

THANK YOU for purchasing this high-quality product. Register your built-in oven at www.kitchenaid.com. In Canada, register your built-in oven at www.kitchenaid.ca.

For future reference, please make a note of your product model and serial numbers. They can be found on the label located on the bottom edge of the control panel, right hand side.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.kitchenaid.com.

Deberá tener a mano el número de modelo y de serie, que están ubicados en el marco del horno, detrás del lado derecho superior de la puerta del horno.

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BUILT-IN OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Proper Installation – Be sure the oven is properly installed and grounded by a qualified technician.
- Never Use the Oven for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the oven.
- User Servicing – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Oven – Flammable materials should not be stored in an oven.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ovens:

- Do Not Clean Gasket – The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For smart enabled ovens:

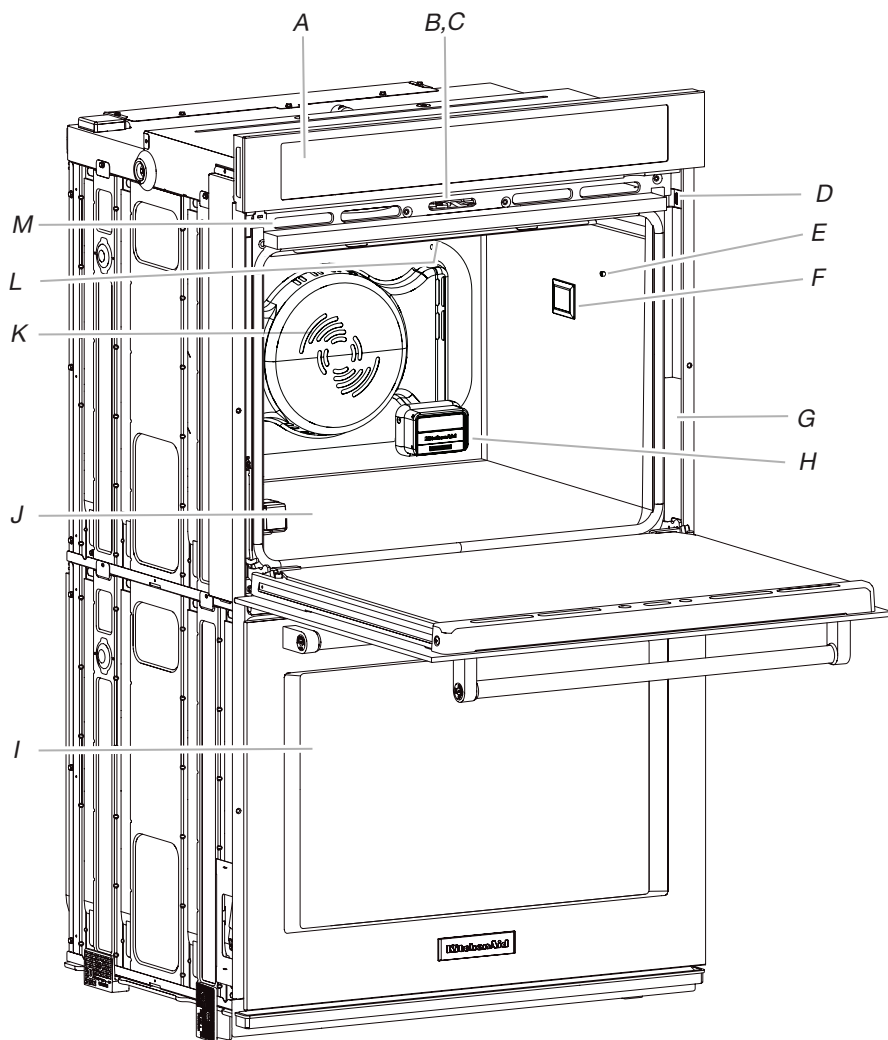
- Remote Operation – This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside of the appliance.

SAVE THESE INSTRUCTIONS

This device complies with Part 18 of the FCC Rules.

PARTS AND FEATURES

This manual covers different models. The oven you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



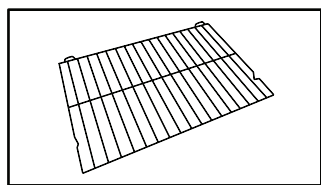
- A. Electronic oven control
- B. Automatic oven light switch
- C. Oven door lock latch
- D. Model and serial number plate (on bottom edge of control panel, right hand side)
- E. Temperature probe jack (oven with convection element and fan only)
- F. Oven lights
- G. Gasket
- H. Powered Attachment Hub
- I. Lower oven (on double oven models)
- J. Hidden bake element (hidden beneath floor panel)
- K. Convection element and fan (in back panel)
- L. Broil elements (not shown)
- M. Oven vent

Parts and Features not shown

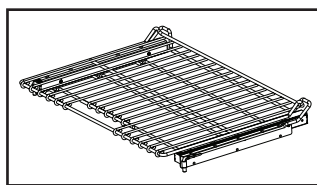
- Temperature probe
- Condensation tray
- Oven racks

NOTE: The upper cavity of the double oven shown is the same for single oven models and the lower oven on combo oven models.

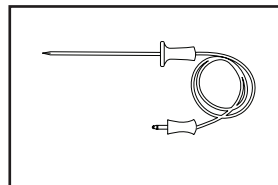
Racks and Accessories



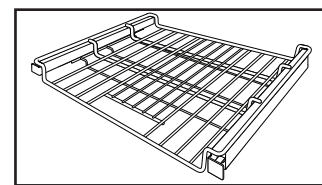
Standard Flat Rack



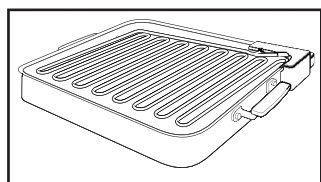
SatinGlide™ Roll-out Extension Rack



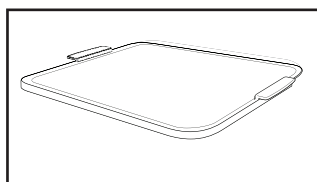
Temperature Probe



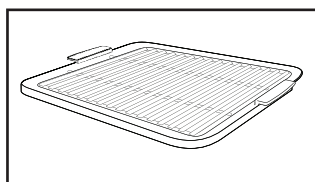
SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments



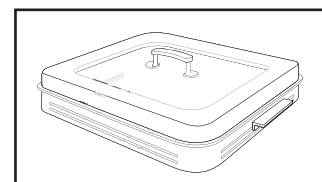
+Powered Attachment Base Pan and Heating Element



Smart Oven+ Powered Baking Stone Attachment*



Smart Oven+ Powered Grill Attachment



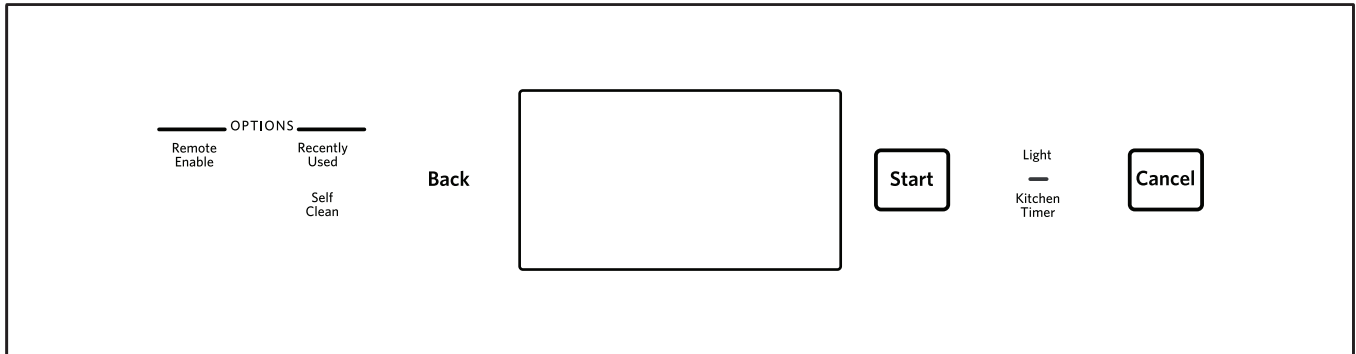
Smart Oven+ Powered Steamer Attachment*

***NOTE:** The +Steamer Attachment and the +Baking Stone Attachment are not shipped with the product. Please register your oven online at www.kitchenaid.com in the U.S.A. or www.kitchenaid.ca in Canada to receive your +Steamer Attachment and +Baking Stone Attachment included in your purchase.

