul style="list-style-type: none"> <li>- Push knob in and turn in either direction to the desired setting. The higher number selected represents the higher temperature.</li> </ul> </li> </ul> <p>To use <b>all three elements simultaneously:</b></p> <ul style="list-style-type: none"> <li>- Operate both controls and turn to desired settings.</li> </ul> |
|  | <p><b>Indicator lights (all Burners):</b></p> <p>A general burner indicator light will glow red when one or more radiant heating elements are turned on, and will remain "on" until the last heating element is turned off.</p> <p>Each burner also has a dedicated light which will glow when the radiant element is hot, and will remain "on", even after the control has been turned off, until the surface is cooled to approximately 150 degrees Fahrenheit.</p>   |

**Note:** You may hear slight "clicking" sounds during cooking. These sounds are normal and indicate the control is maintaining the power level set on the knob.

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## About the smooth cooktop surface units...

The cooktop features heating units beneath a smooth Eurokera Ceramic surface.

**Note:** A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the smooth surface even when the cooktop is cool.

Even after the surface units are turned off, the radiant cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Do not store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



**Never cook directly on the smooth surface, always use appropriate cookware**



**Always place pan in the center of the surface unit you are cooking on**



**Do not slide cookware across the cooktop as it can scratch the surface-the smooth cooktop is scratch resistant not scratch proof.**

## Temperature Limiter

Every surface unit has a temperature limiter.

The temperature limiter protects the smooth surface from getting too hot.

The temperature limiter may cycle the units off for a time if:

- The pan broils dry
- The pan bottom is not flat
- The pan is off center
- There is no pan on the unit

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## Selecting types of Cookware:

The following information will help you choose cookware, which will give good performance on glass cooktops

**Stainless Steel:** *Recommended.*

**Aluminum:** *Heavy Weight recommended.*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

**Copper Bottom:** *Recommended.*

Copper may leave residues, which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

**Porcelain Enamel** *Recommended.*

**Covered Cast Iron:** As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel as it may scratch the glass ceramic cooktop.

**Glass-ceramic:** *Usable, but not recommended*  
Poor performance. May scratch the surface

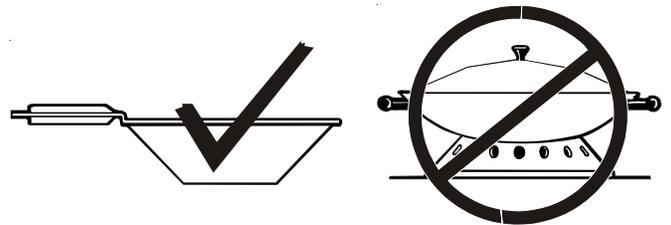
**Stoneware:** *Usable, but not recommended*  
Poor performance. May scratch the surface

### Home Canning Tips:

- ❖ Be sure the canner is centered over the surface unit.
- ❖ Make sure the canner is flat on the bottom
- ❖ Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.
- ❖ To prevent burns from steam or heat, use caution when canning.
- ❖ Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring water to a boil.

### Wok Cooking:

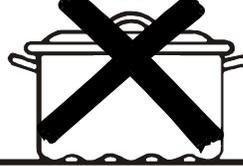
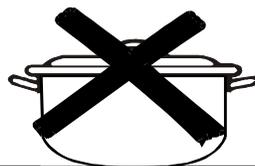
- ❖ We recommend that you use only a flat-bottomed wok. They are available at your local retail store.
- ❖ Do not use woks that have support rings
- ❖ Do not use round bottom woks. You could be seriously burned if the wok tipped over.



### Pots and Pans:



Check pans for flat bottoms by using a straight edge



Pans with rounded, curved, ridged or warped bottoms are not recommended

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## Cleaning the Glass Cooktop:

(for ordering information of any of the following cleaning products please see page 14)

### Clean your cooktop after each spill

Make sure all control knobs are in the "0" (off) position

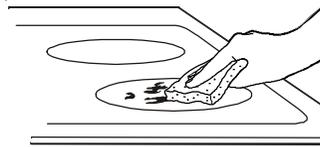
### Normal Daily Use Cleaning:

Only use the recommended cleaning cream, Cerama Bryte™, on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with the cooktop cleaning cream. This helps protect the top and makes clean up easier.
2. Daily use of the cooktop cleaning cream will help keep the cooktop looking new and easy to clean.
3. Shake well. Then apply a few drops of the cream directly to cooktop surface on soiled area.
4. Use a paper towel or sponge to clean the entire cooktop surface.

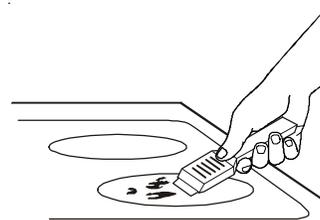
**Note:** It is very important that you DO NOT use the soiled area until it has been cleaned thoroughly.



### Cleaning Pad for Burned-On Soil:

1. Allow the cooktop to cool.
2. Apply a few drops of cooktop cleaning cream to the soiled area. Spread the cream across the entire soiled area.
3. Using the cleaning pad, rub the soiled area. Apply pressure, as needed, while rubbing with the pad.
4. If any soil remains, repeat the above steps.
5. For additional protection, after all soil has been removed, polish the entire surface with the cooktop cleaning cream.

**Warning:** Damage to your cooktop surface may occur if you use pads other than *Blue Scotch-Brite™ Multi-Purpose No Scratch by 3M*



### Razor Scraper for Heavy, Burned-On Soil:

1. Allow the cooktop to cool.
2. Apply a few drops of cooktop cleaning cream to the soiled area. Spread the cream across the entire soiled area.
3. Hold the scraper at approximately a 45° angle against the ceramic glass surface and scrape the soil. It will be necessary to press down on the razor scraper while scraping the soiled area.
4. Keep small amount of cream on the soil as you scrape.
5. After scraping with razor scraper, use the cleaning pad with cleaning cream to remove any residual soil.
6. If any soil remains, repeat the above steps as needed.
7. For additional protection, after all soils have been removed, polish the entire surface with the cooktop cleaning cream.

**Note:** Razor blade is packed inverted for safety reasons. Prior to use, the blade must be rotated and reinserted into slot. Do not use a dull or nicked blade

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## Cleaning The Glass Cooktop:

### Special Care for Sugary Spills:

*Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, permanent damage to the cooktop surface may occur unless the spillover is immediately removed.*

1. Turn off all surface units. Remove all hot pans.
2. Wearing an oven mitt, hold the razor scraper at approximately a 45° angle and move the spill to a cool area on the cooktop (away from the hot surface unit).
3. Remove the spill with a paper towel.
4. Any remaining spillover should be left until the surface of the cooktop has cooled.
5. Clean the affected area thoroughly as described under Daily Use cleaning (see previous page).

**Note:** if pitting has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

### Milky Looking Lines on Cooktop:

- ❖ These lines come from the process of gluing the cooktop into the metal frame.
- ❖ Use the cooktop cleaning cream to remove these lines.
- ❖ You have to put a lot of “elbow grease” behind it to remove the lines, but it is possible to take them off.

### Metal Marks and Scratches:

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the cleaning cream with cleaning pad and/or razor scraper.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

**Warning:** Carefully check the bottoms of the pans for nicks and gouges that would scratch the cooktop.

### Melted Plastic or Porcelain from Cookware:

1. If porcelain from cookware melts/hardens onto the glass it usually cannot be removed because it bonds to the glass.
2. If any plastic melts onto the glass and has not already hardened, you may try to remove it following the general instructions described above under Sugary Spillovers.

**Note:** If you have melted porcelain or plastic that will not come off the glass, the cooktop will have to be replaced and service will be necessary - however, neither parts nor labour will be covered under warranty (please review Terms and Conditions for full details).

### Cooktop Seal:

To clean the cooktop seal around the edge of the glass, let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed. Do not use metal scraper on the seal as it may damage it and compromise the seal.

### To Order Parts:

To order more cleaning cream, cleaning pad and razor scraper for cleaning your glass cooktop, please call our toll free number: **1-800-361-1517 and ask for the order desk.**

GLASS/CERAMIC COOKTOP CREAM CLEANER .....Part #01732  
GLASS/CERAMIC SCRAPER and PAD .....Part #01733  
GLASS/CERAMIC COOK TOP CLEANING KIT .....Part #01734  
(includes scraper, pad and cream)

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# Features

## Cooking Controls

The cooking controls are located on the right hand side of the cooktop; these controls offer an infinite number of heat settings for ease and accuracy in cooking and baking.

## Solid Element Features

(see figure 5)

**A)** 6" (152mm) Ultra Temp Solid Element Burners - heat up 25% faster than conventional solid elements. Two on 30" models and 2 on 48" models

**B)** 7" (177mm) Ultra Temp Solid Element Burners for bigger cooking jobs- also heat up 25% faster than conventional solid elements. Two per 48" models and one per 30" models

**C)** 9" (228mm) Automatic Element Solid Element Burner - heat sensing, thermostat controlled element, accurately maintains temperatures.

**P)** Solid Element Controls - allow an infinite selection of cooking temperatures

**E)** Automatic Element Control - allows accurate selection of cooking temperatures.

## Oven Features

**F)** Oven temperature control - With bake control, broil control

**G)** Self Clean latching handle - slides to the right to lock the oven door during the self clean cycle. (self clean models only). Latch must not be used to lock door during regular cooking functions or damage to latch may occur. Activating the latch will prevent the use of the left front and two right burners on model #8210 - 30" self clean and the two left and two right burners on model #6210 self clean.

**H)** Convection oven:

- baking, broiling
- timed baking, broiling
- convection baking, broiling
- timed convection baking, broiling
- 4 position racking
- 4 cubic feet of energy efficient baking area (.11 cubic meters)
- low maintenance high temperature self clean oven (self clean models only)

## Warming Drawer Features

**I)** Located under the main oven, glides open for easy access

**J)** Thermostatic temperature control, located just right and behind the warming drawer

- sliding humidity control
- large 1 cubic foot warming area

## Storage Features (48" models only)

- **Rack storage area:** ideal for oven racks and baking trays.
- **Utensil drawer:** Unique storage space, keeping necessities within easy access

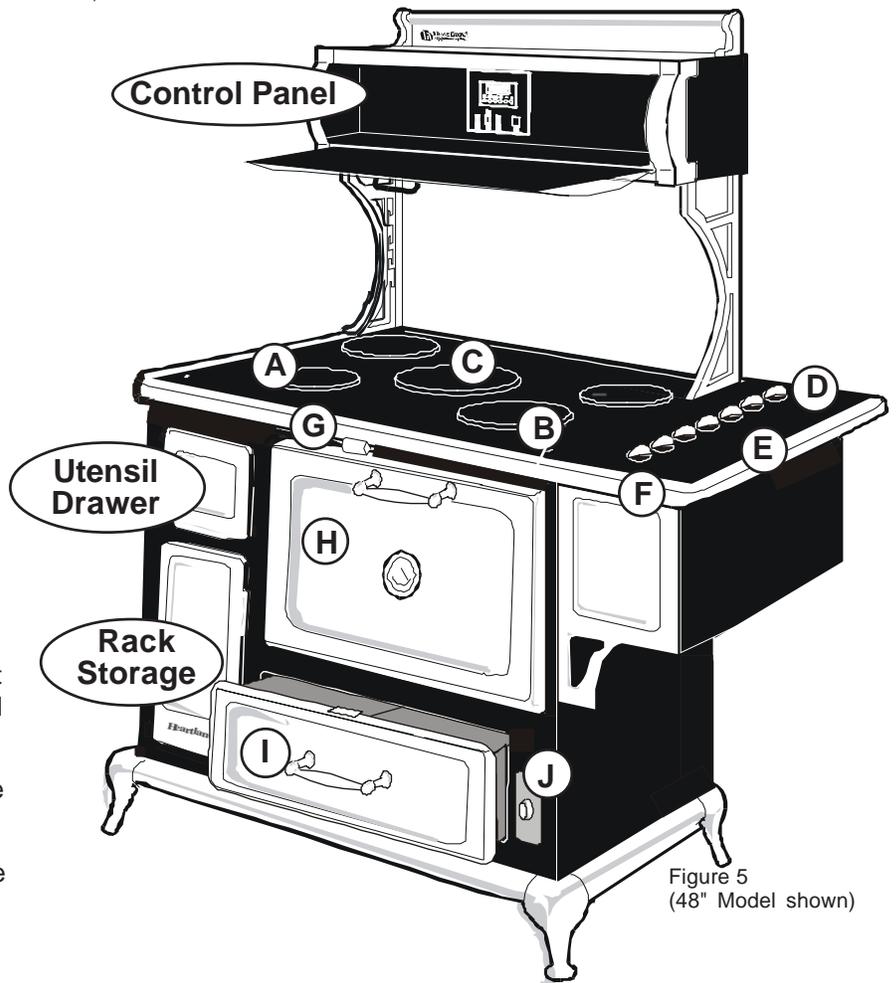
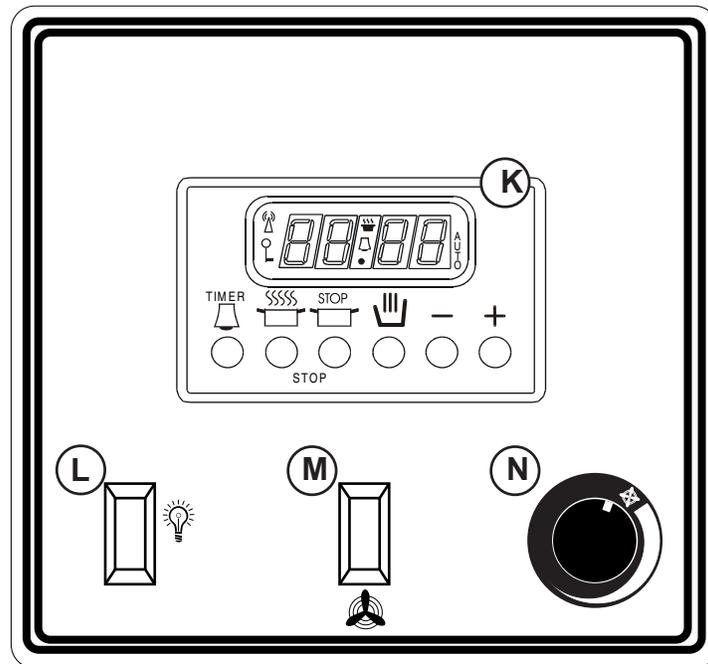


