

Crosley Range Service Manual

30" GAS RANGE INSTALLATION INSTRUCTIONS (For gas venturi models with electric ignition)

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER.
IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

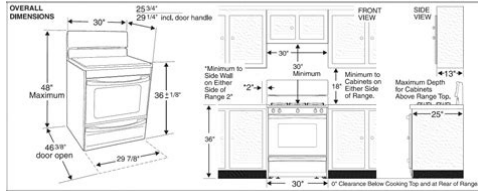
WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliances.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



Note: For appliances installed in the Commonwealth of Massachusetts see page 2.



Clearances and Dimensions

- Location—Check location where the range will be installed. Check for proper electrical and gas supply, and the stability of the floor.
- Dimensions that are shown must be used. Given dimensions provide minimum clearance. Contact surface must be solid and level.

Provide Proper Fuel Type

Before Proceeding: Your appliance was preset at the factory to operate on Natural Gas.
Please note: For operation at elevations above 2000 ft. (610m), appliance rating shall be reduced at the rate of 4 percent for each 1000 ft. (305m) above sea level.

CAUTION DO NOT attempt to convert this range to L.P. (Propane) without the proper L.P. (Propane) conversion kit provided with this appliance or obtained from your dealer. Follow all instructions provided with the conversion kit.

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Crosley Range Service Manual

Hold times are long. Join Repair Clinics VIP email list for 10% off, plus other discounts and tips. Weve got millions of parts, hundreds of brands, and thousands of stepbystep videos— everything you need to find it, fix it and finish the job right. Once there, you will be givenThe site maintains the referenceUse of this Web site constitutes acceptance of the Terms of Service and Privacy Policy. Page Count 42 Save Time and Money Product Record and Registration Important Safety Instructions Bakeware Cooking Conditions Cooking Results Cooking Tips Convection Cooking Cooking Recommendations Assembly of the burner caps 1. Remove all packing material from the cooktop area. 2. Make sure burner caps are properly placed on the surface burners. 3. Unpack the burner grates and position them on the cooktop. 4. Discard all packing material. Figure 1 Burner caps and burner heads Figure 2 Proper burner cap placement Figure 3 Gently move cap for proper placement Install burner grates Figure 4 Proper grate installation Using Proper Cookware Figure 5 Testing cookware Figure 6 Proper cookware Cookware Material Types Gas surface burner types Before Setting Surface Controls Setting surface controls 1. Place cooking utensil on center of surface burner grate. Be sure the cooking utensil rests stable on the burner grate. 2. Push the burner's surface control knob in and turn counterclockwise out of the OFF position Figure 7. 3. Release the surface control knob and rotate to the LITE position . Visually check that the burner has a steady gas flame. 4. Once the surface burner has a flame, push the surface control knob in and turn counterclockwise to the desired flame size setting. Adjust the flame as needed using the knob markings. The minute timer does not start or stop any cooking function. Timer on/off is used to set the continuous bake function. 10. Bake Time Enters the length of baking time desired. 11. <http://conti.com.pl/userfiles/canon-pixma-mp610-printer-service-manual.xml>

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OFF Use to clear any feature previously entered except the time of day and minute timer. Also use OFF to activate oven lockout feature. some models 12. Start Time Use to set the desired start time for baking and self clean. May be used with Bake Time to program a delayed timed bake. 13. Quick Bake Quick Bake uses a fan to circulate the ovens heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. 14. Oven Light Use to turn on internal light when checking on food. Also will turn on when the oven door is open. 15. Steam Clean some models The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils. The current time of day will return to the display. 2. To cancel the continuous bake setting, press timer on/off and hold for 6 seconds until a tone sounds. 12 hr will appear in display indicating that the control has returned to the 12hour energy saving feature. Setting a silent control panel 1. Press and hold start time for 6 seconds. The control will beep once and release the key. 2. The controls are now set for silent operation. 1. Press and hold start time again for 6 seconds until the control beeps once and release the key. 2. The control is now set for audible operation. Setting oven lockout models A and C 1. Press OFF and hold for 3 seconds. Loc will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the curre. 2. To cancel the Oven Lockout feature, press OFF and hold for 3 seconds. The control will unlock the oven door and resume normal operation. Operating oven light Setting the minute timer 1. Press timer on/off. 2. Press to increase time in oneminute increments. Press and hold to increase time in 10minute increments. <http://brod-plovdiv.com/images/fdot-manual.xml>

The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes. 3. When the set time ends, the timer will beep three times and will continue to beep three times every minute until timer on/off is pressed. Setting Bake Figure 16 Pan positions two rack baking 1. Press Bake. — — — appears in the display. 2. Within 5 seconds, press or. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times. 4. To cancel the baking function, press OFF. 1. Press Bake. 2. Press or to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the se. This is normal and indicates that the oven is cycling to maintain the se. 3. To cancel baking press OFF. Within 5 seconds, press or. The oven will turn on at the delayed start time and begin heating. 1. Press the function you want to change. 2. Press or to adjust the setting. Setting Broil Figure 19 Broil pan and insert 1. Arrange the oven rack while oven is still cool. 2. Press Broil. — — will appear in display. 3. Press for HI broil or for LO broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well done stage. 4. For optimum results, preheat broil for 2 to 5 minutes before adding food. 5. If using a broil pan and insert, place insert on the broil pan. Place food on the insert 6. Place the broiler pan and insert on the oven rack. 7. Broil on one side until food is browned. Turn and broil food on other side. 8. When broiling is finished press OFF. Release the key when the desired time is displayed. 4. Press clean. appears in the display. 5. Press until 300 appears in the display for a 3 hour self clean process, or push until 200 appears in the display for a 2 hour self clean process.

