# 30” Double Wall Oven

**Model: FBOEL1365-30**



Instruction manual

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# Customer Care

Thank you for purchasing a **FORNO** product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert , it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes and establish warranty period, you will also need the serial number, the date of purchase & a copy of your proof of purchase.
Record this information below for future reference.

SERVICE INFORMATION

Use these number in any correspondance or service calls concerning your product.

Model Number

_____

If you received a damaged product, immediately contact **FORNO.**

Serial Number

_____

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists the causes of minor operating problems that you can correct yourself.

Date of Purchase

_____

Purchase Address & Phone

_____

**SERVICE IN CANADA & UNITED STATES**

Keep the instruction manual handy to answer your questions. You can also find all the information you need online at www.forno.ca.

If you don't understand something or need more assistance, please visit our website or email: info@forno.ca

If there is a problem, please contact FORNO customer service. Please note that troubleshooting with a customer service representative will be needed before being able to send a service provider. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

# Warranty

**What this limited warranty covers:**
The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance (“Product”) sold to the consumer (“Purchaser”) by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product's original retail purchase and has a duration of two (2) years.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

**IMPORTANT**
Retain proof of original purchase to establish warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

**30-Day Cosmetic Warranty**
The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.
**This coverage includes:**
- Paint blemishes
- Chips
- Macroscopic finish defects

**Cosmetic warranty does NOT cover:**
> issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
> slight color variations on painted/enameled components;
> differences caused by natural or artificial lighting, location or other analogous factors;
> stains/corrosion/discoloration caused by external substances and/or environmental factors;
> labor costs, display, floor, B-stock, out- of-box,“as is” appliances and demo units.

**How to receive service**
To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

**Warranty Exclusions: What Is Not Covered**

> Use of the Product in any non-residential, commercial application.
> Use of the Product for anything other than its intended purpose.
> Repair services provided by anyone other than a Forno Authorized Service agency.
> Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
> Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
> Defects or damage due to improper storage of the Product.
> Defects,damage or missing parts on products sold out of the original factory packaging or from displays.
> Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
> Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
> Replacement of parts/service calls to provide instructions and information on the use of the Product.
> Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
> Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
> Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
> Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
> Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
> Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
> Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE THAT SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON FORNO. FORNO SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, TIME AWAY FROM WORK, MEALS, LOSS OF FOOD OR BEVERAGES, TRAVELING OR HOTEL EXPENSES, EXPENSES TO RENT OR PURCHASE APPLIANCES, REMODELING/CONSTRUCTION EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE UNDENIABLY CAUSED EXCLUSIVELY BY FORNO OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF FORNO HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST FORNO BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY FORNO AND CAUSING THE ALLEGED DAMAGE.WITHOUT PREJUDICE TO THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING FROM THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT SOLD BY FORNO THAT IS NOT A DIRECT RESULT OF NEGLIGENCE ON THE PART OF FORNO THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NON-TRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.

# 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," "WARNING" or "CAUTION."

These words mean:

**⚠ DANGER** An imminently hazardous situation. You could be killed or seriously injured if you don't immediately follow instructions.

**⚠ WARNING** A potentially hazardous situation which, if not avoided, could result in death or serious bodily injury.

**⚠ CAUTION** A potentially hazardous situation which, if not avoided, may result in moderate or minor injury.

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.

**⚠ WARNING**: This product can expose you to chemicals including [Lead , Lead and lead compounds ], which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

## WARNINGS FOR ELECTRIC INSTALLATION

# ⚠ WARNING



**Electrical Shock Hazard**

Installation and service must be performed by a qualified installer or service agency.

The models may be powered at 240V or 208V.

Always disconnect the power before servicing this unit.

This appliance must be properly grounded.

Failure to do so could result in death or serious injury.

# IMPORTANT SAFETY INSTRUCTIONS

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

**Proper Installation**

- This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.
- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.

# IMPORTANT SAFETY INSTRUCTIONS

- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.

**To reduce the risk of fire in the oven cavity:**

- Do not store flammable materials in or near the oven.
- Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
- Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
- Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
- Never use the oven to warm or heat a room.

**Personal Safety**

- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
- Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.
- For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.

# IMPORTANT SAFETY INSTRUCTIONS

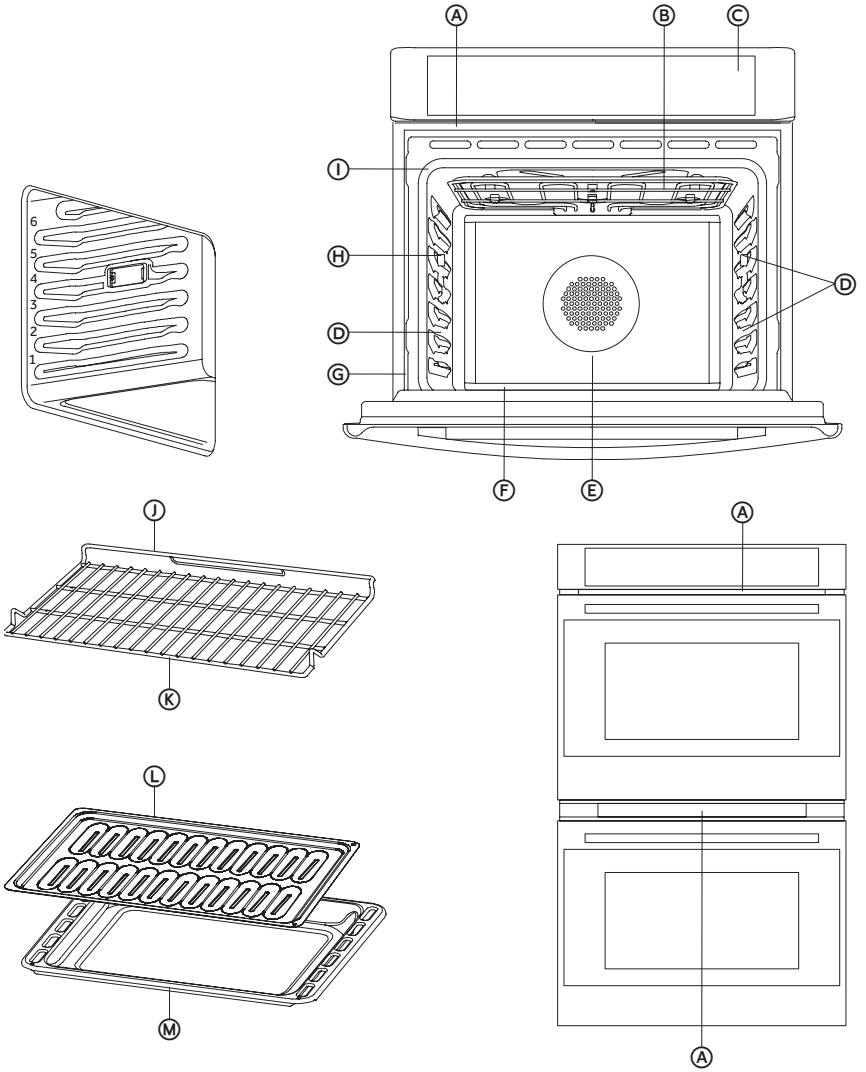
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to 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 cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
- 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.

