




Smooth Top Electric Range

A black and white photograph of a kitchen. On the right is a white Marathon electric range with a smooth top and a digital display showing "12:00". To the left of the range is a dark-colored kitchen cabinet with a countertop. On the countertop are various items: a glass jar, a bowl, some fruit, and a small potted plant. The text "OWNER'S USE & CARE GUIDE" is overlaid in large, white, bold letters on the left side of the image.

OWNER'S USE & CARE GUIDE

MER3070W | MER3070SS

Congratulations on the purchase of your new Marathon Electric Range!

To activate your Warranty, please register your appliance at www.stirlingmarathon.com or by completing and mailing the enclosed Warranty Registration Card. We are confident you will have years of hassle free enjoyment and ask that you please retain the Use & Care Guide for future reference and your safety.

Before installing please, read your Use & Care guide carefully and pay special attention to the Safety & Warning information outlined in the following pages.

For immediate assistance: 1-844-309-9777

www.stirlingmarathon.com



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Important Safety Information

SUFFOCATION HAZARD AND RISK OF CHILD ENTRAPMENT

To avoid the possibility of child entrapment, please take the following precautions before discarding your old electric range.

**Remove the oven door completely from the electric range.
Never allow children to operate, play with, or crawl inside the electric range.**

BEFORE FIRST USE

It is very important that you review this Owner's Manual very carefully before you plug in or use your new appliance.

Your appliance must be correctly installed as detailed in this Manual in order to avoid the risk of fire, electrical shock or injury.

DANGER!

- It is recommended that a separate circuit, serving only your appliance be provided.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. Never use or store gasoline or other flammable vapors or liquids inside or in the proximity of this appliance, failing to do so may result in a fire hazard or explosion.
- Before cleaning or servicing this appliance, unplug the appliance completely from the electrical outlet. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this Manual. All other servicing should be referred to a qualified Service Technician.

WARNING!

- For your safety, this appliance should never be used as a source of heat or space heating. The stove top elements should not be operated without proper cookware.
- All openings in the wall behind the appliance and floor under the appliance shall be sealed.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not obstruct the flow of ventilation air around the appliance.
- Always disconnect the electrical supply to the appliance before servicing.
- When removing appliance for cleaning and/or service disconnect from power supply.

CAUTION!

- Do not abuse the oven door (e.g. standing, sitting, or leaning on them). This can result in potential hazards and /or injury.
- It is important for the appliance to be level in order to work properly.
- Never allow children to operate, play with or crawl inside the appliance.
- Your range must be wired and fused to meet the requirements of the Canadian Electrical Code. Please consult your local electrical authority for further details.
- Replacement Parts – Only authorized replacement parts may be used in performing service on the range.
For replacement parts contact us at customerservice@stirlingmarathon.com.

SPECIFICATIONS

Dimensions (H × W × D)	46.9 to 47.9 × 29.9 × 26.9 in.(119.1 to 121.7 × 75.9 × 68.3 cm)
Weight	Gross Weight: 216 lbs. (98 kg) Net Weight: 184 lbs. (83.5 kg)
Power requirements	208 ~ 240 VAC, 60 Hz, 48 ~ 55 A
Cooktop elements	Right Front: 2100 W Left Front: 2100 W Right Rear: 1200 W Left Rear: 1200 W
Oven element	Hidden Bake Element: 3000W Broil Element: 3500W
Oven temperatures	Bake: 150 ~ 550° F (65.6 ~ 287.8° C)
Oven light	40 W Halogen type, designed for oven use

FEATURES

Package Contents

- User Guide
- Anti-tip device (1)
- Oven handle (1) with hex wrench (1)
- Oven racks (2)
- Back plastic pads (2)

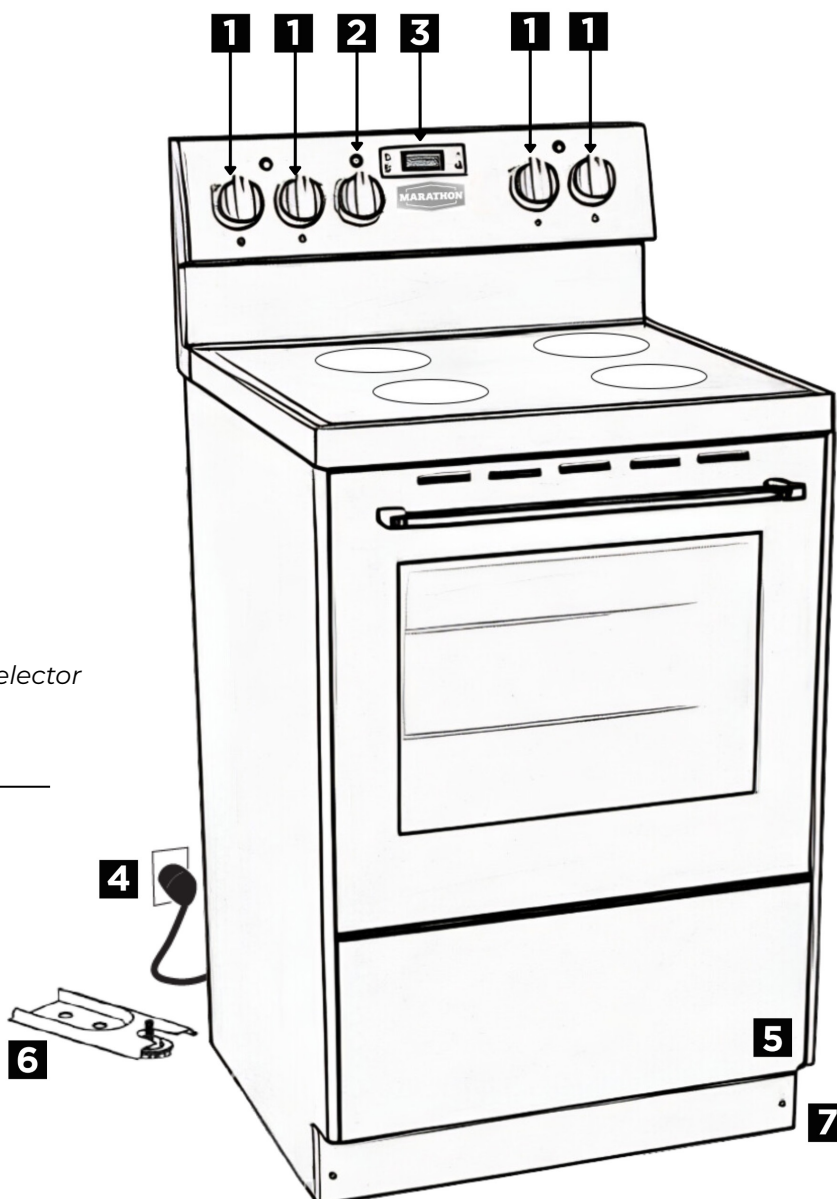
PARTS DESCRIPTION

Backguard

1. Surface Cooking Control Knobs
2. Bake/Broil and Oven Temperature Selector
3. Electronic Clock and Minute Timer

Floor Level

4. Power Cord
5. Removable Storage Drawer
6. Anti-tip Device
7. Levelling Legs





Installation Instructions

NOTICE: Before you use this range for the first time: The Bake and Broil elements have a protective coating, which must be burned off before use. To do this, open the oven door and set the temperature control knob to 450°F. Turn the function selector to the Bake element and the Broil element separately to approximately 15 minutes. The burners also have a protective coating, which must be burned off before use. To do this, set the burner selector to the maximum setting 5 minutes. It is important to ensure adequate ventilation. Switch off the burners and allow cooling completely.

