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## Installation and Operating Instructions For Models:

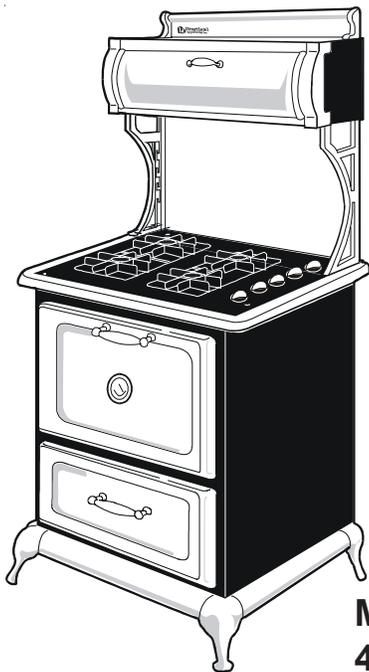
- 5200 48" Gas Top / Electric Convection Range**
- 5210 48" Gas Top / Electric Convection Self Clean Range**
- 4200 30" Gas Top / Electric Convection Range**
- 4210 30" Gas Top / Electric Convection Self Clean Range**

**ATTENTION INSTALLER:** *Leave this manual with appliance*

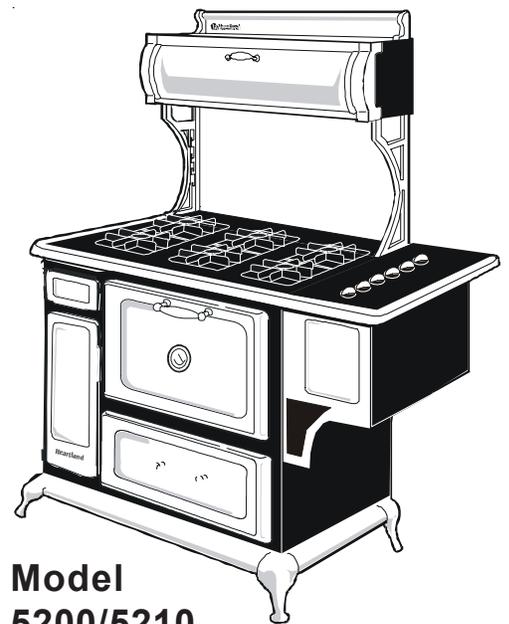
### Save these instructions for future use

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

**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  
4200/4210**



**Model  
5200/5210**

**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.**



Manual#5716  
091808



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These symbols on the nameplate mean the product has been designed certified by C.S.A. International. This design has been tested to CGA IR58 and ANSI Z21.1-2005.

To move range for service or cleaning

## WARNING

Range body rests on base.

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.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical device (mechanical extractor hood)

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

### ⚠ WARNING

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating the oven.

### ⚠ WARNING

**NEVER** cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

—FOR YOUR SAFETY—

**Avoid** the use of aerosol containers near the range.

**Do not** store or use gasoline or other flammable vapours or liquids in the vicinity of this appliance.

**Do not** heat unopened glass or metal containers in the oven.

**Do not** place pans, cookie sheets or roasters directly on the oven bottom -use the rack in its lowest position.

**Do not** attempt to extinguish a grease fire with water. Cover grease fires with a pot lid or baking soda, always clean the oven and broiler compartment regularly.



## WARNING

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

### ⚠ WARNING

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

#### WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbour'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.*



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



**Gas Top/Electric Convection Models 4200/5200**

**Gas Top/Electric Convection Self Clean Models 4210/5210**

## CONSUMER WARRANTY

### ENTIRE PRODUCT – LIMITED ONE YEAR WARRANTY

HEARTLAND warrants the replacement or repair of all parts, including gas components of this Cookstove 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.

### TERMS AND CONDITIONS

1. This warranty applies only for single family domestic use when the Cookstove 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, 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 Cookstove or from service delays beyond their reasonable control.
4. 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.
5. The warranty does not cover expense involved in making this appliance readily accessible for servicing.
6. This warranty gives you specific legal rights. Additional warranty rights may be provided by law in some areas.
7. Adjustments such as calibrations, levelling, tightening of fasteners, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Company.

### 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  
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N3H-4R7

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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 8 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 knees 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 knees 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:

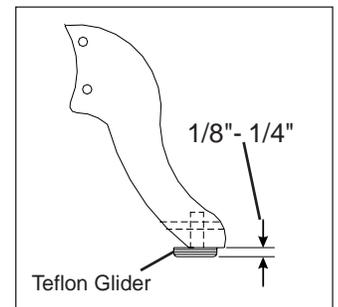
- Phillips/Robertson Screwdriver
- 5/16" ( 8 mm) wrench or crescent wrench

**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

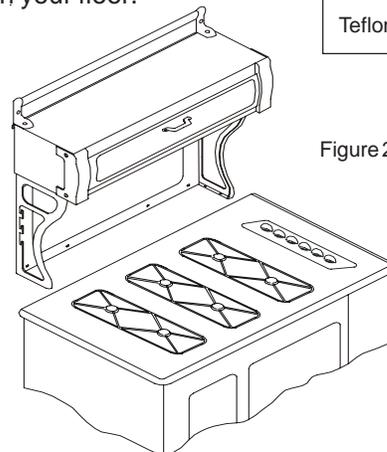


## Assembly of Exhaust Hood to Range

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 PORCELAIN 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"). Any openings in the wall behind the appliance or in the floor under the appliance must be sealed.
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 of 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.

## Installation Clearances

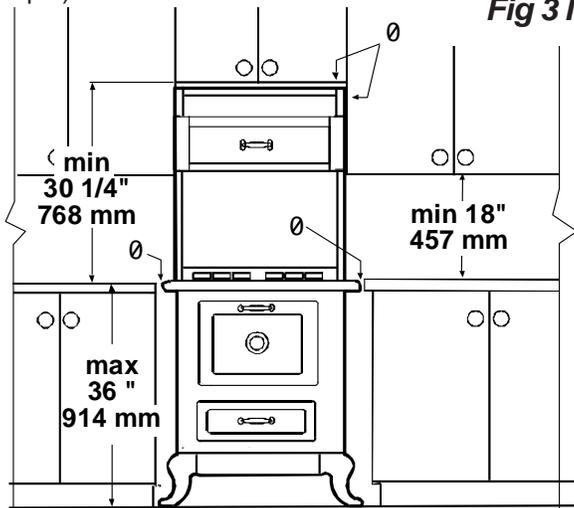
If the range must stand beside a refrigerator, it is important for proper air circulation, that there be at least 5" of space between the two appliances.

Do not install range closer than 1/2" from adjacent surfaces.

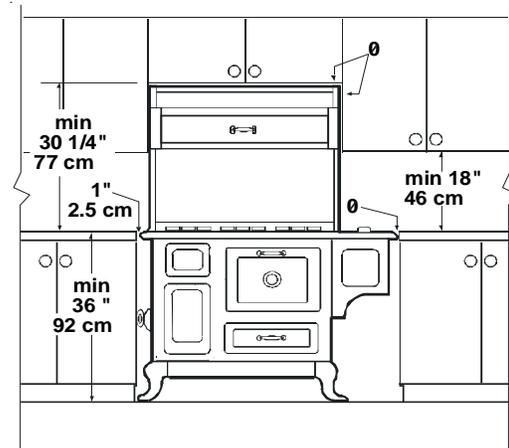
To eliminate the risk of burns or fire by reaching over heated surface units, installation of cabinet storage space above the surface units should be avoided. If there is existing cabinet storage space have at least 30 1/4" (768 mm) of clearance. (see fig 3)

**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 leveller screws under one or more of the legs (see "Positioning the Range" step 5).

**Fig 3 Installation Clearances**



**Model 4200 / 4210 30" Installation Clearance**



**Model 5200 / 5210 48" Installation Clearance**

### Installation Clearances

Surface adjacent to cook top-left (48")	1" (25mm)	Surface adjacent to cook top-right (48")	.....0" (0 mm)
Surface adjacent to cook top (30")	0" (0 mm)	Surface adjacent to warming oven	.....0" (0 mm)
Cook top to underside of adjacent cabinets	... 18" (457 mm)	Cook top to underside of cabinets	.... 30 1/4" (768 mm)
Maximum depth of overhead cabinets	..... 13" (330 mm)	Maximum depth of counters	.....24" (610 mm)
Maximum height of counters	..... 36" (914 mm)	Rear clearance	0" .....(0 mm)

*The manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.*

*The clearances in the table are also stated on the rating plate and on a reproduction of the plate on the back page of this manual. (see "installation clearances" diagram)*

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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 filter 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

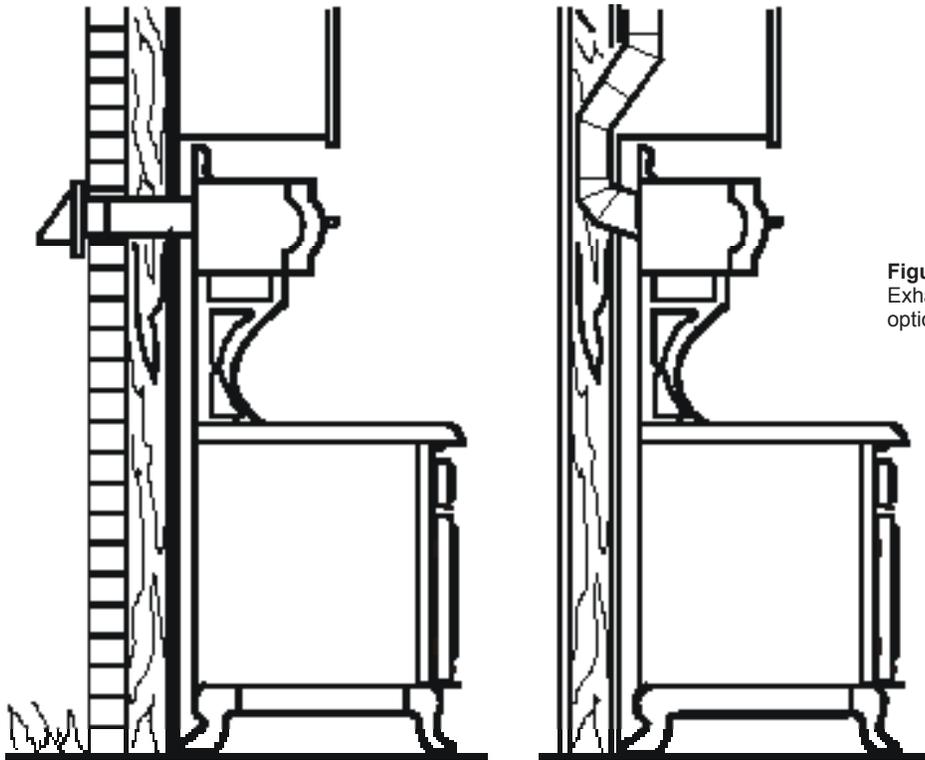


Figure 4  
Exhaust venting  
options

### 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
- Slot screwdriver
- Pliers
- Electric drill
- Measuring tape
- 3/32" (3 mm) Drill bit
- 1/2" (13 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" (82.55mm x 254mm) exhaust adaptor is included with the exhaust hood.**