**Safety for the Self-cleaning Oven:**

- Before self-cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.
- Confirm that the door locks and will not open once both selectors are in CLEAN position and the door lock icon appears. If the door does not lock, turn the cook mode selector to OFF and do not run Self-Clean. Call an authorized servicer.
- Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- Clean only oven parts listed in this manual.
- Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are for example: oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

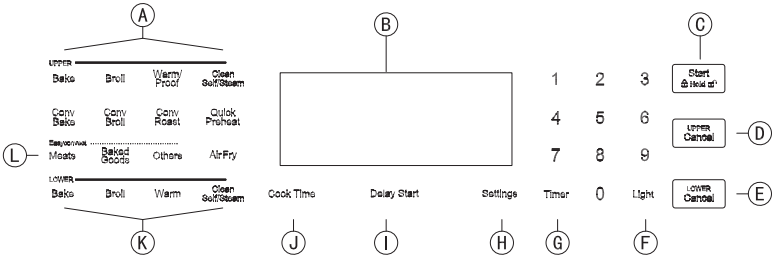
# READ AND SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES




Ⓐ Cooling Vents
Ⓑ Broil Element
Ⓒ Control Panel
Ⓓ Halogen Light
Ⓔ Convection Fan and Element
Ⓕ Bottom Element (not visible)
Ⓖ Model and Serial # Plate
Ⓗ Temperature Probe (Upper Oven Only)
Ⓘ Door Gasket
Ⓙ Oven Rack Back
Ⓚ Oven Rack Front
Ⓛ Broiler Pan Rack
Ⓜ Broiler Pan

# CONTROL PANEL




Ⓐ Upper Oven Modes
Ⓑ Display
Ⓒ Start/Control Lock(hold 3seconds)
Ⓓ Upper Cancel
Ⓔ Lower Cancel
Ⓕ Light
Ⓖ Timer
Ⓗ Setting
Ⓘ Delay Start
Ⓙ Cook Time
Ⓚ Lower Oven Modes
Ⓛ Convection Conversion

**1. Key and icon definitions**

1) Start:
Start button, start operation or start Settings to take effect.

2) Cancel:
Cancel button to cancel the current operation.

3) Cook time:
Bake time button, used to set the bake time.

4) Delay start:
The Appointment time button is used to set the start time.

5) Settings:
Select system Settings. Press repeatedly to display different Settings.

6) Timer:
Timer symbol - This symbol is displayed on the LCD after the timer function is set.

7) Self clean:
Self-cleaning button to start the self-cleaning mode.



Pin symbol - this symbol appears on the display screen when the system detects a pin.



Child lock symbol - the same as locking all keys, the child lock is set, the display will appear this symbol

## 2. Functional Operation

| | Operating Mode | | | Default temperature (°F) | Adjustable range | Preheat phase |
|---|---|---|---|---|---|---|
| Oven | Bake | | | 350 | 170-550 | ✓ |
| | Broil | | | Hi | Hi Lo | ✗ |
| | Proof(Press for 3 seconds in Warm Mode temp) | | | 100 | 80-120 | ✗ |
| | Warm | | | 140 | 140-210 | ✗ |
| | Conv | Convect bake | | 325 | 170-500 | ✓ |
| | | Convect broil | | 450 | 170-550 | ✗ |
| | | Convect roast | | 325 | 170-550 | ✓ |
| | | Easy convect | 1. Meats | 350 | 170-500 | ✓ |
| | | | 2. Baked goods | | | |
| | | | 3. Others | | | |
| | Air Fry | | | 420 | 300-450 | ✓ |
| | Warming Drawer | | | / | Lo, Med, Hi | ✗ |
| | Self clean | | | No | Core up to 806°F (430°C) | ✗ |
| | Steam clean | | | / | / | ✗ |

**Note:** The preheating stage indicates whether real-time display of temperature is required.

There is a preheating stage: When the actual oven core temperature is less than 170°F, the interface displays Lo.

When the actual core temperature of the oven is greater than or equal to 170 ℉, the interface displays the temperature in real time.

When the actual oven core temperature reaches the set value, the interface always displays the set temperature value.

Non-preheating stage: the set temperature value is always displayed on the heating interface of the oven from the beginning.

### 3. Cooking Settings

1) Select the required baking function, touch the button on the display screen, the interface will light up the function options, and the default temperature and default time will appear on the display panel.

2) Click Start to Start the operation. When the actual temperature of the furnace core is lower than 170°F, the temperature digital tube only displays Lo. When the actual temperature of the furnace core is higher than 170°F, the interface needs to display the current temperature in real time. When the core temperature has reached the set value, the interface will always show that the set value no longer changes in real time.