IMPORTANT: This range is designed and manufactured solely for cooking domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment. The range warranty will be void if the range is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

IMPORTANT PRECAUTIONS & RECOMMENDATIONS

Carefully unpack the electric range and ensure there is no damage to the oven, cooktop or structure and that the oven door opens and closes properly. Remove all packing elements (i.e. plastic bags, polystyrene foam, packing straps, etc.) and keep out of reach of children to prevent possible serious injury. The range has been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the **"OFF"** position.

DO NOT OPERATE THE APPLIANCE BAREFOOTED.

- Keep children away from the range when it is in use.
- Fire Risk! Do not store flammable materials in the oven or in the bottom drawer.
- Fire Risk! Do not attempt to dry clothing or any other type of textile in the oven or in the bottom drawer.
- Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the elements on the cooktop or caught in the oven door.
- **DO NOT line the oven walls or oven bottom or racks with aluminum foil**
- Do not place shelves, pans, backing trays, broil tray or other cooking utensils on the bottom of the oven chamber. Always place on an oven shelf.
- The manufacturer declines all liability regarding injury to people or damage to property caused by incorrect or improper use of the range.
- Burn Hazard! The oven and cooking accessories may become very hot during and after use. Make sure children are kept out of reach and warn them accordingly. To avoid burns use clothes and gloves when handling hot parts or utensils.
- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- Never clean the oven with any high-pressure steam cleaning devices.
- **CAUTION: DO NOT** cover the oven vent located underneath the rear 8" burner with aluminum foil or any other material.
- When disposing of this appliance, or any old appliance, remove the door before disposal to prevent any possibility of entrapment, suffocation or injury.
- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam type extinguisher.



Installation Instructions

- **Use proper pan size** - This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing.
- Never leave surface units unattended at high heat settings as boil overs can cause smoke and grease and spillovers may cause a fire resulting in damage or injury.
- **Glazed cooking utensils** - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.
- **Utensil handles should be turned inward and not extend over adjacent surface units** - To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do not cook on a broken cooktop** - If the cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop with caution** - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- **Use care when opening the door** - Let hot air or steam escape before removing or replacing food.
- **Do not heat unopened food containers** - Build-up of pressure may cause the container to burst and result in injury.
- **Keep oven vent ducts unobstructed.**
- **Placement of oven racks** - Always place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, do not let potholder contact hot heating element in oven.
- **Do not touch surface units, heating elements, interior surfaces of oven** - Surface units and heating elements may be hot even though they are dark in colour. The area near the surface and the interior surfaces of the oven become hot enough to cause burns. During and after use, do not touch or allow clothing or other flammable materials to come into contact with the surface units, areas near the units, or the interior surfaces of the 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 oven vent openings and surfaces near these openings, oven doors, and window of oven doors.

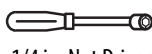
***** THIS APPLIANCE IS APPROVED FOR INDOOR USE ONLY *****

WARNING: We recommend that a professional installer installs your range. If your range is not installed correctly, incorrect electrical grounding can cause a fire or explosion which can lead to injury or death.

Tools You Need (Not Included)



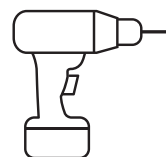
Pliers



1/4 in. Nut Driver



Adjustable Wrench



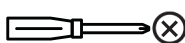
Drill



Level



Pencil



Phillips Screwdriver

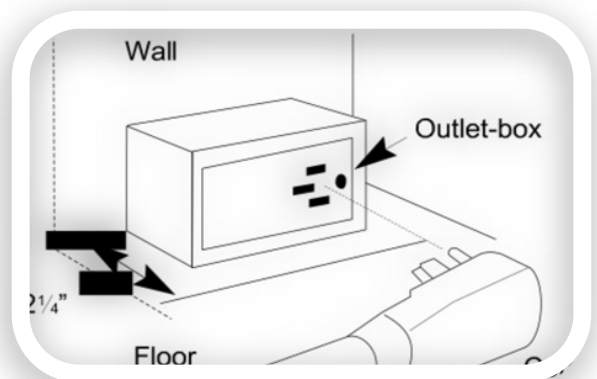
ELECTRICAL CONNECTION

- It is the installer's complete responsibility to comply with installation clearances specified in the manual. The Minimum Cabinet opening dimensions/clearances shown must be used. The minimum spacings must be maintained between the appliance cooking surface and the horizontal surface above the cooktop.
- 30 inches (65cm) is the minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage located above the cooktop surface should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- To level your electric range, adjust the leveling legs at the bottom of the unit.
- Avoid locating the unit in moist areas as this may result in the risk of electrical shock.
- The range may only be connected using the certified Power Cord and Plug supplied with this Electric Range. This range is equipped with a CSA International Certified Power Cord intended to be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within reach of range's final location.
- The range must be connected to the proper electrical voltage and frequency as specified on the rating label.
- For personal safety, the range must be properly grounded. Your range must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on your range.
- Disconnect ALL Power to the Electric Range at the electrical panel before beginning installation.
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- To minimize the possibility of electric shock, disconnect this appliance from Power Supply before attempting any Service, Cleaning or Maintenance.

NOTE: Turning the appliance off does not disconnect the appliance from the power supply. Only a qualified Service Technician should service your appliance.

WARNING: Improper grounding can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Service Centre or Certified Electrician.

It is recommended that the power cord and plug be placed parallel with the floor.