Figure 5  
(48" Model shown)

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## Control Panel



Please Note: Warming oven is not affected by timer settings

**Clock Control Panel** - The timer and control panel is concealed behind the cabinet door for standard and self clean models. Note: Warming Oven is not timer controlled

**K)** Digital Timer - With minute minder and automatic start and stop cooking features.

**L)** Rocker Switch controls the overhead light under the exhaust hood.

**M)** Rocker Switch controls convection fan for convection baking/broiling.

**N)** Variable speed control for exhaust fan. Switch starts on high when engaged and adjusts down to low.

## Warming Drawer Control and Operation



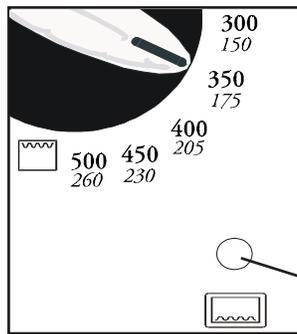
To activate the warming drawer, first find the temperature control located beside the warming drawer behind the drawer door.

Select a temperature level from "0 - 3" where "0" is off and "3" is high. The temperature is infinitely variable and ranges from 130°F to 220°F. (54°C to 104°C)

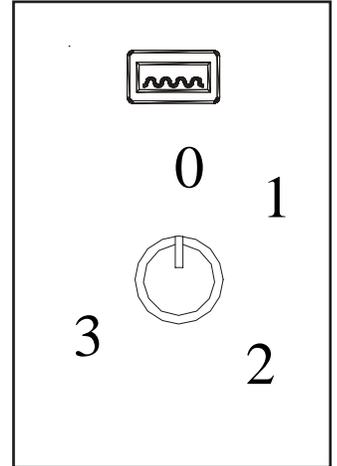
When the control is in use the indicator will glow until the temperature level has been reached, then it will cycle on and off to maintain temperature.

Warm rolls, breads, vegetables, meats etc. as well as plates on HIGH.

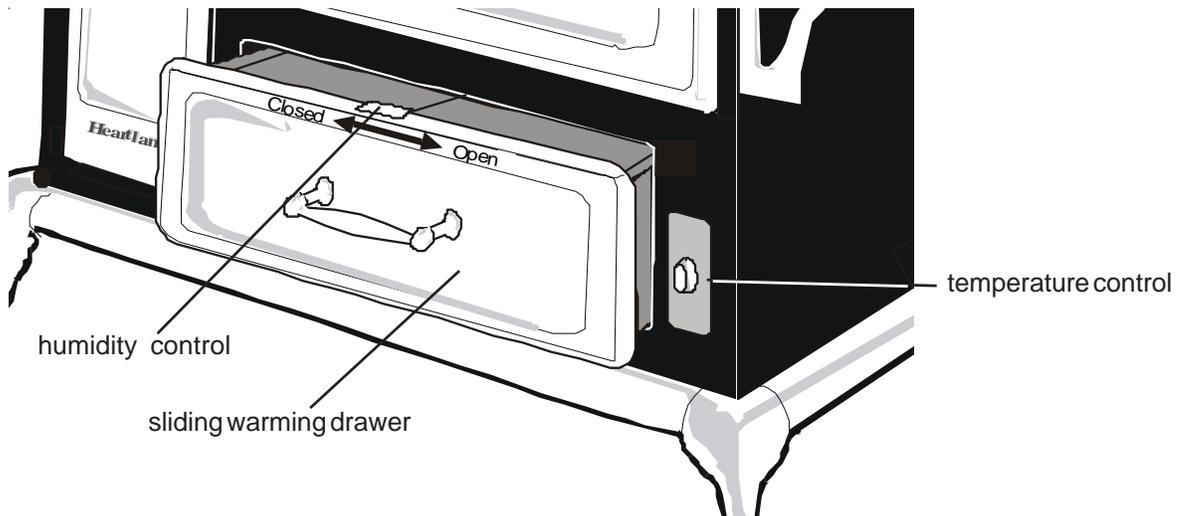
The warming drawer also features a humidity control located along the top of the drawer door. When the control is positioned to the left stop, the humidity is retained in the warming drawer. If positioned to the right stop, then air is able to circulate allowing humidity to escape.



warming oven indicator light located right and below main oven control

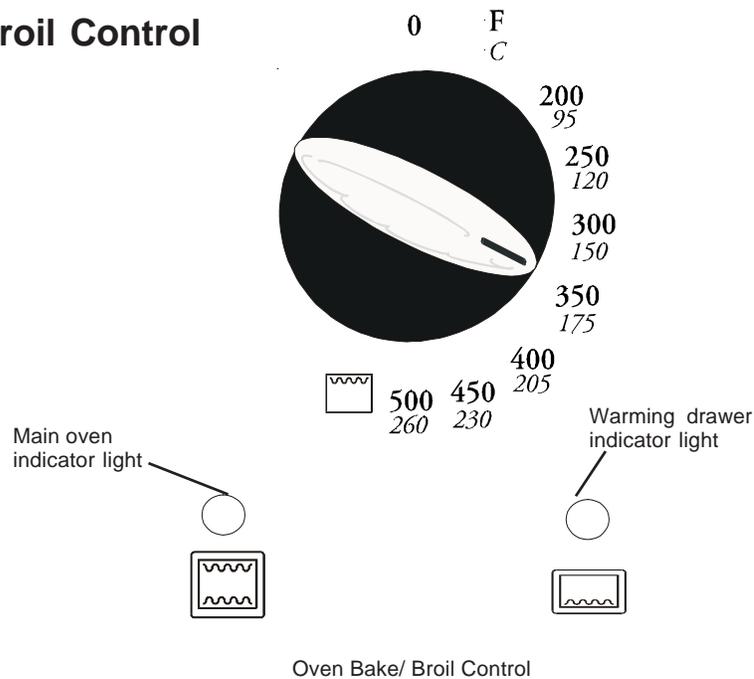


To keep moisture in, close humidity control. To keep things crisp, open humidity control. Proof (rise) bread or pizza dough on LOW with humidify control closed



Please note: Do not use the drawer as storage. Items stored there may be damaged if the temperature control is activated. Warming drawer may be removed for easier cleaning (see "Warming Drawer Removal" page 34")

## Bake - Broil Control



### Baking

To bake, push down and turn the oven control counter clockwise to any desired temperature. When baking is selected, the indicator light under the bake symbol lights up, and the bake element will activate. The element will then cycle on and off to maintain an average temperature in the oven

*Please note:* that when oven is turned on to preheat, the first cycle may exceed set temperature - please allow oven to cycle on/off before placing food in oven.

The temperature is infinitely variable between temperatures 150°F and 550°F (65°C and 290°C.)



### Broiling (do not broil with door open)

To activate broil (top element), turn oven control to broil . When broiling is selected, the indicator light, lights up. To de-select broiling, turn the oven control knob to a temperature setting, which resets the control to baking mode. If knob is turned past the "BROIL" position - element will not operate. Turn back to broil position.

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## Oven Operation

### Before You start:

1. Remove the oven racks and oven rack supports and clean with soap and water. (see *interior oven rack* and *rack support* removal pg. 32 ).
2. Unwrap broiler pan and clean with soap and water.
3. Clean oven with soap and water, making sure that all adhesives have been removed.
4. Set time on the clock, **clock must be set or oven will not function!** (see timer section pg.21).
5. Turn oven on to 500°F (260°C) for 30 minutes to burn off bonding agents in the insulation. There will be an unpleasant odour and some smoke, which is unavoidable.

## Getting to Know Your Oven

The oven light will automatically activate when the oven is opened and deactivate when the oven door is closed.

Also if the oven is set for convection mode, then the convection fan will deactivate when the oven door is opened, and activate when the oven door is closed.

The oven features multi level regular baking/broiling in timed or un-timed modes. For energy efficient batch baking, choose convection baking, which allows you to bake on multi levels simultaneously. For traditional baking the convection feature should be OFF.

Your oven has a temperature range of 150° F to 550° F (65°C to 290°C). The oven **Cycling Light** glows until oven reaches the high end of heating cycle, then cycles off and on during cooking. The average of the high and low levels of the heating cycles will be approximately within 30° F of selected temperature. This temperature fluctuation is normal and standard in the appliance industry. See pages 24 and 25 for recommended baking and roasting times and temperatures.

### Note:

**1) Self Clean Models Only - Do not engage the self clean oven door latch when not in self clean mode, as it is possible the oven door safety interlock will activate at high oven temperatures and damage could occur to the locking mechanism. Also, while the latch is engaged, the front left and two right burners are deactivated on Model 8210 30" self clean, as well the two left and two right burners on the model 6210 48" are deactivated.**

2) See pages 23 through 25 for recommended broil times and settings.

3) Temperatures in ovens may shift over time and it is natural for the user to gradually adapt cooking times accordingly. Then, when baking in a new oven with proper calibration, results may not be as expected based on previous baking habits. Oven cavity sizes also vary from manufacturer to manufacturer and could affect cooking results slightly. Therefore, it may take some time to familiarize yourself with your new oven and some adjustment in cooking times may be necessary.

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## How to Select Cooking Methods

**Standard Baking** - To bake, turn the oven control to any desired temperature between 150°F to 500°F (65°C AND 290°C). When baking is selected, the indicator lights up, and the bake element will activate. Always preheat the oven approximately 5-10 minutes. During cooking, the bake element will cycle on and off to maintain temperatures. Do not rotate control past 500°F (290°C) for bake as this is the broil position and only top element will come on.

**Standard Broiling** - To activate broil (top element), turn oven control to broil (end stop position). When broiling is selected, the indicator lights up. At this setting the broil element comes on and stays on. To de-select broiling, turn the oven control knob to a temperature setting, which resets the control to baking mode. When broiling, the oven door should remain closed, and the grease filter installed. Please do not leave food unattended while broiling as it may smoke or even burn.



**Convection** - when the rocker switch in the exhaust hood is set to this symbol, the convection fan has been activated. The convection fan can be operated in three modes.

- 1) convection baking.
- 2) convection broiling.
- 3) convection drying.