## Venting Safety Guidelines

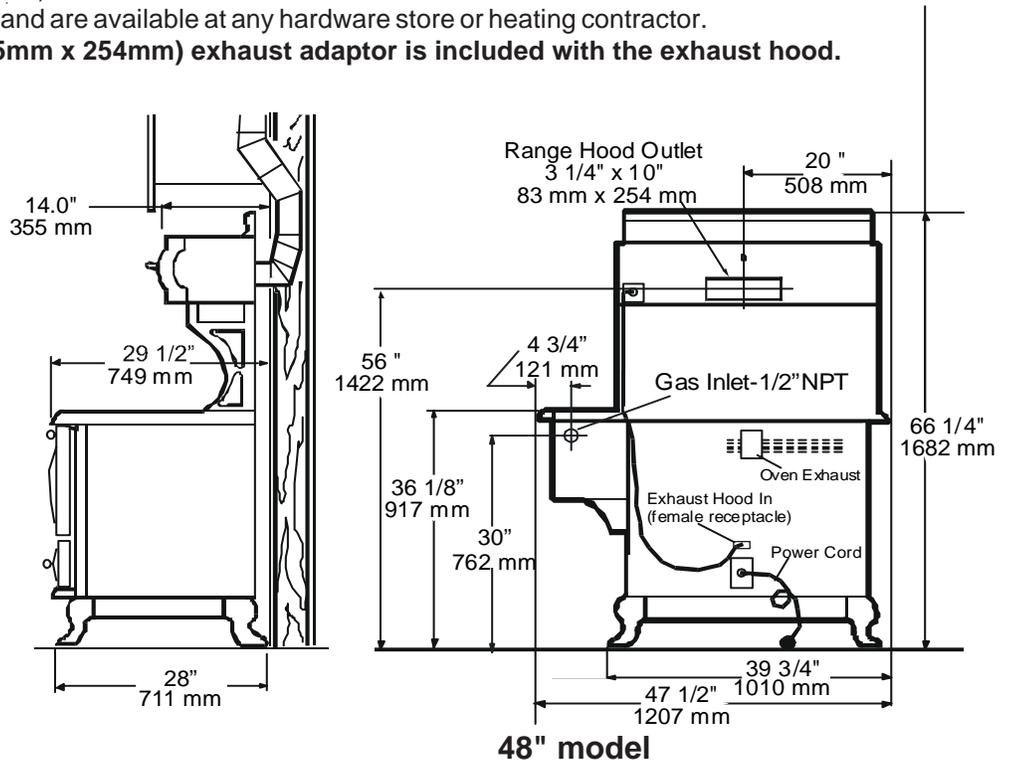
Installation must be done in accordance with all local and national codes.

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.

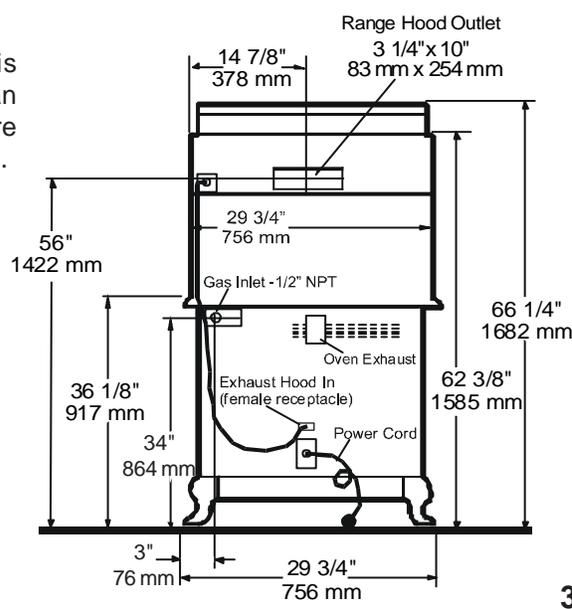
**Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard.**

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

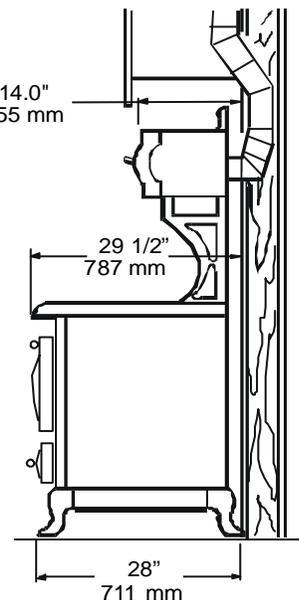
The vent pipe must be mechanically fastened to the flu collar by means of sheet metal screws



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.

## 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.

---

## 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.

## Warming Oven Safety

**Caution:** Do not store items in the warming drawer, items stored there could be damaged if the warming control is turned on.

## 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.
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 . 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

## 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.

## Sealed Burner Features

**A) Centre Burners** - are two maximum 8,000 BTU (2.34 kW) (L/P 7,000BTU) with simmer of 600 BTU (.2 kW) sealed gas burners ,easy clean, for medium duty cooking tasks

**B) Left Burners** - front sealed burner is maximum 10,000 BTU (2.93 kW) (L/P 9,000BTU) with simmer of 1000 BTU (.3 kW) and rear is maximum 8,000 BTU (2.34 kW) (L/P 7,000 BTU) with simmer of 600 BTU (.2 kW) accurately maintain temperature.

**C) Right Burners (48" models only)** - front sealed burner is maximum 10,000 BTU (2.93 kW) (L/P 9,000BTU) with simmer of 1000 BTU (.3 kW) and rear is maximum 8,000 BTU (2.34 kW) (L/P 7,000BTU) with simmer of 600 BTU (.2 kW) , one for large jobs, one for small, easy clean.

**D) Gas Burner Controls** - allow an infinite selection of cooking temperatures, 4 controls on 30" models and 6 controls on 48" models. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!

## Oven Features

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

**F) 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.

**G) 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)

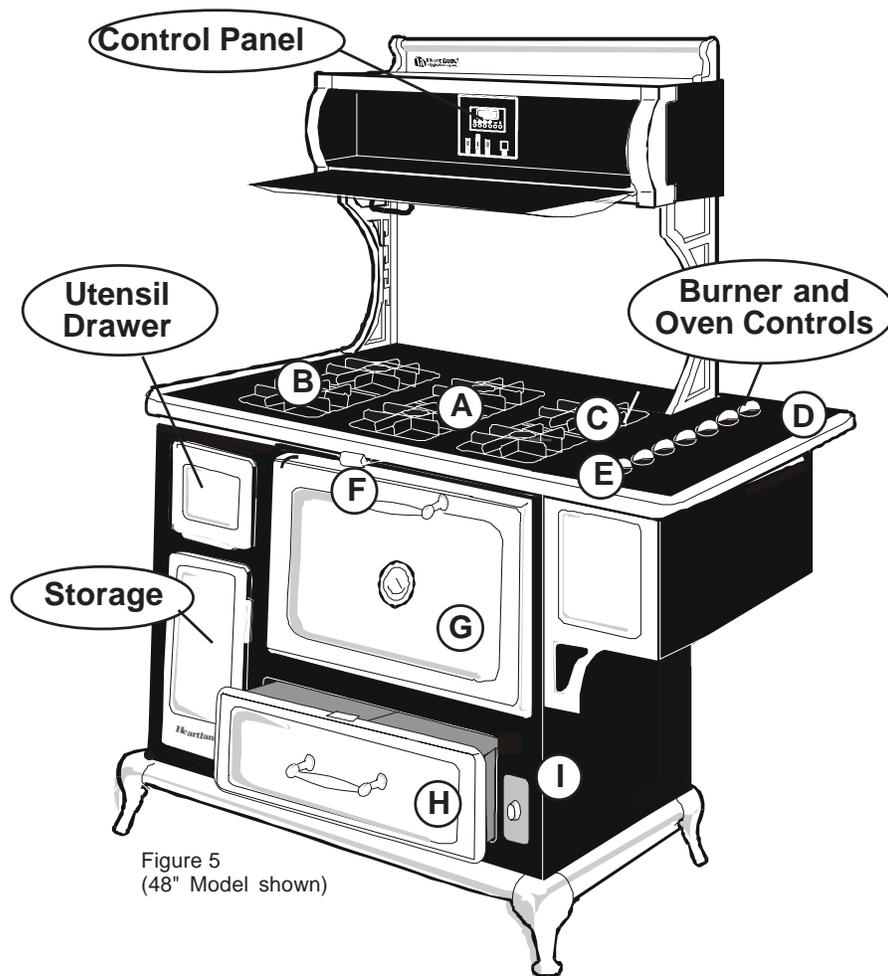


Figure 5  
(48" Model shown)

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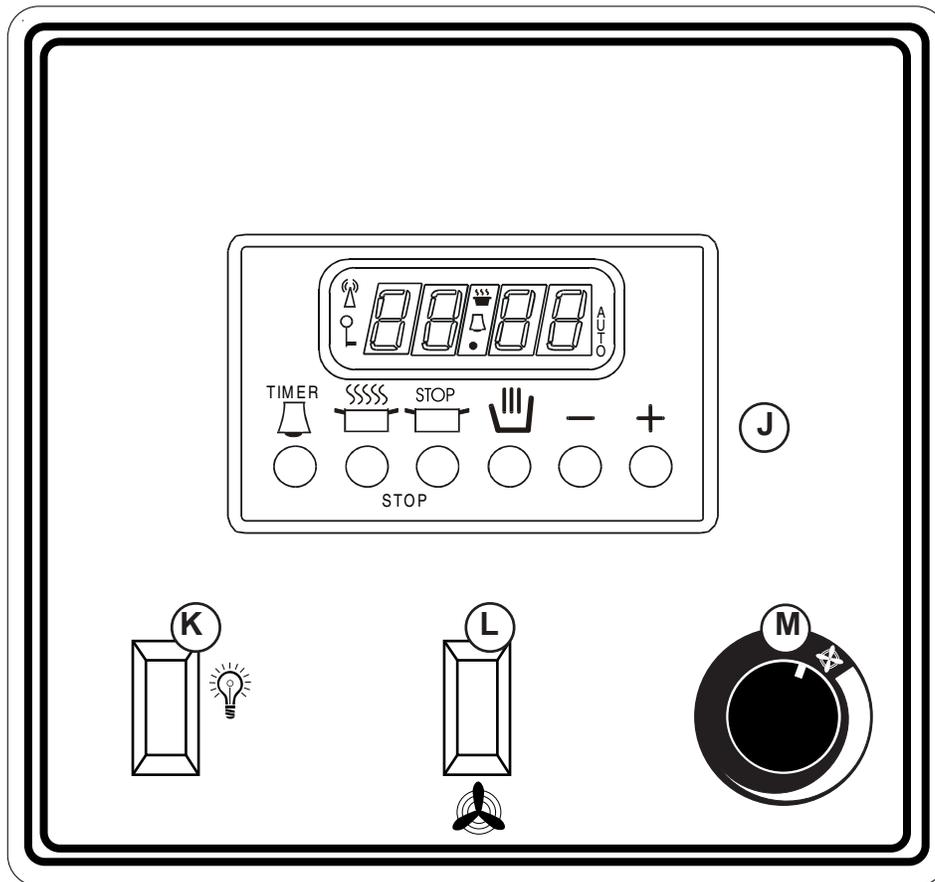
## Warming Drawer Features

- H) Located under the main oven, glides open for easy access
  - sliding humidity control
  - large 1 cubic foot warming area
- I) Thermostatic temperature control, located just right and behind the warming drawer

## 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

## Control Panel



Please Note: Warming oven is not affected by timer settings

## Clock Control Panel

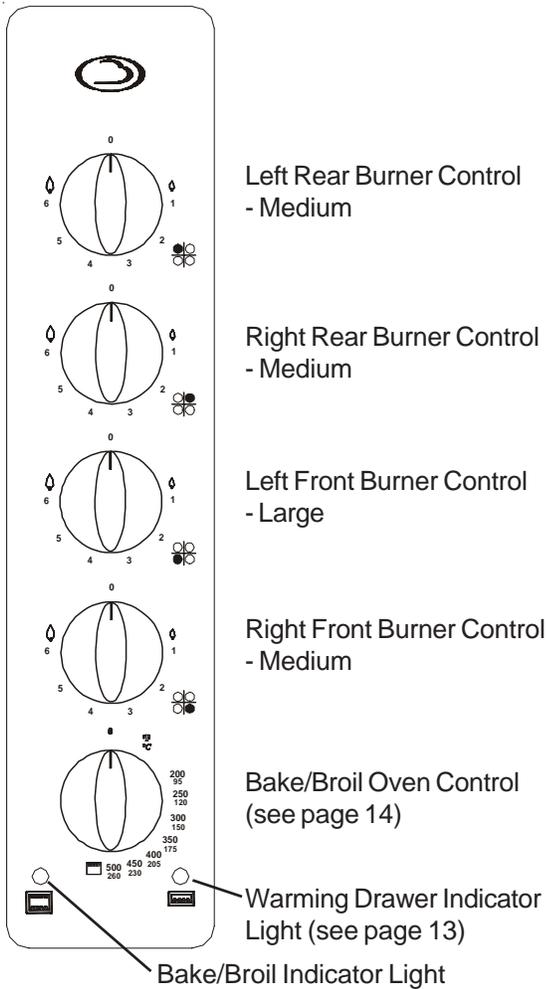
The timer and control panel is concealed behind the cabinet door for standard and self clean models. Note: Warming Oven is not timer controlled

- J)** Digital Timer - With minute minder and automatic start and stop cooking features.
- K)** Rocker Switch controls the overhead light under the exhaust hood.
- L)** Rocker Switch controls convection fan for convection baking/broiling.
- M)** Variable speed control for exhaust fan. Switch starts on high when engaged and adjusts down to low.

