

OPERATING INSTRUCTIONS



Elevated Electric Ranges
CHANCELLOR MODELS
CE861AR and CE861LAR

**KEEP THIS CARD
FOR FUTURE
REFERENCE**

THIS CARD IS DESIGNED TO HELP YOU
GET TO KNOW YOUR NEW WHIRLPOOL
RANGE . . . KEEP IT IN A SAFE PLACE

The hotplate

The hotplates are the quick-heating radiant type controlled by switches that provide infinite selection of heats between very low and maximum high. The knob may be operated in either direction. Use HIGH to bring food to active steaming, then turn the knob to lower heat needed to complete cooking. After food is cooked, turn knob to LOW to keep hot until ready to serve.

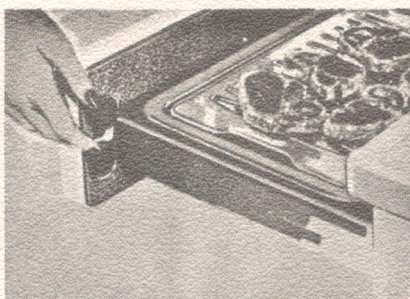
For quick recognition a "Memory" light above each control knob glows while switch is turned on.

For best results with greatest economy, use pans with flat bottoms that cover and make maximum contact with hotplate elements.

THE GRILLER: The grill compartment is fitted with a dual element controlled by a single switch. The right-hand side of the dial behind the Grill knob concerns both elements and the heat is regulated by the setting of the knob.

The left-hand side of the dial controls the inner element only and is used when the full grill area is not required. It may also be used for keeping food warm ready for serving and plate warming. Recommended setting for warming is "L".

Two alternative grilling heights are provided; locate the grill pan over the stepped lugs attached to the plate warming wire grid. The drawer must be pushed in fully for both pan heights and grill with the grill door down.



The oven

Five shelf locations are provided. Select the shelf position and temperature desired or that recommended in the cooking chart of the Cooking Guide booklet provided with the range.

Immediately upon switching on the oven, the pilot light on the control panel will glow and will go out when the set temperature has been reached. This indicator light is to the right of the Oven control section on the control panel. The indicator light will glow periodically during the cooking as the temperature is maintained. If Cold Start Cooking is desired, place food in the oven before switching on. Refer to the Cooking Guide booklet for details of this method of cooking.

A large scone tray is provided with the range. For all oven pans, allow at least $1\frac{1}{2}$ inches clearance from oven wall and front to permit proper heat circulation.

OVEN LIGHT: The light in the oven is operated by a switch so marked, situated on the control panel.

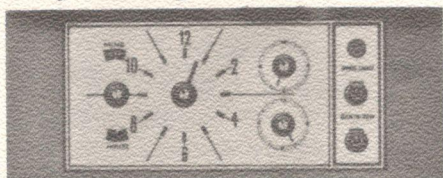
OVEN TOP ELEMENT: This element is controlled by a separate switch and is for use as follows:—

(a) **With the rotisserie**—Refer section headed 'The Rotisserie'

(b) **For quicker pre-heating**—After setting Oven Control knob to the required temperature, turn Oven Top knob to 'H'. When the Oven temperature indicator light goes out turn Oven Top knob to 'OFF' position.

(c) **For extra browning**—Place food on the centre shelf and turn Oven Top knob to desired setting. It is recommended to use the highest setting for browning vegetables and a setting of approximately 5-6 for cheese dishes and meringues.

(d) **For keeping food warm ready for serving and plate warming**—Preheat oven to 200° then turn off Oven Control knob and change Oven Top knob to approximately 2 setting.



AUTOMATIC OVEN TIMER CONTROL:

The Timer is an electric clock and will indicate continuously the correct time of day as long as the electricity is connected. In the event of a power failure it will be necessary to reset the clock to the time of day. The Timer enables, as well as pre-set fully automatic cooking, semi-automatic cooking and manual or non-automatic cooking. It also incorporates a manually operated Timer, distinct from the automatic operation control, and will sound an alarm when the set time interval has elapsed.

To set the Clock: Rotate the knob in the centre of the clock dial in a clockwise direction until the hands have been set to the correct time of day.

To set the Signal Timer: Rotate clockwise the knob on the left-hand side of the Timer panel until the selected time period appears either in the upper (up to 30 minutes) or lower window in the face.

To obtain an accurate setting, first turn slightly past then gently reverse the dial back to the required time period. When the set time has elapsed the Timer will chime continuously until the knob is turned anti-clockwise and 'OFF' is indicated in the upper window.

To set for Fully Automatic Cooking:

This method provides for actual cooking to automatically commence some time after placing the food in the oven and to finish at pre-determined time.

(a) Decide the length of cooking time required (consult cooking chart) and add pre-heating time (refer note below), then calculate the starting time by subtracting from the time the food is required to stop cooking.

(b) Push the upper START knob in and set to the time the cooking is to commence.

(c) Push the lower STOP knob in and set to the time the cooking is to finish.

(d) Set the OVEN knob to the temperature required and place the food to be cooked in the oven. The oven will now automatically switch "On" and then "Off" at the pre-set times.

Note: For Pre-Set Automatic Cooking the time allowed for cooking must include additional period to compensate for the pre-heating used when operating the oven manually. If a low temperature is being used 15 minutes is ample. In the case of needing to leave meat for some time in the oven always use meat that has been in the freezer for at least four hours. This will prevent deterioration while waiting for cooking to commence.

