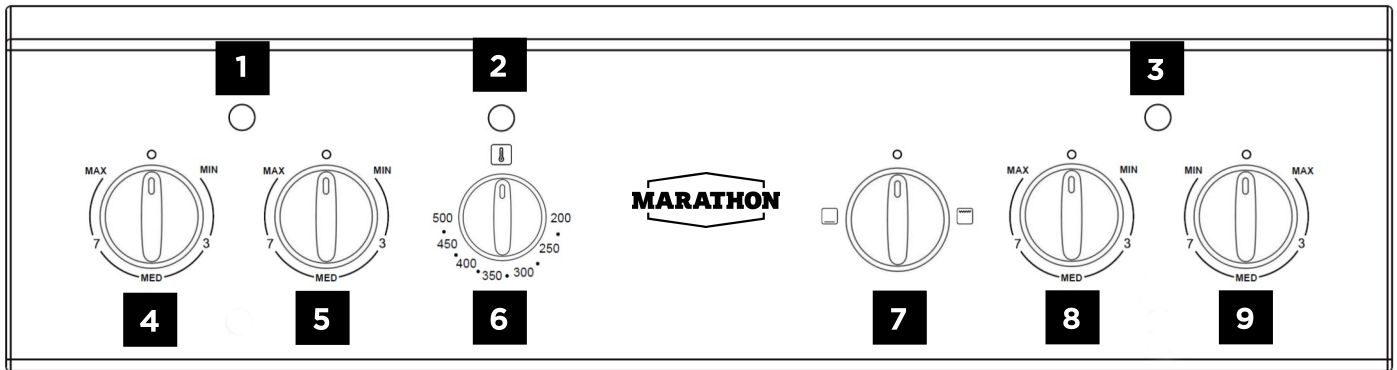




Operating the Range



1. Burners "ON" Indicator Light
2. Oven "ON" Indicator Light
3. Burners "ON" Indicator Light
4. Front Left Burner Control Knob
5. Rear Left Burner Control Knob
6. Oven Thermostat Knob
7. Oven Function Selector Knob
8. Rear Right Burner Control Knob
9. Front Right Burner Control Knob

Oven Function Selector Knob

There are two functions on the oven selector: **BAKE** or **BROIL**. Rotate the knob clockwise to select either "BAKE" or "BROIL", when finished, rotate knob to "OFF" position.



"BAKE" uses the bottom heat element only which is hidden underneath the oven bottom. This makes the bottom of the oven interior easier to clean and provides an even heat when baking.



"BROIL" uses the upper heating element only to provide high heat projected downwards to cook your food. It is recommended that a two piece broiler pan is used when broiling (sold separately).

OVEN LIGHT

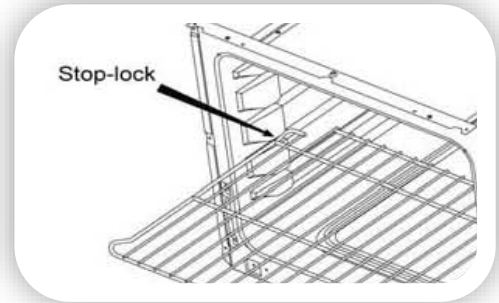
Your Marathon deluxe 24" range is equipped with an automatic oven light which will turn on, and stay on, automatically when using the "BAKE" or "BROIL" functions. The oven light will turn off automatically when the oven function selector knob is set to the "OFF" position.

Using the Oven

OVEN RACKS

The oven racks (2) are adjustable and are designed with stop-locks so that when placed correctly on the rack supporters, they will stop before coming completely out from the oven and will not tilt when removing food from or placing food on them.

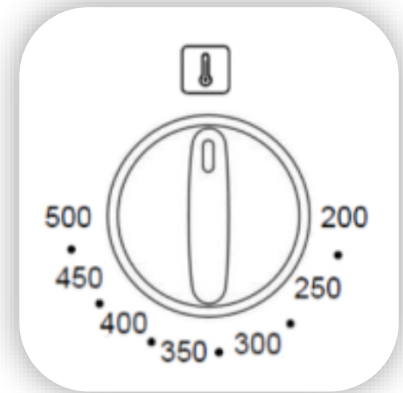
When placing cookware on the rack, pull the rack out to the bump on the rack support. Place the cookware on the rack, then slide the rack back into the oven. To remove the rack from the oven, pull it towards you, tilt the front end upward and pull it out.