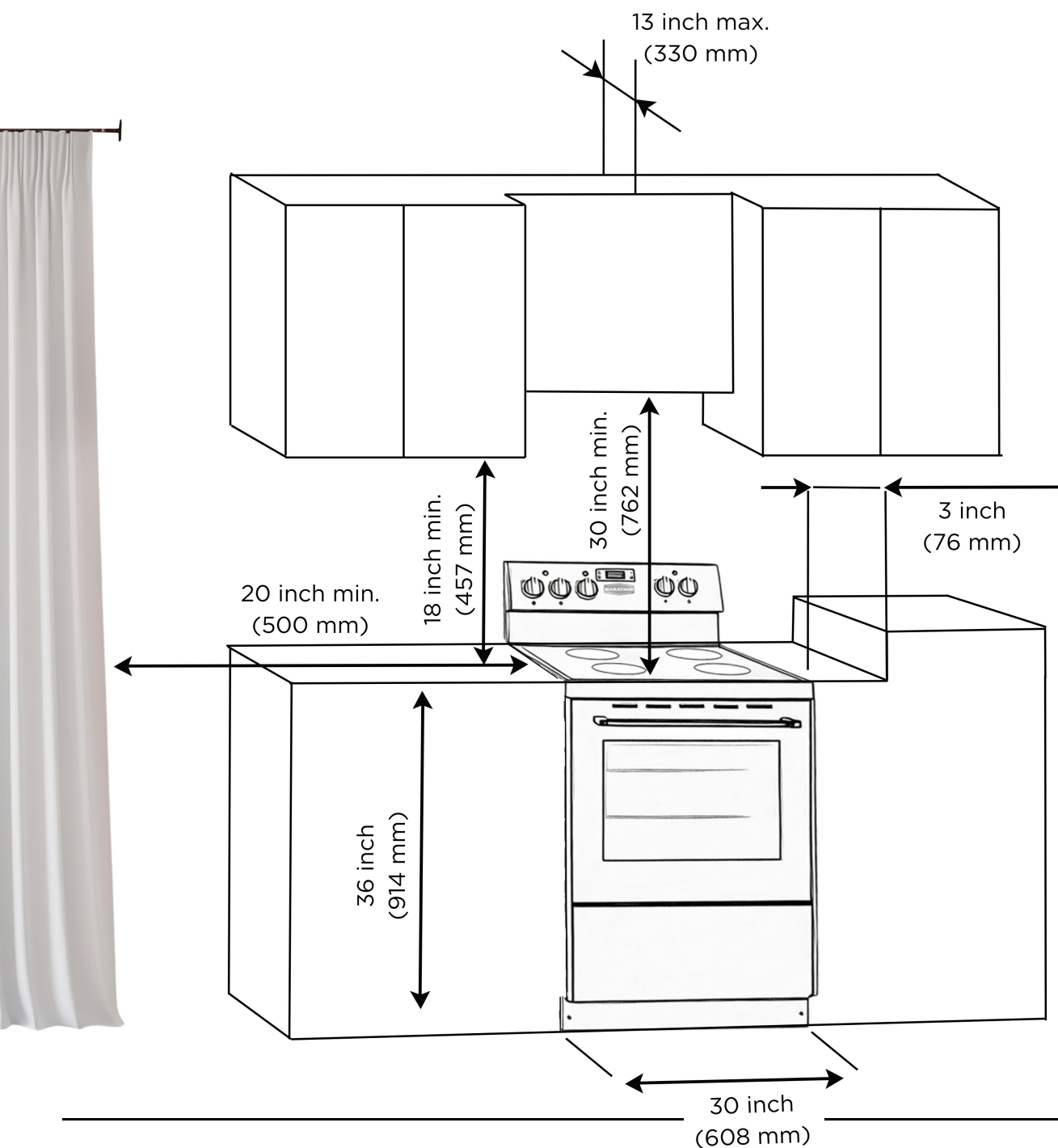
SELECTING A LOCATION

Clearances and Dimensions

BEFORE YOU BEGIN to install your range, refer to the following information, dimensions, and clearances. Do not locate your range where it may be subject to strong drafts. Provide adequate clearances between your range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet may be adjusted to meet the following dimensions and clearances.

CAUTION:

Your range has been designed to comply with the maximum allowable wood cabinet temperature of 194° F (90 °C). Make sure that the wall covering, counter tops, and cabinets around your range can withstand the heat (up to 194° F (90° C)) generated by your range. If not, discolouration, de-lamination, or melting may occur.



ANTI-TIP BRACKET

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly. To reduce the risk of tipping the appliance, the appliance must be secured by properly installing the Anti-tip bracket included with your Marathon range.

WARNING

TIP OVER HAZARD

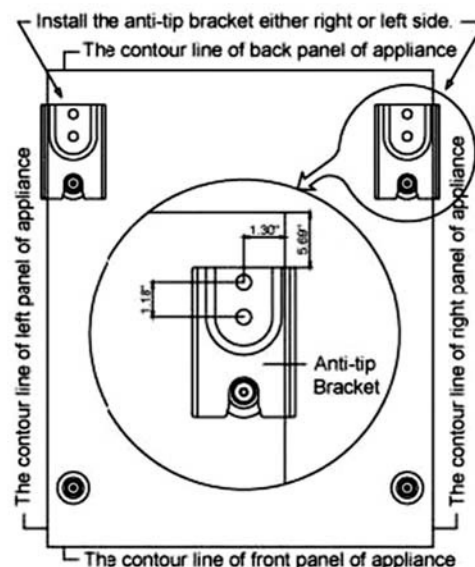
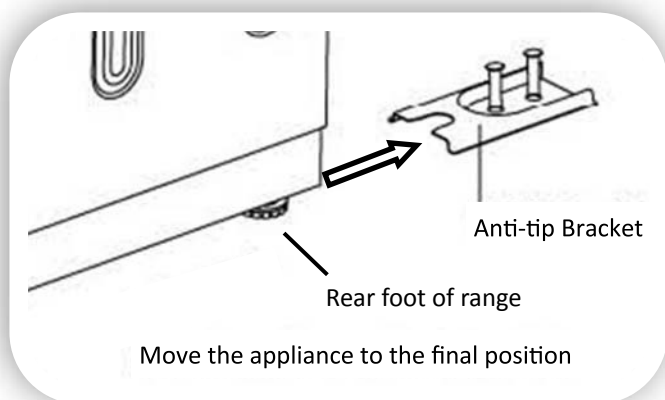
- A child or adult can tip the range and be killed or seriously injured.
- Install the Anti-tip bracket to the range and structure per installation instructions.
- Engage the range to the Anti-tip bracket installed on the structure.
- Re-engage the anti-tip bracket if the range is removed.
- Failure to follow these instructions can result in death or serious burns to children and adults.



INSTALLING THE ANTI-TIP BRACKET

To reduce the risk of the range tipping by abnormal usage or improper door loading, the range must be secured by installing the anti-tip bracket included with this appliance.