## Control Panel Layout

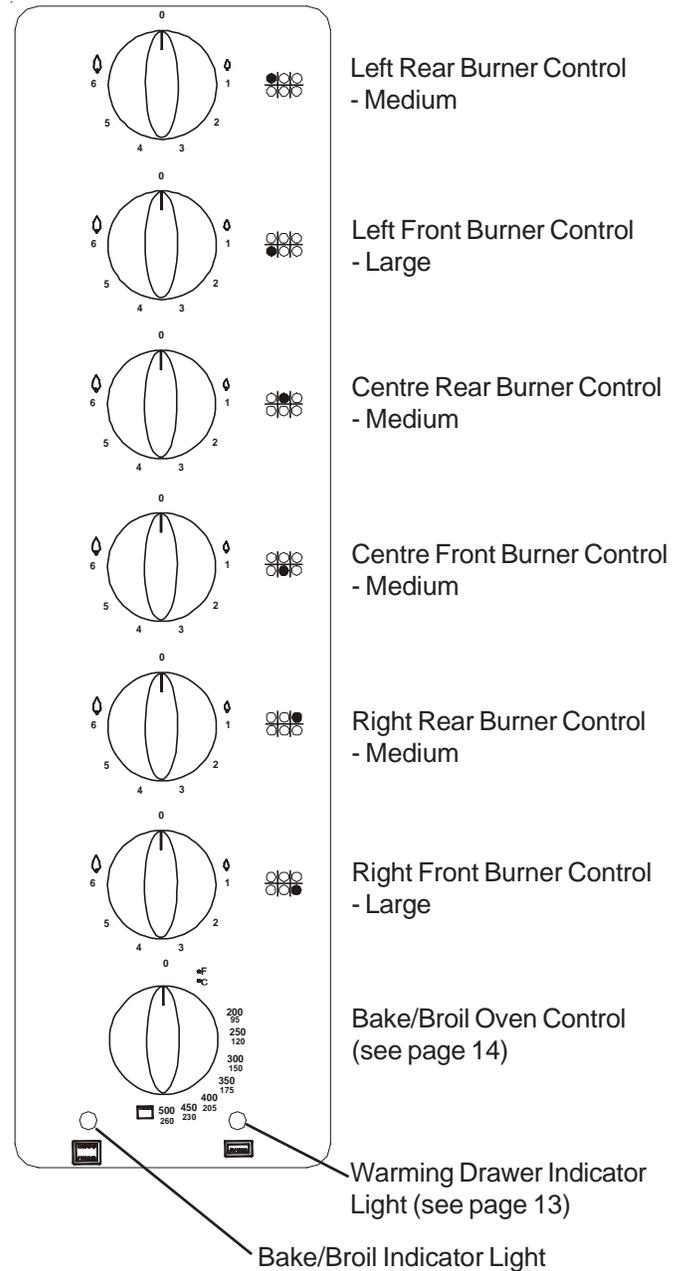
The control panel is laid out in a straight line and each control is identified by a graphic on the right side of the knob.

### Model 4200/4210 Control Panel



The operation of the controls are described in the following pages.

### Model 5200/5210 Control Panel



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# OPERATION

## Top Burner Operation

### Lighting the Top Burners

Your range is equipped with a spark ignition system that is electrically operated. You need only to push in and turn the knob to any position and the burner will light. When you turn the knob, you will hear a distinct clicking noise. After the burner lights, the clicking noise will stop. Note: when lighting any one burner, all burners will spark, but only the burner that you have selected will light. All models feature "auto-reignition", which means if for any reason the flame goes out, it automatically begins to spark to re-ignite the burner!

See page 12 for manual lighting procedure.

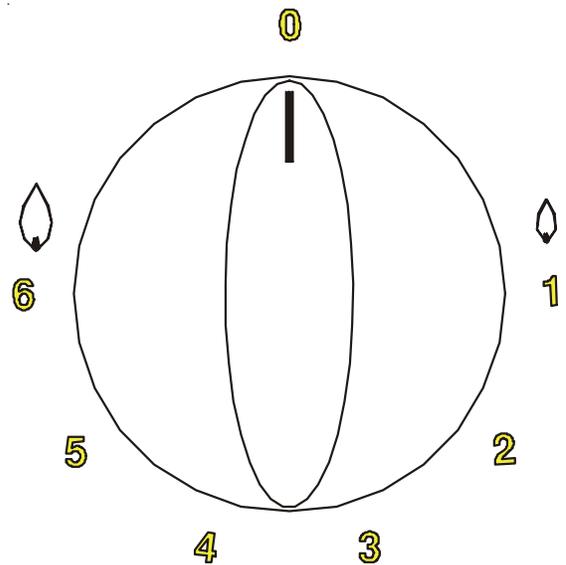
**6 (HI)** - Quick start for cooking, brings water to boil.

**5 (MED HI)** - Fast fry, pan broil, maintain fast boil on large amount of food.

**4 (MED)** - Saute and brown; maintain slow boil on large amount of food.

**3 (MED LOW)** - Cook after starting at MAX; cook with little water in covered pan.

**2-1 (LOW)** - Steam rice, cereal; maintain serving temperature of most foods.



*Top Burner Control*

For safety reasons, always adjust the burner controls so that flames do not extend beyond the edges of pots, pans or other cooking utensils.

Large pots or other over sized cooking utensils may cause random sparking from the burner. To avoid this condition lower the flame size or use smaller sized cooking utensils.

Do not use a griddle directly on top of grates. To avoid random sparking, please use the Heartland Griddle Pan Kit for Classic Ranges part #7602 (complete with griddle pan support) may be purchased from your dealer or directly from Heartland.

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## Power Failure Operation

If electrical power is interrupted in your area, you can still cook meals on the top burners of your Heartland gas /electric range. Of course your oven will be inoperable, however, by following these simple directions you will be able to use the top burners without the benefit of electricity.

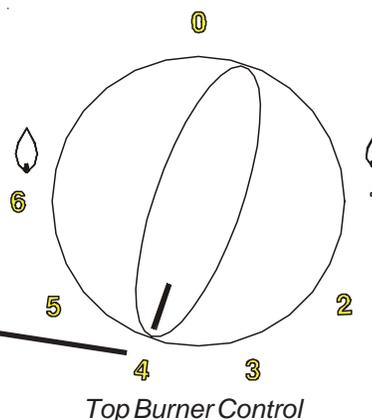
Caution: make sure your hands and clothing are clear of the burner you are lighting!

### Manually Lighting the Top Burners

- 1) Remove cast grate, for unobstructed access to the burner head.
- 2) Hold a flame source to the desired burner head. We recommend a barbecue lighter to use as a flame source.
- 3) Push in and turn the corresponding control knob to the medium setting.
- 4) After the burner lights, adjust flame size as required.
- 5) Carefully replace cast grate, keep fingers clear of the flame.

**Please note that the "auto reignition" feature will not function without electricity, therefore pay close attention to any burners in use while electrical power is interrupted!**

When lighting top burners manually, set control to the medium setting to prevent potential injury from the flame when replacing the grate.



## Warming Drawer Control and Operation



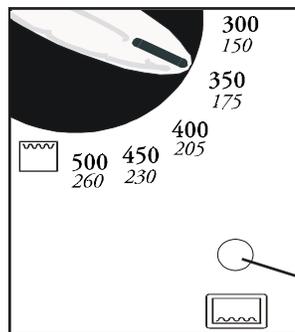
To activate the warming drawer, first find the temperature control located beside the warming drawer behind the drawer door.

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

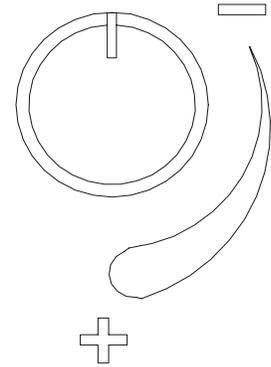
When the control is in use the indicator will glow until the temperature level has been reached, then it will cycle on and off to maintain temperature.

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

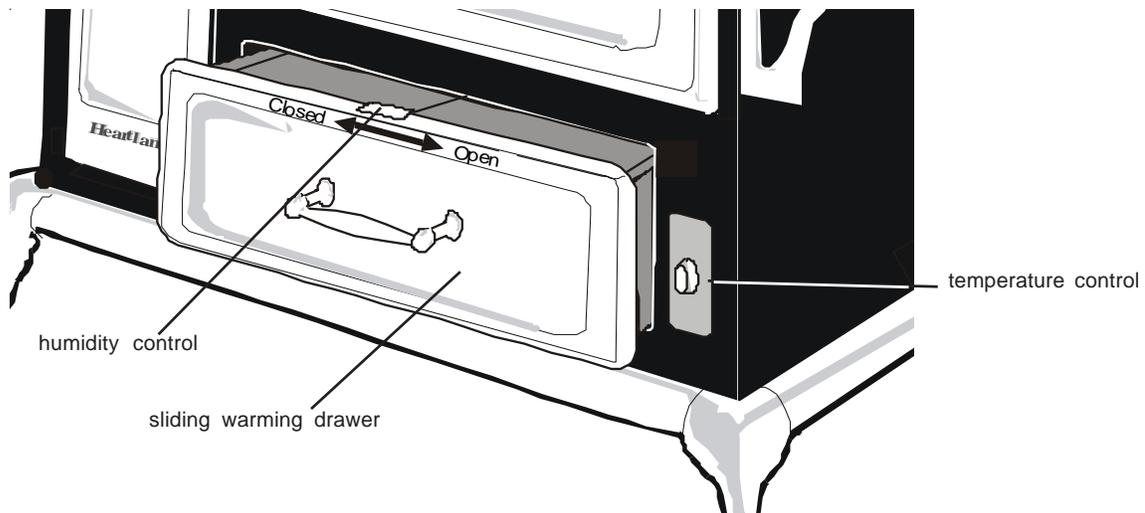
The warming drawer also features a humidity control located along the top of the drawer door. When the control is positioned to the left stop, the humidity is retained in the warming drawer. If positioned to the right stop, then air is able to circulate allowing humidity to escape.