OVEN THERMOSTAT

This sets the cooking temperature. Rotate the oven thermostat knob clockwise until the required temperature is reached (From WARM/200°F to 500°F).

To switch off the oven turn the thermostat control to the "OFF" setting position and turn the Oven function selector to "OFF"



SETTING THE TEMPERATURE

Once you have selected either "BAKE" or "BROIL" using the oven function selector, rotate and adjust the oven thermostat dial clockwise to your desired temperature.

Temperature Conversion Chart	
Temperature in °F	Temperature in °C
200	93
250	121
300	149
350	177
400	204
450	232
500	260



Cooking mode



“BAKE”

For best baking results, use the following steps:

1. Place the rack in the correct position, before turning the oven to the “BAKE” setting.
2. Turn the oven function selector knob to the “BAKE” position.
3. Turn the thermostat control knob to the desired temperature and allow oven to pre-heat.
4. The oven temperature light will illuminate while pre-heating, then the light will turn off when the desired temperature is reached. For best baking results wait until the oven has fully preheated before inserting food.
5. Check food at minimum time on the recipe to see if food has been cooked to your preference. Cook longer if necessary.
6. When baking is completed, turn the function selector knob and thermostat control knob to the “OFF” position, open door fully and remove the food.

For best cooking results, always remember that hot air must circulate around the pans in the oven so that even heat reaches all parts of the oven. Therefore, place the pans in the center of oven and allow at least 2” space between pan and the surface of cavity.

Always remember that when the oven is hot, outside surfaces of the range get hot.



“BROIL”

Your Marathon deluxe 24” range has the unique feature of variable “BROIL” heat providing increased flexibility when broiling.

When broiling, only the upper element is switched “ON”. Use with the oven door closed and the note that the thermostat can be set from 200 to 500°F even on “BROIL” setting.

For best broiling results, use the following steps:

1. Place the meat on the broil grid in broiler pan (sold separately) - Always use a slotted or angled broil pan so that the fat drips into the broiler pan, otherwise the juices may catch on fire. Do not broil with out using the broiler pan.
2. Position the broiler pan on the second rack position from the top.
3. Turn the oven function selector knob to the “BROIL” position.
4. Turn the oven thermostat control knob to the desired broil temperature.
5. The upper heat element will preheat and cycle “ON” and “OFF” to maintain the selected temperature. For best broiling results wait until the broiler has fully preheated and the oven thermostat light has turned off. Turn food over about halfway through the broiling time.

Always broil with the oven door closed.

6. When broiling is completed, turn the oven function selector knob and thermostat control knob to the “OFF” position, open door fully and remove the food

*** WARNING ***

CAUTION: The oven door becomes very hot during operation. Keep children well out of reach and use the oven handle at all times.

IMPORTANT: Always use suitable protective gloves when inserting/removing the broiler pan, shelves, pans and other cooking utensils from the oven.



Using the Cooktop Surface Elements

Your Marathon electric range is engineered with two large high wattage elements (8") and two small lower wattage elements (6").

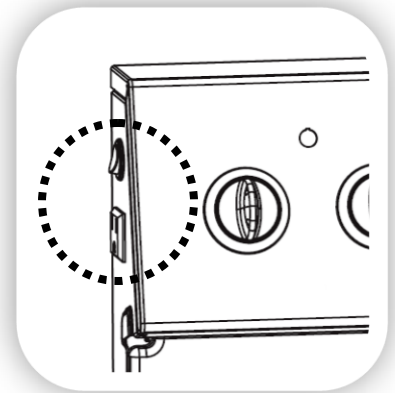
To operate the cooktop surface elements, select the surface element you would like to use and simply push in and turn the knob to the desired heat setting between **"MIN" and MAX"**. The surface element controls are variable based on your cooking needs. To switch the surface element **"OFF"**, simply turn the corresponding surface element control to the **"OFF"** setting position.