- The Anti-tip bracket can be installed on either the right or left back leg. Place the anti-tip bracket on the floor as shown below.
- Make the locations of 2 holes of anti-tip bracket on the floor.
- Use a 5/16" masonry drill bit and insert a plastic anchor. (not supplied)
- Secure the bracket to the floor using screws supplied.
- Slide the range back into place so that the rear foot is under the anti-tip device.





Installation Instructions

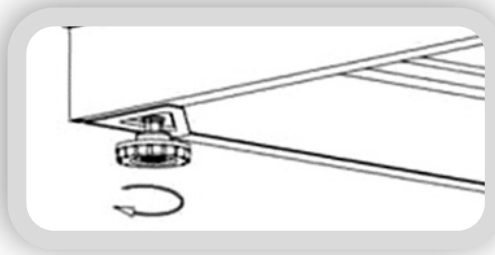
LEVELING YOUR RANGE

Your range should be level to operate safely and properly. If your range is not level, the door may not close or seal correctly which can cause uneven heating and electric wastage problems.

NOTE:

- To make it easier to adjust the feet, have someone push against the top of your range to tilt it slightly.
- Adjusting the two front legs is usually sufficient, but all four legs adjust if necessary.

- 1 Make sure that your range is positioned where you want it.
- 2 Using a wrench, level your range by turning the front leveling legs if necessary. Counterclockwise shortens the leg and lowers your range. Clockwise lengthens the leg and raises your range. Adjust the leveling legs only as far as necessary to level your range. Extending the leveling legs more than necessary or removing the legs can make your range unstable.
- 3 If your range is next to or between cabinets, make sure that the cooktop is level with the counter tops.

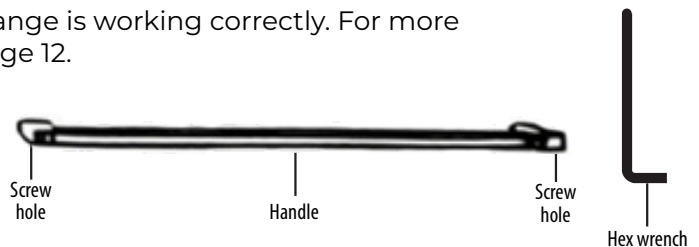


FINISHING THE INSTALLATION

- 1 Move your range close enough to the power outlet you plan to use, then plug in the power cord.
- 2 Slide your range into position. Make sure that the rear left (or rear right) leg slides under the anti-tip bracket. Your range should sit 0.8 in. (2 cm) away from the back wall when correctly installed.
- 3 Carefully tip your range forward to make sure that the anti-tip bracket is installed correctly and prevents a tip-over.
- 4 Turn on the electrical power. Make sure that your range is working correctly. For more information, see OPERATING INSTRUCTIONS on page 12.

INSTALLING THE OVEN DOOR HANDLE

Your range may have a “KD handle” that you need to install. Check your installation kits for the handle and hex wrench.

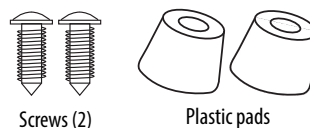


- 1 Make sure that the side with screw holes faces towards the oven door.
- 2 Place the door handle against to the oven door and fit it on the connection part.
- 3 Use the Allen wrench to tighten both sides of the door handle.

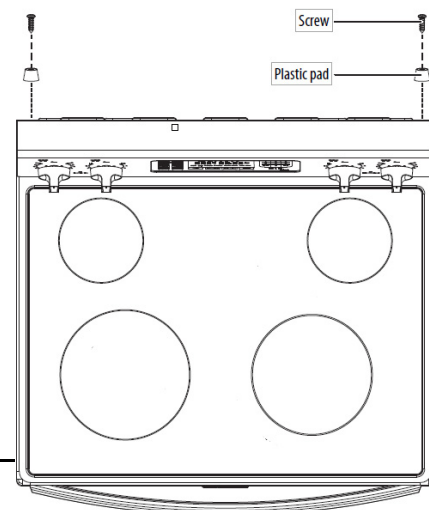
INSTALLING THE PLASTIC PADS

To prevent your range from getting too close to the wall behind, install the included plastic pads.

- 1 Locate the plastic pad kit. It includes:

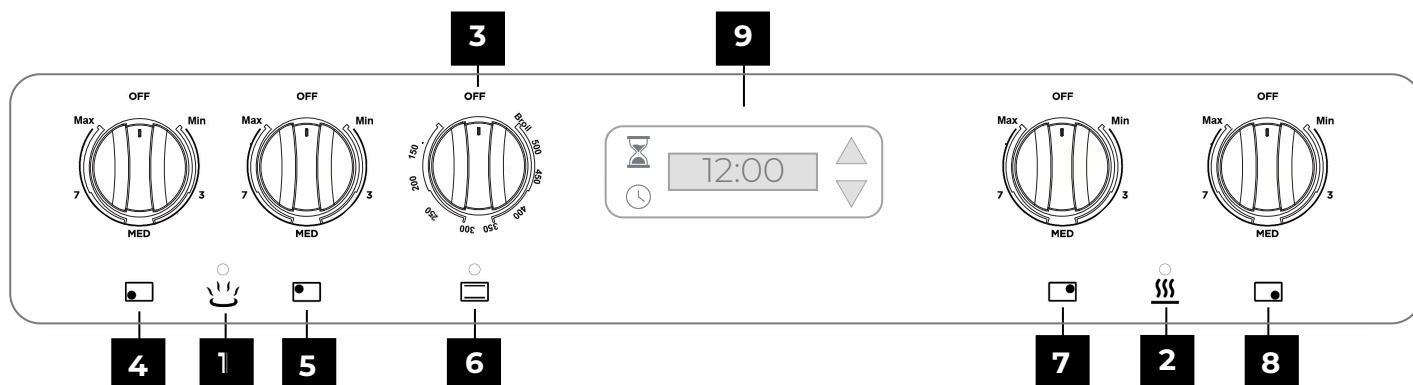


- 2 Align the holes in the plastic pads with the holes on the top, back of your range, then secure the pads to your range with the provided screws.





Operating the Range



- | | |
|-----------------------------------|------------------------------------|
| 1. Burners "ON" Indicator Light | 6. Bake/Broil "ON" Indicator Light |
| 2. Hot Surface Indicator Light | 7. Rear Right Burner Control Knob |
| 3. Oven Thermostat Control Knob | 8. Front Right Burner Control Knob |
| 4. Front Left Burner Control Knob | 9. LED Clock & Minute Timer |
| 5. Rear Left Burner Control Knob | |

OVEN FUNCTION

"BAKE" uses the bottom heat element only which is hidden underneath the oven cavity making it easier to clean while providing 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).