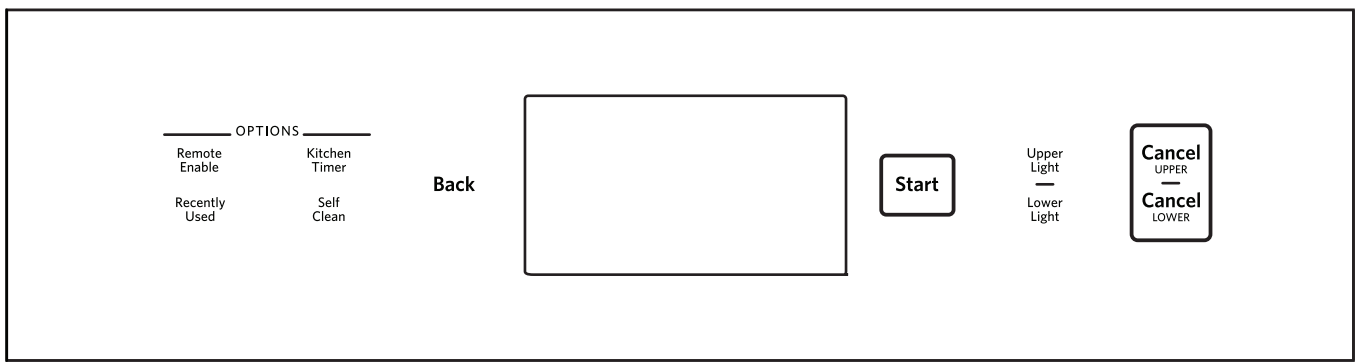
Control Panel

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.kitchenaid.com for more detailed instructions. In Canada, refer to the Service and Support section at www.kitchenaid.ca.

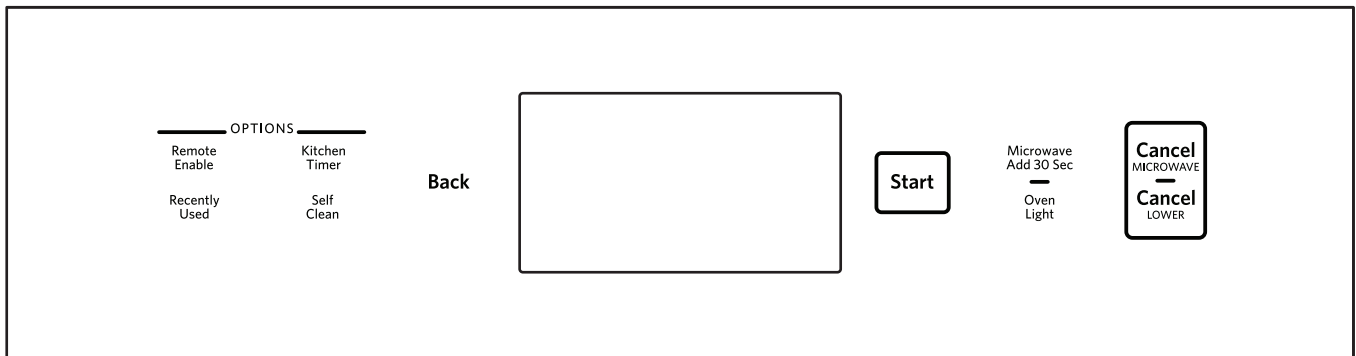
Single Oven



Double Oven



Combo Oven



Keypad	Feature	Instructions
LIGHT UPPER LIGHT LOWER LIGHT OVEN LIGHT	Oven cavity light	The Light keypads control their respective oven light. While the oven door is closed, touch UPPER LIGHT or LOWER LIGHT to turn the desired light on and off. When the oven door is opened, the oven light will automatically come on.
START	Function start	The Start keypad begins any oven function. If Start is not touched within 5 minutes after touching a keypad, the function is canceled and the time of day is displayed.
CANCEL CANCEL UPPER CANCEL LOWER CANCEL MICROWAVE	Function cancel	The Cancel keypads stop any function for the appropriate oven except the Clock and Timer.
BACK	Go back a screen	The Back keypad will cancel current changes and go back one screen every time it is pressed.

Keypad	Feature	Instructions
KITCHEN TIMER	Kitchen timer	The Kitchen Timer keypad will set a timer that is independent of oven functions. The kitchen timer can be set in hours, minutes, and seconds, up to 99 hours. NOTE: The kitchen timer does not start or stop the oven.
RECENTLY USED	Recall function	The Recently Used keypad allows you to quickly select a recent cycle. <ol style="list-style-type: none"> 1. Touch RECENTLY USED. 2. Select the desired oven cavity. 3. Select the desired recent cooking mode from the available list. NOTE: If no cooking modes have been used, there will not be any options.
REMOTE ENABLE	Enable remote app control	Press REMOTE ENABLE to enable the ability to use the KitchenAid® app. If Wi-Fi is not already enabled, the oven will attempt to connect to a local network.
SELF CLEAN	Self-Cleaning	Touch SELF CLEAN and follow the on-screen prompts to set the self-cleaning cycle. See the “Self-Cleaning Cycle” section for more information.

Welcome Guide

The Welcome Guide allows you to set up your new oven. This appears on your display the first time the oven is powered up or after resetting the oven to factory defaults.

After every selection, a tone will sound. Touch BACK at any time to return to the previous screen.

1. Select your language and touch OK.
2. To connect the oven to the mobile app, touch YES

OR

touch NOT NOW to skip this step and complete setup. Go to Step 7.

3. Select CONNECT to automatically connect the oven to the mobile app. Download the KitchenAid app, signup and select “Add Appliance” in the app. Follow the instructions in the app to scan the QR code from the appliance screen.
4. To manually connect the oven to the KitchenAid app, select your home network from the list, touch ADD A NETWORK to manually enter your home network, or touch CONNECT WITH WPS to connect to your network via WPS.
If prompted, enter your Wi-Fi password.
5. A message will appear when the oven has successfully connected to the Wi-Fi network. Touch OK.
6. Touch OFF and then touch OK to set the time and date manually

OR

touch ON and then touch OK to set the clock automatically via the Wi-Fi network. Go to Step 9.

7. Touch the number keypads to set the time of day. Select AM, PM, or 24-HOUR. Touch OK.
8. Select if Daylight Savings Time is active. Touch OK.
9. Select the format for displaying the date. Touch OK.
10. Touch the number keypads to set the current date. Touch OK.
11. Select if you want to show the clock when the oven is idle.
12. Touch DONE.

Display Screens

Clock Screen

The Clock screen displays the time and date when the oven is not in use.



- A. Status icons
- B. Status bar
- C. Kitchen timer
- D. Control lock
- E. Home menu
- F. Settings menu

Control Lock

Touch and hold to lock the control. Only the Control Lock icon will respond when the control is locked.

Home Menu

Touch to set an oven function or access Recipe Guide mode.

Kitchen Timer

Shows the current kitchen timer. Touch to set or modify the kitchen timer.

Settings Menu

Touch to access oven settings and information.

Status Bar

Displays current oven status, such as Demo mode or Locked.

Status Icons



Indicates a problem with the wireless connection.



Indicates +Powered Attachments are connected to the oven.



Indicates Remote Enable is active.

Function Set Screen

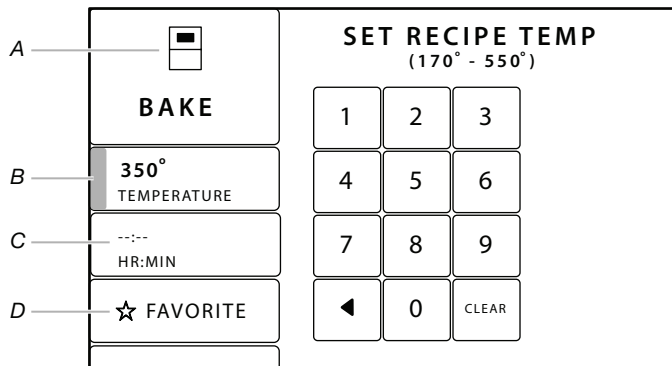
⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

After selecting an oven function, the Function Set screens have a variety of options to customize the cycle. Not all options are available on all oven functions. Options may change with oven updates. Touch the option in the menu on the left to change the setting.