For your safety, the surface elements have an indicator light that will illuminate when one of the elements are in use.

IMPORTANT: To switch on, always push and turn the control knob slightly.

Small Appliance Outlet

Your Deluxe Marathon Electric range features a convenient 120V outlet located on the right hand side of the backguard that can be used to plug in small electrical appliances. Please take care when using the outlet that the power cord from your small appliance doesn't interfere with the surface elements. If the surface element is turned on and the power cord of the touches the element, the cord will be damaged and there is risk of fire or damage. To reset the circuit breaker for the convenience outlet, press the switch located near the outlet on the side of the backguard.

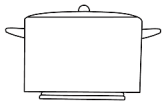


Cookware Tips

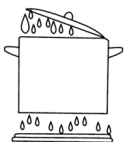
The physical characteristics of pots and pans influence the performance of any cooking systems. Therefore, emphasis must be placed on the importance of using proper cookware



Bad



Bad



Bad

- Use cooking vessels with flat bottoms and tight fitting lids to conserve energy and shorten cooking times.
- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop. Manufacturers suggest using low to medium heat selections when using glass cookware.
- Pan size should match the element size. A slightly larger pan covers the entire element and prevents spill overs from contacting the heat surface and burning in. Using a smaller pan than the element is a waste of energy.
- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the elements.
- Wipe spills off the elements with a damp cloth as soon as they cool to cut down on clean up time. Be sure the surface elements or oven controls are **"OFF"**.

If a surface element stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring and surrounding areas.

Never leave an empty pot or pan, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensils or surface unit. Always be sure that all control knobs are turned to **"OFF"** and the indicator lights are **"OFF"**.

WARNING: Make sure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach your cookware when in use.



GENERAL INFORMATION

- **CAUTION:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.
- It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.

CLEANING YOUR RANGE

Your Marathon deluxe 24" range is engineered for years of cooking enjoyment. but must also be cleaned regularly to ensure cooking performance.

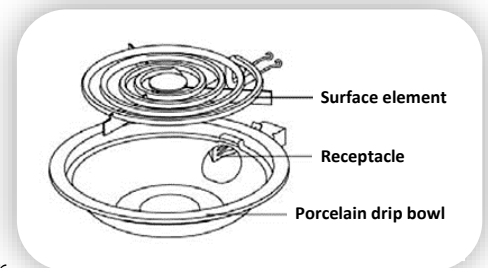
When we engineered your Marathon range, we incorporated a few key features that will help make clean ups easier: Durable, one piece, upswept porcelain enamel cooktop – no seams for food or dirt to accumulate. The surface of the cooktop is easily cleaned with a wet cloth and non abrasive cleaner.

WARNING: Before cleaning ALWAYS be sure the cooktop surface elements are off and cool to the touch before cleaning.

- Turn off and unplug the range from the power outlet, make sure all surface units are off and cool before removing anything, then remove all items including shelves and rack.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves and rack with a mild detergent solution.
- The outside of the range should be cleaned with mild detergent and warm water.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the cook-top.

CLEANING THE SURFACE ELEMENTS AND PORCELAIN BOWLS

- Turn off and unplug the range from the power outlet and make sure the surface elements are off and cool before removing
- Removing the elements and drip pans as follows:
- Lift the edge of the unit opposite from the receptacle, just enough to clear the drip bowl
 - Pull the surface unit gently out of the mounting receptacle.
 - After the element has been removed, the drip pan can be lifted out of the cooktop
 - Clean the elements and drip bowls with mild detergent and warm water.
- Re-installing the elements and drip bowls as follows:
- Line up the opening of the drip bowl with the element receptacle opening, hold the surface element as level as possible with the terminal just positioned into the receptacle, then firmly push the surface element terminal into the receptacle
 - When the terminal is pushed into the receptacles as far as it will go, then push down on the other side of the element so it sits evenly in the drip pan



NOTE: Do not immerse burners in water or any other liquids. Never use aluminum foil on the drip bowls.