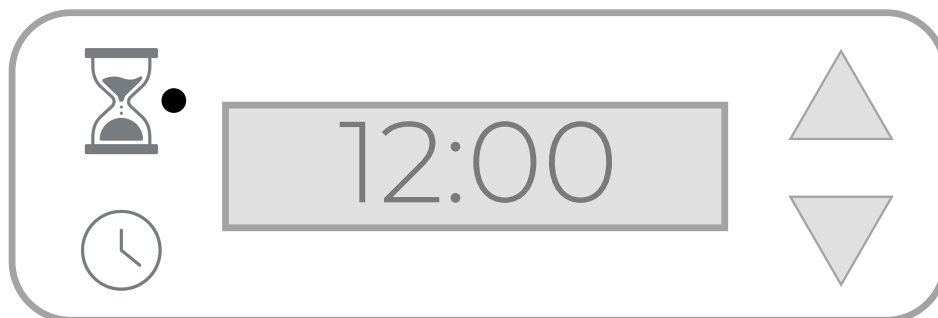
OVEN LIGHT

Your Marathon deluxe 30" range is equipped with an automatic oven light which will turn 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.

To turn the light on without using the oven function you can manually press the oven light switch on top of the back control panel of the stove.

OVEN VENT

- The oven vent is located above the right-rear surface element.
- The vent area can become hot during oven use.
- Steam coming out of the vent is normal.
- The vent is important for correct air circulation. Never block this vent.



Marathon LED Clock & Timer

Your Marathon smooth top range features a white LED clock and minute timer for your added convenience.

CLOCK SET-UP

Press the clock symbol, you will then hear a “beep” and the LED display will start flashing, use the up and down arrows to set the time of day. Once finished, press the clock button again and you will hear another “beep” which sets the clock. During a power outage the clock may need to be reset depending on how long the power outage was.

TIMER

Press the timer button, you will hear a “beep” and the LED timer indicator and display will flash. Use the up and down arrows to set the timer length. Once finished, press the timer button again and you will hear another “beep” which starts the timer. The LED indicator will stay illuminated. The timer will count down and when time is done, the timer will “beep” three times quickly, and continue “beeping” intermittently until canceled. To cancel, press the timer button once. To switch back and forth between the clock or timer when the timer is active, simply press the clock or timer icon. The timer will continue to count down until complete.

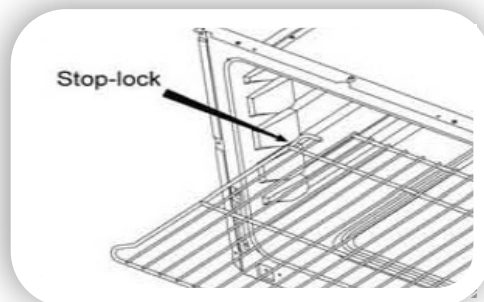
Please note, the clock or timer does not control the temperature of the oven.

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.

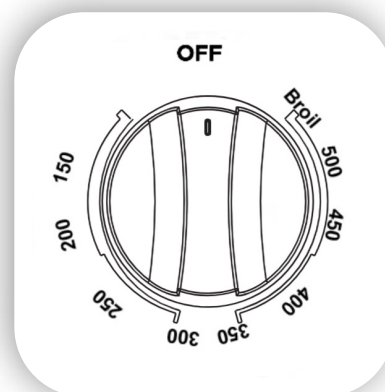
When placing cookware on the rack, pull the rack out to the bump on the rack support. Place the cookware on the rack, then slide the rack back into the oven. To remove the rack from the oven, pull it towards you, tilt the front end upward and pull it out.



OVEN THERMOSTAT

This sets the cooking temperature. Rotate the oven thermostat control knob counter clockwise until the desired temperature is reached.

To switch off the bake/broil turn the oven thermostat control knob clockwise to the “OFF” setting position.



SETTING THE TEMPERATURE

To set the temperature rotate and adjust the oven thermostat control knob counter clockwise to your desired temperature. To broil, rotate the oven thermostat control knob counter clockwise until reaching the BROIL setting.

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



Operating the Range

Cooking Mode

BEFORE THE FIRST USE

Operate the oven at the bake setting at 400 °F (204° C) for one hour to eliminate factory odours

OVERVIEW

Your Marathon deluxe 30" range has the unique feature of controlling both the bake and broil functions on one oven thermostat control knob. To bake, turn the oven thermostat control knob counter clockwise and set to desired temperature. To broil, turn the oven thermostat control knob counter clockwise until reaching the BROIL setting. When baking/broiling is complete, turn the oven thermostat control knob clockwise to the "OFF" position.

"BAKE"

For best baking results, use the following steps:

1. Place the rack in the correct position.
2. Turn the oven thermostat control knob counter clockwise to the desired temperature and allow oven to pre-heat.
3. 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.
4. Check food at minimum time on the recipe to see if food has been cooked to your preference. Cook longer if necessary.
5. When baking is complete, turn the oven thermostat control knob clockwise to the **"OFF"** position.

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

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

"BROIL"

For best broiling results, use the following steps:

1. Position the broiler pan on the second rack position from the top.
2. Turn the oven thermostat control knob counter clockwise to the "BROIL" position.
3. 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.**
4. When broiling is complete, turn the oven thermostat control knob clockwise to the "OFF" position, open door fully and remove 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 SMOOTH TOP

Your Marathon electric range is engineered with two fast heating large radiant elements (8") and two small radiant 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.

WARNING! After using the electric range, cooktop surface may be hot. Caution must be taken at all times as serious injury or fire may result. KEEP CHILDREN OUT OF REACH OF THE COOKTOP SURFACE AND OVEN DOOR AT ALL TIMES

COOKWARE TIPS

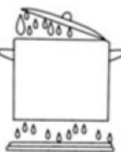
The physical characteristics of pots and pans influence the performance of any cooking systems. Therefore, emphasis must be placed on the importance of using proper cookware



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.
- If your range is pulled out from the wall for any reason, make sure that the anti-tip device is reengaged after your range has been pushed back into place. Failure to take this precaution could result in your range tipping and personal injury.

CLEANING YOUR MARATHON RANGE

Your Marathon deluxe 30" 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 upswept cooktop with smooth top glass surface allowing no seams for food or dirt to accumulate.

WARNING: ALWAYS be sure that the controls are off and all surfaces are cool before removing or cleaning any of the range parts.

USEFUL CARE TIPS

Clean your glass ceramic cooktop regularly, preferably every time you use it. Avoid using abrasive sponges or scouring agents. Harsh chemical cleaners like oven sprays or stain removers are also unsuitable, as are bathroom or household cleaners.