**Note: When using convection baking, please ensure the grease filter is *not* installed, otherwise, air will not be able to properly circulate in the oven. Filter must be installed for convection broiling/roasting.**

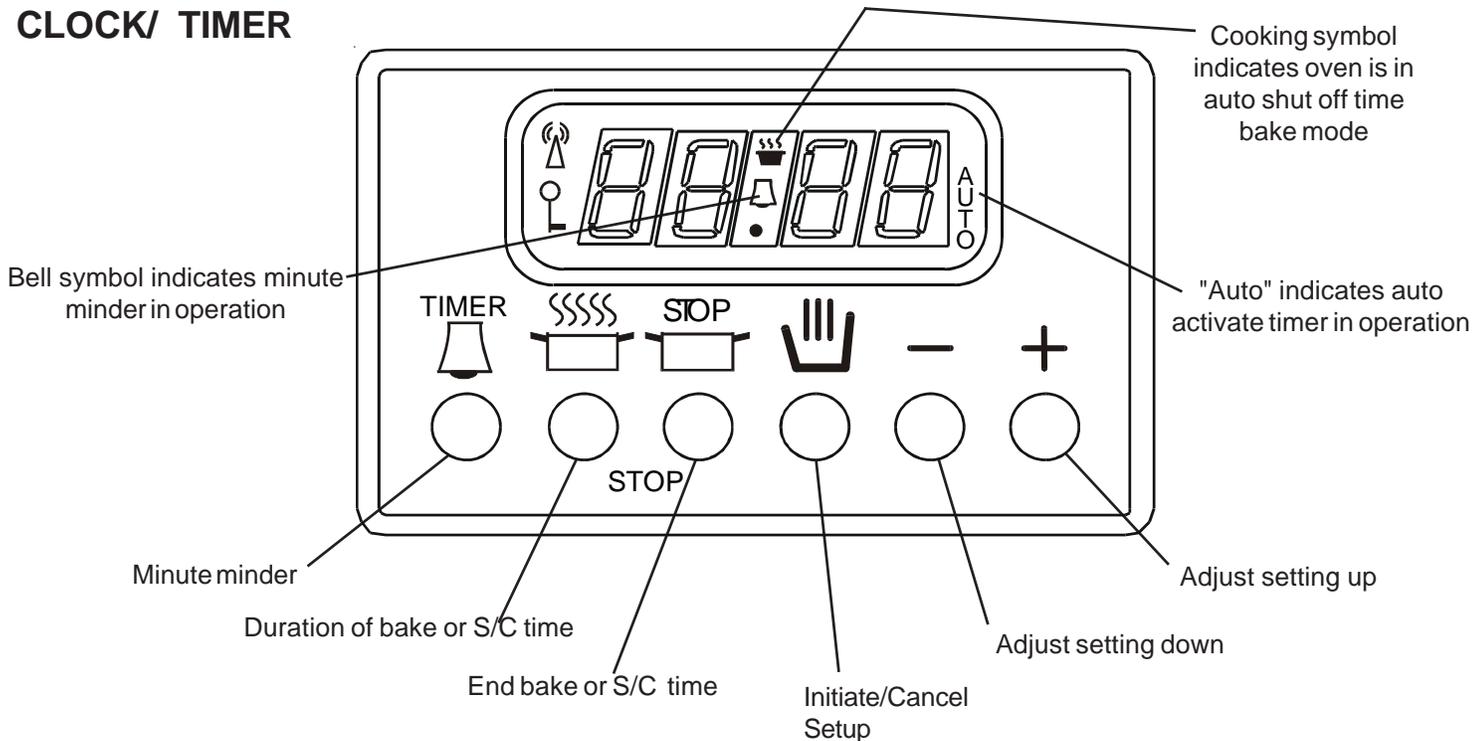
**Convection Baking** - select a temperature on the oven control and then select " " below the rocker switch. Oven is now in "Convection Bake Mode".

**Convection Broiling** - select "broil" on the oven control and select " " below the rocker switch. The oven needs to remain closed while in Convection Broil Mode. When broiling, please take care not to leave food unattended as it may smoke or burn.

**Convection Drying** - leave temperature control at "OFF" and select " " below the rocker switch. The convection fan has been activated and oven is now ready to dry spices or fruits.

For time bake, when the rocker switch is set to this symbol " " and the timer and temperature controls are set, the fan will then automatically activate when the selected time has been reached. For more detail on "Time Bake" see page 21.

## CLOCK/ TIMER



### Time of Day Setting **NOTE: Clock must be set or your main oven will not function!**

#### 1. To set the time of day:

- the clock read-out will be flashing "0:00" and "AUTO" alternately. (at first time set up or after a power failure)
- press "🔊" and "🔊" buttons simultaneously to activate the clock time adjustment. The display will stop flashing except for the "AUTO" symbol. You will have 3 seconds to start the next step.
- tap "⏸" to advance time, or "⏪" to decrease time, the display will begin at "12.00". Press and hold to advance time quickly. Set to the correct time of day (the clock is based on a 12 hr cycle).
- once the time of day has been entered, the clock is set and the appliance is ready to use.
- time of day may be adjusted at any point by pressing the "🔊" and "🔊" buttons and then pressing "⏸" or "⏪" setting buttons.

### Minute Minder

#### 1. To set timer: (the minute minder can be at any time even when in timer modes)

- press "🔊" the **minute minder button**.
- Set the timer in minutes using the "⏸" and "⏪" **setting buttons**.
- The timer activates **5 seconds** after the setting buttons are released, and returns to time of day mode.
- when the set time has been reached the timer will sound, 2 distinct beeps.
- to see time remaining on timer press "🔊" at any time.

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## 2. To cancel minute minder operation:

- a) press ".
- b) press " setting button and **set to zero**.
- c) then press " cancel button and the display will return to time of day mode.

## Time Bake (for main oven only)

### 1. To set time bake:

- a) if convection is desired activate the convection fan rocker switch marked " " on the control panel below the timer.
- b) press the " " bake duration button.
- c) use the " " and " " to set the **length of time** you want the oven to be in operation. (The " " and " " setting adjust buttons work in **1 minute** intervals). The oven will now turn off after the time entered has elapsed.
- d) to have the oven turn on at a specific time, next, press the " " end bake time button.
- e) use the " " and " " to set the **actual time of the day** you want the oven to shut off. After 5 seconds the display will return to time of day mode. The **"AUTO"** indicator will light up, showing the timer is in operation, and the " " symbol will shut off, indicating the oven is off until the timer activates the oven.
- f) set Temperature Dial to desired cooking temperature. The timer calculates the start time by subtracting the cook time from the time of day you want the oven to shut off.
- g) when the **bake cycle begins**, the " " symbol will light up showing that the oven is in operation.
- h) when the **time bake cycle** is complete, the "AUTO" indicator will flash, the " " will shut off indicating the oven is off and the timer will sound (4 distinct beeps).
- i) the timer will sound until the " " **cancel button** is depressed. The **"AUTO"** indicator will flash and the oven will not work until the and the " " button is depressed a second time. Remember the turn off your oven control.

### 2. To cancel time bake:

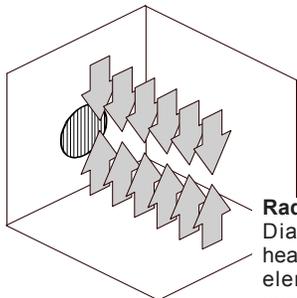
- a) anytime during the time bake cycle depress the " " bake duration button and set the time to zero, and depress the " " **cancel button** to return to time of day mode.
- b) the minute minder can still be used during the time bake cycle.

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## General Cooking Guidelines

### Standard & Convection Cooking

#### Standard Cooking:



**Radiant Heat Pattern**  
Diagram shows how heat is radiated from the elements, during the cooking process

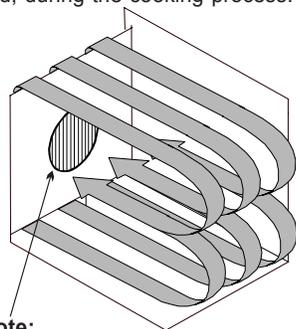
This is the traditional “radiant heat” style of cooking. You may choose this method of cooking for your tried and true recipes. As with all radiant style ovens, it will be necessary to preheat the oven, especially for baked goods. When roasting meats from frozen to finish, usually preheating is not required. However allow 1/3 to 1/2 more cooking time depending on the size of the cut. To assure desired degree of doneness, use a meat thermometer for meats and poultry.

**Note:** Bake and Broil elements are independently controlled. Broil element will not turn on when bake element is used.

#### Convection Cooking:

##### Convection Air Pattern

Diagram shows how heat is circulated from the convection fan, distributing heat evenly around the food, during the cooking process.



**Note:**

Please ensure grease filter is not installed when selecting convection, otherwise fan will not circulate air properly.

Convection means conveying. A fan at the back of the oven circulates the hot air thus cooking foods from all sides, sealing in juices. The circulating air penetrates food faster therefore you may want to cook foods for less time at the usual temperature or reduce the temperature by 25 F/15 C and cook for approximately 10% less time or as indicated in our cooking guides on pages 24 and 25.

With convection cooking you can cook on more than one rack at a time thus saving time and energy. Occasionally if cooking on multi-levels you may need to remove one pan sooner than the others. You can even cook a complete meal at the same time as long as you choose items that cook at the same temperature, as there is no flavour transfer; however we do not recommend an item that may spatter to cook on the same shelf as a dessert. Be sure to stagger pans if possible on multi-levels so that one is not directly over the other and leave at least 1" (2.5 cm) of space between the pans. Do not place large pans directly in front of fan, at the back of oven, as this may block the air circulation.

**Please note: When cooking high moisture content foods in the oven on the convection mode, some steam/condensation may be noticed on the outside of the oven door.**

#### Convection Roasting:

This method of cooking uses both hot air and radiant heat, and is similar to rotisserie cooking, where high heat is applied quickly and evenly around the meat, but instead of rotating, hot air circulates around the meat.

Before beginning convection roasting, insert the grease filter at back of oven and insert the optional raised roasting rack into broiler pan and rack. Place the cuts of meat or poultry fat side up, uncovered on the raised roasting rack. This allows the air to circulate around the roast, sealing in the juices. Do not use deep roasting pans or baking pans with high sides, as air cannot circulate around the food. Insert a meat thermometer into the thickest part of the meat, avoiding bones to accurately determine doneness.

#### Standard Broiling:

This method of cooking is used to transfer high heat over a short period of time to placed in close proximity to the broiler element. Usually used to brown the surface of food, such as meringues, steaks and roasts. Place meat on the broiler pan (add water to the bottom of the pan to reduce smoking) and place on the third or fourth rack depending on the food and your personal tastes. Please do not leave food being broiled unattended - excessive smoke or burning may occur. Refer to broiling tips & cooking chart on page 25.

# Cooking Guide

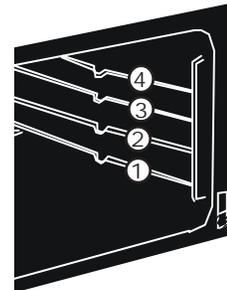
This chart is a reference guide only, as variables such as size, temperature and individual preferences may affect the cooking time. Recipe or package directions should always take precedence. Keep a record of your results, preferred temperatures and times.

### General Cooking Tips & Preferences

- Place oven rack in correct position before preheating oven.
- After reading the thermometer insert another 1/2"/1 cm and read again. If it reads lower than the first then continue cooking.
- Meat continues to cook after removal from oven - Allow meat to stand about 15- 20 minutes before carving
- Convection Cooking:**
  - For convection roasting, insert the grease filter in back of oven and place the raised roasting rack over the 2 pc. broiler pan. (broiler rack is necessary to prevent spattering).
  - Convection cooking may cook faster; times may often be reduced up to 10 minutes per lb (.5 Kg) - for large items meat should be checked shortly before the suggested minimum cooking time.
  - Recommended for "all" tender meats to give a brown outside with a juicy, tender inside
  - For extra browning brush lean meats with oil
  - Place all roasts fat side up on raised roasting rack

## Meat Roasting Guide:

| Foods                 | Degree of Doneness | Oven Temperature for Regular or Convection Roasting |     |                         | Internal Cooking Temperature |    |
|-----------------------|--------------------|---|-----|-------------------------|------------------------------|----|
|                       |                    | °F  | °C  | Minutes per lb (per kg) | °F                           | °C |
| <b>Beef</b>           |                    |   |     |                         |                              |    |
| Sirloin or Rib Roasts | Rare               | 325   | 160 | 20-25 (45-50)           | 140                          | 60 |
|                       | Medium             | 325   | 160 | 25-30 (55-60)           | 160                          | 70 |
|                       | Well done          | 325   | 160 | 30-35 (65-70)           | 170                          | 75 |
| Rump, Round (roast)   | Rare               | 275   | 140 | 40-45 (80-85)           | 140                          | 60 |
|                       | Medium             | 275   | 140 | 45-50 (90-95)           | 160                          | 70 |
| <b>Veal</b>           |                    |   |     |                         |                              |    |
| Leg, Loin, Rib Roasts | Medium             | 325   | 160 | 30-35 (65-70)           | 160                          | 70 |
|                       | Well done          | 325   | 160 | 35-40 (75-80)           | 170                          | 75 |
| <b>Pork</b>           |                    |   |     |                         |                              |    |
| Leg or Loin Roast     |                    | 325   | 160 | 20-25 (45-50)           | 160                          | 70 |
| Crown Roast           |                    | 325   | 160 | 15-20 (25-30)           | 160                          | 70 |
| Shoulder Roast        |                    | 325   | 160 | 25-30 (35-40)           | 160                          | 70 |
| <b>Ham</b>            |                    |   |     |                         |                              |    |
| Smoked, pre-cooked    |                    | 325   | 160 | 10-15 (22-25)           | 140                          | 60 |
| <b>Lamb</b>           |                    |   |     |                         |                              |    |
| Leg                   | Rare               | 325   | 160 | 20-25 (45-50)           | 140                          | 60 |
| Leg, Should Roasts    | Medium             | 325   | 160 | 25-30 (55-60)           | 160                          | 70 |
|                       | Well done          | 325   | 160 | 30-35 (65-70)           | 170                          | 75 |
| Rack (Roast)          | Rare               | 400   | 200 | 10-12 (22-25)           | 140                          | 60 |
|                       | Medium             | 400   | 200 | 12-18 (25-38)           | 160                          | 70 |