LIFT-UP COOKTOP

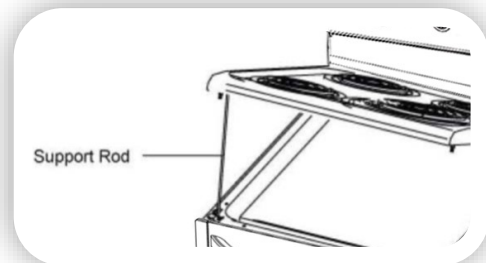
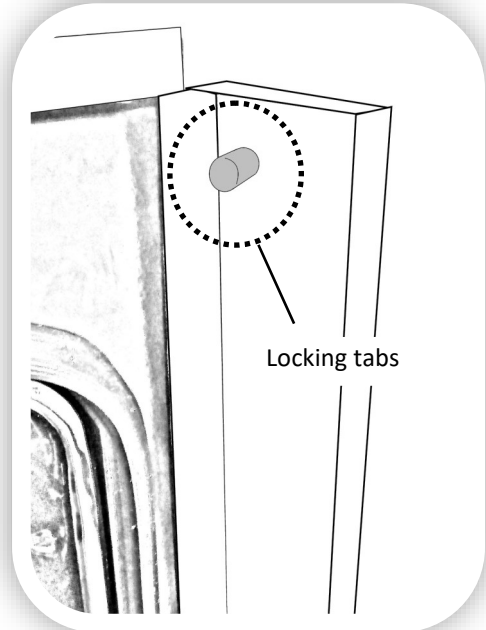
Your Marathon deluxe range has one piece upswept lift up cooktop for easy clean ups underneath the cooktop for spills etc. As always, ensure the range is unplugged from the power outlet before cleaning

- Open the oven door to the first position
- Using your thumbs, push in the cooktop locking tabs on both sides and gently lift up one side at a time
- After lifting up the cooktop high enough, set the support rod into place as shown.
- Leave the cooktop on the tip of support rod.

To clean the enamel surface underneath the cooktop, use warm soapy water and scrub pad for heavily soiled areas.

- To lower the cooktop, lift the cooktop holding from the front edge. Replace the support rod to its previous place. Lower the cooktop in its place. During replacement of the cooktop, be sure that the front edge of cooktop covers the upper edge of control panel. Once lowered, push downward and the locking tabs will secure the cooktop back into place.

CAUTION: Please make sure the range is unplugged before cleaning underneath the cooktop. Take care not to hit the support rod when propped up as this may result in damage or personal injury if the cooktop falls. Do not use water or cleaner on the electrical wires or surface element receptacles.



CLEANING THE OVEN

The oven interior of your Marathon range is a durable porcelain enamel finish that will last for many years if properly maintained and cleaned regularly.

To make cleaning the oven easier, it is possible to easily remove the oven door as follows:

Step 1



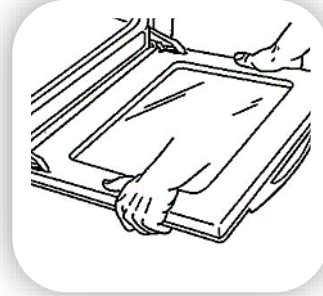
Open the door to the full extent

Step 2



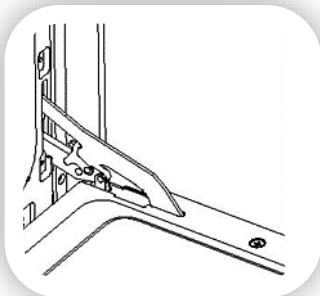
Engage the retaining clips to both hinges (Left and Right)

Step 3



Hold the door on both sides as shown

Step 4



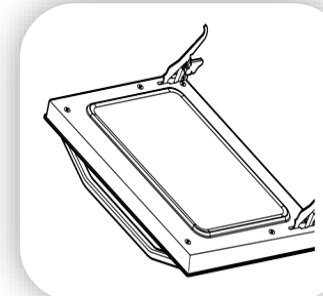
Gently pull the door outward to remove the door completely from the range

Step 5



Gently raise the door upward (towards the closed position to withdraw the lower hinge pins from their position)

Step 6



Rest the door face down on a soft but sturdy surface.