A. Function

B. Oven temperature set

C. Cook time set

D. Favorite

Not shown:

Cook's Assistant Mode

Doneness

Flip Reminder

When Timer Ends

Add Delay

Rapid Preheat

Mode Selection

Target temperature set

Grill temperature set

Function

Shows the current oven function and selected oven cavity.

Cook's Assistant Mode

Set to Auto to use the Cook's Assistant. Set to Manual to set the time and temperature manually.

Oven temperature set

Touch to set the oven temperature. The allowed range will be displayed.

Rapid Preheat

Touch to select Rapid Preheat. This feature should be used only with one oven rack.

Target temperature set

For Temperature Probe cooking: Touch to set a target temperature for the temperature probe. The oven will turn off when the set temperature is reached.

Mode Selection

For Temperature Probe cooking: Touch to select which cooking method will be used.

Cook Time Set (optional)

Touch to set a length of time for the function to run.

When Timer Ends (optional)

Available if a Cook Time is set. Touch to change what the oven does when the set cook time ends.

- **Hold Temperature:** The oven temperature stays at the set temperature after the cook time ends.
- **Turn Off:** The oven turns off when the set cook time ends.
- **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

Add Delay (optional)

Available if a Cook Time is set. Touch to set what time of day the oven begins to preheat. Requires the Clock to be set correctly.

Favorite (optional)

Touch to set the selected settings as a Favorite function. Touch again to unfavorite. Favorite oven settings can be accessed from the Home menu.

Doneness

Touch to set the desired doneness of the food type.

Flip Reminder

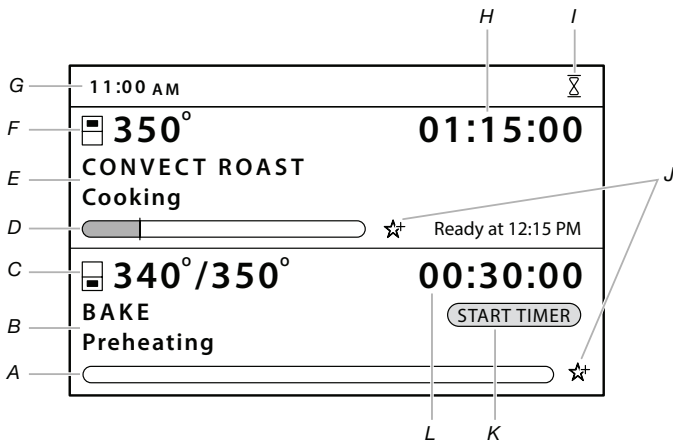
Touch to set the flip reminder on or off.

Grill Temperature Set

Touch to select the heat level of the grill.

Status Screen

While the oven is in use, the display will show a timeline with information about the current oven function(s). If one of the cavities is not in use, a button to use that cavity will appear.



- A. Oven timeline - lower
- B. Oven function - lower
- C. Oven temperature - lower
- D. Oven timeline - upper
- E. Oven function - upper
- F. Oven temperature - upper
- G. Time of day
- H. Oven timer - upper
- I. Kitchen timer
- J. Favorite
- K. Start timer - lower
- L. Oven timer - lower

Favorite

Tap the star to add the current cook settings as a favorite.

Kitchen timer

Touch to set a kitchen timer or modify an existing one.

Oven function

Shows the current oven function for the indicated cavity.

Oven temperature

Shows the current oven temperature for the indicated cavity.

Oven timeline

Shows where the oven is in the cooking process and when it will finish. If a cook time has not been set, Set Timer appears to set a cook time if desired.

Oven timer

Shows the remaining cook time (if set).

Start timer

If a delay has been set, this appears. Touch START TIMER to immediately begin the set cook time.

Time of day

Shows the current time of day.

Cooking Modes

! WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The oven has a variety of cooking modes to achieve the best results every time. The cooking modes can be accessed by touching the Home icon and then selecting the desired oven or a previously saved Favorite recipe.



All Ovens

Cooking Mode	Best for
Bake	Foods that start out wet or not-solid (like batter), then firm up and gain structure or rise as they cook (like cakes or casseroles)
Broil	Thin or small cuts of meats or poultry
Proof	Dough that needs to rise
Convect Bake	Foods with flaky and dry crusts with moist interiors (like pastries, pies, or breads)
Convect Roast	Large foods that should be browned on the outside but moist inside (like whole poultry or roasts)
Convect Broil	Tender or uneven cuts of meats or poultry
Probe Cook	Foods that need to be cooked to a specific internal temperature (like meats, poultry, or casseroles with liquid)
Keep Warm	Allows hot cooked foods to stay at serving temperature.

Powered Attachments Oven Only

Cooking Mode	Best for
Grill	Foods that can be cooked on a grill (like hamburger patties or steaks)
Stone Bake	Foods that should have a crisp crust (like pizza or bread)
Steam	Concentrated steaming of food (like fish or vegetables)
Steam Assist	Whole-oven steaming for crustier breads
Recipe Guide Mode	Specific cooking programs for best results. See the "Recipe Guide Mode" section for more information.

Kitchen Timer

The Kitchen Timer keypad will set a timer that is independent of oven functions. The Kitchen Timer can be set in hours, minutes, and seconds, up to 99 hours.

NOTE: The Kitchen Timer does not start or stop the oven.

1. Touch KITCHEN TIMER.
2. Touch HR:MIN or MIN:SEC.
3. Touch the number keypads to set the length of time.
NOTE: Touching HR:MIN or MIN:SEC after the time has been entered will clear the timer.
4. Touch the Start button on the display to start the kitchen timer.
5. To change the Kitchen Timer while it is running, touch KITCHEN TIMER or touch the timer countdown in the status bar, touch the number keypads to set the new length of time, and then touch UPDATE.
6. A sound will play when the set time ends, and a drop-down notification will appear. Touch OK to dismiss the notification.
7. Touch BACK while setting the kitchen timer to cancel the kitchen timer.

To cancel a running timer, touch KITCHEN TIMER and then the Cancel button on the display. If a Cancel keypad is touched, the respective oven will turn off.

Tones/Sounds

Tones are audible signals, indicating the following:

- Valid keypad touch
- Function has been entered.
- Oven is preheated.
- Invalid keypad touch
- End of a cooking cycle
- When timer reaches zero
Includes using the Kitchen Timer for functions other than cooking.
- +Powered attachments connected
- +Powered attachments disconnected
- Control is locked
- Control is unlocked

Control Lock



The Control Lock shuts down the control panel keypads to avoid unintended use of the oven(s). The Control Lock will remain set after a power failure if it was set before the power failure occurs. When the control is locked, only the Control Lock keypad will function.

The Control Lock is preset unlocked but can be locked.

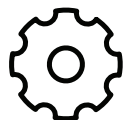
To Activate the Control Lock:

1. Touch and hold the Control Lock icon.
2. A countdown will appear in the gray Status bar at the top of the screen. The Control Lock icon will turn red and the Status bar will display "LOCKED" when the control is locked.

To Deactivate the Control Lock:

1. Touch and hold the Control Lock icon.
2. A countdown will appear in the gray Status bar at the top of the screen. The Control Lock icon will no longer be red and the Status bar will be blank when the control is unlocked.

Settings



The Settings icon allows you access to functions and customization options for your oven. These options allow you to set the clock, change the oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, adjust the oven calibration, change the language, and more. Many of these options are set during the Welcome Guide.

The Sabbath mode is also set using the Settings menu.