*****WARNING*** Plastic, tin foil, sugar or sugary food have fallen on the hot glass-ceramic cooktop. Please scrape it off the hot surface as quickly as possible. If these substances melt, they can damage the glass-ceramic cooktop.**

SPARKLING RESULTS IN ONLY 3 STEPS:

- ① To thoroughly clean your glass-ceramic cooktop, first remove dirt and food with a suitable metal scraper.
- ② Once the glass-ceramic cooktop has cooled, put a few drops of a suitable cleaner on it and rub it on with a paper towel
- ③ Then wipe the glass-ceramic cooktop with a damp cloth and dry it with a clean cloth.

HOW DO I IDENTIFY A SUITABLE GLASS-CERAMIC SCRAPER?

- Scraper made of metal (won't melt or catch fire)
- Blade is fixed precisely, it does not shift
- Blade is unbroken, clean and stainless

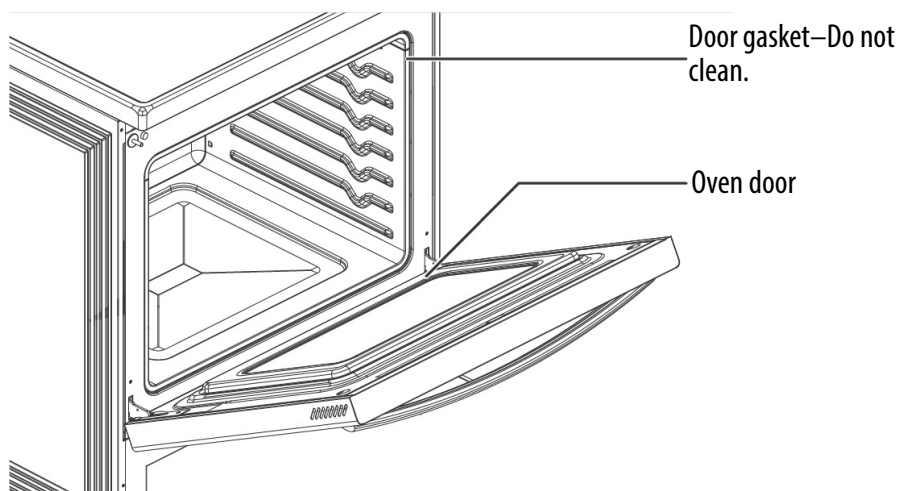
CLEANING THE OVEN DOOR

CAUTION:

- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
- DO NOT immerse the door in water.
- DO NOT spray or let water or the glass cleaner to enter the door vents.
- DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.

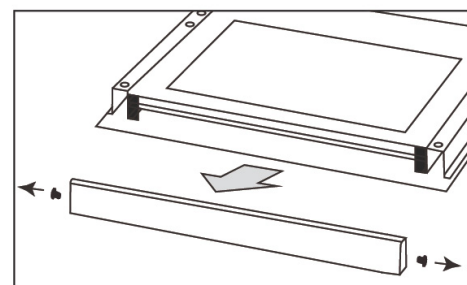
The oven door has multiple surfaces that require different cleaning techniques. The gasket on the oven door frame should never be cleaned or moved to clean other surfaces. The gasket is made of woven material which is essential for a good heat seal.

- 1 Clean the inside door surface by hand with hot, soapy water and a soapy plastic scouring pad. Do not let moisture get inside the door assembly.
- 2 Rinse and dry thoroughly with a clean, soft cloth.
- 3 Clean the outside door stainless steel surfaces by following the instructions in [Cleaning stainless steel surfaces](#) on page 19.
- 4 Clean the glass window with glass cleaner or warm, soapy water with a thorough rinse. Do not let moisture get inside the door assembly.



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.





STEAM CLEANING THE OVEN

Note: Steam cleaning the oven takes about 20 minutes and is automatically controlled by the oven.

- 1 Remove all accessories from the oven.
- 2 Pour 10 oz. (300 ml) of water onto the recessed bottom of the empty oven and close the oven door. Use normal water only, not distilled water. When steam-cleaning, use exactly 10 oz. of water because this produces the best results.
- 3 Turn oven thermostat control knob to 375°F and set timer for 20 minutes.

WARNING: Be careful when opening the door before a steam-cleaning procedure has ended. The water on the bottom is hot.

- 4 Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. A significant amount of water remains on the bottom of the oven after a steam-cleaning cycle.
- 5 Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar. If the oven remains dirty, repeat the procedure after the oven has cooled.
- 6 After cleaning, leave the oven door ajar at a 15° angle to let the interior enamel surface dry thoroughly.

CLEANING THE CONTROL PANEL

CAUTION:

- Never use steel wool or abrasive cleansers.
- Protect the surface from sharp objects. These items can damage the surface.

- 1 Ensure oven knobs are turned to the OFF position.
- 2 Clean spatters with a damp cloth or glass cleaner. You can use warm, soapy water to clean heavily soiled areas.

CLEANING PAINTED SURFACES

- For general cleaning, use a cloth with hot, soapy water, then dry with a clean, dry, soft cloth.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry with a clean, dry, soft cloth.

CAUTION: Do not use a steel wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish. Never use a spray on oven cleaner on the elements, glass door, backguard or controls of your Marathon range.

CLEANING STAINLESS STEEL SURFACES

CAUTION: Do not use a steel-wool pad or abrasive cleaners on stainless steel surfaces. Abrasive pads and cleaners will scratch the surface and damage the finish.

NOTE: To prevent any discolorations or grease stains, we recommend that you clean and remove any spills, spots, and grease from your range after each use.

- 1 Place a small amount of a stainless steel cleaner designed for use with appliances on a damp cloth or damp paper towel.
- 2 Clean a small area, rubbing with the grain of the stainless steel, if applicable.
- 3 Dry and buff with a clean, dry paper towel or soft cloth.
- 4 Repeat as necessary



Care and Maintenance

REMOVING & REPLACING THE OVEN DOOR

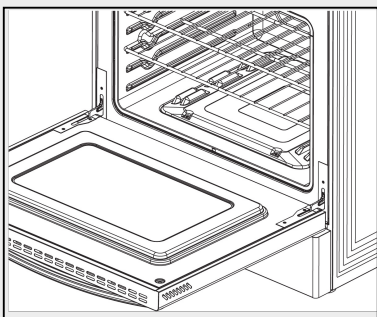
WARNING:

- We recommend that you do not remove the door unless you're directed to do so by Customer Service.
- The oven door is heavy. Do not lift the door by its handle. Be careful not to drop the door during removal. Incorrect handling could result in personal injury.
- Disconnect the electrical power to your range before removing the oven door. This prevents the oven from accidentally being turned on while the door is removed.

REMOVING THE DOOR

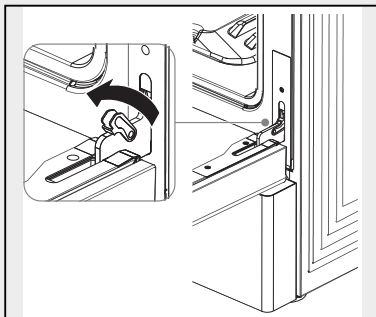
1

Completely open the oven door.