* To re-install the door, repeat the steps above in reverse order.

CLEANING PAINTED SURFACES

ONLY use warm soapy water or a warm water/vinegar combination for all painted surfaces including . For heavy baked on spillovers, a spray on oven cleaner can be used. **Never use a spray on oven cleaner on the elements, glass door, backguard or controls of your Marathon range**

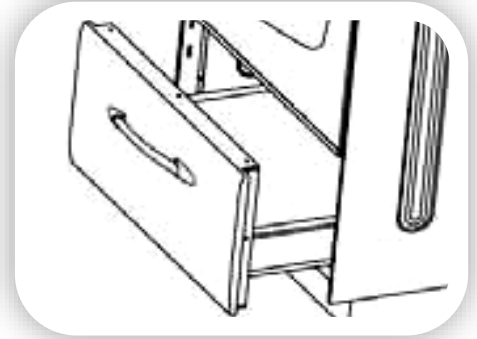


Care and Maintenance

REMOVABLE STORAGE DRAWER

For cleaning, you can remove the drawer by pulling it out until the stop point and lifting it up.

Never store any flammable material in the drawer.



REPLACING THE OVEN LIGHT

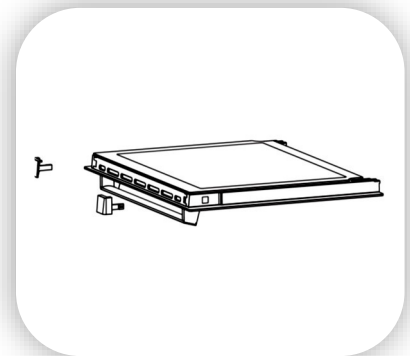
Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity cool down completely
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (300°C ~ 570°C) having the same specifications: 240V 60Hz, 15W, E14.
- Replace the protective cover.

NOTE: Please note the oven light turns on, and stays on when using the "BAKE" or "BROIL" functions. Oven bulb replacement is not covered under warranty

CLEANING THE INSIDE OF THE OVEN DOOR

In the event food or liquid falls in between the glass oven door panels, remove the door, unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel and screw in the blocking mechanism





TROUBLESHOOTING

Problem	Possible cause
Surface elements will not maintain a rolling boil or frying rate is not fast enough	You must use pans that are absolutely flat.
	Pan bottoms should closely match the diameter of the surface unit selected.
Faulty surface element or control.	Check element first, if still not working contact Stirling Marathon
Foods cook slowly in oven	Improper cookware being used. If using Bake or Broil, wait until oven has fully pre-heated and the indicator light has turned off before inserting food into the oven
Surface element(s) do not operate	You have blown a household fuse or tripped a circuit breaker.
	The surface units are not plugged in all the way.
	Replace surface element. If still not functioning contact Stirling Marathon.
	You have not set the control knobs correctly.
Control knobs will not turn	If it is a surface unit control knob, you are not pushing in before turning.
	If it is oven control knob, you are turning the knob to wrong direction.
Oven light does not work	Light bulb is loose or defective.
	Oven light only works when you are using the Bake or Broil functions. Light will stay on until Bake or Broil function turned OFF.
	Switch operating oven light is broken.
Oven does not work	You have blown a household fuse or tripped a circuit breaker.
	You have not set the oven function knob to Bake or Broil. Once selected, turn thermostat knob to desired cooking temperature.
Food does not broil properly	The oven control knob is not set to Broil.
	Improper rack position being used.
	Cookware is not suited for broiling.
	Broil temperature is not set high enough
Food does not bake properly	The oven control knob is not set to BAKE or temperature has not been set
	Rack position is incorrect.
	Oven has not fully pre-heated. Set oven temperature and wait until the thermostat indicator light has turned off before inserting food into the oven
	Incorrect cookware or cookware of improper size is being used.
	Oven thermostat is defective. Contact Stirling Marathon for service.

If the malfunction shows again, contact the Service Center. Please have your model number and information from the rating plate ready. For any Questions or concerns, please contact us at

www.customerservice@stirlingmarathon.com or visit us at www.stirlingmarathon.com