Setting	Available Selections
Date & Time	<ul style="list-style-type: none"> ■ Auto (Off/On)* ■ Time (AM/PM/24-Hour)* ■ Daylight Savings (Off/On)* ■ Date Format (MM/DD/YYYY, DD/MM/YYYY, YYYY/MM/DD)* ■ Set Date* ■ Show Clock (No & Turn Off Screen/Yes & Dim Screen)*
Background	<ul style="list-style-type: none"> ■ Set Background Picture
Wi-Fi	<ul style="list-style-type: none"> ■ Network* ■ SAID/MAC Address ■ Wireless Icon (Show [default]/Hide) ■ Wireless (On/Off)*
Sounds	<ul style="list-style-type: none"> ■ Timers (High [default]/Medium/Low/Off) ■ Notifications (High [default]/Medium/Low/Off) ■ Accessory In/Out (High/Medium [default]/Low/Off) ■ Keypress (High [default]/Medium/Low/Off) ■ Mute (Sounds On [default]/Sounds Off)

Setting	Available Selections
Temperature	<ul style="list-style-type: none"> ■ Temperature (Fahrenheit [default]/Celsius)
Display	<ul style="list-style-type: none"> ■ Brightness (Low/Medium/High/Maximum [default])
Language	<ul style="list-style-type: none"> ■ Language (English/Français)*
Attachment Registration	<ul style="list-style-type: none"> ■ View/Register +Powered Attachments
Manage Favorites	<ul style="list-style-type: none"> ■ Clear All Favorites
Calibrate	<ul style="list-style-type: none"> ■ Instructions ■ Upper Oven (0/+10°F/+20°F/+30°F/-10°F/-20°F/-30°F) (0/+6°C/+12°C/+18°C/-6°C/-12°C/-18°C) ■ Lower Oven (0/+10°F/+20°F/+30°F/-10°F/-20°F/-30°F) (0/+6°C/+12°C/+18°C/-6°C/-12°C/-18°C)
Sabbath Mode	<ul style="list-style-type: none"> ■ Disables all oven functions, lights, clock, and messages. Press any Cancel keypad to end Sabbath Mode.
Sabbath Bake	<ul style="list-style-type: none"> ■ Instructions ■ Upper/Single Oven Temperature ■ Upper/Single Oven Timer ■ Lower Oven Temperature ■ Lower Oven Timer ■ Confirm (No/Yes)
Demo	<ul style="list-style-type: none"> ■ Demo (Off [default]/On)
General	<ul style="list-style-type: none"> ■ About (Model/Serial numbers, Software Version, SAID/MAC Address) ■ Update (Software update)
Factory Reset	<ul style="list-style-type: none"> ■ Reset

*The default for these settings is set during the Welcome Guide.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

During oven use, the heating elements will not remain on, but will cycle on and off throughout oven operation.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Wi-Fi Connectivity

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Your oven has built-in Wi-Fi connectivity, but for it to work, you will have to help it join your home wireless network. For information about setting up the connectivity, turning it on and off, receiving important notifications, and taking advantage of available features, refer to the Oven Wi-Fi Connected Quick Start Guide that came with your appliance.

Once the setup process has been completed for the Wi-Fi, you will have access to features that will give you new freedom in cooking. Your available features may vary depending on firmware updates.

Viewing

- Cooking Timers
- Control Lock
- Kitchen Timers
- Temperature Probe Status
- Remote Start Status

Control

- Turn Oven Off
- Adjust Oven Light
- Oven Control Lock
- Start Oven Controls
- Adjust Cooking Settings

Remote Notifications

Once the Wi-Fi connectivity has been established, you have the ability to receive status notifications via push notification. The notifications that can be received are:

- Oven Cycle Interruptions
- Preheat Complete
- Cook Timer Completion
- Cooking Temperature Change
- Preheat Cooking Temperature Progress

- Temperature Probe Temperature Change
- Temperature Probe Temperature Reached
- Cooking Mode Change
- Control Lock Status Change
- Kitchen Timer Complete
- Kitchen Timer Change
- Self-Clean Complete

NOTE: Requires Wi-Fi and an account creation. App features and functionality subject to change. Subject to Terms of Service available at www.kitchenaid.com/connect. Data rates may apply.

Sabbath Bake

The Sabbath Bake sets the oven(s) to remain on in a bake setting until turned off. A timed Sabbath Bake can also be set to keep the oven on for only part of the Sabbath.

When the Sabbath Bake is set, only the Cancel keypads will work. For Combo ovens, the microwave will be disabled. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

If a power failure occurs when the Sabbath Bake is set, the oven(s) will return to Sabbath Mode (no heating elements) when power is restored.

To Set:

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

1. Touch the Settings icon.
2. Touch SABBATH BAKE.
3. Touch the appropriate oven button on the display.
4. Use the number keypads to set the temperature for the selected oven other than the default temperature shown.
5. (Optional: For Timed Sabbath Bake) Use the number keypads to set the length of time for the selected oven to remain on, up to 72 hours.
6. (On some models) To set the other oven, touch the button for the other oven on the display.
7. Use the number keypads to set the temperature for the selected oven.
8. (Optional: For Timed Sabbath Bake) Use the number keypads to set the length of time for the selected oven to remain on, up to 72 hours.
9. Review the oven settings. The oven temperature can be adjusted after Sabbath Bake has begun. On double oven models, both ovens must be programmed before you start the Sabbath Bake. If everything is correct, touch CONFIRM or START and then YES.
10. To change the temperature while Sabbath Bake is running, touch the -25° (-5°) or $+25^{\circ}$ ($+5^{\circ}$) button for the appropriate oven for every 25°F (5°C) change. The display will not show any change.

When the stop time is reached or CANCEL is touched, the heating elements will automatically turn off. The oven will switch from Sabbath Bake to Sabbath Mode, with all oven functions, lights, clock, and messages disabled. Touch CANCEL again to end Sabbath Mode.

NOTE: The oven can be set to Sabbath Mode without running a Bake cycle. See the "Settings" section for more information.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1/2" (1.3 cm) larger than the dish and that it is turned up at the edges.

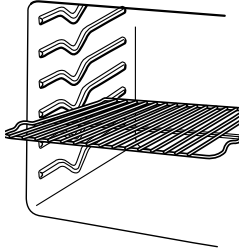
Oven Racks

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

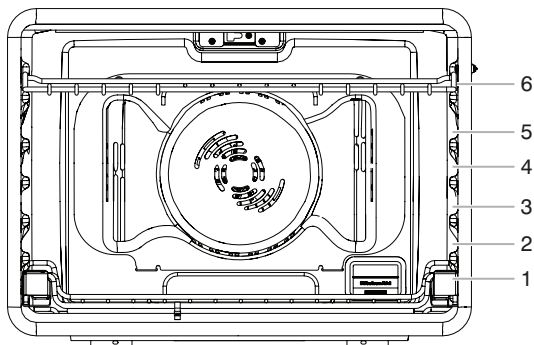
To move a rack, pull it out to the stop position, raise the front edge, then lift it out. Use the following illustration and charts as guides.



NOTE: The SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments is inserted and removed the same way as a standard rack, however, more force is needed.

Rack and Bakeware Positions

Rack Positions - Upper And Lower Oven



Broiling

Food	Rack Position
Most broiling	6

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in position 6. Side 1 should cook for approximately 3 minutes. Side 2 should cook for approximately 3 to 4 minutes. Expect a moderate degree of smoke when broiling.

Traditional Cooking

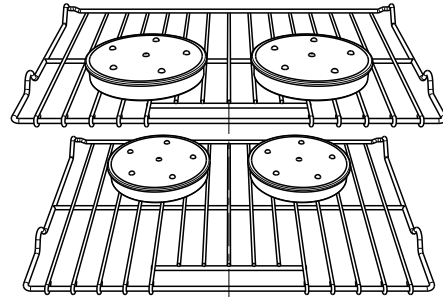
Food	Rack Position
Large roasts, turkeys, angel food, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat and poultry	2
Cookies, biscuits, muffins, cakes	2 or 3 when single-rack baking; 2 and 5 when multi-rack baking

Convection Cooking

Oven Setting	Number of Racks Used	Rack Position(s)
Rapid Preheat Bake	1	3
Rapid Preheat Convection Bake	1	3
Convection Bake	1	1, 2, or 3
Convection Bake	2	2 and 5
Convection Bake	3	1, 3, and 5
Convection Roast	1	1 or 2
Convection Broil	1	4, 5, or 6

Baking Cakes on 2 Racks

For best results when baking cakes on 2 racks, use the Bake function and flat racks in positions 2 and 5. Place the cakes on the racks as shown. Keep at least 2 inches of space between the front of the racks and the front of the cakes.



Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, use the Convection Bake function and place flat racks in positions 2 and 5.

Bakeware

To cook food evenly, hot air must be able to circulate. For best results, allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

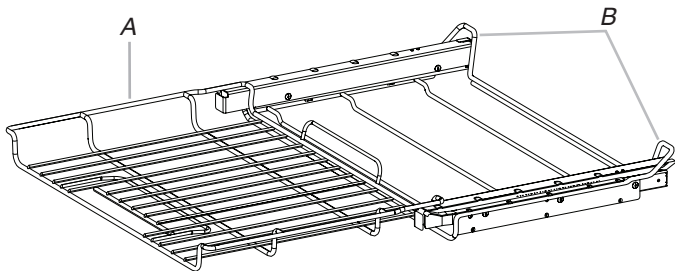
Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side or slightly staggered
3 or 4	See the rack position graphics in this section for pan placement recommendations.