**Oven Rack Positioning**  
Figure 1

## Poultry Roasting Guide:

| Foods                            | Lbs     | Kg        | Oven Temperature for Standard or Convection Roast |     |                         | Internal Cooking Temperature |    |
|----------------------------------|---------|-----------|---|-----|-------------------------|------------------------------|----|
|                                  |         |           | °F  | °C  | Minutes per lb (per Kg) | °F                           | °C |
| <b>Turkey</b>                    |         |           |   |     |                         |                              |    |
| Stuffed                          | 6 - 8   | 3 - 3.5   | 325   | 160 | 30-32 (60-65)           | 180                          | 82 |
| Stuffed                          | 10 - 12 | 4.5 - 5.5 | 325   | 160 | 23-25 (45-50)           | 180                          | 82 |
| Stuffed                          | 16 - 22 | 7 - 10    | 325   | 160 | 15-20 (30-35)           | 180                          | 82 |
| Unstuffed                        | 6 - 8   | 3 - 3.5   | 325   | 160 | 25-30 (50-55)           | 170                          | 77 |
| Unstuffed                        | 10 - 12 | 4.5 - 5.5 | 325   | 160 | 18-23 (35-40)           | 170                          | 77 |
| Unstuffed                        | 16 - 22 | 7 - 10    | 325   | 160 | 13-15 (25-30)           | 170                          | 77 |
| Parts-1/2-Boneless Breast OR Leg | 1       | 500 (g)   | 325   | 160 | 60-75 min. total        | 170                          | 77 |
| <b>Chicken</b>                   |         |           |   |     |                         |                              |    |
| Capon                            | 5 - 8   | 2.3 - 3.6 | 325   | 160 | 18-20 (40-45)           | 170                          | 77 |
| Chicken, Whole, Unstuffed        | 3 - 4   | 1.3 - 1.8 | 325   | 160 | 20-25 (45-50)           | 170                          | 77 |
| Chicken, Quarters                |         |           | 325   | 160 | 18-20 (40-45)           | 170                          | 77 |

### General Cooking Tips & Preferences

- Place oven rack in correct position before preheating oven. Rack position is 2 or 3 for standard roasting & rack 1 for convection roasting (refer to Figure 1)
- For extra browning brush skin with oil
- Insert a meat thermometer into the inner thigh (avoid touching the bone) to accurately determine doneness. Take a second reading inserted another 1/2"/1 cm and read again , if it reads lower than the first then continue cooking.
- Poultry continues to cook after removal from oven Allow to stand 15-20 minutes before carving.)
- Convection Roasting:**
  - Insert the grease filter in back of oven and place the raised roasting rack over the 2 pc. broiler pan (broiler rack is necessary to prevent spattering).
  - Convection cooking may be faster; times may often be reduced up to 25% - for large items check shortly before the suggested minimum cooking time.

# Cooking Guide

This chart is a reference guide only, as variables such as size, temperature and individual preferences may affect the cooking time. Recipe or package directions should always take precedence. Keep a record of your results, preferred temperatures and times.

## Broiling Guide:

| Foods                 | Degree of Doneness      | Thickness           | Approximate Time |
|-----------------------|-------------------------|---------------------|------------------|
| <b>Beef</b>           |                         |                     |                  |
| Steaks                | Rare                    | 3/4 - 1 inch (2 cm) | 5-6 min/side     |
|                       | Medium                  | 3/4 - 1 inch (2 cm) | 7-8 min/side     |
| Ground Beef Patties   | Well done               | 3/4 - 1 inch (2 cm) | 6-8 min/side     |
| <b>Pork</b>           |                         |                     |                  |
| Pork Chops or Kabobs  | until no longer pink    | 3/4 - 1 inch (2 cm) | 5-6 min/side     |
| <b>Lamb</b>           |                         |                     |                  |
| Lamb Chops or Kabobs  | Medium Rare             | 1 inch (2 cm)       | 5-7 min/side     |
| <b>Chicken</b>        |                         |                     |                  |
| Chicken Parts         | until juices runs clear |                     | 25-40 minutes    |
| Boneless Breasts      | until no longer pink    |                     | 6-8 min/side     |
| <b>Fish</b>           |                         |                     |                  |
| Whole or Steaks       | flakes with a fork      |                     |                  |
| Boneless Fillets      | flakes with a fork      |                     | 5-10 minutes     |
| Lobster Tails, Thawed |                         |                     | 8-10 minutes     |

**Caution:** Accessible parts may become hot when the broiler is in use. Children should be kept away.

## Baking Guide:

| Foods                     | Single Rack Position for Standard or Convection | Multiple Rack Position for Convection ONLY | Standard Temperature |            | Cooking Time<br>Minutes                            | Convection Temperature |            | Cooking Time<br>Minutes                            |
|---------------------------|---|--|----------------------|------------|--|------------------------|------------|--|
|                           |   |  | °F                   | °C         |  | °F                     | °C         |  |
| <b>Breads</b>             |   |  |                      |            |  |                        |            |  |
| Yeast Loaf                | 2   | Not advised on multiple racks              | 400                  | 200        | 30 - 40  | 375                    | 190        | 20 - 30  |
| Yeast Rolls               | 2 or 3  | 2 & 4 or 1 & 3                             | 375                  | 190        | 15 - 20  | 350                    | 180        | 6 - 10   |
| Focaccia or Pizza         | 1 or 2  | Not advised on multiple racks              | 400                  | 200        | 15 - 20  | 400                    | 200        | 12 - 18  |
| Muffins                   | 2 or 3  | 2 & 4 or 1 & 3                             | 425                  | 220        | 20 - 25  | 400                    | 200        | 12 - 20  |
| Tea Biscuits              | 2 or 3  | 2 & 4 or 1 & 3                             | 450                  | 230        | 12 - 15  | 425                    | 220        | 8 - 12   |
| <b>Cakes</b>              |   |  |                      |            |  |                        |            |  |
| Layer Cake Mixes          | 2 or 3  | Not advised on multiple racks              | 340                  | 175        | 30 - 36  | 300                    | 150        | 25 - 30  |
| Angel Food Mixes          | 1   | Not advised on multiple racks              | 325                  | 160        | 55 - 60  | 300                    | 150        | 40 - 45  |
| Cupcakes                  | 2 or 3  | 2 & 4 or 1 & 3                             | 350                  | 180        | 20 - 25  | 325                    | 160        | 15 - 20  |
| <b>Pies</b>               |   |  |                      |            |  |                        |            |  |
| Shells without Filling    | 1 or 2  | Not advised on multiple racks              | 400                  | 200        | 8 - 10   | 400                    | 200        | 8 - 10   |
| Double Crust with Filling | 1   | Not advised on multiple racks              | 450<br>375           | 230<br>190 | Initially for 15<br>- then lowering to:<br>30 - 40 | 425<br>350             | 220<br>180 | Initially for 15<br>- then lowering to:<br>20 - 25 |
| <b>Cookies</b>            |   |  |                      |            |  |                        |            |  |
| Drop or Sugar             | 2 or 3  | 2 & 4 or 2, 3 & 4                          | 350                  | 180        | 10 - 12  | 325                    | 160        | 8 - 10   |
| Rolled                    | 1 or 2  | 2 & 4 or 2, 3 & 4                          | 375                  | 190        | 8 - 10   | 350                    | 180        | 8 - 12   |

### General Cooking Tips & Preferences

- Insert the grease filter (provided) on to the fan shield to prevent grease build up.
- Allow the oven to preheat for 8 minutes
- Prepare meat, allowing frozen meat to thaw before broiling.
- Slit the fat around the edge of the meat about every inch, to prevent curling. Arrange meat on the broiler pan.
- Always use the broiler pan and rack supplied. They are designed to allow fats to drip into the pan, reducing smoking while the food is cooking. If desired, the broiler pan may be lined with foil and the broiler rack may be covered with foil. However be sure to mould the foil to the broiler rack and cut slits in the foil to conform to the slits in the rack to allow juices and fat to drain into the pan.
- Broil meat on rack of broiler pan placed on oven shelf in third or fourth position (refer to Figure 1) about 4-5 inches (10-12 cm) below the top element.
- The closer the meat is placed to the broil element, the faster the surface browns. For rare meat, preheat the broiler unit and place the meat as close to the unit as possible.
- The further away the meat is placed, the slower the surface browns and the more well done the meat will be.
- A small amount of water placed in the broiler pan will reduce the smoke and splattering from hot drippings.
- Turn meat with tongs, not a fork so as not to pierce meat and lose juices.

-Keep oven door closed for broiling.

### General Cooking Tips & Preferences

- Place oven rack in correct position before preheating oven (refer to Baking Guide and Figure 1 on pg. 24)
- Bake most frozen foods that are in foil containers on the aluminum baking sheet supplied with oven as shiny surfaces reflect the heat.
- Piecrusts:**
  - Dull metal pans absorb and conduct heat the best.
  - Dark finishes and glass absorb more heat, cooking faster and resulting in darker crusts.
  - If using shiny aluminum foil pans, place on aluminum baking sheets to conduct heat better for bottom crust.
- Shield edges with foil if getting too brown before completely cooked
- For Layer Cakes single rack convection is recommended
- For Angel Food Cakes convection is recommended with 1 or 2 cakes
- If using insulated baking sheets, items may take longer to cook.
- Convection Baking:**
  - Generally lids or foil covering are not recommended except for moist casseroles (e.g. lasagna) which can be covered half way through the cooking time to prevent drying out.
  - For quick breads (e.g. banana or zucchini loaves) do not reduce temperature since they are very dense and moist. Be sure to insert a cake tester or toothpick to see that centre is cooked.
- For cookies, tea biscuits and rolls, use aluminum baking sheets that are supplied with stove, do not use larger ones or ones with sides. This is so that the air can circulate evenly. When multiple racks are cooked at once, middle rack may take a few minutes longer to cook.

---

# Care and Cleaning

## Smooth Top

Please refer to "Cleaning the Smooth Cooktop" section on pages 13 & 14 for details

## Porcelain and Painted Enamel

### Keeping it clean

The porcelain and painted enamel is very serviceable and simple to clean, but because it is glass, it will not withstand rough handling or abuse. Avoid extreme variance of temperatures on porcelain. Porcelain is glass and sudden changes in temperature may cause cracking. To clean porcelain surfaces, use warm, soapy water, glass cleaner or non-abrasive cleaner and a soft cloth. Avoid abrasive cleaners.

If any acid-based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

Note: Red appliances only - a red wax coating has been added for preparation purposes which may wear off during cleaning - this is normal and does not affect finished product.

## Oven & Warming Drawer Cleaning

### Standard Oven/Warming Drawer (non self clean)

Your range must be kept clean and free of accumulations of grease or spillovers which may ignite. This is most important in the oven compartment. When cleaning the oven or warming drawer, make sure it is turned "Off" and is cool. For simple spills, clean with a strong solution of detergent, then wipe with a clean damp cloth and dry.

When food or grease has burned on the lining, apply a strong oven cleaning compound. Follow directions on the package, but avoid applying a strong cleaner to the front flanges or sides of end panels because it may destroy the door seals or plated surfaces. ***Under no circumstances should an oven cleaner be used in a hot oven or warming drawer.***

Oven racks, oven rack supports, broiler pan rack, oven bottoms, and broiler pan are all removable for easy cleaning. The warming drawer is also removable for easier cleaning (see page 34 for warming drawer removal instructions). Oven racks may be cleaned in your sink with dish cloth and detergent. If spillage has remained on the racks for an extended period, more vigorous cleaning with a steel wool soap pad may be required.