warming oven indicator light located right and below main oven control

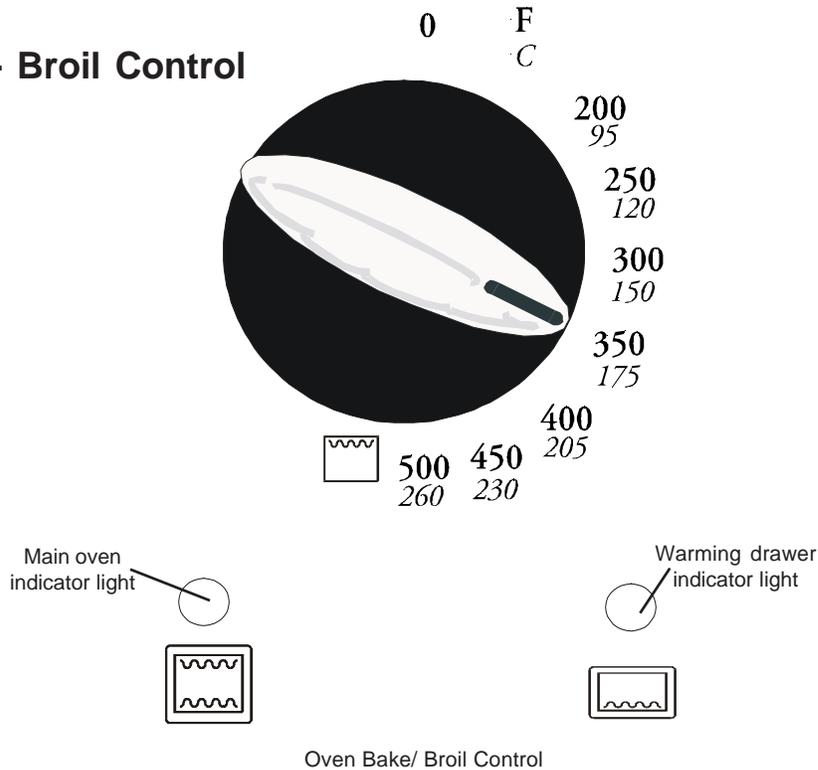


To keep moisture in, close humidity control. To keep things crisp, open humidity control. Proof (rise) bread or pizza dough on LOW with humidity control closed



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 31")

## 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. 29 ).
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. 17).
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 19 and 21 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.**

2) See pages 20 through 21 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.**

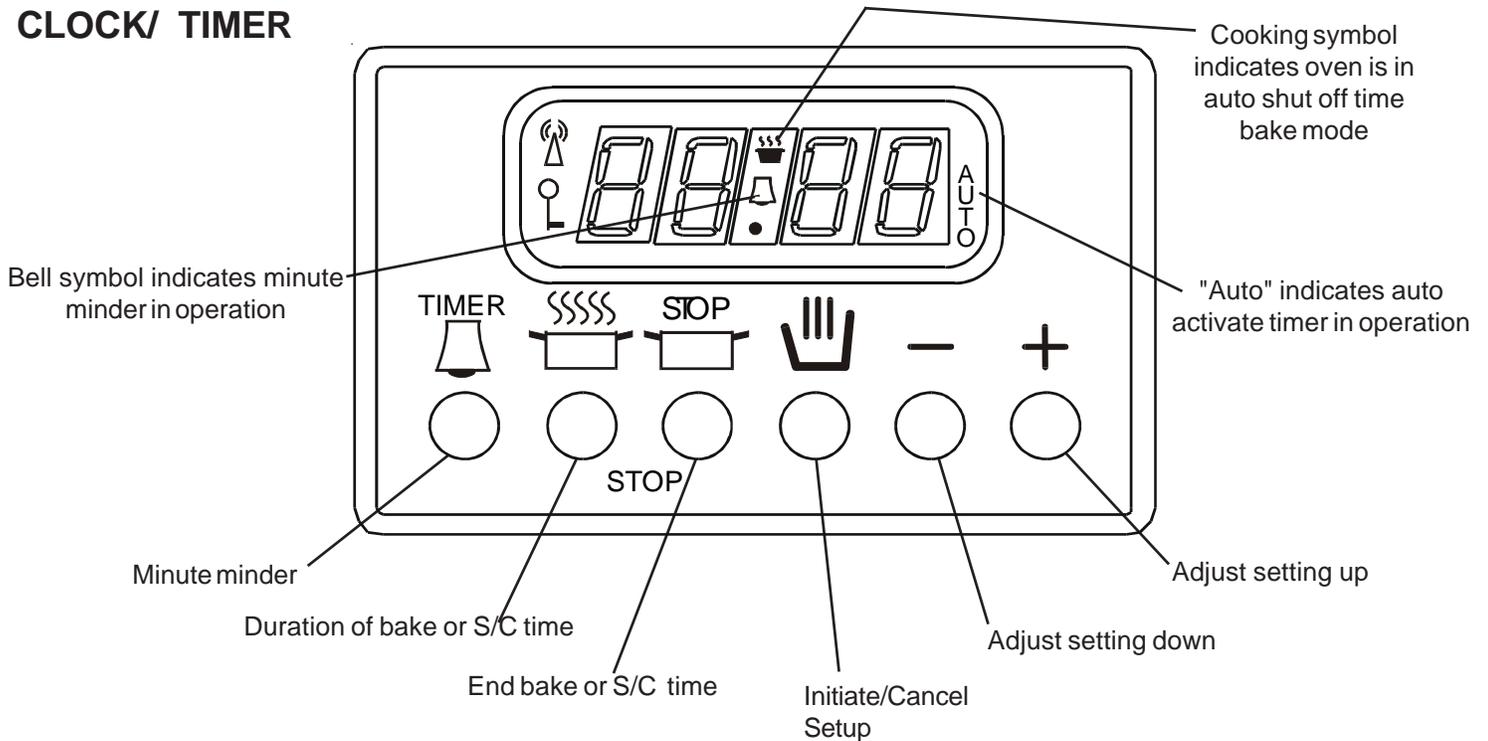
**Convection Baking** - select a temperature on the oven control and then select " " below the rocker switch. Oven is now in "Convection Bake Mode".

**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 18.

## 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:

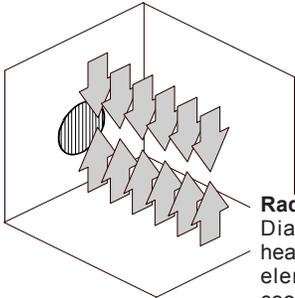
- a) anytime during the time bake cycle depress the " bake duration button and set the time to zero, and depress the " **cancel button** to return to time of day mode.
- b) the minute minder can still be used during the time bake cycle.

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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

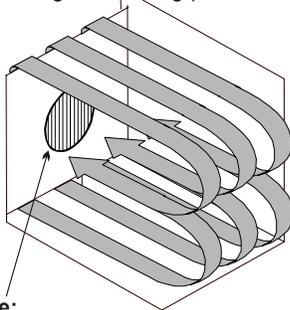
This is the traditional “radiant heat” style of cooking. You may choose this method of cooking for your tried and true recipes. As with all radiant style ovens, it will be necessary to preheat the oven, especially for baked goods. When roasting meats from frozen to finish, usually preheating is not required. 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 20 and 21.

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 21.

# Cooking Guide

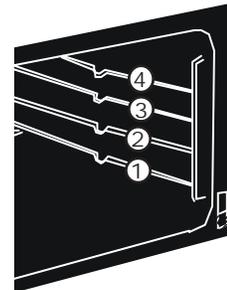
This chart is a reference guide only, as variables such as size, tempature and individual preferences may affect the cooking time. Recipe or package directions should always take precedence. Keep a record of your results, preferred tempatures and times.

### 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:

### General Cooking Tips & Preferences

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.

- 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.

## Baking Guide:

### General Cooking Tips & Preferences

Foods	Single Rack Position for Standard or Convection	Multiple Rack Position for Convection ONLY	Standard Temperature		Cooking Time Minutes	Convection Temperature		Cooking Time 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	450 375	230 190	Initially for 15 - then lowering to: 30 - 40	425 350	220 180	Initially for 15 - then lowering to: 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

- 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 center 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.

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# Care and Cleaning

## 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 31 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 luster 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

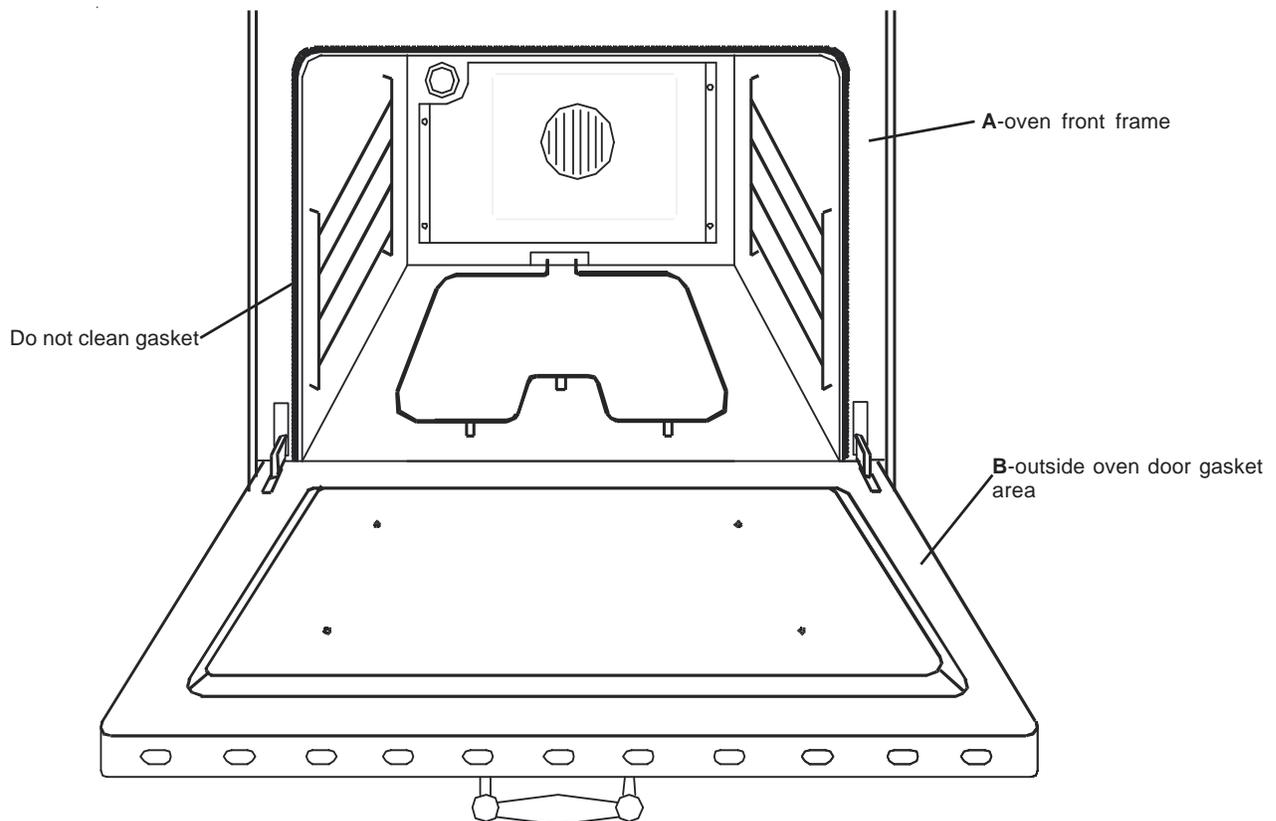
1. Remove cookware from the oven. We recommend that the oven racks also be removed. If they are left in the oven, the racks will become discoloured and rough after cleaning, but it will not affect the protective coating. Wiping the racks down with a bit of vegetable oil can help with the ease of sliding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