6. As soon as the controls are set, the motor driven lock will begin to close automatically and the door locked indicator light will flash. Do not open the oven door while the light is flashing allow about 15 seconds for the oven door to lock. 7. CLn will appear in the display during the self clean cycle, and the door locked light will glow until the self cleaning cycle is complete or cancelled and the oven temperature has cooled. 1. The time of day will appear in the display window, and the Self Clean indicator light and Door Locked light will continue to glow. 2. Once the oven has cooled down for about 1 hour and the Door Locked light has gone out, the oven door may be opened. 3. To avoid possible burns, use care when opening the oven door after the self cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. To stop or interrupt a self clean cycle once it has been activated 1. Press OFF. 2. Once the oven has cooled down for about 1 hour and the door locked light has turned off, the oven door can be opened. 3. Restart the self clean cycle once all conditions have been corrected. Steam Clean Model B 1. Remove all racks and oven accessories. 2. Scrape or wipe loose debris and grease from the oven bottom. 3. Pour 1 cup of tap water onto the oven bottom. Figure 22 Close oven door. Figure 22 Add 1 cup of tap water 4. Press Steam Clean. 5. Press either the up arrow or down arrow to activate. St Cn will appear in the display. 6. The time remaining in the Steam Clean cycle is shown in the display. Do not open the door during this time. If door is open while in steam clean dO will appear in the display. 7. When the steam clean cycle is complete an alert will sound and the END message will show in the display. Press OFF to return to the clock. Press OFF at any time to cancel Steam Clean. 8. Take care opening the door when the steam clean is finished. Stand to the side of the oven out of the way of escaping vapor. 9.

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Wipe oven cavity and bottom. Do not clean oven door gasket Figure 23. Avoid leaning or resting on the oven door glass while cleaning cavity. Release Bake key. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. When lowering the oven temperature using, a minus sign will appear before the number to indicate that the oven will be cooler by the di. 6. When you have made the desired adjustment, press OFF to go back to the time of day display. Setting Oven Controls Figure 24 Use cleaners with

caution Cleaning the sealed burners 1. Remove the burner cap from the burner head see Figure 25. Clean the cap with hot soapy water and dry thoroughly. Figure 25 Burner Cap 2. For burned on and dried spills, apply hot soapy water to the burner head. Allow time for the soils to soften. Figure 26 Sealed burner components 3. Use a toothbrush to clean all over the burner head see Figure 26. 4. Use the toothbrush to clean the slots and holes in the burner see Figure 26. 5. Use a needle or fine wire to clean out the ignition port see Figure 26. 6. Wipe the burner head clean with a soft, clean cloth, sponge, or scratchfree cleaning pad. 7. Before using the cooktop again, make sure the burner caps are properly placed and seated on the burner heads. When placed correctly, the burner cap is centered on the burner head and will click into place on the burner head. You can wiggle the cap. Replacing the Oven Light 1. Turn electrical power off at the main source or unplug the appliance. 2. Remove the interior oven light shield after removing the wire holder by carefully moving the wire to the side of the glass shield. The tension from the wire holds the glass shield in place. 3. Pull the shield straight out. Do not twist or turn. 4. Replace the bulb with a new appliance bulb. 5. Replace the glass oven light shield. Replace wire holder. 6.

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Turn the power back on again at the main source or plug the appliance back in. 7. Be sure to reset the time of day on the clock. Figure 27 Oven light protected by glass shield To remove and replace storage drawer some models 1. Pull empty drawer out until it stops. 2. Tilt up the front of the drawer up and pull it out over the glide stop. 1. Insert the back of the drawer into the opening. 2. Lift up the drawer and line up the drawer supports with the rails. Make sure to clear the glide stop. 3. Push in the drawer until it stops. Figure 28 Parts of storage drawer Removing and Replacing the Oven Door 1. Open oven door completely, horizontal with floor See Figure 29. 2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door See Figure 30. A tool such as a small flatblade screwdriver may be required. 3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle See Figure 31. 4. Close the door to approximately 10 degrees from the door frame See Figure 31. 5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame See Figure 32. 1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle See Figure 31. 2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame See Figure 31 and Figure 32. The hook of the hinge arms must be fully seated onto th. 3. Fully open the oven door, horizontal with floor See Figure 29. 4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position See Figure 30. 5. Close the oven door.