### Self Clean Oven

Self-Cleaning requires the use of the clock timer. Read the instructions below and the appropriate timer instructions before attempting to operate. After the self-clean cycle is completed, the shiny lustre of the oven cavity may diminish in some areas, this is not uncommon and it does not affect the operation or performance of the range.

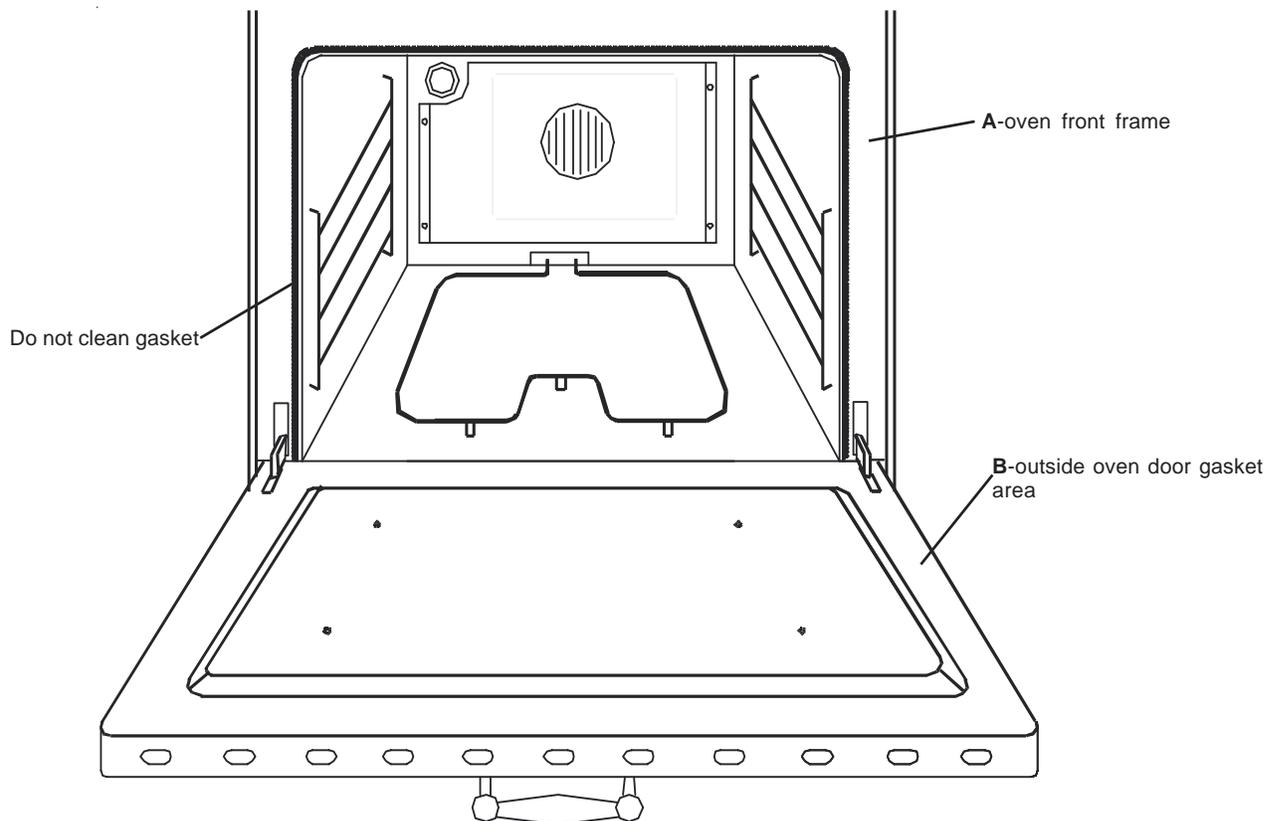
1. Remove cookware from the oven. We recommend that the oven racks also be removed. If they are left in the oven, the racks will become discoloured and rough after cleaning, but it will not affect the protective coating. Wiping the racks down with a bit of vegetable oil can help with the ease of sliding the racks in and out.

2. Remove any items from the warming drawer (as well as the side storage area and utensil drawer in the 48" models). This includes utensils with plastic parts that can become overheated and melt.

3. Remove all utensils and food from cooktop.

4. Wipe up heavy soil on the oven bottom.

5. Clean spills on oven front frame (A) and the oven door outside of the gasket area (B) with a damp cloth. These areas are outside the self cleaning area and soil will become baked on.



**DO NOT** under any circumstance use a commercial oven cleaner, or surface coating for ovens on a self clean oven. This will damage the finish.

**DO NOT** clean the gasket

**DO NOT** use surface elements while range is self-cleaning

**DO NOT** run the convection fan during self clean mode. The convection fan switch must be turned off at the control panel in the exhaust hood. (The oven light will go off automatically when the oven door is closed)

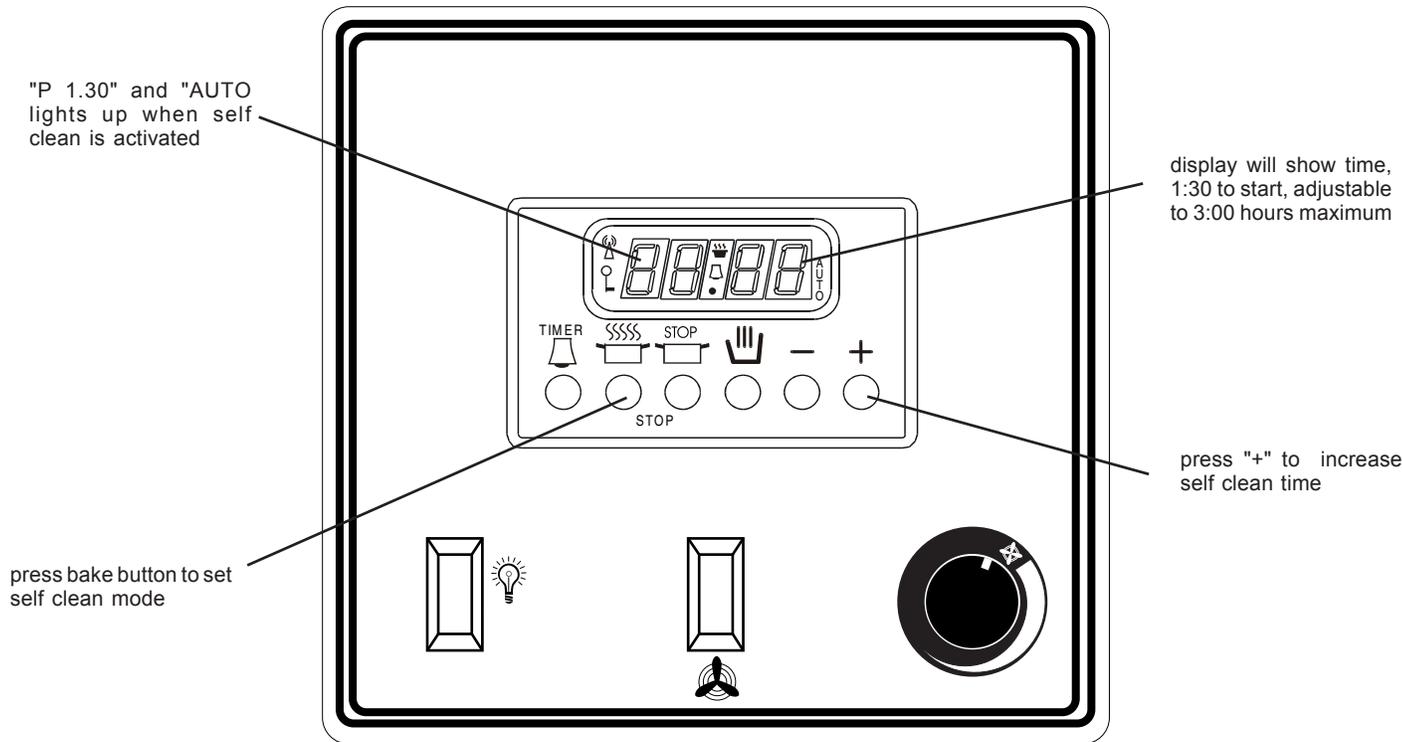


Figure A - Control Panel Layout

## How to Self Clean

The recommended self clean time is 3 hours. The cycle can be set however, anywhere from 1 hour 30 minutes for light soiling, to 3 hours maximum for heavy soiling.

Be sure the self clean safety instructions have been followed.

1. Lock the oven door by pushing the self clean door latch fully to the right. (see fig. B)
2. The clock will display "P1.30" which indicates one hour thirty minutes of self clean time. As well "🔥" and "AUTO" symbol will light up, indicating the self clean cycle is active.
3. Press bake "🔥" button on the clock
4. Tap the "⊕" button for additional self clean time in one minute increments. Press and hold to advance quickly to 3:00 hour maximum. 3 hours is recommended for maximum cleaning.

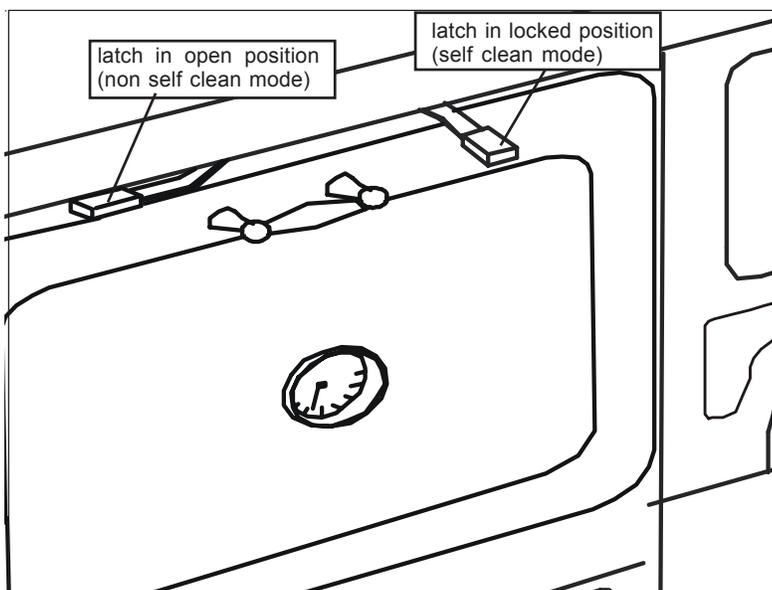


Figure B - self clean latch positions

5. Turn the oven thermostat control knob clockwise until it can no longer be turned (see fig c). Bake indicator will come on.
6. Your oven is now in the self clean mode and will operate in self clean mode for the time you have set.
7. At the end of the cycle the oven will shut off and the clock will flash "P0.00" and the symbol "AUTO" alternately.
8. Turn the thermostat control knob to "0". The clock will flash until the the oven is unlocked.
9. The safety interlock is active until the oven has cooled to a safe temperature (approximately 1 hour) You will not be able to unlock the oven door during this cool down period. Please do not attempt to open door while locked, or damage to locking mechanism may occur.

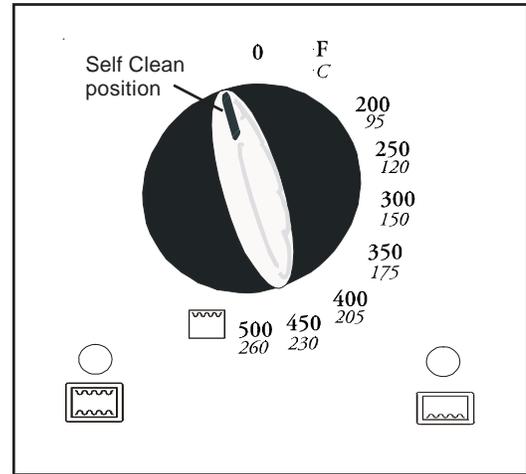


Figure C

- Caution:** Even after the oven door lock has released the oven may still be too hot to touch. Use caution to avoid burns.
10. When the oven has sufficiently cooled, wipe away the remaining grey ash with a damp cloth.
 

**DANGER:** If a large amount of smoke comes out of the oven vent it is probably because you have left something in the oven or the storage drawer. Turn off the oven thermostat control. Allow the oven to cool and use caution when removing any utensils or debris, to avoid burns.

**Note: Self clean mode may be cancelled at any time...** by turning the oven thermostat control back to "0". Unlatch the self clean door latch.

**Remember,** the safety interlock is active until the oven has cooled to a safe temperature - do not attempt to force open.

## Time Delay Self Clean

### To set TIME DELAY self clean

1. Lock the oven door by pushing the self clean door latch fully to the right. (see fig. B)
2. The clock will display "P1.30" which indicates one hour thirty minutes of self clean time. As well "☼" and "AUTO" symbol will light up, indicating the self clean cycle is active.
3. Press bake "☼" button on the clock
4. Tap the "+" button for additional self clean time in one minute increments. Press and hold to advance quickly to 3:00 hour maximum. 3 hours is recommended for maximum cleaning.

