

Natural gas range



Whether you're a fan of gourmet cuisine, or if you prefer a simpler fare, a natural gas range is the perfect choice.

Cooking professionals suggest gas cooking for its responsiveness. The gas burner's visible flame and the oven's reliable baking results make gas ranges a popular choice. When shopping, look for a gas stove with a sealed top for easy cleaning and a tight grid over all the burners. This type of grid keeps pans from tipping over when you move them around on the stove. And, for best results, look for a professional-style stove top with high BTU output.

Styles and sizes

Free-standing

This self-contained range rests on the floor. It can have a second oven – conventional, convection or microwave – above or beside the main oven.

Conventional

May have a single oven and low broiler or an oven and broiler in the same compartment. The cooking surface has four to six burners, one or two of which may convert to a griddle surface. Available in 20- to 40-inch widths.

Double oven

A cooktop and two ovens, one above and one below the cooking surface. Models that combine a free standing gas range with an eye-level microwave oven save counter space and increase cooking flexibility. Available in 30-inch widths.

Slide-in

This freestanding range with unfinished sides fits between two base cabinets. If one side is visible, a side panel is installed to give a finished look. Available in 30- to 36-inch widths.

Drop-in

Permanently installed in base cabinets, this range below, consists of surface burners, oven and broiler. Available in 27- to 30-inch widths.

Built-in oven and cooktop

The oven and cooktop are separate so each can be built into the space that best suits your kitchen design. Cooktops are available in 20- to 36-inch widths.

Commercial range

Comes with high-output burners, over-sized ovens and a wide selection of options. Must be properly vented.

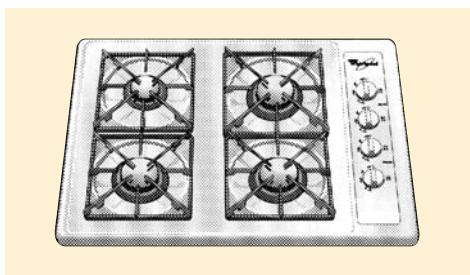
Using your gas range

Surface burners

Gas surface burners provide an infinite selection of cooking temperatures from very low for melting to high for quick boiling or deep frying. Burners light automatically from a pilotless electronic ignition system or a standing pilot. To use burners, turn the control knob until the burner ignites; then adjust flame size. A properly adjusted gas burner flame is blue and has a sharply defined inner core. It supplies instant heat that safely disappears when the burner is turned off.

When using your surface burners

- Place pan on the burner before you turn on the flame. Turn control to the light position; adjust flame. The proper flame size will depend on the utensil size and material, what you are cooking, and whether you are cooking with liquid. Liquid causes heat to be more evenly distributed so the starting flame can be a little higher.





- Use a minimum amount of water for cooking to save time, preserve nutrients and use less energy.
- As a general rule, use a full flame for the instant heat needed to bring foods to a rolling boil. Then, adjust flame to fit the utensil; flame should hug pan bottom but not lick up the sides. Reduce flame to simmer or low to keep foods gently boiling. Remember, a rolling boil does not cook faster than a low boil.
- Utensils that conduct heat slowly and/or unevenly (stainless steel, cast iron, enamel, glass and glass ceramic) should be used with a low or medium flame unless food is cooking in a liquid.
- Cover pans whenever possible; foods will cook faster and less moisture will escape into your home.

Oven

Ovens certified by the American Gas Association (AGA) must have an automatic ignition system (pilotless electronic or

standing pilot) for both oven and broiler. This prevents gas flow to the burner if the pilot is not working.

To light older, non-automatic (no standing pilot) ovens, hold a lighted match over the proper opening in the oven bottom; then turn oven knob to its highest setting. After burner lights, turn knob to desired setting.

When using your gas oven:

- Preheat five to ten minutes for most baked products – cakes, breads, cookies, etc.
- Note: opening the oven door during baking prolongs baking time and wastes energy.
- Preheating is usually not necessary for most casseroles, vegetables and meats. Remember though, that time and temperature listed in most cookbooks is based on a preheated oven. Increase cooking time by a few minutes if you do not preheat.
- Adjust racks, if necessary, before turning on the oven. When using two racks, leave at least four inches between them.
- Allow at least one to two inches of space between and around all pans. Stagger pans on two racks to allow good circulation. Two cookie sheets can be used at one time if there is adequate space around the sheets and between the racks.
- Prevent hard-to-remove brown spots from forming on window and walls of oven by propping oven door open slightly for a few minutes after you turn on the oven. This allows condensation to escape.
- If you use a piece of aluminum foil on the lower rack or oven bottom to catch spills, be sure it doesn't cover openings on the oven bottom.
- Cook in batches to save both time and energy.
- Never use the oven to heat the kitchen. The oven was not designed for this purpose and it could be hazardous.