3) To set the temperature, you can modify the temperature by touching the corresponding digital button. The number changes from right to left in turn. If it exceeds the allowed setting range, an invalid sound "didi" will be emitted when touching the Start button.

4) Set the working time, touch cook time, the time digital tube display --:--, and blink, touch the number key, the displayed numbers change from right to left, run the setting range (0:00-11:59), if you do not set this parameter, the oven default 2 hours; If the value exceeds the allowed setting range, the next operation is not allowed, and the system makes two invalid beeps. After the Cook time is set, the system prompts you to enter Delay Start or touch start to start the operation.

5) To set the appointment function, touch Delay start to set the appointment. The default time is the current clock time. Delay start indicates when the oven starts to work. After setting, touch the Start button, and the screen will start the countdown of reservation. If the countdown time exceeds 1 hour, the screen will display in the form of hour/minute. If the countdown time is less than 1 hour, the display is displayed in the form of minutes per second.

### 4. Self clean mode

Touch the Self Clean button in the control panel to enable the Self clean mode.

| | | |
|---|---|---|
| Self clean mode | Touch self clean key | Repeatedly touch the self Clean key to select Clean Time 2:00 3:00 3:30 (Default) |
| | Touch delay time | Set start time (optional) |
| | Touch start | The door lock motor began to turn |
| | | The door lock motor has touched latch1, indication that the door has been locked, and the child lock icon on the screen lights up |
| | | Open the heating |
| | Ending | End |
| Other situation | | When the self-cleaning is complete and the temperature does not reach the unlock temperature, manually touch the Start button at this time, and the buzzer prompt is invalid |

After touch self clean button Self Clean, Self Clean icon lights up

1. 2： 00 working time 2:00
2. 3： 00 working time 3:00
3. 3： 30 working time 3:00

## 5. Setting function

To access the setting function, press the Settings button on the switch panel. There are seven Settings. You can press the Settings button repeatedly to select the Settings

| Parameter that can be set | Touch Settings repeatedly | Configurable content | Default |
|---|---|---|---|
| Clock | Touch one | Set clock | 12:00PM |
| Temp unit | Touch twice | Press1： Degree F/C | F |
| Sound | Touch three | Press1： On/Off | On |
| Calibration | Touch four | Press1 to change mode<br>Then Press3 to increase<br>Press6 to decrease | 00°F (-30°F - 30°F) |
| Demo mode | Touch five | Press1： On/Off | Off |
| 12/24 H | Touch six | Press1： 12 H/24 H | 12 H |
| Sabbath | Touch seven | Press1： On/Off | Off |

**Setting clock:**

Touch the Settings once to enter the clock setting. By default, the current time is 12:00

At this time, you can enter the required time, for example, 11:00, you can touch 1, 1, 0, 0, the original time number first zero, --:--, and then the number changes from right to left, press the start key to save the current data and exit, or directly cancel not saving the current data and exit.

**Setting temp unit:**

Press the Settings button twice. The interface displays the default unit to set the temperature unit. The default unit is Fahrenheit set sound

**Set sound:**

Sound is used to control whether or not the buttons sound, but the work tone is always present. Press the Settings button three times. The current sound status is displayed in the middle of the screen. On indicates that sound is enabled, and Off indicates that sound is disabled. You can switch by touching the number key 1. Touch the Start key to confirm exit

**Setting Demo mode:**

This parameter is set to facilitate users to enter the demonstration mode and perform operations on the interface in any mode. However, heating components such as the electric heat pipe are not enabled. The default value is OFF. Press the Settings key 5 times to enter the demo, then press the number key 1 to switch. Touch the Start key to confirm exit

## 6. Child key function

1). When the oven is on standby, touch the "Start" button and hold for 3 seconds. The control panel is locked.

At this time, only the Start key is effective in the control panel, and other keys are invalid. When other keys are touched, the child lock icon on the screen blinks and an invalid tone is heard concurrently.

2). When the oven enters the working state, touch the "Start" button and hold it for 3 seconds, the control panel will be locked, except the "Start" button, other keys are invalid, the child lock icon will flash when touching other keys, if there is no unlock after 3 seconds, return to the current operating state, touch the "Start" button and hold it for 3 seconds, the child lock will be released, At the same time, the child lock symbol on the screen disappears

3). The child lock function is only effective in the interface of standby and mode operation, and not in other Settings interface.

## 7. The alarm function

1). Touch the timer button on the numeric keypad to enter the alarm Settings as shown below:

Alarm the longest allowed to set a time for 12 hours, the alarm with the countdown, display mode (hours: minutes) and (minutes: seconds), if the setting time is less than 1 hour, then the system shown in the form of (minutes: seconds), if the set time more than one hour, then the system shown in the form of (hours: minutes). If you need to set the alarm after 30 minutes, you only need to touch 3 and 0 on the numeric keypad. After setting, you need to touch the alarm icon key again to confirm, and the alarm starts to count down.

Touch the number key3

Touch the number key0

Touch timer key to be confirmed

After setting the alarm, enter the alarm countdown. In standby state, the alarm clock is on the digital tube of the screen. In the running state, the alarm time is not displayed, only the alarm symbol is displayed

At the end of the countdown, the buzzer rings and the alarm symbol blinks with 00:00 at the same time. At this time, you can touch any key to cancel the alarm. If there is no touch, the alarm will stop after one minute, and the alarm icon and 00:00 will stop blinking and disappear

2). Alarm cancellation: just touch the alarm setting button.

Degree, the program gives a rotation signal to the door lock motor, the CAM begins to turn counterclockwise, when the CAM contact will be left door lock switch (LATch2) press the rear door lock open, at this time the program gives the door lock motor stop signal.

After the lock is locked, the symbol appears on the screen, and after the lock is unlocked, the symbol disappears.