SatinGlide™ Roll-Out Extension Racks

The SatinGlide™ roll-out extension rack allows easy access to position and remove food in the oven. It can be used in rack positions 1 through 6.

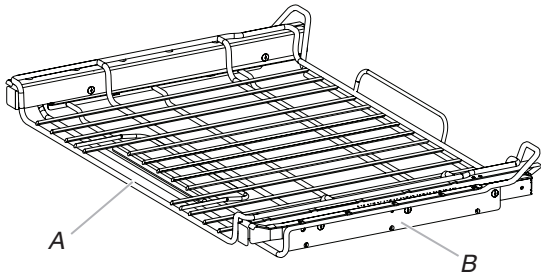
The SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments has a curve to support the +Powered Attachments and allowing easy access to position and remove food in the oven and on the +Powered Attachments. It can be used in rack position 1.

Open Position



A. SatinGlide™ roll-out extension rack for Smart Oven+ Attachments
B. Sliding shelf

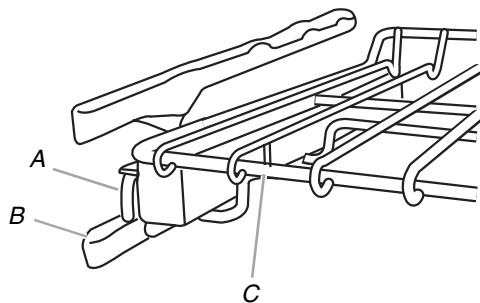
Closed and Engaged Position



A. SatinGlide™ roll-out extension rack for Smart Oven+ Attachments
B. Sliding shelf

To Remove SatinGlide™ Roll-Out Extension Racks:

1. Remove all objects from the roll-out extension rack before removing the rack.
2. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
3. Using 2 hands, lift up on the front edge of the rack and push the sliding shelf to the back wall of the oven so that the front edge of the sliding shelf sits on the rack guides. The front edge of the rack and the sliding shelf should be higher than the back edge.



A. Sliding shelf
B. Rack guide
C. SatinGlide™ roll-out extension rack

4. Pull the rack and the sliding shelf out.

To Replace SatinGlide™ Roll-Out Extension Racks:

1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together.
3. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the rack pulls over the end of the rack guide.

To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the SatinGlide™ roll-out extension rack or 35 lbs (15.9 kg) on the roll-out rack for powered attachments.

Do not clean the SatinGlide™ roll-out extension racks in a dishwasher. It may remove the racks' lubricant and affect their ability to slide.

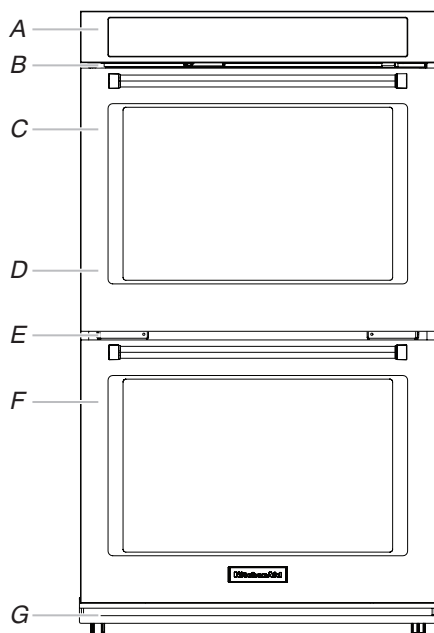
See the "General Cleaning" section for more information.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

Bakeware/Results	Recommendations
Light colored aluminum <ul style="list-style-type: none"> ■ Light golden crusts ■ Even browning 	<ul style="list-style-type: none"> ■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish <ul style="list-style-type: none"> ■ Brown, crisp crusts 	<ul style="list-style-type: none"> ■ May need to reduce baking temperatures slightly. ■ Use suggested baking time. ■ For pies, breads and casseroles, use temperature recommended in recipe. ■ Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none"> ■ Little or no bottom browning 	<ul style="list-style-type: none"> ■ Follow rack recommendations in the "Rack and Bakeware Positions" section. ■ May need to increase baking time.
Stainless steel <ul style="list-style-type: none"> ■ Light, golden crusts ■ Uneven browning 	<ul style="list-style-type: none"> ■ May need to increase baking time.
Stoneware/Baking stone <ul style="list-style-type: none"> ■ Crisp crusts 	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass, or ceramic <ul style="list-style-type: none"> ■ Brown, crisp crusts 	<ul style="list-style-type: none"> ■ May need to reduce baking temperatures slightly.

Oven Vent(s)



Single and Double Oven	Double Oven
A. Control panel	D. Upper oven
B. Oven vent	E. Oven vent
C. Single oven or upper double oven	F. Lower oven
G. Bottom vent	G. Bottom vent

The oven vent(s) should not be blocked or covered since they allow the inlet of fresh air into the cooling system. Also, the bottom vent should not be blocked or covered since it allows the inlet of fresh air into the cooling system and the outlet of hot air from the cooling system. Blocking or covering vents will cause poor air circulation, affecting cooking, cleaning, and cooling results.

Preheating and Oven Temperature

Preheating

When beginning a Bake or Convection Bake cycle, the oven begins preheating after Start is touched. The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. Factors that impact preheat times include room temperature, oven temperature, and the number of racks. Unused oven racks can be removed prior to preheating your oven to help reduce preheat time. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat until the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature. They may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

Baking and Roasting

IMPORTANT: The convection fan and convection element may operate during the Bake function to enhance performance and heat distribution.

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain the oven temperature.

If the oven door is opened during baking or roasting, the heating elements (bake and broil) will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

Broiling

Broiling uses direct radiant heat to cook food.

The element cycles on and off in intervals to maintain the oven temperature.

IMPORTANT: Close the door to ensure proper broiling temperature.

If the oven door is opened during broiling, the broil element will turn off in approximately 30 seconds. When the oven door is closed, the element will come back on approximately 30 seconds later.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a Broiler Pan Kit, it may be ordered. See the "Accessories" section to order.
- For proper draining, do not cover the grid with foil. The bottom of the broiler pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Cook's Assistant Option

The Cook's Assistant Option is an automated cooking option that invites you to explore the many capabilities of the oven, including the attachments, convection baking, and sensor cooking with the temperature probe. When used with attachments, this option automatically controls the oven system for foods commonly prepared on each one, including a wide selection of steaks and chops, chicken and fish, pizza and vegetable items.

When selecting a cooking mode with the Cook's Assistant option for the first time, the Cook's Assistant Option will automatically optimize the time and temperature of the recipe for the desired results.

To manually enter the set time and temperature, touch COOK'S ASSISTANT and then select Manual. The oven will not change the set time or temperature and will default to manual cooking mode for all cooking modes.

To return to Cook's Assistant Option conversions, touch COOK'S ASSISTANT OPTIONS and then select Auto. The oven will automatically adjust the set time and/or temperature for better cooking results and will default to Cook's Assistant Option for all cooking modes with this option.

Convection

In a convection oven, the fan-circulated hot air distributes heat more evenly. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, while sealing in moisture.

During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

The convection cooking modes take advantage of the Cook's Assistant Option. See the "Cook's Assistant Option" section for more information. If manually setting the oven, most foods, using convection baking mode, can be cooked by lowering cooking temperatures 25°F (14°C). The cooking time, can be shortened significantly when using Convection Roast, especially for large turkeys and roasts.

- It is important not to cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by opening the oven door only when necessary. It is recommended to use the oven light to monitor progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time using a method such as a toothpick.
- Use a meat thermometer or the temperature probe to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 places.

Proofing Bread

Proofing bread prepares dough for baking by activating the yeast. Proofing twice is recommended unless the recipe directs otherwise.

To Proof

Before first proofing, place dough in a lightly greased bowl and cover loosely with waxed paper or plastic wrap coated with shortening. Place on rack 2. See the "Rack and Bakeware Positions" section for diagram. Close door.

1. Touch the Home icon. Select the desired oven.
2. Touch PROOF.
3. The oven temperature is set at 100°F (°C). The cook time can be set, if desired.
4. Touch START.

Let dough rise until nearly doubled in size, and then check at 20 to 25 minutes. Proofing time may vary depending on dough type and quantity.

5. Touch CANCEL for the selected oven when finished proofing.

Before second proofing, shape dough, place in baking pan(s) and cover loosely. Follow same placement, and control steps above. Before baking, remove waxed paper or plastic wrap.