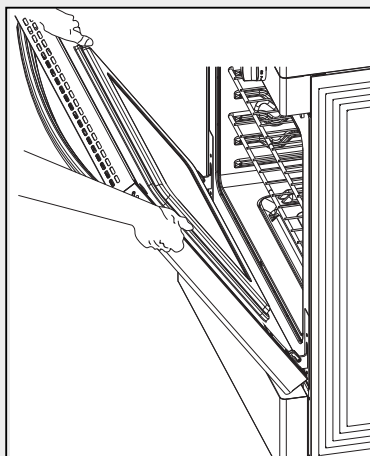
2

Open the levers fully on both sides.



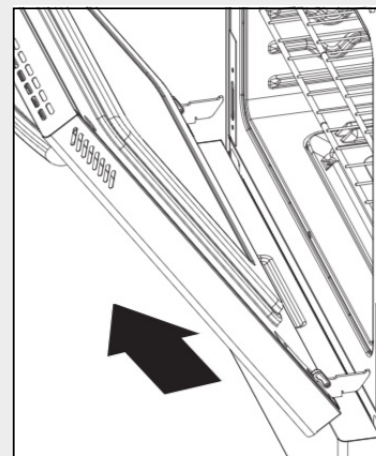
3

Hold the door firmly on both sides.



4

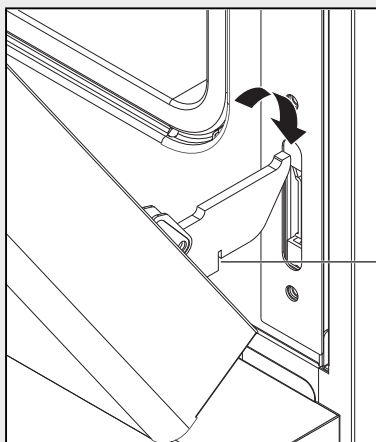
Disengage the hinges and remove the door gently with a 30° angle between the door and the oven. Place the door on a protected surface.



REPLACING THE DOOR

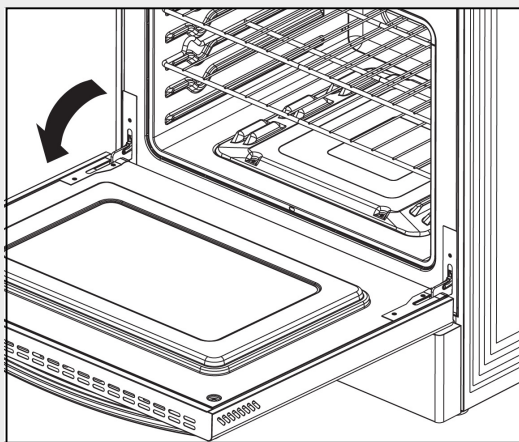
1

Hold the door firmly in an almost half open position



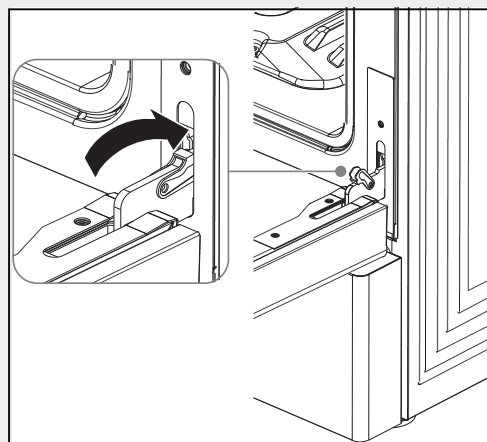
2

Insert the hinge tongues into the slots making sure that the notches on both sides drop into place then open the door fully



3

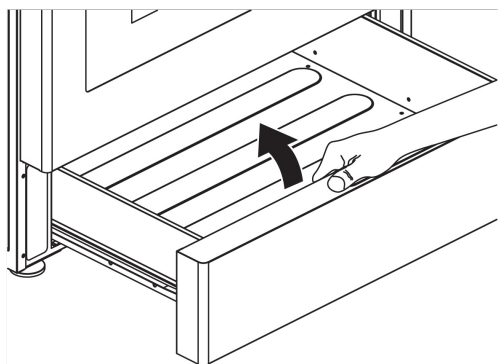
Fully close the levers on the left and right hinges, then close the door



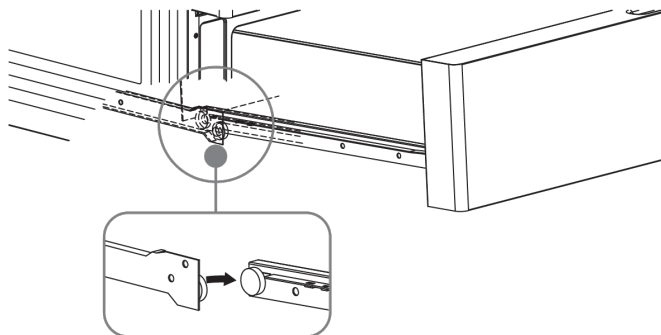
REMOVING & REPLACING THE STORAGE DRAWER

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

- 1 Open storage drawer fully, lift the storage drawer, then remove the drawer.



- 2 To replace the drawer, make sure that the white wheel on the drawer aligns with the rails well, then slide the drawer back into your range.



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, 25W, G9.
- 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

If the solutions in this section does not solve the problem, contact a qualified Service Technician or Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
My range is not level.	Your range has been installed incorrectly.	<ul style="list-style-type: none"> Place an oven rack in the centre of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of your range until the oven rack is level. Make sure that the floor is level and strong and stable enough to adequately support your range.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not correctly aligned and make your range appear to not be level.	Make sure that the cabinets are square and provide sufficient room for installation.
My range needs to be accessed for servicing and can't be moved easily.	The oven leg is inside the anti-tip device.	Slide your range forward until the leg is out of the anti-tip device, then move your range as needed. Make sure that you reinstall the range leg into the anti-tip device when you are through.
	The kitchen cabinets are not square and too close to your range.	Contact a builder or installer to make your range accessible.
	Carpet is interfering with movement of your range.	Provide sufficient space so your range can be lifted over the carpet.

Drawer

PROBLEM	POSSIBLE CAUSE	SOLUTION
The drawer does not slide smoothly or drags.	The drawer is out of alignment	Fully extend the drawer and push it all the way in. See Removing and replacing the storage drawer on page 21 .
	The drawer is over-loaded or the load is unbalanced.	Reduce weight. Redistribute drawer contents.