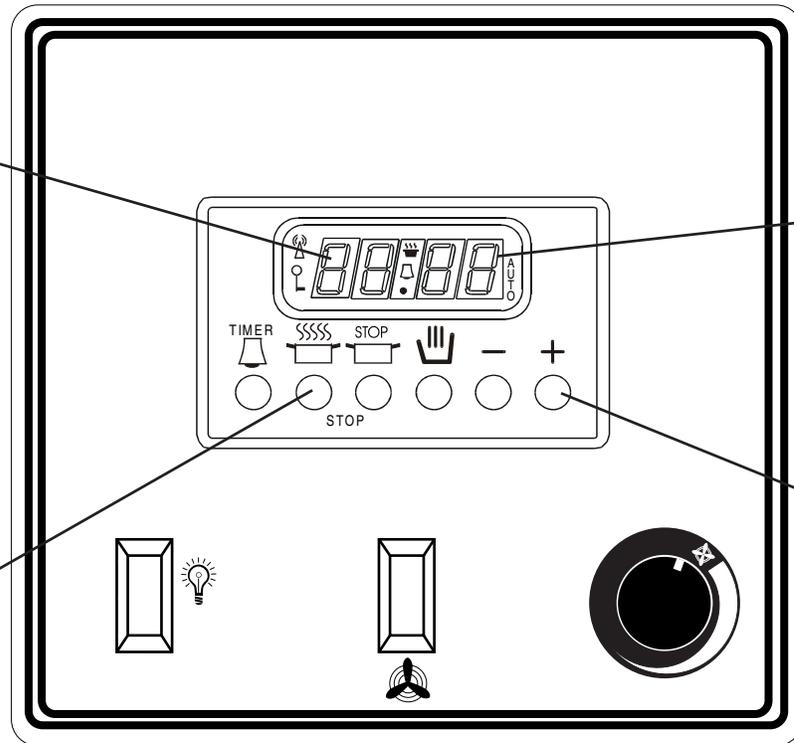
**DO NOT** under any circumstance use a commercial oven cleaner, or surface coating for ovens on a self clean oven. This will damage the finish.

**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)

"P 1.30" and "AUTO" lights up when self clean is activated



display will show time, 1:30 to start, adjustable to 3:00 hours maximum

press "+" to increase self clean time

press bake button to set self clean mode

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.

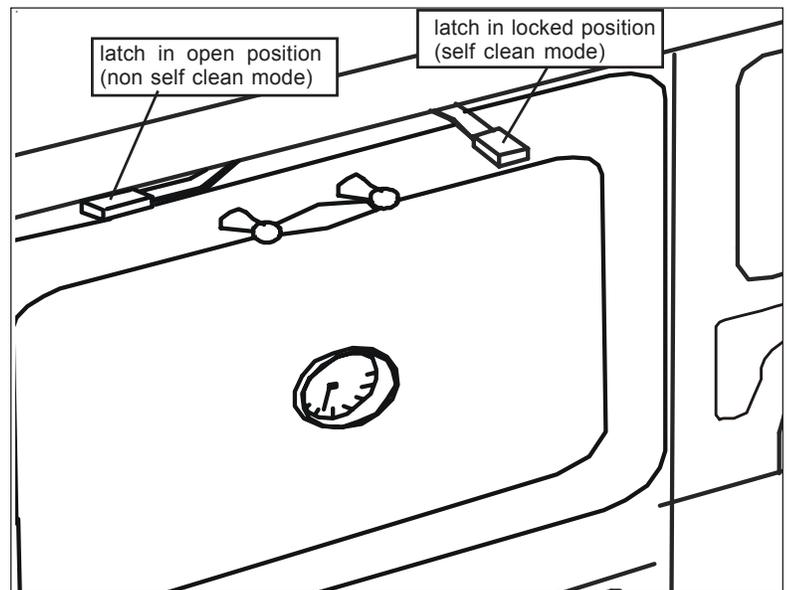


Figure B - self clean latch positions

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.

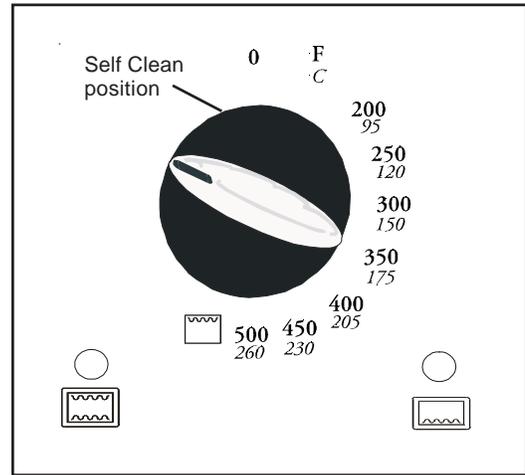


Figure C

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

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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.

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## 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 39.

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.

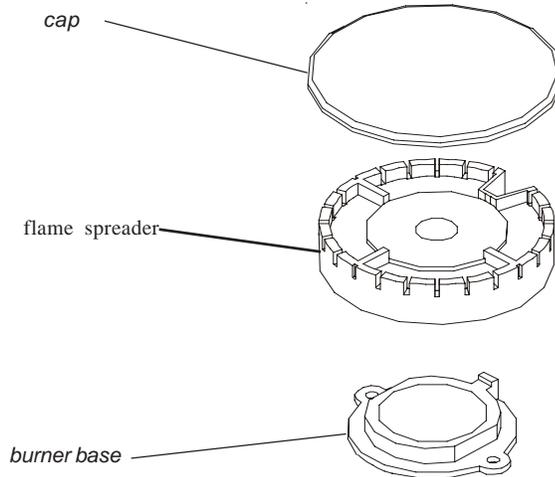
When cleaning the oven, do not touch lens with a wet cloth.

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## Surface Burners

Top burners require little care other than to wipe off the head of each burner. If a boilover occurs, the burner cap can be easily lifted out so burner port holes can be cleaned in hot soapy water with a soft brush. There are no bolts or screws to remove. The igniter must also be kept clean to ensure quick positive starts. Simply lift the burner cap and clean. When replacing,



be sure the tab is locked securely in position on the burner base. For normal or everyday cleaning of light spills, wipe the burner caps with a damp cloth. For heavy duty cleaning—cooked spills, oil stains, etc. scrub with a tub and tile type of cleaner. Rinse thoroughly after every cleaning operation. Wipe away excess water. Avoid using abrasives on the burner base, as they may damage the finish on the burner base.

## Oven and Cabinet Light Replacement

Before replacing 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. Replace 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.



## WARNING!

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



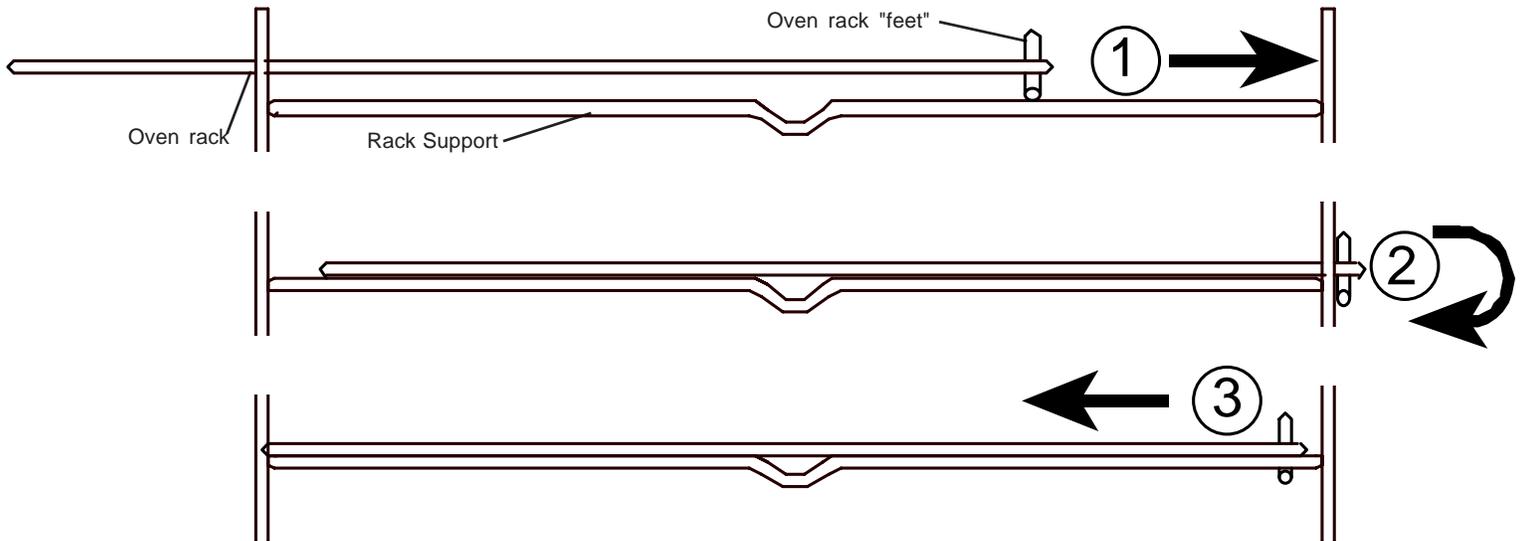
## Interior Oven Rack

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)

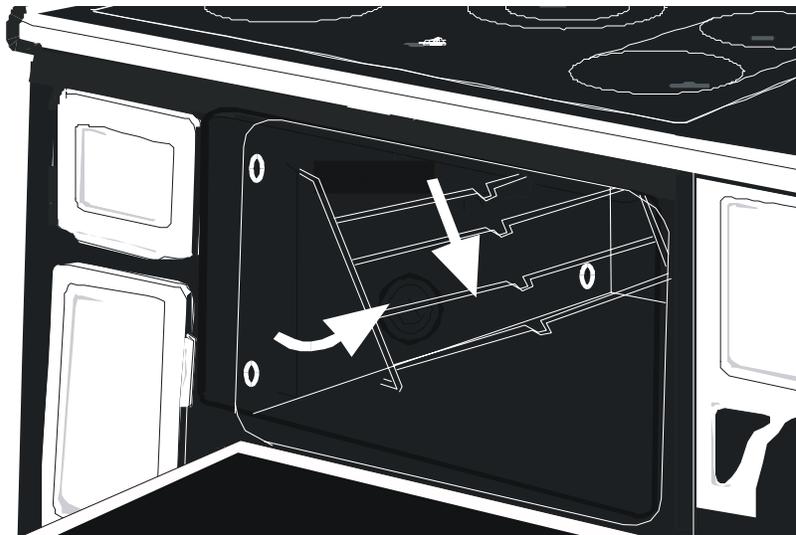
Push the oven rack all the way to the back until the oven rack slips off the end of the rack support (see ②)

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.