Temperature Probe

The temperature probe accurately measures the internal temperature of meat, poultry and casseroles with liquid and should be used in determining the doneness of meat and poultry.

Always unplug and remove the temperature probe from the oven when removing food.

The temperature probe cooking mode takes advantage of the Cook's Assistant Option. See the "Cook's Assistant Option" section for more information.

To Use Cook's Assistant with Temperature Probe Cook:

Before using, insert the temperature probe into the food item. (For meats, the temperature probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone). Place food in oven and connect the temperature probe to the jack. Keep temperature probe as far away from heat source as possible. Close oven door.

1. The oven will ask if you want to use Probe Cook. Touch YES and go to Step 2. If you want to set up the cycle before attaching the temperature probe, touch the Home icon, select the desired oven, and then touch PROBE.
2. If Auto is not already displayed, touch MANUAL for the Cook's Assistant option and select Auto.
3. Select the desired food category.
4. Touch DONENESS or CUT OF MEAT and select the food type.
5. Touch TEMPERATURE to change the oven temperature.
6. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.

- **Turn Off (default):** The oven turns off when the set cook time ends.

- **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

7. Touch START.
When the set temperature probe temperature is reached, the When Timer Ends behavior will begin.
8. Touch CANCEL for the selected oven or open the oven door to clear the display and/or stop reminder tones.
9. Always unplug and remove the temperature probe from the oven when removing food. The temperature probe symbol will remain lit in the display until the temperature probe is unplugged.

To Use Temperature Probe Cook:

Before using, insert the temperature probe into the food item. (For meats, the temperature probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone). Place food in oven and connect the temperature probe to the jack. Keep temperature probe as far away from heat source as possible. Close oven door.

NOTE: The temperature probe must be inserted into the food item before the mode is selected.

1. The oven will ask if you want to use Probe Cook. Touch YES and go to Step 2. If you want to set up the cycle before attaching the temperature probe, touch the Home icon, select the desired oven, and then touch PROBE.
2. If Manual is not already displayed, touch AUTO and select Manual.
3. Touch PROBE TEMP to set the target temperature for the temperature probe.
4. Touch MODE SELECTION and select Bake, Convection Bake, Convection Roast, or Grill.
 - **Bake:** Run a standard baking cycle until the food item reaches the target temperature.
 - **Convection Bake:** Run a convection baking cycle until the food item reaches the target temperature.
 - **Convection Roast:** Run a convection roast cycle until the food item reaches the target temperature (best for large cuts of meat or whole poultry).
 - **Grill:** Run a grill cycle on the +Powered Grill Attachment until the food item reaches the target temperature.
5. Touch TEMPERATURE to change the oven temperature.
6. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.
 - **Turn Off (default):** The oven turns off when the set cook time ends.
 - **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.
7. Touch START.
When the set temperature probe temperature is reached, the When Timer Ends behavior will begin.
8. Touch CANCEL for the selected oven or open the oven door to clear the display and/or stop reminder tones.
9. Always unplug and remove the temperature probe from the oven when removing food. The temperature probe symbol will remain lit in the display until the temperature probe is unplugged.

Recipe Guide Mode

The Recipe Guide mode is designed to instruct and inspire your culinary creations. It provides a variety of recipes which work well with your +Powered Attachments as well as optimizes the oven settings for perfect results.

Each recipe has step-by-step instructions on how to prepare and cook the food. Additional recipes may be added with software updates or optional +Powered Attachment purchases.

Following the advice in Recipe Guide mode can take the uncertainty out of new recipes.

Smart Oven+ Powered Attachments

The +Powered Attachments are designed to introduce new ways of using your oven. See the "Cook's Assistant Option" section for more information. Each attachment fits in to the SatinGlide™ Roll-Out Extension Rack for Smart Oven+ Attachments and plugs into the hub at the rear of the oven. See the Smart Oven+ Powered Attachments User Instructions for more detailed information on these tools.

Favorites

Any customized cooking mode can be starred as a favorite by selecting Favorite on the Function Set Menu. The oven will prompt you to create a name for your settings. Starred Favorites will be displayed on the Home menu. To use a Favorite, select the desired Favorite and then touch START.

To remove a starred Favorite, select the Favorite, then touch FAVORITE. The oven will ask if you want to delete this favorite. Touch YES to remove the star. This favorite will be removed from the Home menu.

Cook Time

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Cook Time allows the oven(s) to be set to cook for a set length of time and turn off, hold warm, or maintain the oven temperature automatically. A Delayed Cook Time allows the oven(s) to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delayed Cook Time should not be used for food such as breads and cakes because they may not bake properly.

To Set a Cook Time

1. Select a cooking function.
Touch the number keypads to enter a temperature other than the one displayed.
Timed Cooking may also be used with the Bread Proof function, but the temperature is not adjustable.
2. Touch "--:--".
3. Touch the number keypads to enter the length of time to cook. Choose HR:MIN or MIN:SEC.
4. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.
 - **Hold Temperature:** The oven temperature stays at the set temperature after the set cook time ends.
 - **Turn Off:** The oven turns off when the set cook time ends.
 - **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.
5. Touch START.
The cook time countdown will appear on the oven display. The timer will not begin counting down until the oven is finished preheating. The start time and stop time will be displayed on the oven timeline after the oven has finished preheating.
When the stop time is reached, the When Timer Ends behavior will begin.
6. Touch CANCEL for the selected oven, or open and close the oven door to clear the display and/or stop reminder tones.

To Set a Delayed Cook Time

Before setting, make sure the clock is set to the correct time of day. See the “Settings” section.

1. Select a cooking function. Delayed Cook Time cannot be used with the Powered Attachments or Keep Warm function.

Touch the number keypads to enter a temperature other than the one displayed.

Timed Cooking may also be used with the Bread Proof function, but the temperature is not adjustable.

2. Touch “--:--”.
3. Touch the number keypads to enter the length of time to cook. Choose HR:MIN or MIN:SEC.
4. Touch WHEN TIMER ENDS and select what the oven should do at the end of the cook time.

- **Hold Temperature:** The oven temperature stays at the set temperature after the set cook time ends.
- **Turn Off (default):** The oven turns off when the set cook time ends.
- **Keep Warm:** The oven temperature is reduced to 170°F (77°C) after the set cook time ends.

5. Touch DELAY START and set the time of day the oven should turn on. Touch SUMMARY to see when the oven will turn on and off.

6. Touch START.

The timeline will appear in the display, and the oven will begin preheating at the appropriate time. The cook time countdown will appear on the oven display. The timer will not begin counting down until the oven is finished preheating. The start time and stop time will be displayed on the oven timeline after the oven has finished preheating.

When the stop time is reached, the When Timer Ends behavior will begin.

7. Touch CANCEL for the selected oven, or open and close the oven door to clear the display and/or stop reminder tones.

OVEN CARE

Self-Cleaning Cycle

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See the "Oven Vents" section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the +Powered Attachments, broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See the "General Cleaning" section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during high temp self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This is normal and will not affect cooking performance.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning Cycle uses very high temperatures, burning soil to a powdery ash.

Use the following chart as a guide to determine the desired cleaning level.

Cleaning Level	Total Cleaning Time (includes a 30-minute cool-down time)
Light	4 hours
Normal	5 hours
Heavy	6 hours

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven lights will not work during the Self-Cleaning cycle.

On double-oven models, only one oven can self-clean at a time. If one oven is self-cleaning, the other oven cannot be set or turned on.

NOTE: The oven has a 2-speed cooling fan motor. During self-clean, the fan(s) will operate at its highest speed to increase airflow to better exhaust the hotter air through the oven vent(s). An increase in noise may be noticeable during and after the self-clean cycle until the oven cools.

To Start Self-Cleaning

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Touch SELF CLEAN. Select the oven to self-clean.
2. Touch SOIL LEVEL. Select the length of time to self-clean.
3. Touch START.

The oven will start locking the door. Opening the door at this point will cancel the self-clean cycle. The start time and stop time will appear in the oven display.

The stop time includes an additional cool-down period after the Self-Cleaning cycle is complete.

The door will not unlock until the oven is cool.

4. Touch CANCEL for the selected oven or open and close the oven door to clear the oven display and/or stop reminder tones.

To Stop Self-Cleaning anytime:

Touch CANCEL for the selected oven. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL AND BLACK STAINLESS STEEL (on some models)

To avoid damage to stainless steel or black stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Affresh® Stainless Steel Cleaner Part Number W10355016 (not included) or affresh® Stainless Steel Cleaning Wipes Part Number W10355049 (not included): See the “Accessories” section to order.

OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and a soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section to order.

NOTE: To clean the trough, the oven door must be removed first. See the “Oven Door” section.

OVEN DOOR INTERIOR

Cleaning Method:

- Self-Cleaning cycle: For optimal door cleaning result, wipe away any deposits with a damp sponge before running cycle.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section to order.

OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

- Self-Cleaning cycle: See the “Self-Cleaning Cycle” section first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.

OVEN RACKS

Cleaning Method:

- Steel-wool pad

+POWERED ATTACHMENTS

To avoid damage to the nonstick surfaces, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels. Food spills should be cleaned when the +Powered Attachment cools.

⚠ WARNING



Electrical Shock Hazard

Do not immerse heating element in water or place in dishwasher.

Doing so can result in death or electrical shock.

Do not soak or immerse the Heating Element.

Cleaning Method:

- Soap, water, and a soft cloth or sponge: Wipe the Heating Element when it is cool. All attachments can be cleaned with soap, water, and a soft cloth or sponge.
- Dishwasher: The Base Pan, +Grill Attachment, +Baking Stone Attachment, and +Steamer Attachment are dishwasher-safe.
- Affresh® Cooktop Cleaner: Stubborn soils on the +Baking Stone Attachment can be cleaned with baking soda and a non scratch heavy duty scrub sponge. Rub cream into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

See the Smart Oven+ Powered Attachments User Instructions for more detailed instructions.

Oven Lights

The oven lights are 120 V, 40 W maximum halogen bulbs. They will come on when the oven door is opened. On double oven models, both upper and lower lights will come on when either door is opened. The oven lights will not work during the Self-Cleaning cycle. When the oven door is closed, touch the appropriate Light keypad to turn the selected oven light on or off.

To Replace:

Before replacing the bulb, make sure the oven is off and cool.

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by snapping back into wall.
6. Reconnect power.

IMPORTANT: Do not use lamps rated higher than 40 W.

Oven Door

IMPORTANT:

To avoid oven door glass breakage:

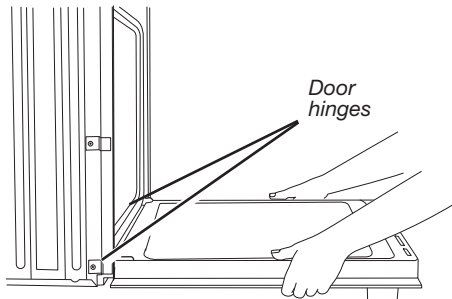
- Do not close the oven door if the racks are not fully inserted into the oven cavity or when bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

For normal oven use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

To Remove:

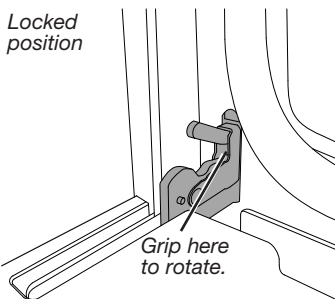
IMPORTANT: Use 2 hands to remove oven door. For double ovens, repeat the process for each door.

1. Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket, or use the corner posts from your packaging material.
2. Fully open the oven door.



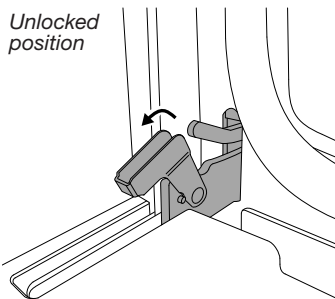
3. Locate the oven door hinge locks in both corners of the oven door, and rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B), the door will not remove properly.

Locked position



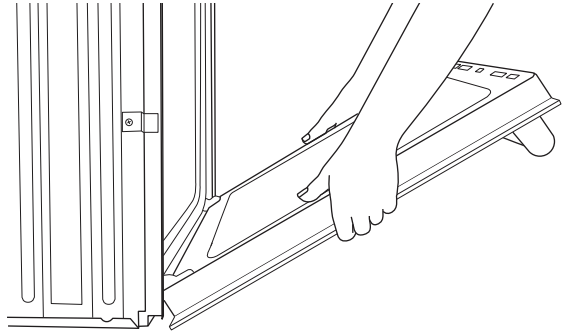
A. Oven door hinge lock in locked position

Unlocked position

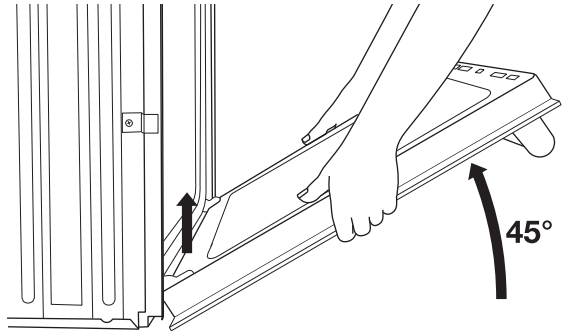


B. Oven door hinge lock in partially unlocked position

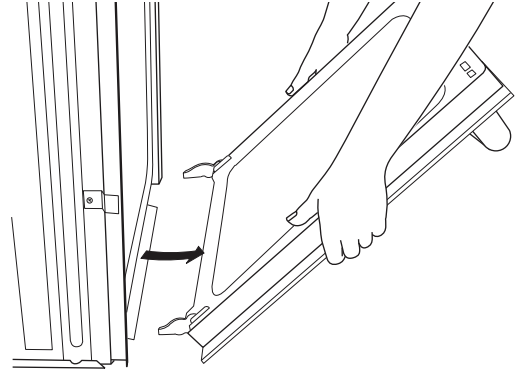
4. Gently start to close the door. The door will stop at a partially closed position.



5. Using 2 hands, grasp the edges of the oven door. Close the oven door slightly past the stop position to take the weight off of the door hinges, and then pull the oven door up.



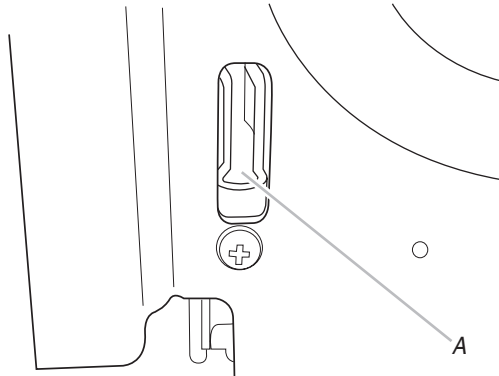
6. Pull the oven door toward you, and then remove. You may need to gently shift door from side to side as you pull.



7. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

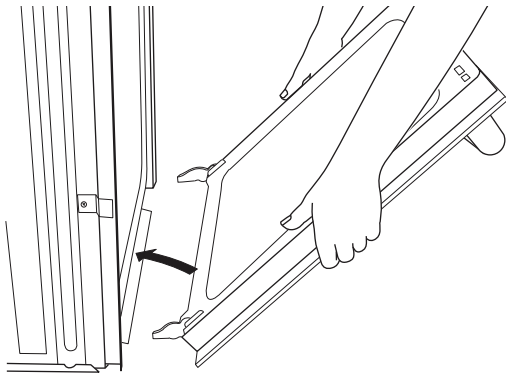
To Replace:

1. Using 2 hands, grasp side edges of door at the midpoint. Face the oven cavity.
2. Locate the slots on each side of the oven front frame for the door hinge locks.

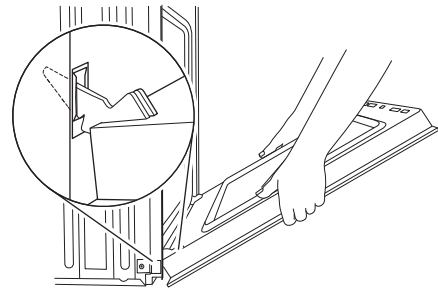


A. Slot in the oven cavity for door hinge lock

3. Using 2 hands, grasp the edges of the oven door. At a 45° angle, insert the hinges at the same time, and push the oven door into the oven cavity slot to replace. You may need to gently shift the door from side to side as you push.