Latch1 indicates the lock detection port, latch2 indicates the unlock detection port.

## 8. Error alarm message

Abnormal Temperature sensor: Err1

In any state, if the temperature sensor is open or short, the oven will give an alarm and display Err1. In this case, cancel can be performed

# OVEN USE

## BEFORE USING THE OVEN

1. Turn the Temperature Control to the highest setting.
2. Turn the Cooking Mode Selection control to a cooking mode.
3. Allow the oven to operate for 30 minutes with the door closed and no food in the cavity.
4. Turn off the oven, and allow the oven to cool.

   **NOTE:** Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

## GENERAL

**IMPORTANT:** Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

1. Place bake ware with food on one or both of the shelves provided with the oven.
2. Press the Oven Mode control for the desired oven function.
3. Use the number keypad to enter the oven temperature.
4. Press START.

### PREHEATING THE OVEN

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.

- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the "PREHEAT" writing will turn off.

## OPERATIONAL SUGGESTIONS

- Use the cooking charts, in this manual, as a guide.
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

## TEMPERATURE PROBE

**⚠ WARNING**



**Burn Hazard**

Use an oven mitt to remove temperature probe.

Do not touch broil element.

Failure to do so can result in burns.

The temperature probe monitors the internal food temperature, which is frequently used as an indicator of doneness especially for meats and poultry, and turns off the oven when the internal food temperature reaches the programmed temperature. The temperature probe will work with all oven modes except for the Warm/Proof, Sabbath and Self-Clean modes.

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

**To Use the Temperature Probe:**

1. Insert the probe into the food.

   **NOTE:** For meats, the probe tip should be inserted into the center of the thickest part of the meat. Make sure that the probe tip is not into the fat or touching bone.
2. Place the food into the oven. Keeping the temperature probe as far away from a heat source as possible, plug the temperature probe into the oven outlet. Close the oven door.
3. Select the oven mode.
4. Enter the oven temperature by pressing the numbers on the keypad.

5. Press START. The set oven temperature will appear on the display throughout cooking.
6. Enter the desired internal food temperature by pressing the numbers on the keypad, and then press START.

   **NOTES:**

   - The internal food temperature can be set between 110°F and 200°F (43°C and 93°C).
   - When the set probe temperature is reached, the oven will turn off.
7. Press CANCEL when finished. Unplug the temperature probe and remove food from the oven.

   **NOTE:** The probe icon will remain lit in the display until the probe is unplugged.

## UTENSILS

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that produce the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.

  - Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.

  - Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Do not cook with the empty broiler pan in the oven, as this could affect cooking performance. Store the broil pan outside of the oven.

## HIGH ALTITUDE BAKING

When cooking at high altitude, cooking times may be extended.

## OVEN RACKS

**IMPORTANT:** To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

- The oven shelves can be placed in any of the five height positions with the oven.
- Position racks before turning on the oven.
- Make sure each shelf is inserted between two wire supports that are the closest together.
- Make sure the oven racks are level.
- Oven shelves have a stop to keep them from being unintentionally withdrawn fully.

**To Remove Oven Racks:**

- Pull rack out to the stop position, raise the front edge, and then lift out.

**To Replace Oven Racks:**

- Place oven rack on the wire supports along the sides of the oven. Tilt the front edge up slightly, and slide rack to the rear until it clears the stop position. Lower the front and slide the rack into the oven.

## OVEN DOOR

**To avoid oven door glass breakage:**

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if 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.

## OVEN VENTS

Blocking or covering the oven vents will cause poor air circulation, affecting cooking, cleaning and cooling results.

- Both the upper and lower oven vent(s) allow fresh air to enter the cooling system.
- The lower oven vent also allows hot air to be expelled from the cooling system.

## COMPONENT COOLING FAN

Activates during any cooking or self-cleaning mode to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently. The cooling fan operates at double speed (or RPM's) in self-clean and whenever the internal components temperature becomes high.

## OVEN CONDENSATION AND TEMPERATURE

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food.
- The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor to help maintain an accurate temperature. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

# OVEN TEMPERATURE CONTROL

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be adjusted in degrees Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount.

Use the following chart as a guide:

| ADJUSTMENT °F (ADJUSTMENT °C) | COOKS FOOD |
|---|---|
| 10°F (6°C) | a little more |
| 20°F (12°C) | moderately more |
| 30°F (17°C) | much more |
| -10°F (-6°C) | a little less |
| -20°F (-12°C) | moderately less |
| -30°F (-17°C) | much less |

**To Adjust Oven Temperature Calibration:**

1. Press SETTINGS. The various Options will appear in the display.
2. Press number 9 on the keypad. "CALIBRATION" "PRESS 3 TO INCREASE/PRESS 6 TO DECREASE" will scroll across the display.
3. Press number 3 on the keypad to increase or number 6 to decrease the temperature in 5°F (3°C) increments. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
4. Press SETTINGS to save the adjustment, and then exit the Temperature Calibration menu.

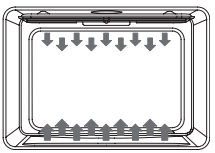
# OVEN MODES

The illustrations show the heating elements and fans used for each oven mode.

## BAKE

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the bakeware.



1. Press BAKE to select the bake mode. "BAKE" will appear in the display and 350°F (177°C) will be displayed. "Set temp or Press START" will appear in the display.
2. Press START, if you wish to bake at 350°F (177°C).

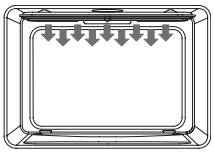
   OR

   Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

   **NOTES:**

   - The temperature can be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
   - After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
3. Press CANCEL when finished baking, and remove food from the oven.

## BROIL



Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and rack (not provided). It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the 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.
- Select HI/550°F (288°C) broil for most broiling. Select LO/450°F (232°C) broil for low-temperature broiling of longer cooking foods such as poultry to avoid over browning.
- 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.