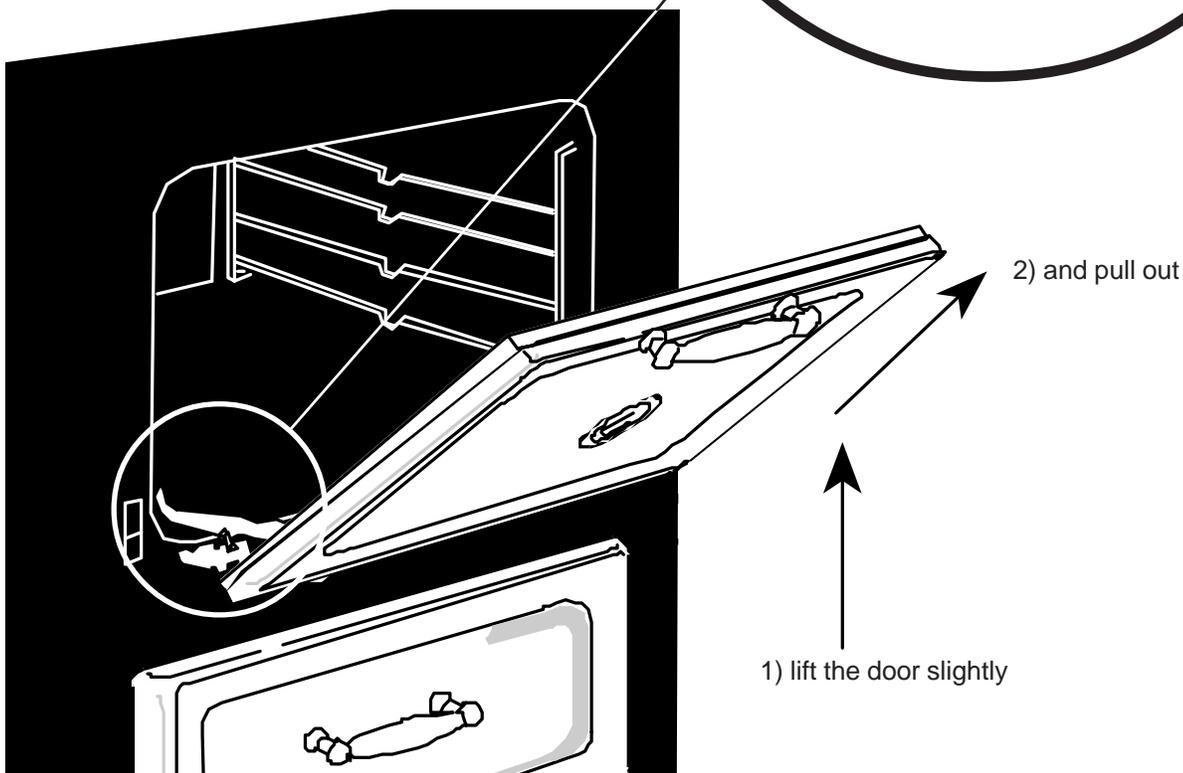
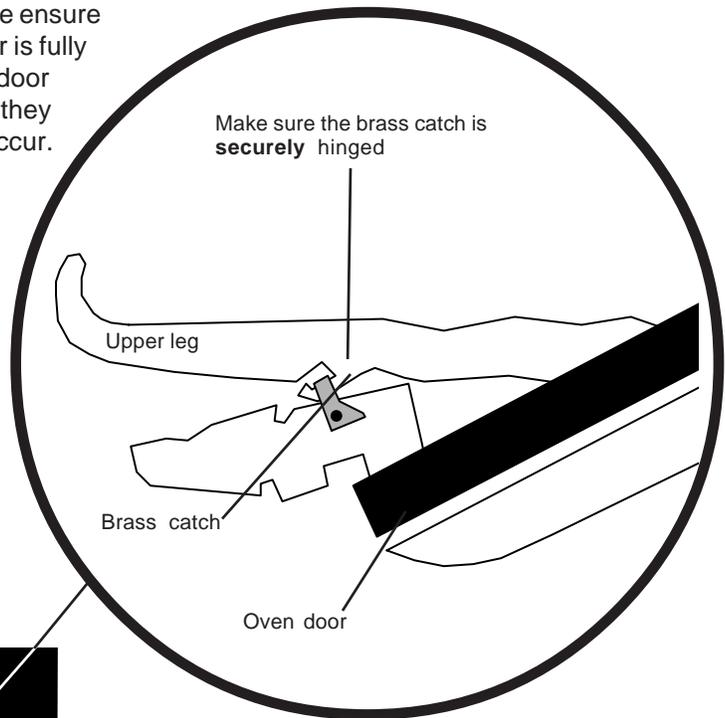
## Removal of Oven Door

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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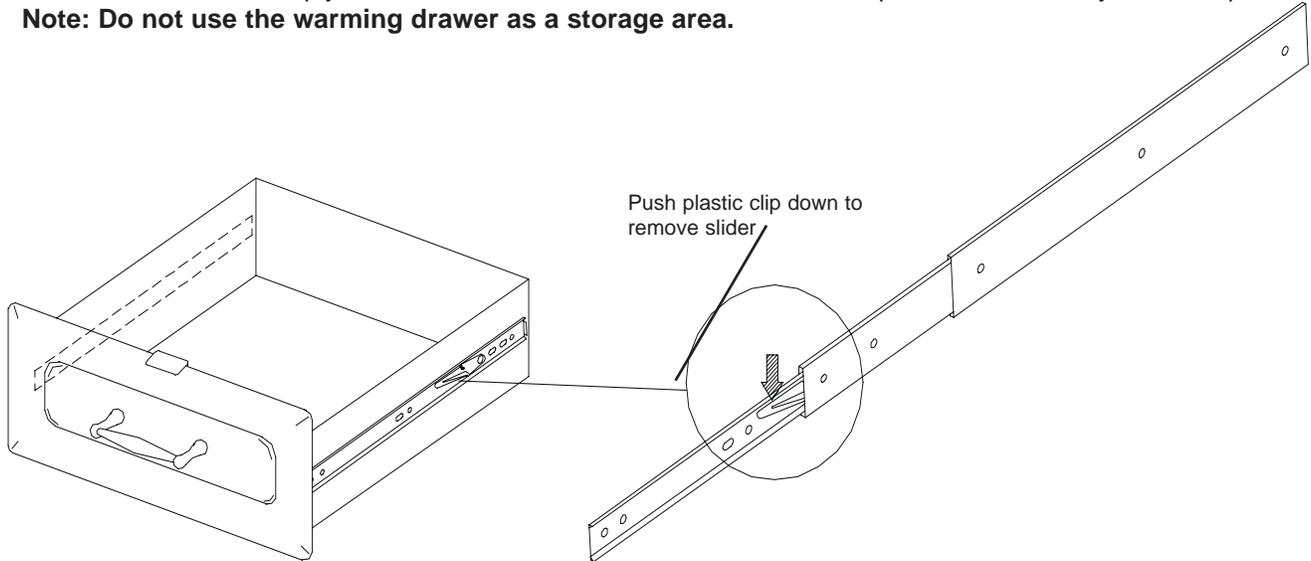
## Warming Drawer

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.**

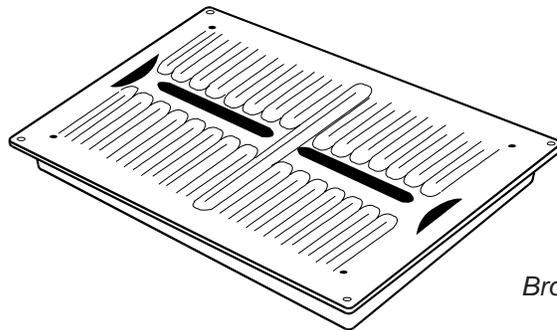


## The Broiling Pan

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*

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# SETUP AND TROUBLESHOOTING

## Burner Setup & Adjustment

The range was carefully set up and inspected at the factory but some final adjustments may be necessary once the unit is installed.

You should check the following:

- i) First check to make sure there are no gas leaks. Propane and natural gas have a very distinct smell which is easily detected by the human nose. If in doubt, soak each pipe joint with soapy water and look for bubbles. **Do not use an open flame for testing.**
- ii) Check that all the controls are operating properly by lighting each of the burners. Turn the burners on by pushing down and turning counter clockwise. Try them at low, medium and high settings.
- iii) Check the quality of the flame. The top burners should have a steady, relatively quiet flame with a 1/2" (13mm) sharp blue cone. There should be no orange flame. The oven burner should have a clean blue flame with inner cones of 1/4" to 1/2" (6.35mm to 13mm). See figure 8.

If everything checks out, you're "cooking with gas". If not, refer to the gas trouble shooting guide on page 34

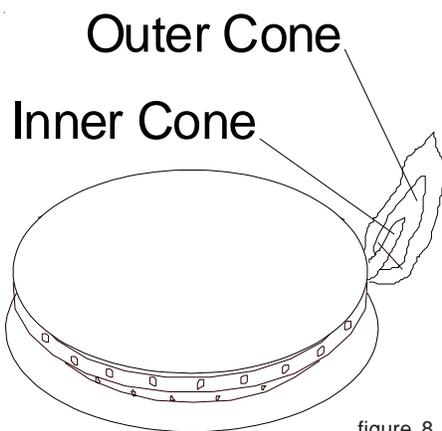


figure 8.

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## 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 17 "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 30 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.

### 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 3.8 kW (model 5200/5210)
- Load 3.8 kW (model 4200/4210)

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

# Gas Trouble Shooting Guide

## If you smell gas:

Check for loose connections. Connections may loosen in transportation. If the range connections are not perfectly tight, you can have a small leak and therefore a faint gas smell. Some leaks can only be found with the controls in the "on" position exposing the user to serious burns. **Never use a match or flame to locate a leak.**

FINDING A GAS LEAK IS NOT A "DO IT YOURSELF" PROCEDURE. IF YOU SMELL GAS, TURN OFF THE SUPPLY OF GAS TO THE RANGE AND CALL YOUR SERVICEMAN.

## If you have other problems:

Before any component is replaced follow this four-step check list, then consult "Gas Trouble Shooting Chart" below.

1. Be sure the problem is not due to improper operation.
2. Check the basic adjustments: the correct pressure, dirt in the line, etc.
3. Check the setting to be sure it is correct for the gas on which the range is to be used, either propane or natural gas.
4. If gas pressure and all adjustments seem correct, use the chart which follows to help identify the problem and/or malfunctioning component.

## Gas Trouble Shooting Chart

Problem	Cause	Remedy
<b>A. Spark Ignition</b>		
1. No sparks when any control knob is turned to "light"	No power to spark module - module switch faulty	1. Check electrical supply to spark module with voltmeter - replace module
2. No sparks when one or some control knob(s) is (are) turned to "light"	Reignition electrode controlled by knob switch is grounded or has a high resistance leak	2. Check high voltage wires carefully for loose connections or pinches in the wires; if connections are tight, replace high voltage wire
	Electrode too far from burner base	The igniter is on eccentric pin, so rotating the igniter in its place will bring the igniter closer to the burner base.
3. Sparking occurs at electrodes when all control knobs are turned off	Disconnected switch lead or short in switch lead	3. Check all switch lead connections for looseness and wires for damage
4. All burners that are turned on have lighted but electrodes are still sparking	High resistance or open connection between spark output terminal and H.V. wire receptacle (spark will jump small gap but sensing current will not)	Push receptacles firmly onto all terminals  Check positioning of shrink sleeving on receptacle – should be flush with end of receptacle – trim if necessary
	Defective module	Replace module
	Ground/Earth lead to module disconnected or range chassis not properly connected to ground/earth by ground/earth lead or through third prong of power cord plug, combined with reversed power supply polarity	Check ground/earth connection of range chassis and ground/earth lead connection to module
5. One or more burners have lighted but electrodes are still sparking	Pots or cooking utensils (i.e. griddle plates) are too large and are smothering the flame causing the reignition to spark	Use smaller sized pots or reduce size of flame. Do not use griddle plate directly over top of grates. Heartland Appliances sells a griddle kit #7602 complete with griddle support.

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# Conversion Kits and Information

## Converting Model 4200/4210, 5200/5210 to Natural Gas (NAT) or Propane (LP)

Normally, Model 5200/5210 (48") and 4200/4210 (30") are ordered from the factory preset for either Natural Gas or Propane. However, they can be converted after installation by converting the pressure regulator and replacing the orifices in the valves and burners with the appropriate orifice kit. Kits can be ordered from your dealer or directly from Heartland. Each kit contains one orifice for each size burner and each size burner valve, 6 orifices for the 5200/5210 and 4 for the 4200/4210.

