

RANGE OPERATING TIPS: ELECTRIC

COOKTOP

Cooktop burners consist of a conductive metal coil that can either directly contact cookware, or are encased in a glass surface. Operation of both the coil top and glass top appliances are similar. The coil creates a continuous loop, and when an electric current is applied to the coil, the result is our cooking surface. Improper usage of the cooking coil can result in the disruption of the loop and component failure.

Burner operation from High to Low are timed events. Operation on High setting results in the current being applied 100% of the time. Medium settings receives current 50% of the time and continually turns on/off. Low settings receive current 10-25% of the time depending on model.

SAFETY TIPS

- Never leave food cooking unattended.
- Keep it clean. Food particles and grease residue can ignite and cause a fire.
- Check for body safety.
 - Tie back long hair.
 - Remove loose jewelry.
 - Roll up long sleeves.
 - Be sure footwear is non-slip.
- Use burners on the back as much as possible.
- Never use a pot that is too small or big for the burner.
- Do not leave an empty pan on a hot burner.
- Turn all pot and pan handles inwards. They can be pulled and knocked over when they are turned out.
- Make sure that there are no food particles or grease residue.
- Do not let loose items lay on or near your cooktop.
- **Never** throw water on a grease fire.

Application of foil to a burner pan is not recommended. Contact with the cooking coil should be intentional, and accidental contact with the cooking coil with a conductive metal, such as foil can result in a dangerous situation. Aluminum foil is also considered combustible and can fuse to your cooktop.

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OVEN

Three primary functions that all ovens share are:

- Cook – standard operation that heats from both the upper and lower elements
- Broil – operation in which only upper elements are active
- Clean – a locking function which super heats the interior of the oven with the intent of burning off spilled food items.

Heating elements are controlled by a thermostat probe located within the oven. Cook times are affected by elevation above sea level, and this should be taken into consideration when using a stove in a new home. Heat from the oven is typically vented through a rear burner on the cooktop.

Cleanliness is key to peak operation. Food items built up in the oven continue to bake during each operation and have the potential to deteriorate the lining of the oven. Frequent and routine cleaning reduces the potential for oven damage.

SAFETY TIPS

- Never leave food cooking unattended.
- Close the oven door immediately after removing or testing food.
- Do not use foil to line oven racks to catch grease.
- Before each use, do an oven safety check.
 - Make sure there is nothing in the oven. An oven and broiler compartment should never be used for storage.
 - Position your oven racks before pre-heating to prevent scalding.