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5. Next, press the "  " end time button, the display will change to show the time of day.

6. Use the "  " or "  " to set the **actual time of the day** you want the oven to shut off. After 5 seconds the display will change to show self clean time remaining, the " **AUTO** " indicator will remain lit, and the "  " symbol will shut off showing the oven is not in operation and delay timer is active.

7. Turn the oven thermostat control knob, to the self clean position. (see fig C, previous page)

8. Your oven is now in the delay self clean mode and will operate for the time you have set.

9. When the **self clean cycle begins**, the "  " symbol will light up showing that the oven is in operation and will be in the self clean cycle for the length of time on the display.

10. At the end of the cycle the oven will shut off and the clock will flash " **P0.00** " and the symbol " **AUTO** " alternately.

11. Turn the thermostat control knob to "0". The clock will flash until the the oven is unlocked.

12. The safety interlock is active until the oven has cooled (approximately 1 hour) You will not be able to unlock the oven door during this cool down period. Please do not attempt to open door while locked or damage to the locking mechanism may occur.

**Caution:** Even after the oven door lock has released the oven may still be too hot to touch. Use caution to avoid burns.

13. When the oven has sufficiently cooled wipe away the remaining grey ash with a damp cloth.

**DANGER:** if a large amount of smoke comes out of the oven vent it is probably because you have left something in the oven or the storage drawer. Turn off the oven thermostat control. Allow the oven to cool and use caution when removing any utensils or debris, to avoid burns.

**To cancel time delay self clean:**

Turn the oven thermostat control knob, to the "0" position.

---

## Nickel Plated Trim

Nickel plated surfaces may be cleaned with any non abrasive chrome and metal polish (such as Flitz) or Windex and a soft cloth. If any acid based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

## Exhaust Hood

An exhaust filter is included with your exhaust hood. The filter may be cleaned periodically in soapy water. The filter should be replaced every 4 months or when they begin to restrict air flow.

**Replacement Filters** are available from your dealer or directly from Heartland Appliances. Please order four or more at one time to save freight and handling charges. See instructions for ordering on page 38.

The inside of your exhaust hood should be inspected periodically for grease buildup (a fire hazard) and cleaned as required with soap and water. Please turn off power to unit when cleaning inside the hood.

## Convection Fan Filter

Filter may be removed and washed in soap and water or washed in a dish washer. To remove the filter, grasp the filter and pull upwards to unhook it from the deflector. Reverse the procedure to replace. Filter to be used for Convection Broil/Roasting applications only.

## Oven and Cabinet Light Replacement

Before replacing a lamp, disconnect the power at the main fuse or circuit breaker panel. When replacing light bulbs, wait until the oven and bulb are cool. Remove oven light lens by simply unscrewing it counter clockwise.

The bulb can then be unscrewed easily. Always handle the bulb with a dry (never wet) cloth to protect hands. If light bulb should break, disconnect power to range by unplugging it or removing the fuse from the panel before touching the bulb.

When replacing the bulb, use only a **40 watt oven bulb** available at your local hardware store or appliance dealer.

When cleaning the oven, do not touch lens with a wet cloth.

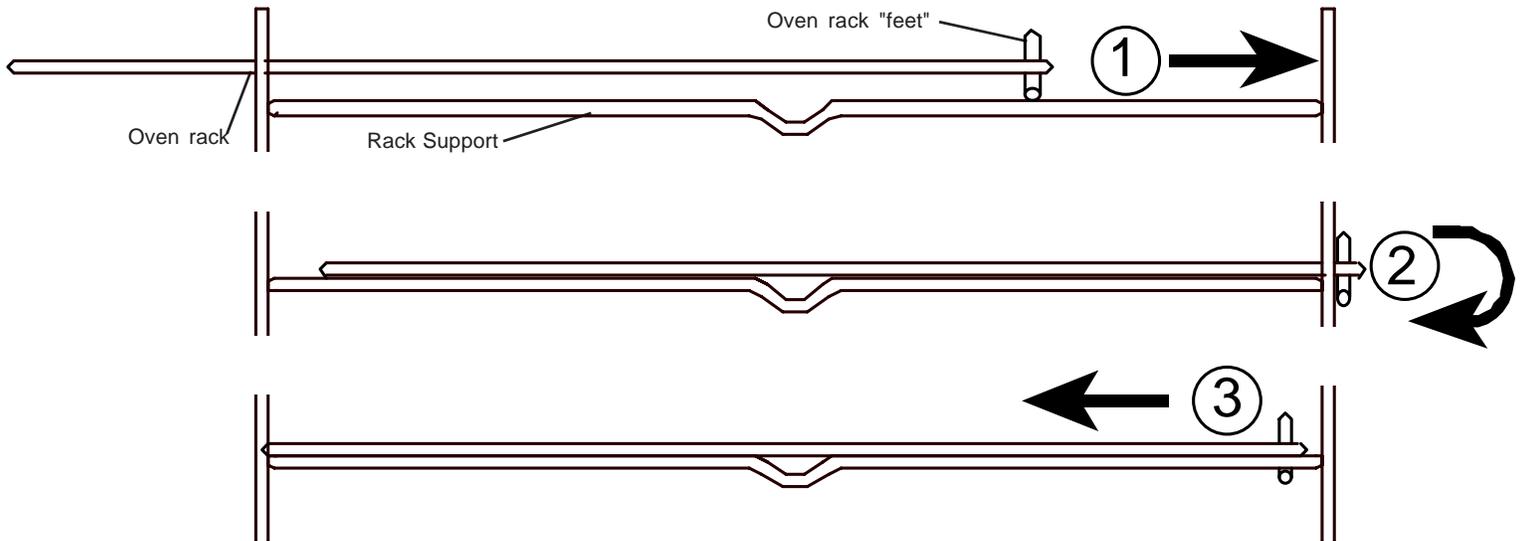
## Interior Oven Rack

The oven rack is designed with stop-locks so that when placed correctly on the supports, it (a) will stop before coming completely out of the oven, (b) will not tip when placing or removing food.

To install, place the rack "feet" on the rack support and push the oven rack backward along the rack support (see ①)

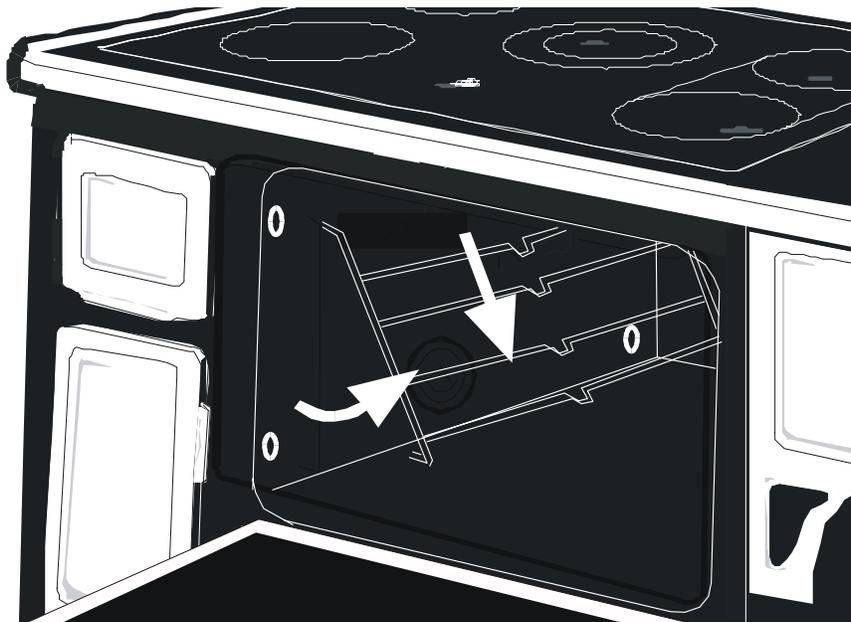
Push the oven rack all the way to the back until the oven rack slips off the end of the rack support (see ②)

Then pull rack support ahead slightly to engage the "feet" with the rack support (see ③) To remove reverse the installation procedure.



## Rack Supports

The oven rack supports are designed to interlock into the oven sides but are easy to remove. First remove oven racks (see instructions above), then grasping the lower portion of the rack support, swing it out to approx. 45 degrees and gently pull down. Assemble in reverse order.



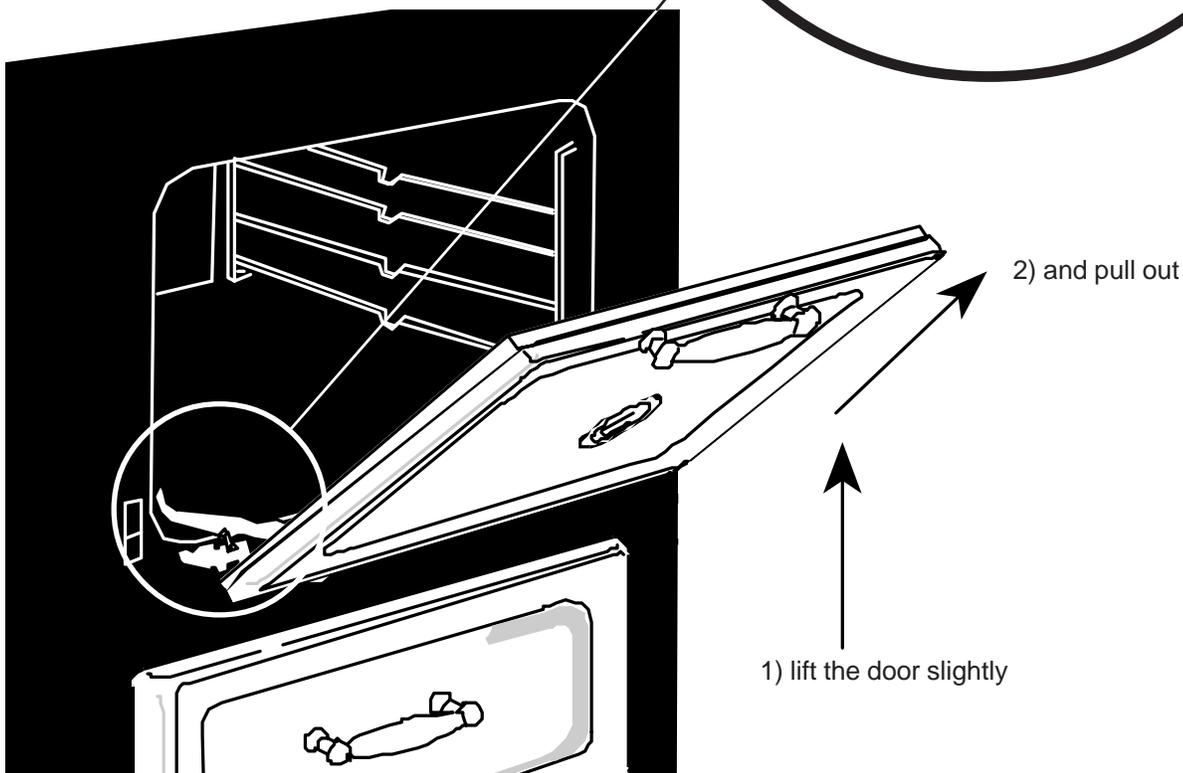
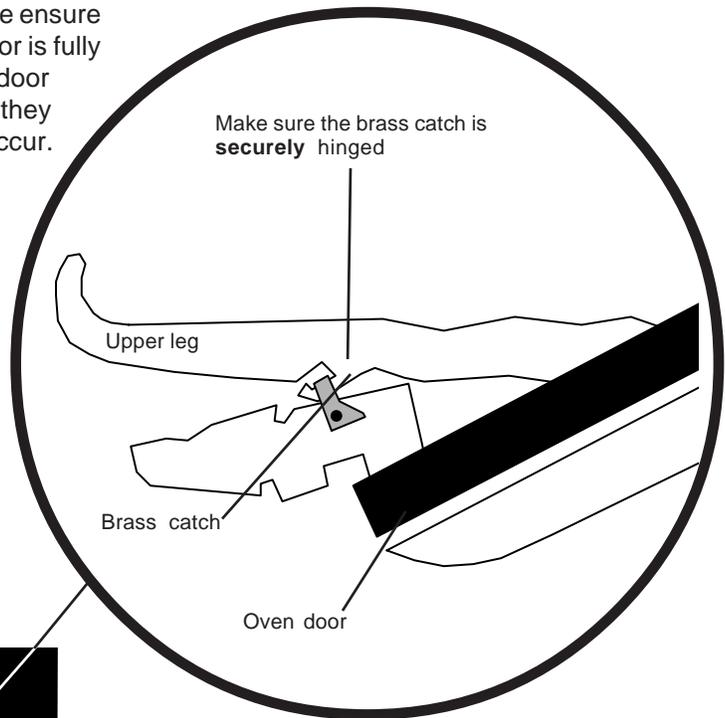
## Removal of Oven Door

At times you may want to remove the oven door for thorough cleaning of the oven. Removal of the oven door is easy:

- 1) Open oven door, and latch the brass catches on to the upper leg of the hinge. (see below). Make sure the catch is **securely** hinged.
- 2) With a hand on each side of the door lift the door slightly, and pull out.
- 3) The door weighs about 39 LBS (18 kg) , please exercise caution when removing the door.
- 4) To replace the door reverse this sequence. Please ensure hinges are fully inserted into receptacle and that door is fully opened to disengage brass catches. When closing door again, please inspect brass catches to ensure that they are completely away from hinges or damage may occur.