Cooktop

PROBLEM	POSSIBLE CAUSE	SOLUTION
The surface burners do not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set incorrectly.	Make sure that you have selected the correct control for the element you are using.

If the malfunction occurs again, please contact the Service Centre. Have your model number and information from the rating plate ready. For any questions or concerns, you can reach us at the toll-free number **1-844-309-9777**, via email at **customerservice@stirlingmarathon.com**, or visit our website at **www.stirlingmarathon.com**.

Cooktop

PROBLEM	POSSIBLE CAUSE	SOLUTION
The surface burners do not produce a rolling boil or do not cook fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface element you selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
	If your range was recently installed, its power cord connection may be incorrect causing the burners and oven to receive half the normal voltage.	Disconnect the circuit breaker to cut power to the range and follow instructions on page 8 to make sure the power cord wires are connected in the correct order, or contact criterion customer care for support.
The cooktop has areas of discolouration.	Food spillover was not cleaned up.	See Cleaning the cooktop on page 17 .
	The surface is hot and the model features a light-coloured cooktop.	This is normal. The surface may appear discoloured when it is hot. This is temporary and disappears as the glass cools.
The surface element frequently cycles on and off. The surface element stops glowing when changed to a lower setting.	The element cycles on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the cooktop as usual.
Scratches or abrasions on the cooking surface.	The cooktop is being cleaned incorrectly.	Scratches are not removable. Tiny scratches become less visible in time as a result of cleaning. Use a ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (for example, salt or sand) between the cookware and the surface of the cooktop.	To avoid scratches, use the recommended cleaning procedures on page 17 . Make sure that cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
The cooktop has brown streaks or specks.	Boilovers have been cooked onto the surface.	Wait until the surface cools down. Then, use a scraper to remove those impurities. Use a blade scraper to remove soil. Read more on page 17 .
Cooktop areas have discolouration with a metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none"> • Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms. • Clean the cooktop with a ceramic cleaning agent regularly every week.
I hear a “cracking” or “popping” sound.	This is the sound of the metal heating and cooling during both the cooking and self-cleaning functions.	This is normal operation, and not a system failure. Use the cooktop as usual.

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Oven

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven does not turn on.	Your range is not completely plugged into the electrical outlet.	Make sure that the electrical plug is inserted into a live, correctly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set incorrectly.	See Operating the Range on page 12.
	The oven is too hot.	Let the oven cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights turn on. If required, call your local electric company for service.
	The oven door doesn't close correctly.	Open the oven door and make sure that an item, like a baking dish, is not too big for the oven or is not placed incorrectly on the oven shelf.
The oven light does not turn on.	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken.	Call for service.
Oven smokes excessively during broiling.	The control has not been set correctly.	See Broiling on page 15.
	The meat has been placed too close to the element.	Reposition the rack to provide the correct clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been correctly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast correctly.	The oven controls have not been set correctly.	See Operating the Range on page 12.
	The oven rack was positioned incorrectly or is not level.	Positioning the Oven Racks on page 14.
	Incorrect cookware or cookware of incorrect size is being used.	
	The oven sensor needs to be adjusted.	See adjusting the Oven Thermostat on page 14.
Food does not broil correctly.	The serving size may not be appropriate.	Refer to the cooking guide on the food packaging for serving sizes and try again.
	The rack has not been correctly positioned.	See Oven Racks section on page 14.
	Cookware not suited for broiling.	Use suitable cookware see Cookware Tips section on page 16.
	In some areas, the power (voltage) may be low.	Preheat the broil element for 10 minutes.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See adjusting the Oven Thermostat on page 14.

If the malfunction occurs again, please contact the Service Centre.

Have your model number and information from the rating plate ready.

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via email at customerservice@stirlingmarathon.com, or visit our website at

www.stirlingmarathon.com.

Oven

PROBLEM	POSSIBLE CAUSE	SOLUTION
Steam is coming out of the vent.	When using the fan feature, it is normal to see steam coming out of the oven vent.	This is normal operation, and not a system failure. Use the oven as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam increases.	
A burning or oily odour is coming from the vent.	This is normal in a new oven and disappears in time	
Strong odour.	An odour coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven at the bake setting at 400 °F (204° C) for one hour.
Oven racks are difficult to slide.	The shiny, silver-coloured racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

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2 Year Limited Warranty

When operated and maintained according to the instructions in the Use & Care Guide, Marathon, a registered trademark of Stirling Marathon Limited, agrees to repair or replace this product for 2 years from the date of original purchase and/or agrees to pay for parts and service/labor required to correct defects in materials or workmanship. Any and all Service must be approved and provided by an Authorized Stirling Marathon Service provider. YOUR EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AT THE SOLE DISCRETION OF STIRLING MARATHON LIMITED AS PROVIDED HEREIN. This limited warranty is valid only in Canada and the Continental United States with proof of original purchase and confirmed warranty registration.

TERMS OF WARRANTY BY PRODUCT

	Capacity/Type	Warranty Type
Refrigerators & Freezers	Less than 6 cu.ft.	Carry-In
Premium Wine Coolers, Refrigerators & Freezers	Greater than 6 cu.ft.	In-Home
Electric	All Sizes	In-Home

How to Obtain Service

Carry-In: The original purchaser must deliver or ship the defective product to an authorized Stirling Epic Service present a copy of the original bill of sale or Warranty Registration Confirmation

In-Home: Contact Authorized Service Center and provide a copy of the Original bill of sale or Warranty Registration Card. If you are in a remote area or the closest Authorized Service Center is further than 100 km (60 miles), you will be required to deliver the appliance to the closest Service Center at your expense.

Stirling Marathon is not responsible or liable for any spoilage or damage to food or other contents of this appliance, whether due to any defect of the appliance, or its use, whether proper or improper.

Items Excluded from Warranty

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Commercial or Rental Use Limited to 90 days Parts & Labor.
- Plastic parts such as door bins, panels, door shelves, racks, light bulbs, etc.
- Punctures to the evaporator system due to improper defrosting of the unit.
- Service or Repairs by unauthorized service technicians.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product, door reversal or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Delivery costs incurred as the result of a unit that fails.
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Liability under this warranty is limited to repair, replacement or refund. If a replacement unit is not available or the unit cannot be repaired, liability is limited to the actual purchase price paid by the consumer.
- This warranty applies only to the original purchaser and does not extend to any subsequent owner(s) and is non-transferable.
- No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following: accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions (extremely high/low room temperature).
- Use for commercial or industrial purposes (ie. If the appliance is not installed in a domestic residence). Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods, etc.
- Service calls resulting in customer education.
- Improper Installation (ie. Building-in of a free standing appliance or using an appliance outdoors that is not approved for outdoor application)

For Service or Assistance please contact us at:
the toll-free number 1-844-309-9777

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