Broiler

The broiler on your gas range may be located in a separate compartment below the oven, in the oven itself, or at eye-level and can be conventional or infrared. In conventional broilers, foods cook by exposure to direct heat from the gas flame.

Infrared broilers cook more quickly and use either a special burner or radiating plates which “glow” to produce heat. Convection ovens broil with forced hot air.

When using your gas broiler

- Trim excess fat from meat to reduce spattering. Cut slashes through the fat around the edges to prevent the meat from curling.
- Close the oven door for broiling.
- Thaw meats in the refrigerator, but bring them to room temperature shortly before broiling for better browning.
- Position pan in broiler compartment according to manufacturer's instructions. Meat stays rarer and cooks faster the closer it is to the flame. For well-done foods and slower cooking, place food farther from the flame.

Range features

Oven cooking options/systems

Convection oven: Transfers heat by forced air. Moving air currents speed heat penetration so food cooks faster at temperatures 25° to 50° lower than a conventional oven. You can certainly use your favorite recipes with this oven, but you might have to adjust cooking time, temperature and rack position. Correct rack positions are important in ovens where heat enters from the top, as in the convection range, because the closer the food is to the top, the faster it cooks.

Convection/microwave combination:

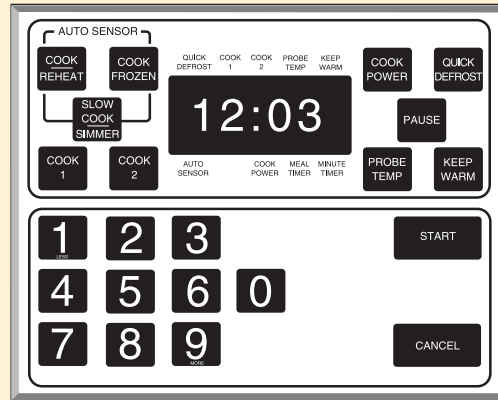
Performs six functions quickly and efficiently: bake only, broil only, microwave only, convection-and-microwave, microwave-and-broil, and self-clean.

Automatic cleaning

Continuous-cleaning (catalytic): Mixes catalytic materials into the porcelain enamel coating of the oven walls or liner panels. Most soil oxidizes when the oven is operated at normal baking and broiling temperatures. The higher the temperature, the faster the stains are removed.

Self-cleaning (pyrolytic): The oven cleans during a separate high heat cycle (85°F to 1,000°F). Reduces oven soil to white ash which you later remove with a damp cloth.

Electric oven controls add convenience and precision



Programmed ovens

Several types of clock-controlled ovens are available.

Cook-hold or delay-cook-hold: Oven automatically comes on at the time previously set, cooks for the indicated time, then oven temperature automatically lowers to “keep warm.”

Cook-off: Food cooks for the period of time set, then automatically shuts off.

Delay-cook-off: Oven automatically comes on at the time previously set, cooks for the indicated time, then automatically shuts off.

Electronic oven controls

Many gas ranges have electronic oven touchpads and buttons for setting time, temperature and function. Temperatures can be set for up to 12 hours rather than one. They're convenient and make oven temperature-setting most precise.

Low-heat burners

Produce about half the Btus of a standard burner. Make simmering foods and preparing delicate sauces and candies easier.

High-speed burners

Provide about 30 percent more Btus for quantity cooking or quick boiling.

Sealed burners

Keep spills from leaking below the cooktop surface.

Low temperature ovens

Oven temperatures can be set as low as 140°F to 200°F to warm serving dishes and keep cooked foods warm without drying them out.

Down-draft cooktops

A down-draft ventilating fan is built into a cooking surface and vented outdoors through a sidewall. Most cooktops of this design have optional modules such as a rotisserie, griddle or an extra set of burners.

Griddles

A griddle is a large cooking surface, generally made of aluminum, for use on the cooktop. It may be a separate portable unit which fits over one or two burners, or built in with its own burner.

Exterior finishes

Porcelain enamel: A common exterior finish that's durable and resistant to heat, stains, acids, scratches, fading and yellowing.