### WARNING!

Do not sit, lean, lift or stand on the doors or drawers of this range as possible injuries may result.



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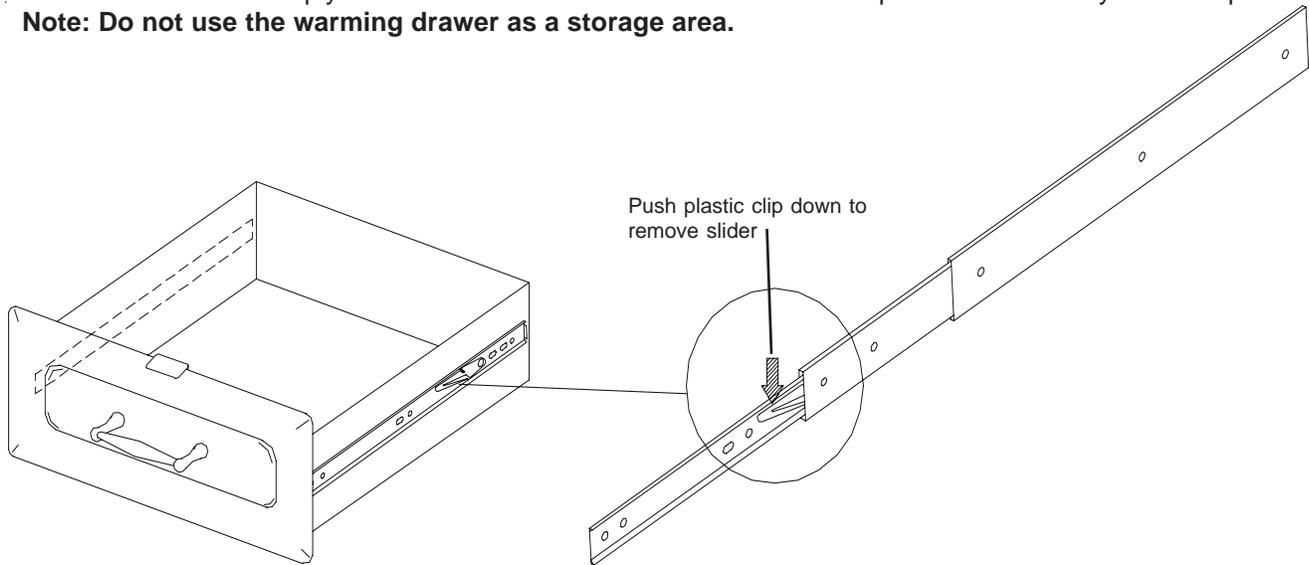
## Warming Drawer

These ranges are equipped with a warming drawer below the main oven. They have a variable thermostat, which is on the right side behind the drawer front. When "ON", a light will be visible on the control panel cooktop. When removing the drawer ensure that the control is set to "0" (the off position) and the drawer is cool.

To remove the drawer, open the drawer until you see a plastic clip on the side of the track attached to the drawer. Simply push down on the clip on each of the tracks and pull straight out.

To install the drawer simply slide the drawer back onto the track and the clips will automatically latch into place.

**Note: Do not use the warming drawer as a storage area.**

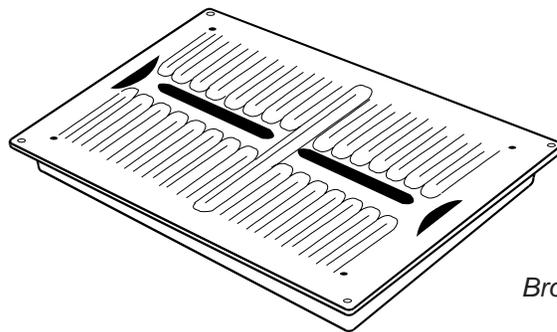


## The Broiling Pan

The broiling pan griddle allows for the proper drainage of cooking grease into the lower pan. Both the griddle and pan should always be used when broiling.

If aluminum foil is used in the bottom of the pan, be absolutely sure it does not block the drain vents along edges of the pan. Many grease fires are caused by improper use of broiling pans and/or improper use of aluminum foil.

Always remove the broiler pan from the compartment as soon as you finish broiling. It makes the pan much easier to wash and there is no chance that the pan and drippings will be forgotten. Grease left in the pan can catch fire if the oven is used without removing the grease. Let the pan cool first, then wash the pan and griddle in hot soapy water.



*Broiling Pan and Griddle*

## Range Problem Solver

To save time and money before you call for service, check this guide.

If you have a problem it may be minor. You may be able to correct it yourself. Use this Guide to locate your problem and then follow the suggested recommendation.

### Oven will not work

- Plug on range is not completely inserted in the wall receptacle.
- The circuit breaker in your house has been tripped or a fuse is blown in the switch panel.
- The multi pin plug from the exhaust hood is not properly or completely plugged in.
- The timer is not set, if the timer is flashing see page 21 "Time of Day Setting"
- The timer is set for time bake. If "AUTO" is lit, then time bake function is on. Push the cancel "" button
- The self clean high limit breaker has activated, The high limit breaker is located on the bottom of the control panel on 48" models, and in 30" models it is located under the range on the right side midway between the front and back legs. Reset by pushing in the red plunger.

### Food does not broil properly

- Broil control not set properly
- Rack position is incorrect.
- Necessary preheating was not done.
- Utensils are not suited for broiling.

### Food is not roasting properly

- Oven temperature is not set correctly.
- Rack position is incorrect.
- Roasting pan is too small.
- Improper cookware is being used.
- A foil tent was not used when needed to slow down browning.

### Food is not baking properly

- Control is not set properly.
- Rack is not on correct shelf position.
- The wrong cookware is being used.
- Too many utensils in the oven.
- Temperature setting is incorrect.

### Oven light does not work

- Check that light switch is not jammed. The light switch activator is located at the left side bottom of the oven door.(to inspect: remove door as per page 36 instructions)
- Light bulb is loose.
- Bulb has blown.
- Breaker or fuse has been tripped or blown.

### Surface units will not work

- Plug on range is not completely inserted in the wall receptacle.
- The circuit breaker in your house has been tripped.
- Front left and two right burners not working on 30" model 8210 only - self clean latch engaged.
- Two left and two right surface burners not working on 48" model 6210 only - self clean latch engaged.

### Oven Thermostat

Oven thermostats, in time, may "drift" from the factory setting and differences in timing between an old and new oven of 5 to 10 minutes are not unusual. Your oven control has been set at the factory and is more apt to be accurate than the oven which it replaced. Voltage lower than 240v will affect performance, particularly preheat time, which increases from 10-12 minutes to 20 - 22 minutes.

## If you still require help...

Heartland Ranges contain standard electrical components available from your dealer or Heartland Appliances Inc.

In case repair is required, consult your Dealer for an appliance repair depot near you. For warranty service, please call your dealer, or call Heartland:

Bus. (519) 650-5501 Fax (519) 650-3773

Toll Free Phone 1-800-361-1517

Toll Free Fax 1-800-327-5609

Have your **serial number**, **model**, and **date of purchase** information ready.

## Technical Data

- Voltage 240 v / 60 Hz
- Load 11 kW (model 8200/8210)
- Load 13.9 kW (model 6200/6210)

NOTE: Service amperage should be calculated by a qualified electrician.

# See our complete line of kitchen appliances:

**3010-** 30" Classic II Series Refrigerator, 18 cubic feet capacity, bottom mount freezer drawer, and convenient top mount fresh food compartment. Ice maker is available as an option. The Classic series also offers an optional Cowl. Energy efficiency rating 548 kwh/year. Also available in Metro **3220** and Legacy **3060** models.

**3110-** 36" Classic II Series Refrigerator, 22 cubic feet capacity, top mount freezer, counter depth design. Ice maker is standard. The Classic series also offers an optional Cowl. Energy efficiency rating 552 kwh/year. Also available in Metro **3310** and Legacy **3160** models.

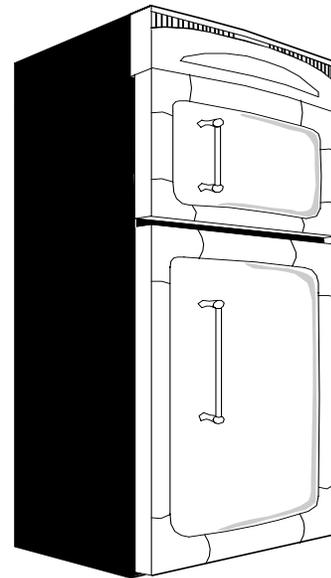
**3530-** Legacy Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening! Also available in stainless steel as model **3535** Metro. Cooktop versions for both Metro **3805** and Legacy **3800** models are available.

**3630-** Legacy 36" Gas / Electric kitchen range - 6 sealed gas burners or 4 sealed burners and centre grill! Electric convection oven come standard. Also available in stainless steel as model **3635** Metro. Cooktop versions for both Metro **3825** and Legacy **3820** models are available.

**9720 (Built-in)**- Dual oven, one convection, one standard radiant. Also available with a self clean oven feature, as model **9730**

**4200-** 30" Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening! Also available with a self clean oven feature, as model **4210**

**5200-** 48" Gas / Electric kitchen range- 6 sealed gas



Model 3110: shown with the Optional cowl (available only with the Classic Series)

burners, electric convection oven, dual fuel! Also available with the convenience of a self clean oven, as model **5210**

**6200-** 48" Electric kitchen range - 5 radiant burners under Eurokera Ceramic cooktop, convection oven. Also available with the convenience of a self clean oven, as model **6210**

**8200-** 30" Electric kitchen range - 4 radiant burners under Eurokera Ceramic cooktop, convection oven, fits in a 30" opening! Also available with a self clean oven feature, as model **8210**

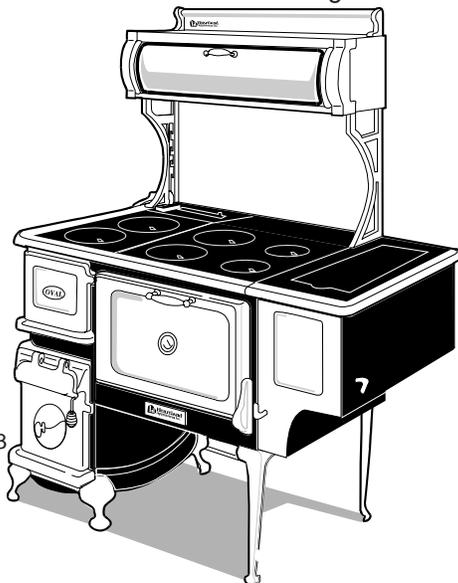
**7100-** 48" Gas or propane kitchen range - 6 sealed gas burners, a chef's dream come true!