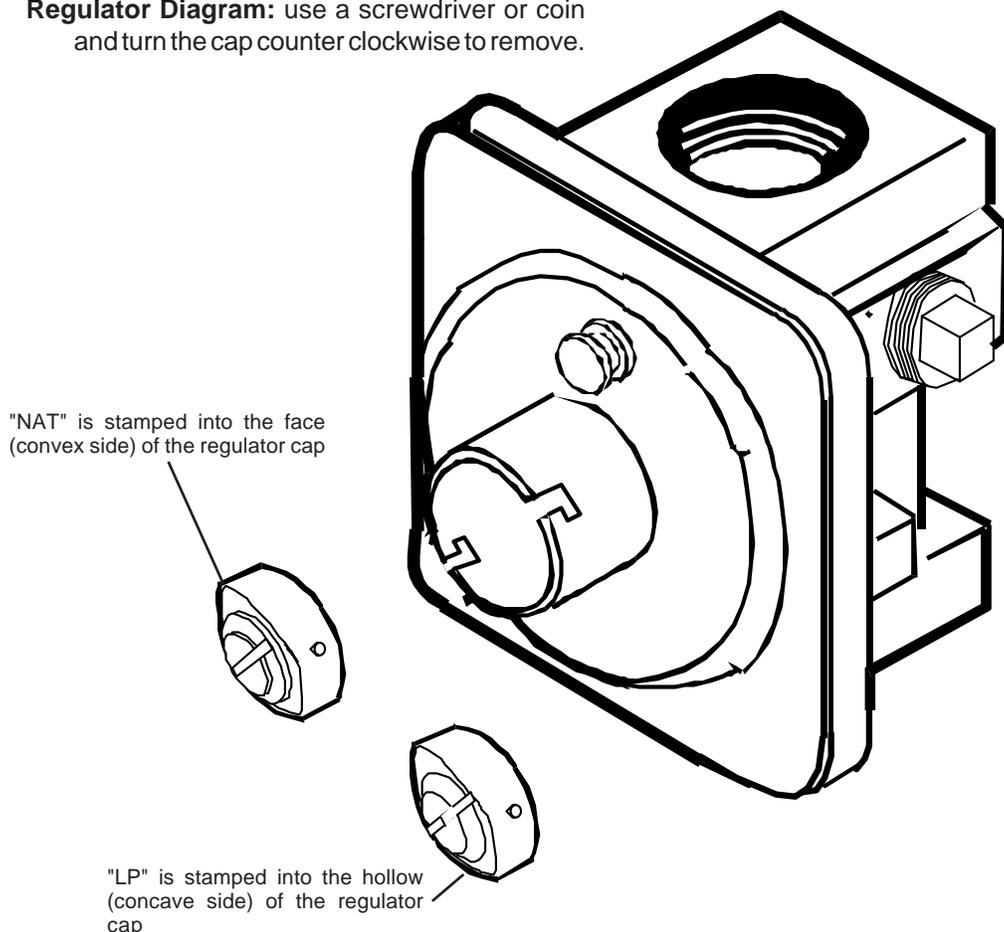
The following pages describes where the various orifices are located and how to remove and replace them. Please note that each orifice is stamped with a numbered size. It is vitally important that the correct orifice is installed into each burner (see orifice to control matching chart with kit) and the valves adjusted correctly

**Caution! Ensure that the gas supply is shut off before proceeding with the conversion. This installation must be performed by a licensed Gas Technician.**

### Pressure Regulator Conversion

This range is equipped with a convertible pressure regulator. It is located at the rear of the stove behind the control panel.

**Regulator Diagram:** use a screwdriver or coin and turn the cap counter clockwise to remove.



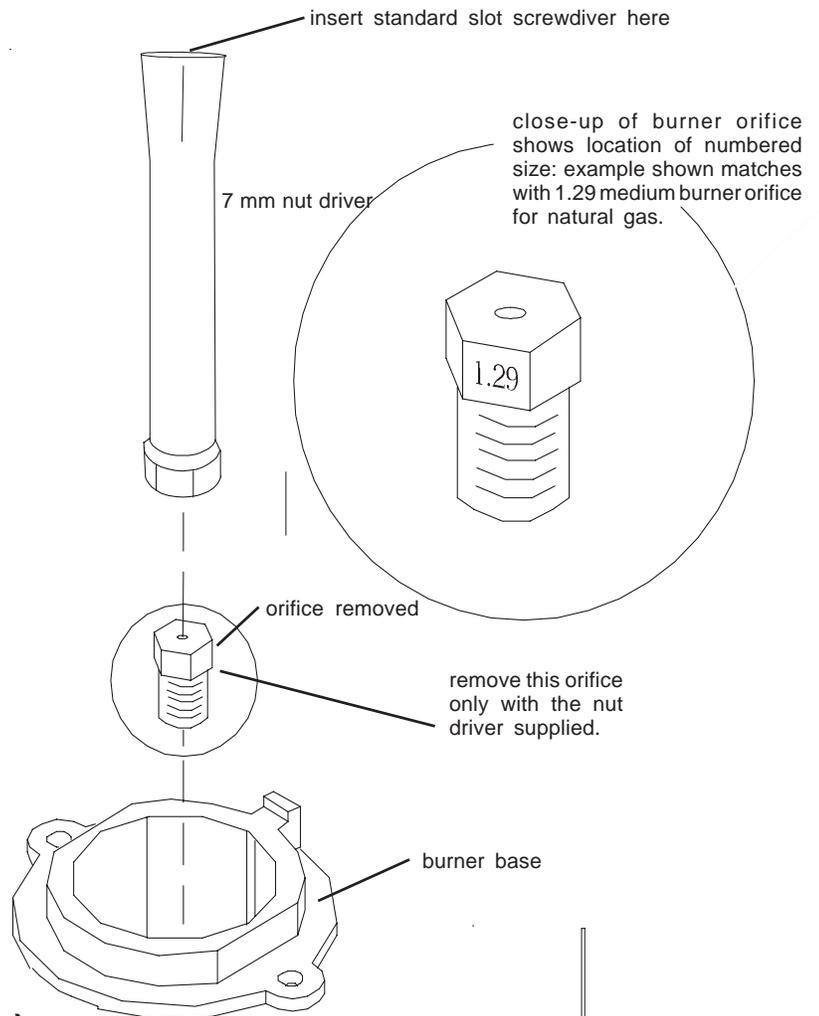
control panel. To convert the regulator, remove the cap with a large flat blade screwdriver or a quarter, turn counter clockwise to remove. The cap is marked "LP" on the inside of the hollow (concave side) and "NAT" on the face (convex side) of the cap. (see illustration below). The gas you are converting to must face outward. So if you have converted to propane (LP) then the "LP" marking should be visible. Replace the cap with the appropriate side facing out and turn clockwise to lock into place.

## Top Burner Orifice Conversion

After the regulator has been converted the top burner bases require conversion:

- 1) To expose the burner base, remove the porcelain cap and aluminum flame spreader.
- 2) Find the 7 mm orifice removal tool, included with the kit. (The end of the tool is flattened to accept a standard slot screw driver to make the orifice removal easier) Insert the tool inside the burner base and turn the orifice out of the jet holder, COUNTER-CLOCKWISE. (Put the orifice in a safe place, in case you need to reconvert later.)
- 3) Find the appropriately numbered orifice for the burner.
- 4) Use the tool to screw the burner orifice into place in a clockwise motion.

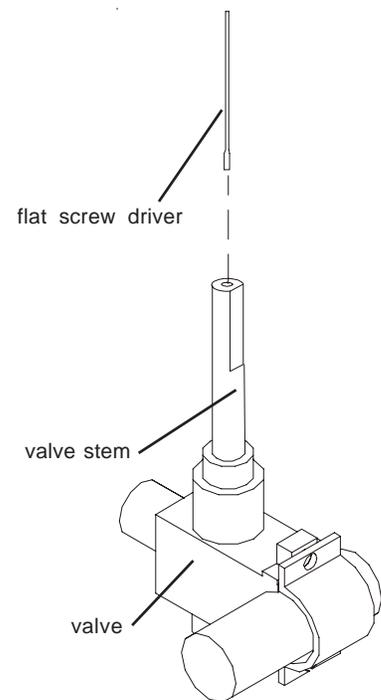
Before proceeding with each step, check the orifice with a flashlight to make sure there is no debris blocking the opening of the orifice. Follow the same procedure for the the rest of the burners.