Baked enamel or electrostatically applied polyester: Resists chipping better than porcelain enamel, but is less durable so it stains and scratches more easily.

Stainless steel and chrome plated: Durable, stain resistant and easy to clean. However, if overheated they may turn dark or discolor.

Care of your gas range

Keeping surface burners clean

- Keep areas around surface burners and pilot lights free of soil and food particles for most efficient operation.
- Avoid cooking any food spills by immediately turning off the flame and wiping off the outside of the pan; finish cooking on a different burner. Clean soiled burner with a damp cloth when cool.



- Wipe off water from pan bottom before setting on burner to prevent brown spots from forming on burner.
- Wipe burner caps after each use to remove fat splatters or spill-over deposits. Remove stubborn stains with a non-abrasive plastic pad and non-abrasive cleanser.

Keeping your oven clean

Follow manufacturer's instructions for cleaning. If not available, use the following:

- **Standard porcelain enamel interior:** This oven must be cleaned by hand so preventive maintenance is important. Minimize the need to clean by propping oven door open slightly for a few minutes when oven is first turned on, and wiping spills as they occur.
- For easier cleaning, clean oven before it is entirely cool, but NOT while it is hot. In most cases, using a fine steel wool pad with warm, sudsy water will work. Soil is also easier to remove if a small glass or enamel container of household ammonia stands in the oven for several hours or overnight before washing. If oven is extremely dirty, you may need a commercial cleaner.
- If you use a commercial cleaner, be sure to carefully read and follow all instructions.



When selecting your gas range, be sure the one you choose has the **CSA International Blue Star Seal**. Formerly a mark of the **American Gas Association (AGA)**, this seal tells you the range design meets quality and safety standards.

Continuous-cleaning (catalytic): This system cleans while it cooks, working most efficiently at higher temperatures for longer periods.

- Occasionally wipe out the interior surface with a nylon pad and plain water; then blot dry and run the oven for about two hours at 475°F.
- Heavy spillovers can destroy the oxidizing action by glazing over or “varnishing” and not allowing air to penetrate the soil. Protect the oven bottom from spills with a piece of foil or a cookie sheet.
- For stubborn stains, try this procedure:
 1. Remove oven bottom (if removable).
 2. Run water on it.
 3. Scrub with nylon or plastic pad or brush.
 4. Tap brittle crust or varnish-type coating with a wooden or plastic utensil. Lift off any loosened soil.
 5. Spray with all-purpose cleaner and let soak for 15 to 30 minutes. **DO NOT USE CAUSTIC OVEN CLEANING PRODUCTS OR ABRASIVES.**
 6. Scrub softened soil with nylon brush or pad.
 7. Rinse and blot excess water.
 8. Replace oven bottom, then turn on oven to 475°F for about two hours.

Self-cleaning (pyrolytic)

- Before turning on the cleaning cycle, wipe the outside of the range, the area of the door outside the oven gasket, and the window.
- Wipe out the inside of the oven with a damp cloth to remove grease and any spillovers.
- Set cleaning cycle according to manufacturer’s instructions. Outside surfaces of the range sometimes become very hot during the self-cleaning process, so keep children away.
- After cleaning and cooling, remove light ash residue with a damp cloth.

- NEVER use oven cleaners on a self-cleaning oven. With high heat, even a slight residue of cleaner may etch the porcelain finish.

Keeping your broiler clean

- Place foods on a cool broiler pan to prevent sticking.
- Avoid using aluminum foil on broiler grid; it prevents proper drainage and increases spattering and smoking.
- Remove broiler pan and grid from range as soon as broiling is completed. Drizzle hot pan and grid with liquid detergent; cover with a damp cloth or paper towel to steam and loosen residue.

Cleaning the exterior of your range

Porcelain and baked enamel

- Wipe spills immediately with a paper towel or soft dry cloth so they don’t cook on. Avoid wiping hot porcelain with a wet cloth; it may cause fine cracks.
- Do not use cleaners with a wax base; combined with heat, they may cause discoloration.
- When range is cool, clean with hot, sudsy water and rinse. Stubborn spots may be removed with a non-abrasive cleanser. An ammonia and water solution is effective on greasy soil. Polish with a soft dry cloth.

Stainless steel and chrome

- Wash with warm sudsy water.
- Clean spots with a non-abrasive cleaner.
- Polish with a soft dry cloth.

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