To set for Semi-Automatic Cooking:

This method provides for the oven to be switched off automatically on completion of cooking.

(a) Set the OVEN knob to the temperature required (refer Cooking Chart for recommended setting).

(b) When the oven temperature pilot light on the Control panel goes out, indicating temperature in oven is the same as the setting, place food to be cooked in the oven.

(c) Turn the lower STOP knob until the pointer is at the time cooking is required to stop.

(d) Simply push the upper START knob in (do not turn knob). The Timer will now take over and automatically switch the oven "off" at the pre-set time.

Note: It is recommended always to turn the Oven knob to OFF upon completion of cooking. Also push in the lower knob of the Timer Control to permit oven to be operated manually.

THE ROTISSERIE: To operate proceed as follows:

(a) Insert the spit through the centre of the meat to be cooked so that the weight is evenly distributed and secure with the two pronged fasteners.

(b) Remove one shelf and place the other shelf on the bottom runner. Place the spit in its frame and slide the frame into the oven on the centre runner, making sure the spit engages in the turning mechanism. Place a baking dish on the shelf to collect any excess fat.

(c) Switch on BAR-B-KEW switch situated on control panel and set Oven Top knob to "H" setting.

(d) When meat is seared, after approximately 20-30 minutes, turn Oven Top knob to setting 5.

(e) Cooking period may be calculated by adding the initial 20 to 30 minutes' sear time to the times per pound as specified in the Cooking Guide provided with the range.

(f) When Rotisserie Cooking, vegetables may be baked at the same time. It is advisable to cut the pieces of vegetables slightly smaller than normal, and arrange them so that they are not directly under the meat. Place vegetables in oven approximately one hour before completion of cooking. Also set Oven Control knob to 300° to compensate for heat lost through door opening to turn vegetables.

CLEANING PROCEDURE:

CAUTION: Turn off all controls before cleaning. The porcelain enamel surface of the oven and grill compartments should be wiped over with a damp sudsy cloth, preferably while they are still warm after cooking.

Should it be necessary to clean the oven further, then it is recommended that an ammonia-base cleaner be used. Some commercial cleaners cannot be used on metal trims. If these are used be sure to read the manufacturer's directions. Scouring pads and abrasive cleaners should not be used on the enamel surfaces. It is recommended to promptly remove spillages on range top. Do not use a wet cloth on very hot surface. If necessary, use a dry cloth.

THE HOTPLATE:

The hotplate elements are designed to be entirely removed by unplugging to permit removal and easy cleaning of spillage bowls. Slightly lift front of plug-in element to just clear the dress ring and pull forward. After removing the spillage bowl the dress ring may also be lifted out. Do not immerse the elements in water. They are self-cleaning.

When replacing element simply locate terminals, push element into place and push down into dress ring.

A removable spillage tray slides in guides on either side of grill compartment immediately under the hob.

RAISING HOB:

The hob or range top may be hinged upwards to facilitate cleaning of the grill compartment. Follow this procedure:

(a) Pull hob forward to full extent.

(b) Raise front of hob to limit; maintaining forward pressure.

(c) Push rearwards whilst in raised position. The hob is now self-supporting.

To lower hob reverse the above procedure, taking care beforehand to withdraw grill drawer slightly.

THE GRILLER:

The grill element is the plug-in type and is removed by firstly pulling forward then lowering to clear the supporting lugs.

The grill drawer can be removed for purposes of cleaning by raising front slightly when withdrawn and lifting over the rollers.

To clean both grill pan and grid, drain off fat from pan and soak both at once in hot sudsy water.

THE OVEN:

The oven elements are the plug-in type. Remove to allow complete access for easy cleaning of the oven. The guard over front of bottom element can also be readily removed by first turning it over backwards and then withdrawing.

REMOVING OVEN DOOR:

The oven door can be easily removed to facilitate cleaning of oven interior. Follow this procedure in removing oven door.

(a) Swing tabs across slot at both inside bottom corners of door and allow door to close against them.

(b) Keeping slight pressure against these stops (or tabs), lift door clear of range by disengaging the door hinge brackets.

TO REPLACE OVEN DOOR:

(a) Enter door hinge brackets into slots in front of range and lower.

(b) Close door to ensure correct engagement of hinge bracket.

(c) Open door and swing back tabs.

HELPFUL HINT:

If time does not permit cleaning of oven directly after roasting, the placing in the oven overnight of a tablespoon of household ammonia in a saucer will make cleaning easier.

THE ELEMENTS:

All the elements are self-cleaning — and must not be immersed in water. When replacing make certain element is pushed back into receptacle as far as possible.

Service

Contact Malleys Limited or their Service Agent whenever seeking information. Read carefully the card concerning the "Guarantee of Quality" which provides free service for a period of twelve months.

SERIAL NUMBER:

The serial number plate is situated at rear of grill compartment and may easily be read when hob is pulled forward. Please quote this number in full when requiring service or replacement parts.

FUSES:

The fuses are mounted in the rear of the grill compartment and are accessible by removing cover secured by two screws.

The Whirlpool logo, featuring a stylized, wavy line representing a whirlpool, followed by the word "Whirlpool" in a cursive script font, with an asterisk at the end.

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MALLEYS HOMEMAKER PRODUCTS