## Adjusting the Simmer(Flame size)

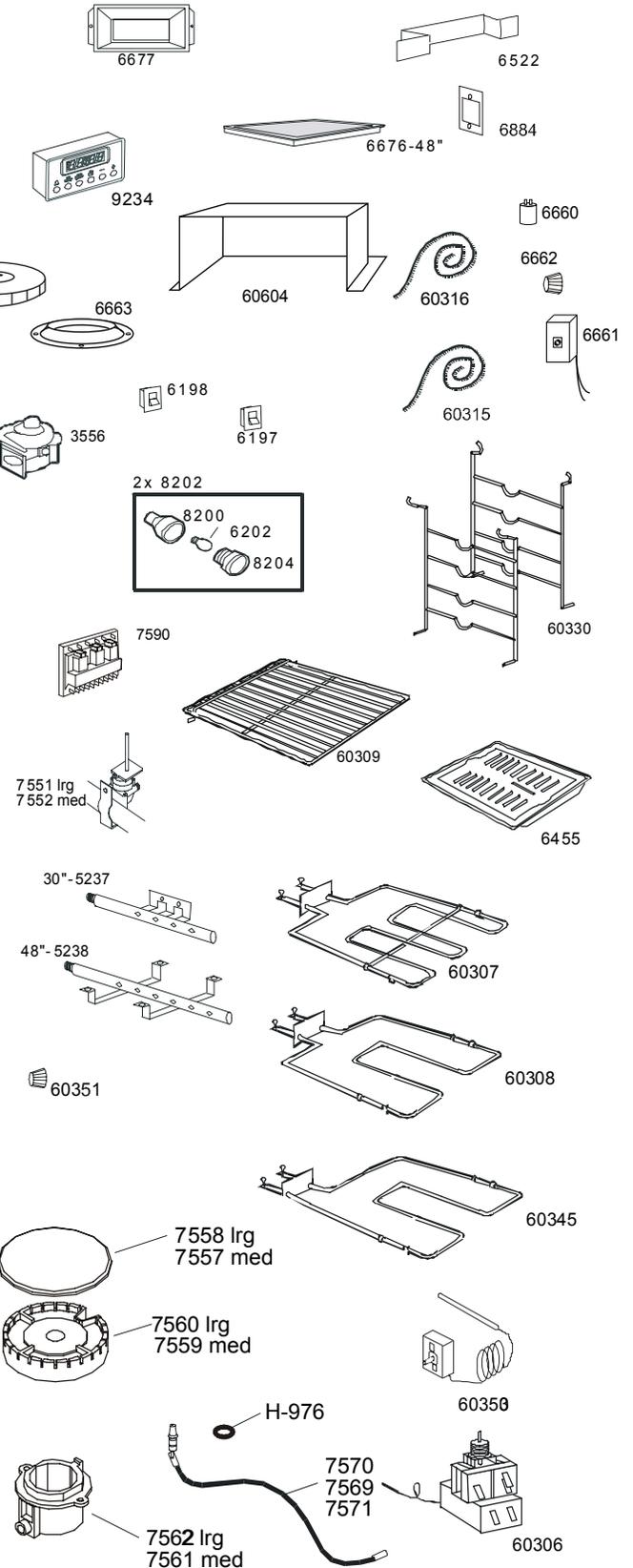
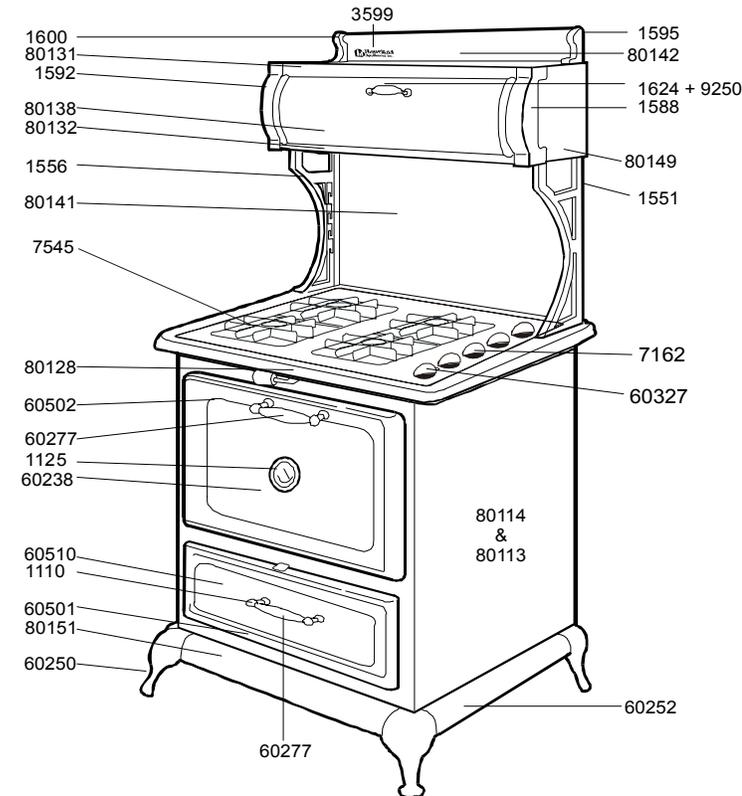
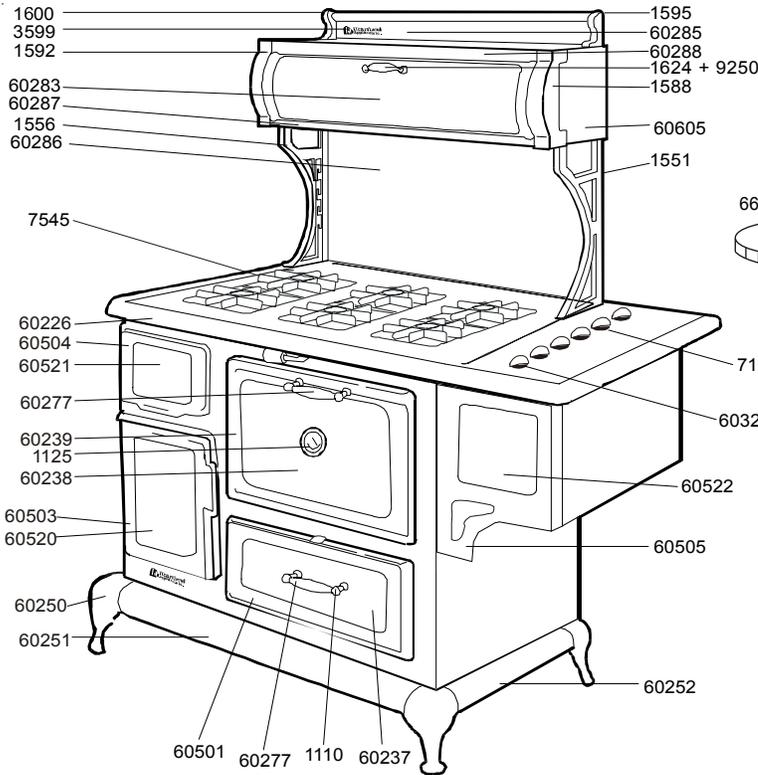
After converting the burners with new orifices the burner valves need to be adjusted. The gas supply should be turned on for this step:

- 1) Remove the control knob only, the valve cover need not be removed.
- 2) Turn the burner on and set to low.
- 3) The flame size will have to be adjusted up or down depending on the gas you are converting to.  
To adjust flame size insert the small slot screw driver (included with this kit) inside the valve stem (see valve illustration)
- 4) Turn the screw driver clock wise to decrease, counter clock wise to increase flame.  
Adjust the flame size just so the flame curls around the porcelain cap.  
If the igniter starts or you have problems with the flame going out you have adjusted to low.



When converting to LP (liquid propane) the flame will have to be adjusted down

When converting to natural gas the flame will have to be adjusted up.



## Model 4200 / 5200 / 4210 / 5210 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	8204	Oven Lens
1125	Oven Door Thermometer (Non Functional)	8313	Front Band
1546	Heartland nameplate/Clips	9234	Electronic Timer (self clean & non-self clean)
1551	Right Cabinet Bracket	60238	Oven Door Bubble Panel
1556	Left Cabinet Bracket	60250	Base Leg
1588	Right Cabinet Corner	60251	48" Base Front Skirt - Nickel
1592	Left Cabinet Corner	60252	30"/48" Base Side Skirt
1595	Right Cresting Corner	60254	48" Base Rear Skirt - Black
1600	Left Cresting Corner	60266	48" Stove Band
1624	Cabinet Door Handle	60277	30"/48" Oven/Warming Drawer Handle
3556	Gas Regulator - LP/NAT	60283	48" Cabinet Door Panel (specify colour)
5222	30" Combination Top	60285	48" Cresting Panel (specify colour)
5232	48" Combination Top	60286	48" Splashback (specify colour)
5237	30" Combo Manifold Weldment	60287	Lower Cabinet Strip (48")
5238	48" Combo Manifold Weldment	60288	Upper Cabinet Strip (48")
5241	Control Cover Plate (not shown) (48" model)	60306	Oven/Broiler Control Switch (s/c & non-s/c)
5242	Control Cover Plate (not shown) (30" model)	60307	Broiler Element
5716	Installation and Operating Instruction Manual	60308	Oven Element
60327	Control Knob	60309	Oven Rack
6171	Oven/Bake/Broil Indicator Light Red (48" model)	60310	Warming Oven Element
6171	Warming Oven Light - Red (30/48" model)	60315	Oven Door Gasket
6197	2 Speed Blower Control Switch	60316	Warming Oven Gasket
6198	Range Light Switch	60327	Electric Oven Knob-single "D" New Classic
6202	Oven Light Bulb - 40 W	60330	Oven Rack Support (4 position)
6437	Oven Door Hinges L & R (not shown)	60350	Warming Oven Control
6455	Broiler Pan & Cover	60351	Warming Control Knob
6522	Exhaust Deflector	60501	Warming Drawer Frame
6659	Blower and Inlet Ring	60502	Oven Door Frame
6660	Capacitor 5UF /370	60503	Rack Storage Door Frame
6661	Speed Control	60504	Utensil Drawer Frame
6662	Blower Knob	60505	Reservoir Front
6663	Inlet Ring	60510	Warming Drawer Bubble Panel (specify colour)
6676	Exhaust Filter (48")	60520	Rack Storage Door Bubble Panel
6677	3 1/2" x 10" Exhaust Adaptor	60521	Utensil Drawer Bubble Panel
6884	Storage Door Magnet Assembly	60522	Reservoir Bubble Panel (specify colour)
7162	Burner Control Knob	60604	Blower Mounting Box
7545	Grate - Cast	60605	Cabinet Wrap Weldment (48")
7551	Control Valve Medium Burner	80113	Left Hand Side Panel New Classic
7552	Control Valve Large Burner	80114	Right Hand Side Panel New Classic
7557	Medium Burner Cap	80128	30" Front Band
7558	Large Burner Cap	80131	Upper Cabinet Strip (30")
7559	Medium Flame Spreader	80132	Lower Cabinet Strip (30")
7560	Large Flame Spreader	80138	30" Cabinet Door Panel (specify colour)
7561	Medium Burner Base	80141	30" Splash back (specify colour)
7562	Large Burner Base	80142	30" Cresting Panel (specify colour)
7569	Ignition Electrode (1200MM Lead)	80143	Cabinet Wrap Weldment (30")
7570	Ignition Electrode (900MM Lead)	80151	30" Base Front Skirt - Nickel
7571	Ignition Electrode (600MM Lead)	80152	30" Base Rear Skirt - Black
7590	Spark Module 0+6 (48" & 30")	9520	Cabinet Door Stantion
8200	Light Socket & Housing	H-692	Easy Glide Castor 1" Diameter (not shown)
8202	Oven Light Assembly w/light bulb		

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

# See our complete line of kitchen appliances:

**3015-** 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 **3225** and Legand **3065** models.

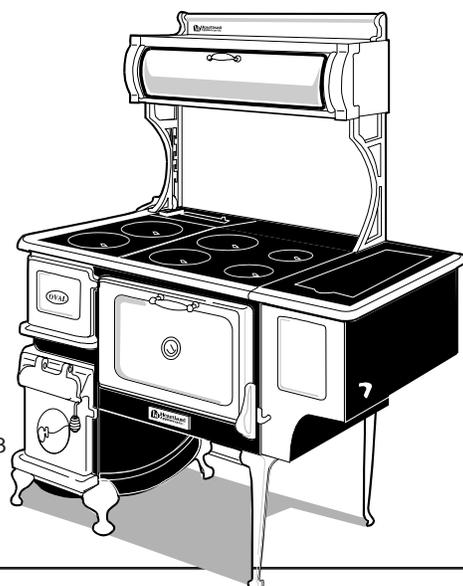
**3115-** 36" Classic Series Refrigerator, 20 cubic feet capacity, bottom mount freezer, counter depth design. Ice maker is standard. The Classic series also offers an optional Cowl. Energy efficiency rating 481 kwh/year. Also available in Metro **3325** and Legand **3165** models.

**3530-** Legand 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 Legand **3800** models are available.

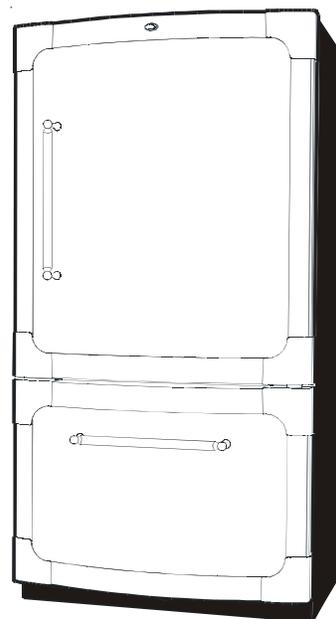
**3630-** Legand 36" Gas / Electric kitchen range - 6 sealed gas burners or Electric convection oven come standard. Also available in stainless steel as model **3635** Metro. Cooktop versions for both Metro **3825** and Legand **3820** models are available.

**9730 (Built-in)-** Dual oven, one convection, one standard radiant, with *self clean oven feature*.

**4210-** 30" Gas / Electric kitchen range - 4 sealed gas burners, electric convection self clean oven fits in a 30" opening!



Model 1903



Model 3115:  
Classic Series

**5210-** 48" Gas / Electric kitchen range- 6 sealed gas burners, electric convection self clean oven, dual fuel!

**6210-** 48" Electric kitchen range - 5 radiant burners under Eurokera Ceramic cooktop, convection self clean oven .

**8210-**30" Electric kitchen range - 4 radiant burners under Eurokera Ceramic cooktop, convection self clean oven, fits in a 30" opening!

**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

**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