

## **Oven Range (Stove Cooker) Single and Double Wall Ovens Cook Tops Gas and Electric Free Standing Slide in Drop in Down Draft.**

### **Oven Tips and Repairs:**

Every oven tends to bake differently to it typically takes a few attempts to become familiarize with how your settings perform the best.

For best baking, we suggest preheating the oven for 20 minutes prior to introducing your bake goods in to the oven. This will maintain even temperature and bake to your perfection.

You may want to rotate your baked goods for a more even browning, however, unlike other foods, meat can be typically placed in the oven without waiting for temperature to reach the desired settings.

Maintaining and having a clean oven every time!! Clean your oven periodically using the self cleaning features available on the range. Avoid grease spots (number one fire causing hazard.)