**To Broil:**

1. Place the food on the rack in the broiler pan and place pan in the oven. Close the oven door.

   **NOTE:** Preheating is not necessary.

2. Press BROIL for the desired oven. "BROIL" and "Set temp or Press START" will appear in the display, and "550°F" (288°C) will be displayed.
3. Press START, if you wish to broil at 550°F (288°C).

   OR

   Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 450°F (232°C) to 550°F (288°C).

4. "BROIL" will appear in the display after Start is pressed.

   **NOTES:**

   - The temperature can be changed at any time during cooking. Press CANCEL to clear the settings. Select oven mode, then enter the desired temperature by pressing the number keypad, and then press START.
   - After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

5. Press CANCEL when finished broiling, and remove food from the oven.

## WARM (LOWER OVEN)

The Warm mode keeps hot, cooked foods at serving temperature.

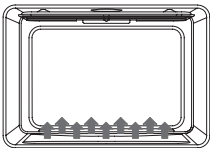
# ⚠ WARNING

**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.

**IMPORTANT:** Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Warm function. For best results, cover food.



1. Press WARM keypad. "WARM" and "Set Temp or Press START" and 170°F (78°C) will be displayed.
2. Use the number keypad to enter the desired temperature. The temperature can be set from 140°F (60°C) to 210°F (99°C).
3. Press START. "WARM" and the set temperature will appear in the display.
4. Place food in the oven and close the door.
5. Press CANCEL when finished, and remove food from the oven.

**To Cancel Warm Feature:**

- Press CANCEL. Remove food from oven.

## PROOF (UPPER OVEN)

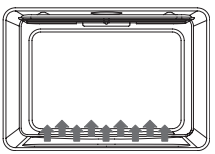
The Proof mode prepares dough for baking by activating the yeast. Follow the recipe directions as a guide.

# ⚠ 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. Before proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on second rack from the bottom and close the oven door.
2. Press PROOF. "PROOF" and "Set Temp or Press START," and 100°F (38°C) will be displayed.
3. Use the number keypad to enter the desired temperature.The temperature can be set from 80°F (27°C) to 120°F (49°C).
4. Press START.

5. Let the dough rise until nearly doubled in size, checking after 20-25 minutes. Proofing time may vary depending on dough type and quantity.
6. Press CANCEL when finished proofing.
7. Before second proofing, shape the dough, place it in baking pan(s) and cover loosely with plastic wrap, coated with cooking spray. Follow the same placement and control steps above. Before baking, remove the plastic wrap.

# CONVECTION (UPPER OVEN ONLY)

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces.

In Convection mode, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will turn back on.

## CONVECTION FAN

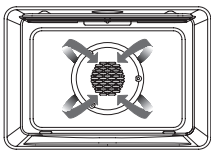
The convection fan operates during any convection mode. When the oven is operating in convection mode, the fan will turn off automatically when the door is opened. The convection fan always runs during the preheat time.

## ADVANTAGES OF CONVECTION COOKING

- Saves time and energy.
- Even baking, browning and crisping are achieved.
- During roasting, juices and flavors are sealed in while the exterior is crisp.
- Yeast breads are lighter, more evenly textured, more golden and crustier.
- Air-leavened foods such as cream puffs, soufflés and meringues are higher and lighter.
- Baking on multiple racks at the same time with even results is possible.
- Prepare whole meals at once with no flavor transfer.
- Dehydrates herbs, fruits and vegetables.
- Requires no specialized bakeware.
- Convection broiling allows for extraordinary grilling with thicker cuts of food.

### CONVECTION BAKE

Use Convection bake for single or multiple rack baking. When convection baking, reduce your recipe baking temperature by 25°F (15°C).



**To Set Convection Bake:**

1. Press CONVECTION once. “Convection” and “Press 1-3 To Choose” will appear in the display.
2. Press 1. CONVECT BAKE on the menu screen. “Set Temp or Press START” and 325°F (162°C) will be displayed.
3. Press START If you wish to convection bake at 325°F (162°C).

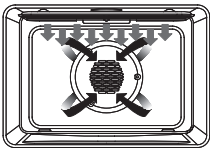
   OR

   Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F(260°C).

**NOTE:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."

4. The oven will begin preheating once Start is pressed. A tone will sound when the oven is at the set temperature.
5. Place the food in the oven and close the oven door when preheat is completed.
6. Press CANCEL when finished, and remove food from the oven.

**CONVECTION BROIL**



When convection broiling, enter your normal broiling temperature. The oven door must be closed when using Convection Broil.

It is not necessary to preheat the oven for Convection Broil.

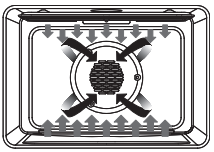
1. Place the food in the oven and close the oven door.
2. Press CONVECTION once. "Convection and "Press 1-3 To Choose" will be displayed.
3. Press 2. CONVECT BROIL on the menu screen. "Set Temp or Press Start" and 450°F (232°C) will be displayed.
4. Press START, if you wish to broil at 450°F (232°C).

   OR

   Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F(77°C) to 550°F(288°C).

   **NOTE:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
5. "Convect Broil" will be displayed, once Start is pressed.
6. Press CANCEL when finished, and remove food from the oven.

**CONVECTION ROAST**



When Convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking. It is not necessary to preheat the oven for convection roast.

1. Place the food in the oven and close the oven door.
2. Press CONVECTION once. "Convection" and "Press 1-3 To Choose" will be displayed.
3. Press 3. CONVECT ROAST on the menu screen. "Set Temp or Press Start", and 325°F (163°C) will be displayed.
4. Press START, if you wish to convection roast at 325°F (163°C).

   OR

   Enter the desired temperature by pressing the number keypad, and then press START. The temperature can be set from 170°F (77°C) to 500°F (260°C).