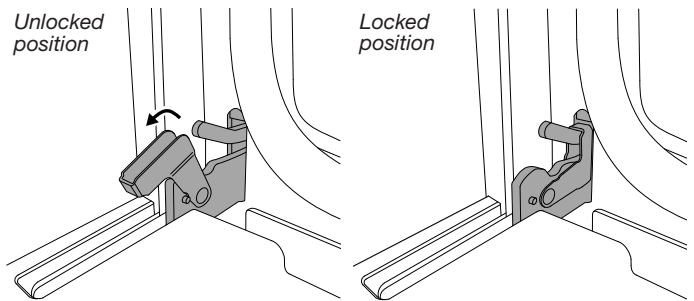


4. Make sure the door hinge notch is engaged on the bottom of the oven cavity slot.



IMPORTANT: Do not close the door at this step or damage may occur to the door hinge.

5. Lower the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.
6. Locate the oven door hinge locks in the corners of the oven door, and rotate the hinge locks toward the oven cavity to the locked position.



7. After the door hinges have been locked, gently swing the door upward to close. The door should not be forced closed.
8. When the hinges are properly installed and the door is closed, there should be an even gap between the door and the control panel. If one side of the oven door is lower than the other, the hinge on that side is not properly installed.

TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual, or visit <http://www.kitchenaid.com/customer-service>. In Canada, visit <http://www.kitchenaid.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

KitchenAid Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

In Canada:

KitchenAid Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Problem	Possible Causes and/or Solutions
Nothing will operate	Household fuse is blown or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician. Appliance was miswired: See the Installation Instructions.
Cannot connect to router	New router installed: Erase the old router information and connect to the new router. Go to “Wi-Fi” in the Settings menu. Wi-Fi signal strength low: Reposition router closer to the appliance. Call the Connected customer service center to confirm signal strength. See the “Warranty” section for contact information.
Appliance not connected	Loss of power to router: Restore power to router.
Remote app isn't working and/or not receiving push notifications	Router not working: Ensure router is connected to the internet and the Wi-Fi indicator is on. Push notifications are disabled: Ensure that push notifications are enabled on your remote app. User account not set up: Set up a user account and register the appliance on the remote app.
Oven will not operate	Electronic oven control set incorrectly: See the “Settings” section. Delay Start is set: See the “Cook Time” section. Control is locked: Press and hold the Control Lock icon for 3 seconds to unlock. Sabbath mode is set: See the “Sabbath Mode” section. On double-oven models, one oven is self-cleaning: When one oven is self-cleaning, the other oven cannot be set or turned on.
Oven temperature too high or too low	Oven temperature needs adjustment: See “Calibrate Oven” in the Settings menu.
Warm air coming from oven vent	Warm air coming from the oven vent is normal. During a Self-Cleaning cycle, the air stream is increased. The cooling fan may operate both during an oven's cycle and after the cycle has ended, causing warm air to exit from the oven vent.
Display shows messages	Display shows a letter followed by a number: Clear the display. If a letter followed by a number reappears, call for service. See the “Warranty” section. Display shows “This mode does not use...”: Disconnect the accessory indicated in the message. Display shows “Make sure the...”: Connect the accessory indicated in the message. You should hear a tone when the attachment or temperature probe is connected.
Fan runs during Bake function	It is normal for the convection fan and element to operate during Bake mode to enhance performance and heat distribution.
Long preheat times	Not all cycles require preheating. See cycle instructions for preheat recommendations. Most cycles preheat to 350°F (177°C) in 12 to 17 minutes. Higher temperatures will take more time. Removing unused oven racks prior to preheating can help reduce preheat time.
Self-Cleaning cycle will not operate	The oven door is open: Close the oven door all the way. Function has been set incorrectly: See the “Self-Cleaning Cycle” section. A delayed Self-Cleaning cycle has been set: See the “Self-Cleaning Cycle” section. A Delay Start has been set: See the “Cook Time” section. On double-oven models, one oven is self-cleaning: When one oven is self-cleaning, the other oven cannot be set or turned on.

Problem	Possible Causes and/or Solutions
Oven cooking results not what expected	<p>The set temperature was incorrect: Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment: See “Calibrate Oven” in the Settings menu.</p> <p>Oven was not preheated: See the “Baking and Roasting” section.</p> <p>Improper bakeware being used: See the “Bakeware” section.</p> <p>Racks were positioned improperly: See the “Racks and Bakeware Positions” section.</p> <p>Not enough air circulation around bakeware: See the “Racks and Bakeware Positions” section.</p> <p>Batter distributed unevenly in pan: Check that batter is level in the pan.</p> <p>Incorrect length of cooking time was used: Adjust cooking time.</p> <p>Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>
Uneven browning of baked items	<p>See the “Rack and Bakeware Positions” section.</p> <p>Darker browning of food caused by dull or dark bakeware: Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light-colored bakeware: Move rack to a lower position in the oven.</p>

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.kitchenaid.com or call us at **1-800-422-1230**.

In Canada, visit our website at www.kitchenaid.ca or call us at **1-800-807-6777**.

Affresh® Stainless Steel Cleaner

(stainless steel models)

Order Part Number W10355016

Affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Order Part Number W10355049

Affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

Base Pan

Order Part Number W10862025

Heating Unit

Order Part Number W10866323

+Powered Grill Attachment

Order Part Number W10862027

+Powered Baking Stone Attachment

Order Part Number W10862028

+Powered Steamer Attachment

(Water Pan, Perforated Tray, and Steamer Lid)

Order Part Number W10862029

Steamer Water Pan

Order Part Number W10862030

Steamer Perforated Tray

Order Part Number W10862031

Steamer Lid

Order Part Number W10862032

NOTE: Please register your oven online at www.kitchenaid.com in the U.S.A. or www.kitchenaid.ca in Canada to receive your +Steamer Attachment and +Baking Stone Attachment included in your purchase.

KITCHENAID® BUILT-IN OVEN & MICROWAVE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, or visit <http://www.kitchenaid.com/customer-service>.
2. All warranty service is provided exclusively by our authorized KitchenAid Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

KitchenAid Customer eXperience Center

In the U.S.A., call 1-800-422-1230. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized KitchenAid dealer to determine whether another warranty applies.

TEN YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "KitchenAid") will pay for factory specified replacement parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased or, at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through fifth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 5-year warranty on the below named parts only and does not include repair labor.

- Electric element
- Solid state touch control system parts

SECOND THROUGH TENTH YEAR LIMITED WARRANTY (MICROWAVE OVENS ONLY)

In the second through tenth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, KitchenAid will pay for factory specified parts for the stainless steel oven cavity/inner door if the part rusts through due to defects in materials or workmanship.

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a KitchenAid designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).
5. Defects or damage caused by the use of non-genuine KitchenAid parts or accessories.
6. Conversion of products from natural gas or propane gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by KitchenAid.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to KitchenAid within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food or medicine loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized KitchenAid servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

KitchenAid makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask KitchenAid or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

CLAUSE D'EXONÉRATION DE RESPONSABILITÉ AU TITRE DES GARANTIES IMPLICITES

LES GARANTIES IMPLICITES, Y COMPRIS LES GARANTIES APPLICABLES DE QUALITÉ MARCHANDE OU D'APTITUDE À UN USAGE PARTICULIER, SONT LIMITÉES À UN AN OU À LA PLUS COURTE PÉRIODE AUTORISÉE PAR LA LOI. Certains États et certaines provinces ne permettent pas de limitation sur la durée des garanties implicites de qualité marchande ou d'aptitude à un usage particulier, de sorte que la limitation ci-dessus peut ne pas être applicable dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

EXONÉRATION DE RESPONSABILITÉ DANS LES DOMAINES NON COUVERTS PAR LA GARANTIE

KitchenAid décline toute responsabilité au titre de la qualité, de la durabilité ou en cas de dépannage ou de réparation nécessaire sur ce gros appareil ménager autre que les responsabilités énoncées dans la présente garantie. Si vous souhaitez une garantie plus étendue ou plus complète que la garantie limitée fournie avec ce gros appareil ménager, adressez-vous à KitchenAid ou à votre détaillant pour obtenir les modalités d'achat d'une garantie étendue.

LIMITATION DES RECOURS; EXCLUSION DES DOMMAGES FORTUITS OU INDIRECTS

VOTRE SEUL ET EXCLUSIF RECOURS DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE CI-DESSUS. KITCHENAID N'ASSUME AUCUNE RESPONSABILITÉ POUR LES DOMMAGES FORTUITS OU INDIRECTS. Certains États et certaines provinces ne permettent pas l'exclusion ou la limitation des dommages fortuits ou indirects de sorte que ces limitations et exclusions peuvent ne pas être applicables dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

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