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Figure 29 Door hinge location Figure 30 Door hinge locks Figure 31 Holding door for removal Figure 32 Replacement and location of hinge arm and roller pin Care and Cleaning Oven Baking Solutions to Common Problems Cooktop Problems Self Clean Problems Before You Call Major Appliance Limited Warranty All rights reserved. You can register online at.crosley.com or by dropping your Product Registration Card in the mail. PRODUCT RECORD AND REGISTRATION Thank you for choosing Crosley. Important This Use and Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information. Need Help Visit the Crosley website at www.crosley.com Before you call for service, there are a few things you can do to help us serve you better. If You Received a Damaged Range. Immediately contact the dealer or builder that sold you the range. Save Time and Money Check the section title "Before You Call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. Call Customer Services at 1855224 4987. This manual contains important

safety symbols and instructions. Please pay attention to these symbols and follow all instructions given. Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type. Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITION This is the safety alert symbol.

It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury. Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. Indicates installation, operation, maintenance, or valuable information that is not hazard related. **WARNING CAUTION IMPORTANT NOTE** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. **FOR YOUR SAFETY** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance. Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance. Range leveling leg Antitip bracket To check if the antitip bracket is installed properly, use both arms to grasp the rear edge of the range back. Carefully attempt to tilt range forward. When properly installed, the range should not tilt forward. Refer to the antitip bracket installation instructions supplied with your range for proper installation.

Air curtain or other overhead range hoods which operate that operate by blowing a downward air flow onto a range or cook top, shall not be used in conjunction with gas ranges or cooktops other than when the range or cooktop and hood have been designed, tested, and listed by an independent test laboratory for use in combination with each other. **WARNING** Install only per installation instructions provided in the literature package for this appliance. For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes. It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances. This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug. For personal safety, the appliance must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle, installed by a qualified technician. **Conversion to L.P. Gas** This appliance allows for conversion to Liquefied Petroleum L.P. Gas. If L.P. conversion is needed, contact your local L.P. Gas provider for assistance.

Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death. Do not use an adapter plug, use an extension cord, or remove grounding prong from the

power cord. Failure to follow this warning may cause serious injury, fire, or death. **WARNING** Personal injury or death from electrical shock may occur if the conversion to L.P. gas is not made by a qualified installer or electrician. Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician. Do not cut, remove, or bypass the grounding plug under any circumstances. Grounding type receptacle Power supply cord with 3prong grounding plug **WARNING IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE** Storage In or On Appliance —Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer if equipped. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Do not leave children alone Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven. Do not store items of interest to children in the cabinets above the appliance or on the back guards of ranges. Children climbing on or near the appliance to reach items could be seriously injured. Do not allow children to climb or play around the appliance. The weight of a child on an open over door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.

Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance. **WARNING** Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with any materials, such as aluminum foil or aftermarket oven liners. Aluminum foil and other liners may trap heat, causing a fire hazard. Do not use oven or warmer drawer if equipped for storage. Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot. Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foamtype extinguisher. Cover the fire with a pan lid or use baking soda. Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths. Do not heat unopened food containers Build up of pressure may cause container to burst and result in injury. Wear proper apparel Loosefitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware. Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the flame to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking areas will improve efficiency. Always turn knob to the full LITE position when igniting top burners. Visually check that burner has lit.

Then adjust the flame so it does not extend beyond the edge of the utensil. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners. Never leave surface burners unattended at high heat settings — Boilovers cause smoking and greasy spills that may ignite, or a pan that has boiled dry may melt. Check the manufacturer's recommendations for cooktop use. When you are flaming foods under a ventilating hood, turn the fan on. **IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN** Protective liners—Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit. Do not touch surface

burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer if equipped. Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window. Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function. Use Proper Flame Size — Adjust flame size so it does not extend beyond the edge of the utensil.

The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency. Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven. Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat sensitive items on or near the oven vent. These items can melt or ignite. Placement of oven racks Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack. Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite. Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks. **IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE** Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury. Clean ventilating hoods frequently Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods. **IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS** Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance. Use the self clean cycle to clean only the parts listed in this manual. Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer if equipped. Remove oven racks unless otherwise instructed. Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another wellventilated room. Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns. **CAUTION** All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance. Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency. Remove the oven door from any unused oven if it is to be stored or discarded. Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights if equipped with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb. **Important Safety Notice** The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and requires

businesses to warn customers of potential exposures to such substances. Material Attributes
Recommendation Shiny metal bakeware Shiny, aluminum, and noncoated bakeware is the best for even heating.

It is suitable for all baked goods. Recommended cooking temperatures and times are based on shiny metal bakeware. Dark metal bakeware Dark bakeware cooks hotter than shiny bakeware. Glass bakeware Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food. Insulated bakeware Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens. Condition Attributes Recommendation Aging cookware As pans age and become discolored, cooking times may need to be reduced slightly. If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging. High altitude Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster. Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice. Cooking Results Small adjustments may fix a problem with food not being as done as you like or more done than you like. Result Recommendation Food too light Use the middle to maximum cook time recommended on packaging or recipe. Food too dark Use the minimum cook time recommended on packaging or recipe. Cooking Tips Use these additional tips to get the best results from your appliance. Cooking Tips Baking Rack placement Follow the instructions in "Setting Oven Controls" on starting on page 20. When using only one rack, place the rack so the food is in the center of the oven.

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