   **NOTE:** After selecting an Oven Mode and Temperature, you have the option to set a Cook Time and Start Time before pressing START. See "Cook Time" and "Start Time."
5. "Convect Roast" will be displayed, once Start is pressed.
6. Press CANCEL when finished and remove food from the oven.

## BAKE TIPS

- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

### BAKE CHART

| FOOD ITEM | RACK POSITION | TEMP. °F (°C) (PREHEATED OVEN) | TIME (MIN) |
|---|---|---|---|
| **Cake** | | | |
| Cupcakes | 2 | 350 (175) | 19-22 |
| Bundt Cake | 1 | 350 (175) | 40-45 |
| Angel Food | 1 | 350 (175) | 35-39 |
| **Pie** | | | |
| 2 crust, fresh, 9" | 2 | 375-400 (190-205) | 45-50 |
| 2 crust, frozen fruit, 9" | 2 | 375 (190) | 68-78 |
| **Cookies** | | | |
| Sugar | 2 | 350-375 (175-190) | 8-10 |
| Chocolate Chip | 2 | 350-375 (175-190) | 8-13 |
| Brownies | 2 | 350 (175) | 29-36 |
| **Breads** | | | |
| Yeast bread loaf, 9x5 | 2 | 375 (190) | 18-22 |
| Yeast rolls | 2 | 375-400 (190-205) | 12-15 |
| Biscuits | 2 | 375-400 (190-205) | 7-9 |
| Muffins | 2 | 425 (220) | 15-19 |
| **Pizza** | | | |
| Frozen | 2 | 400-450 (205-235) | 23-26 |
| Fresh | 2 | 475 (246) | 15-18 |

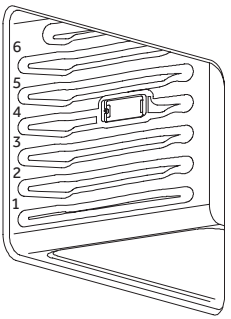
# CONVECTION BAKE TIPS

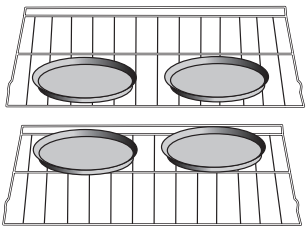
Reduce recipe baking temperatures by 25°F (15°C).

- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie , or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 , 4 and 5. All five racks can be used for cookies, biscuits and appetizers.

  - 2 Rack baking: Use positions 1 and 3.

  - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3 cm) air space around pans.



- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- See Troubleshooting for tips to Solving Baking and Roasting Problems.

## FOODS RECOMMENDED FOR CONVECTION BAKE MODE:

Appetizers, Biscuits, Coffee Cakes
Cookies (2 to 4 racks), Yeast Breads
Cream Puffs, Popovers
Casseroles and One-Dish Entreés
Oven Meals (rack positions 1, 2, 3)
Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)

## CONVECTION BAKE CHART

Reduce standard recipe temperature by 25 °F (15 °C) for Convection Bake. Temperatures have been reduced in this chart.

| FOOD ITEM | RACK POSITION | TEMP. °F (°C) (PREHEATED OVEN) | TIME (MIN) |
|---|---|---|---|
| **Cake** | | | |
| Cupcakes | 2 | 325 (160) | 20-22 |
| Bundt Cake | 1 | 325 (160) | 43-50 |
| Angel Food | 1 | 325 (160) | 43-47 |
| **Pie** | | | |
| 2 crust, fresh, 9" | 2 | 350-400 (175-205) | 40-52 |
| 2 crust, frozen fruit, 9" | 2 | 350 (175) | 68-78 |
| **Cookies** | | | |
| Sugar | 2 | 325-350 (160-175) | 9-12 |
| Chocolate Chip | 2 | 325-350 (160-175) | 8-13 |
| Brownies | 2 | 325 (160) | 29-36 |
| **Breads** | | | |
| Yeast bread loaf, 9x5 | 2 | 350 (175) | 18-22 |
| Yeast rolls | 2 | 350-375 (175-190) | 12-15 |
| Biscuits | 2 | 375 (190) | 8-10 |
| Muffins | 2 | 400 (205) | 17-21 |
| **Pizza** | | | |
| Frozen | 2 | 375-425 (190-220) | 23-26 |
| Fresh | 2 | 450 (232) | 15-18 |

## CONVECTION ROAST TIPS

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.

**⚠ WARNING**



**Burn Hazard**

Use an oven mitt to remove temperature probe.

Do not touch broil element.

Failure to do so can result in burns.

- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature (see cooking chart).
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.
- The minimum safe temperature for stuffing in poultry is 165°F (75°C).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

## CONVECTION ROAST CHART

| MEATS | WEIGHT (lb) | OVEN TEMP. °F (°C) | RACK POSITION | TIME (min. per lb) | INTERNAL TEMP. °F (°C) |
|---|---|---|---|---|---|
| **Beef** | | | | | |
| Rib Roast | 4-6 | 325 (160) | 2 | 16-20 | 145 (63) medium rare |
| | | | | 18-22 | 160 (71) medium |
| Rib Eye Roast, (boneless) | 4-6 | 325 (160) | 2 | 16-20 | 145 (63) medium rare |
| | | | | 18-22 | 160 (71) medium |
| Rump, Eye, Tip, Sirloin (boneless) | 3-6 | 325 (160) | 2 | 16-20 | 145 (63) medium rare |
| | | | | 18-22 | 160 (71) medium |
| Tenderloin Roast | 2-3 | 400 (205) | 2 | 15-20 | 145 (63) medium rare |
| **Pork** | | | | | |
| Loin Roast (boneless or bone-in) | 5-8 | 350 (175) | 2 | 16-20 | 160 (71) medium |
| Shoulder | 3-6 | 350 (175) | 2 | 20-25 | 160 (71) medium |
| **Poultry** | | | | | |
| Chicken whole | 3-4 | 375 (190) | 2 | 18-21 | 180 (82) |
| Turkey, not stuffed | 12-15 | 325 (160) | 1 | 10-14 | 180 (82) |
| Turkey, not stuffed | 16-20 | 325 (160) | 1 | 9-11 | 180 (82) |
| Turkey, not stuffed | 21-25 | 325 (160) | 1 | 6-10 | 180 (82) |
| Turkey Breast | 3-8 | 325 (160) | 1 | 15-20 | 170 (77) |
| Comish Hen | 1-1 ½ | 350 (175) | 2 | 45-75 total | 180 (82) |
| **Lamb** | | | | | |
| Half Leg | 3-4 | 325 (160) | 2 | 22-27 | 160 (71) medium |
| | | | | 28-33 | 170 (77) well |
| Whole Leg | 6-8 | 325 (160) | 1 | 22-27 | 160 (71) medium |
| | | | | 28-33 | 170 (77) well |