**9100-** 30" Gas or propane kitchen range - 4 sealed gas burners, fits in a 30" opening!

**1900 (Oval)**- Wood burning cookstove-old fashioned cooking available in two models with or without water reservoir

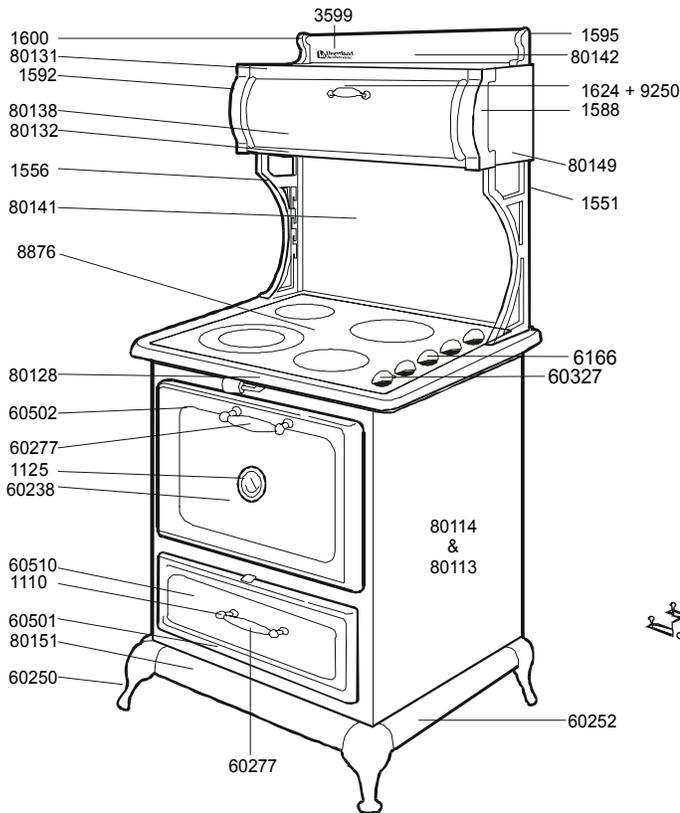
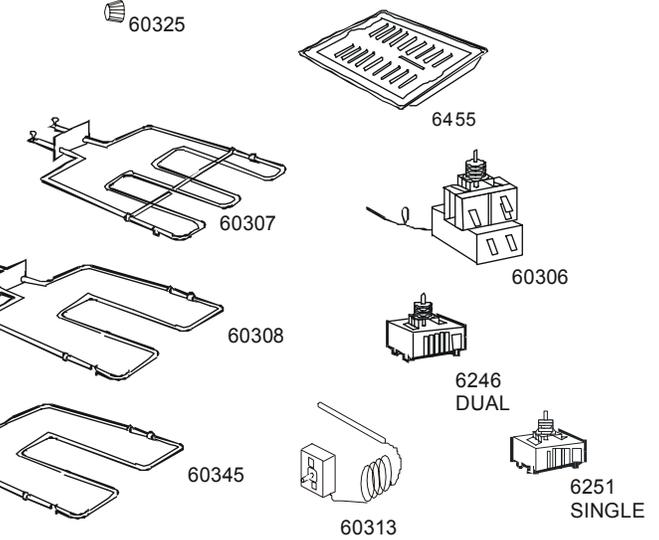
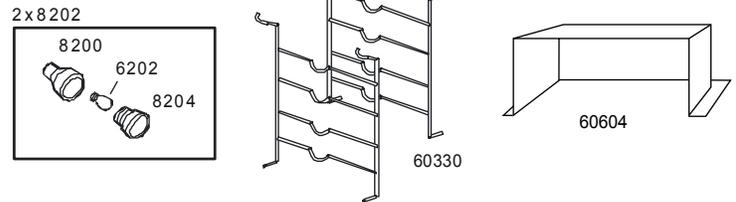
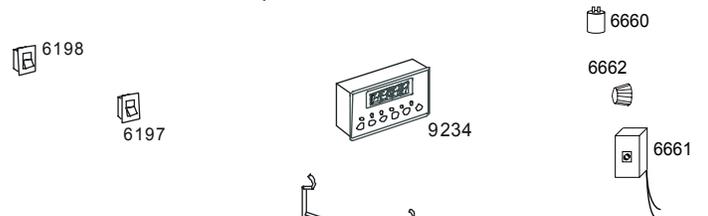
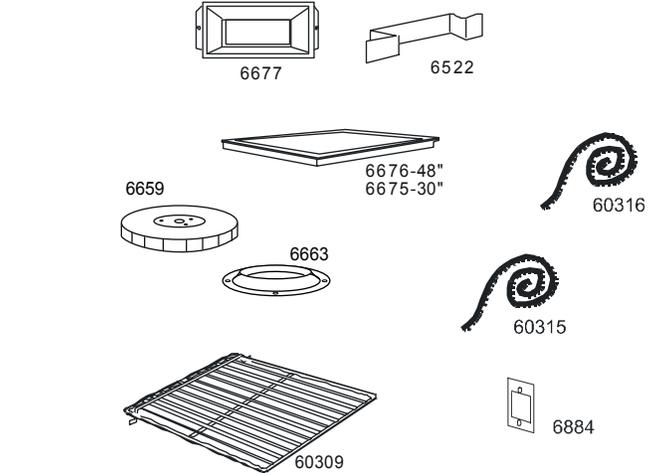
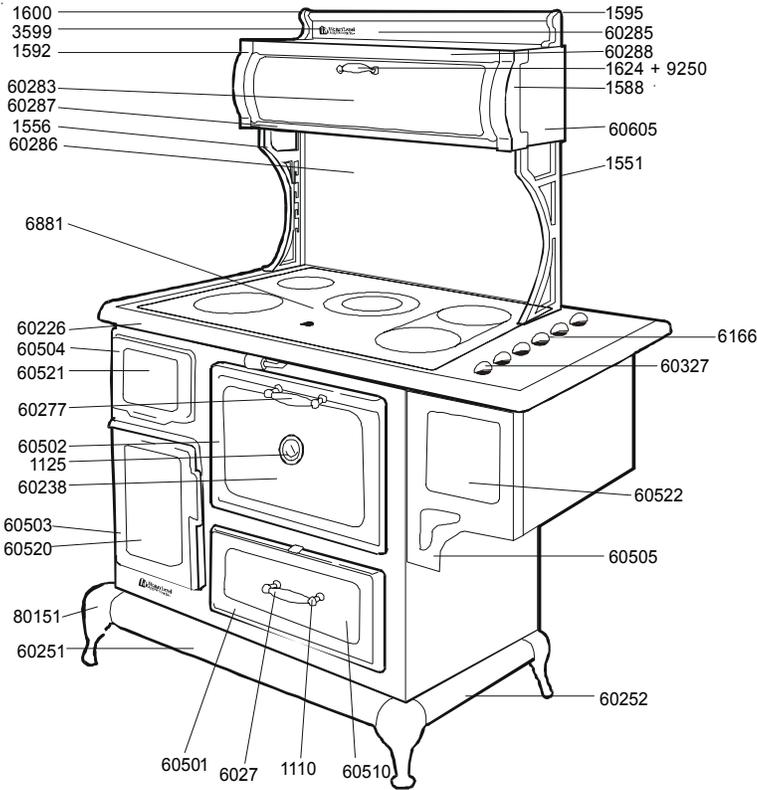
**2600 (SweetHeart)**- Wood burning cookstove-same as the Oval, in a smaller version!

For more information please call your dealer, or call Heartland Appliances:  
Phone 1-800-361-1517 or Fax 1-800-327-5609



Model 1903

**Model 6200 / 8200 Electric Range Parts Chart**  
**Model 6210 / 8210 Electric Self Clean Range**  
**Parts Chart**



## Model 6200 / 8200 / 6210 / 8210 Range Parts Chart

TO ENSURE THE CORRECT COLOUR MATCH WHEN ORDERING COLORED PANELS, BOTH THE COLOR AND SERIAL NUMBER MUST BE PROVIDED.

|       |   |       |  |
|-------|---|-------|--|
| 1110  | Oven Door Handle Stanchion                      | 60250 | Base Leg                                       |
| 1125  | Oven Door Thermometer (Non Functional)          | 60251 | 48" Base Front Skirt - Nickel                  |
| 1546  | Heartland nameplate/Clips                       | 60252 | 30"/48" Base Side Skirt                        |
| 1551  | Right Cabinet Bracket                           | 60254 | 48" Base Rear Skirt - Black                    |
| 1556  | Left Cabinet Bracket                            | 60260 | Control Cover Plate (not shown) (48" model)    |
| 1588  | Right Cabinet Corner                            | 60266 | 48" Stove Band                                 |
| 1592  | Left Cabinet Corner                             | 60277 | 30"/48" Oven/Warming Drawer Handle             |
| 1595  | Right Cresting Corner                           | 60283 | 48" Cabinet Door Panel (specify colour)        |
| 1600  | Left Cresting Corner                            | 60285 | 48" Cresting Panel (specify colour)            |
| 1624  | Cabinet Door Handle                             | 60286 | 48" Splashback (specify colour)                |
| 6166  | Oven/Top Burner Knob                            | 60287 | Lower Cabinet Strip (48")                      |
| 6171  | Oven/Bake/Broil Indicator Light Red (48" model) | 60288 | Upper Cabinet Strip (48")                      |
| 6171  | Warming Oven Light - Red (48" model)            | 60306 | Oven/Broiler Control Switch (s/c & non-s/c)    |
| 6171  | Top Burner Indicator Light - Red (48" model)    | 60307 | Broiler Element                                |
| 6197  | 2 Speed Blower Control Switch                   | 60308 | Oven Element                                   |
| 6198  | Range Light Switch                              | 60309 | Oven Rack                                      |
| 6202  | Oven Light Bulb - 40W                           | 60313 | Warming Oven Control                           |
| 6231  | Hot Surface Element Indicator Light (48" model) | 60315 | Oven Door Gasket                               |
| 6231  | Hot Surface Element Indicator Light (30" model) | 60316 | Warming Oven Gasket                            |
| 6231  | Warming Oven Light (30" model)                  | 60325 | Warming Control Knob                           |
| 6231  | Oven/Bake/Broil Indicator Light (30" model)     | 60327 | Electric Oven Knob-single "D" New Classic      |
| 6231  | Top Burner Indicator Light - Red (30" model)    | 60330 | Oven Rack Support (4 position)                 |
| 6250  | Dual Element/Bridge Element Switch              | 60345 | Warming Oven Element                           |
| 6251  | Single Element Control Switch                   | 60501 | Warming Drawer Door Frame                      |
| 6437  | Oven Door Hinges L & R (not shown)              | 60502 | Oven Door Frame                                |
| 6455  | Broiler Pan & Cover                             | 60505 | Reservoir Front                                |
| 6522  | Exhaust Deflector                               | 60510 | Warming Drawer Bubble Panel                    |
| 6659  | Blower and Inlet Ring                           | 60520 | Rack Storage Bubble Panel                      |
| 6660  | Capacitor 5UF /370                              | 60521 | Utensil Drawer Bubble Panel                    |
| 6661  | Speed Control                                   | 60522 | Reservoir Bubble Panel                         |
| 6662  | Blower Knob                                     | 60604 | Blower Mounting Box                            |
| 6663  | Inlet Ring                                      | 60605 | Cabinet Wrap Weldment (48")                    |
| 6675  | Exhaust Filter (30")                            | 67402 | Installation and Operating Instruction Manual  |
| 6676  | Exhaust Filter (48")                            | 6881  | Stove Top Ass'y (48" model)                    |
| 6677  | 3 1/2" x 10" Exhaust Adaptor                    | 80113 | Left Hand Side Panel Classic II                |
| 6679  | Exhaust Blower                                  | 80114 | Right Hand Side Panel Classic II               |
| 6884  | Storage Door Magnet Assembly                    | 80128 | 30" Front Band                                 |
| 60201 | 4400 w Bridge Element (48" model)               | 80131 | Upper Cabinet Strip (30")                      |
| 60202 | 2000 w Element                                  | 80132 | Lower Cabinet Strip (30")                      |
| 60203 | 1500 w Element (30" model)                      | 80138 | 30"Cabinet Door Panel(specify colour)          |
| 60204 | 1200 w Element                                  | 80141 | 30" Splash back (specify colour)               |
| 60205 | 2500/1000 w Dual Element                        | 80142 | 30" Cresting Panel (specify colour)            |
| 60238 | Oven Door Bubble Panel (specify colour)         | 80149 | Cabinet Wrap Weldment (30")                    |
| 60239 | Oven Door Frame                                 | 80151 | 30" Base Front Skirt - Nickel                  |
| 60240 | Rack Storage Door Frame                         | 80152 | 30" Base Rear Skirt - Black                    |
| 60241 | Rack Storage Door Bubble Panel                  | 8200  | Light Socket & Housing                         |
| 60242 | Utensil Drawer Frame                            | 8204  | Oven Lens                                      |
| 60243 | Utensil Drawer Bubble Panel                     | 8876  | Stove Top Assembly (30" model)                 |
| 60244 | Reservoir Front                                 | 9234  | Electronic Timer (self clean & non-self clean) |
| 60245 | Reservoir Bubble Panel (specify colour)         | 9250  | Cabinet Door Stantion                          |
|       |   | H-692 | Easy Glide Castor 1" Diameter                  |

**Please order part by number. Parts may be ordered from your dealer or direct from Heartland Appliances Telephone for prices and ordering instruction. Call 800-361-1517, and ask for the order desk.**