## CONVECTION BROIL TIPS

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

### CONVECTION BROIL CHART

| FOOD AND THICKNESS | RACK POSITION | BROIL SETTING °F (°C) | INTERNAL TEMP. °F (°C) | TIME SIDE 1 (MIN.)* | TIME SIDE 2 (MIN.)* |
|---|---|---|---|---|---|
| **Beef** | | | | | |
| Steak (1½" or more) | | | | | |
| Medium rare | 4 | 450 (235) | 145 (65) | 9-12 | 8-10 |
| Medium | 4 | 450 (235) | 160 (71) | 11-13 | 10-12 |
| Well | 4 | 450 (235) | 170 (77) | 18-20 | 16-17 |
| Hamburgers (more than 1") | | | | | |
| Medium | 4 | 550 (290) | 160 (71) | 8-11 | 5-7 |
| Well | 4 | 550 (290) | 170 (77) | 11-13 | 8-10 |
| **Poultry** | | | | | |
| Chicken Quarters | 4 | 450 (235) | 180 (82) | 16-18 | 10-13 |
| Chicken Halves | 3 | 450 (235) | 180 (82) | 25-27 | 15-18 |
| Chicken Breasts | 4 | 450 (235) | 170 (77) | 13-15 | 9-13 |
| **Pork** | | | | | |
| Pork Chops (1¼" or more) | 4 | 450 (235) | 160 (71) | 12-14 | 11-13 |
| Sausage - fresh | 4 | 450 (235) | 160 (71) | 4-6 | 3-5 |

## DEHYDRATE TIPS

The circulating heated air at a lower temperature slowly removes the moisture for food preservation.

- Oven temperature for dehydrating is between 120°F (50°C) to 160°F (70°C).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- Dehydrating is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

## DEHYDRATE CHART

| FOOD | PREPARATION | APPROXIMATE DRYING TIME* (hrs) | TEST FOR DONENESS |
|---|---|---|---|
| **Fruit** | | | |
| Apples | Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices | 11-15 | Slightly pliable |
| Bananas | Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices | 11-15 | Slightly pliable |
| Cherries | Wash and towel dry. For fresh cherries, remove pits | 10-15 | Pliable, leathery, chewy |
| Oranges Peels and slices | ¼ slices of orange; orange part of skin thinly peeled from oranges | Peels 2-4<br>Slices: 12-16 | Orange peel: dry and brittle<br>Orange slices: skins are dry and brittle, fruit is slightly moist |
| Pineapple rings | Towel dried | Canned: 9-13<br>Fresh: 8-12 | Soft and pliable |
| Strawberries | Wash and towel dry. Sliced ½" thick, skin (outside) down on rack | 12-17 | Dry, brittle |
| **Vegetable** | | | |
| Peppers | Wash and towel dry. Remove membrane of pepper, coarsely chopped about 1" pieces | 16-20 | Leathery with no moisture inside |
| Mushrooms | Wash and towel dry. Cut of stem end. Cut into ⅛" slices | 7-12 | Tough and leathery, dry |
| Tomatoes | Wash and towel dry. Cut this slices, ⅛" thick, dry well | 16-23 | Dry, brick red color |
| **Herbs** | | | |
| Oregano, sage parsley and thyme, and fennel | Rinse and dry with paper towel | Dry at 120°F (60°C) 3-5 hrs | Crisp and brittle |
| Basil | Place basil leaves 3 to 4" from top. Spray with water, shake off moisture and pat dry | Dry at 120°F (60°C) 3-5 hrs | Crisp and brittle |

## BROIL TIPS

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

### BROIL CHART

| FOOD AND THICKNESS | RACK POSITION | BROIL SETTING °F (°C) | INTERNAL TEMP. °F (°C) | TIME SIDE 1 (MIN.)* | TIME SIDE 2 (MIN.)* |
|---|---|---|---|---|---|
| **Beef** | | | | | |
| Steak (¾"-1) | | | | | |
| Medium rare | 5 | 5 | 145 (65) | 5-7 | 4-6 |
| Medium | 5 | 5 | 160 (71) | 6-8 | 5-7 |
| Well | 5 | 5 | 170 (77) | 8-10 | 7-9 |
| Hamburgers (¾"-1") | | | | | |
| Medium | 4 | 5 | 160 (71) | 8-11 | 6-9 |
| Well | 4 | 5 | 170 (77) | 10-13 | 8-10 |
| **Poultry** | | | | | |
| Breast (bone-in) | 4 | 4 | 170 (77) | 10-12 | 8-10 |
| Thigh (very well done) | 4 | 3 | 180 (82) | 28-30 | 13-15 |
| **Pork** | | | | | |
| Pork Chops (1") | 5 | 5 | 160 (71) | 7-9 | 5-7 |
| Sausage - fresh | 5 | 5 | 160 (71) | 5-7 | 3-5 |
| Ham Slice (½") | 5 | 5 | 160 (71) | 4-6 | 3-5 |
| **Seafood** | | | | | |
| Fish Filets, 1" Buttered | 4 | 4 | Cook until opaque & flakes easily with fork | 10-14 | Do not turn |
| **Lamb** | | | | | |
| Chops (1") | | | | | |
| Medium Rare | 5 | 5 | 145 (63) | 5-7 | 4-6 |
| Medium | 5 | 5 | 160 (71) | 6-8 | 4-6 |
| Well | 5 | 5 | 170 (77) | 7-9 | 5-7 |
| **Bread** | | | | | |
| Garlic Bread, 1" slices | 4 | 5 | | 2-2,30 | |
| Garlic Bread, 1" slices | 3 | 5 | | 4-6 | |

* Broiling and convection broiling times are approximate and may vary slightly.
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking .

# FOOD SERVICE TEMPERATURE GUIDELINES FROM FSIS (USDA FOOD SAFETY & INSPECTION SERVICE)

<table>
<tr><td>140°F (60°C)</td><td>Ham, precooked ( to Reheat)</td><td rowspan="2">165°F (74°C)</td><td>Stuffing (cooked alone or in bird)</td></tr>
<tr><td>145°F (63°C)</td><td>Fresh beef, Veal, Lamb (medium rare)</td><td>Leftovers & Casseroles</td></tr>
<tr><td rowspan="7">160°F (71°C)</td><td>Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)</td><td rowspan="3">170°F (77°C)</td><td>Fresh beef, Veal, Lamb (well done)</td></tr>
<tr><td>Fresh beef, Veal, Lamb (medium)</td><td>Poultry breast</td></tr>
<tr><td>Fresh Pork (medium)</td><td>Fresh Pork (well done)</td></tr>
<tr><td>Fresh Ham (raw)</td><td rowspan="3">180°F (82°C)</td><td>Chicken and Turkey (Whole)</td></tr>
<tr><td>Egg Dishes</td><td>Poultry (thighs and wings)</td></tr>
<tr><td>Ground Meat & Meat mixtures (Turkey, Chicken)</td><td>Duck and Goose</td></tr>
</table>

**NOTE:** Eggs (alone, not used in a recipe) – cook until yolk & white are firm.

**Meat Thermometer**

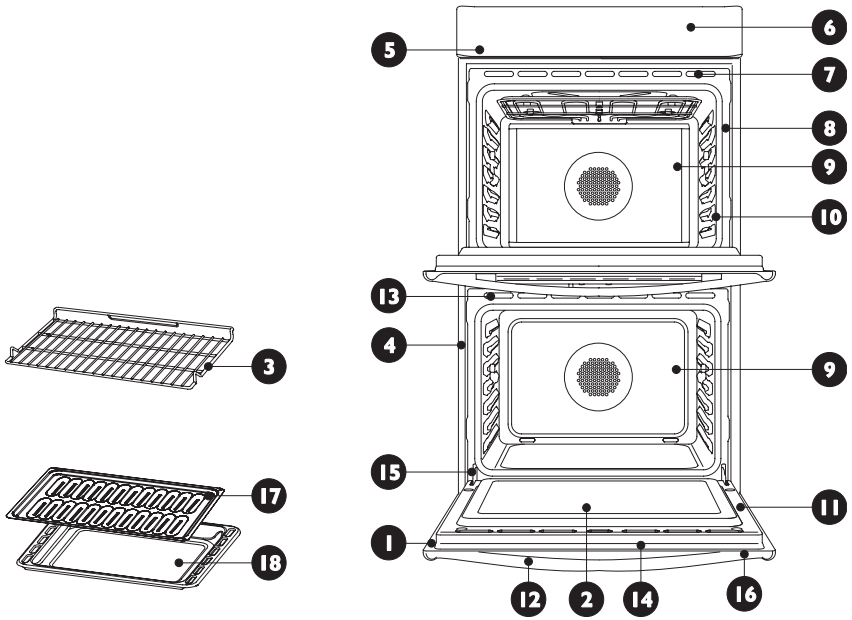
On models without a temperature probe, use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness.

## GENERAL CLEANING

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

### USING THE CLEANING CHART

1. Locate the number of the part to be cleaned in the following illustration.
2. Find the part name in the chart.
   - Use the cleaning method in the left column if the oven is black or white.
   - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following chart.



| PART | | CLEANING METHOD | | PART | | CLEANING METHOD | |
|---|---|---|---|---|---|---|---|
| | | BLACK & WHITE OVEN | STAINLESS STEEL OVEN | | | BLACK & WHITE OVEN | STAINLESS STEEL OVEN |
| 1 | Door Frame | E | E | 10 | Mesh Gasket | B | B |
| 2 | Interior Door Windows | F | F | 11 | Interior Oven Door | E | E |
| 3 | Removable Oven Racks | A or E | A or E | 12 | Door Handle | D | D |
| 4 | Side Trim | D | D | 13 | Door Cooling Vent | E | E |
| 5 | Control Panel Trim | C | C | 14 | Door Front | C & D | G |
| 6 | Control Panel | C | C | 15 | Oven Trim | D | D |
| 7 | Oven Cooling Vents | D | D | 16 | End Caps | D | D |
| 8 | Oven Front Frame | E | E | 17 | Broil Pan Rack | E | E |
| 9 | Oven Cavitiy | E | E | 18 | Broil pan Bottom | E | E |

## OVEN FINISHES / CLEANING METHODS

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

| Part | Cleaning Method |
|---|---|
| A Chrome Plated | Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed.<br><br>Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration.<br><br>Racks may be cleaned in the oven during the Self-Cleaning mode. However, chromed racks will lose their shiny finish and permanently change to a metallic gray. |
| B Fiberglass Knit | DO NOT HAND CLEAN GASKET. |
| C Glass | Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters. |
| D Painted | Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads. |
| E Porcelain | Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil. |
| F Reflective Glass | Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami® DO NOT USE HARSH ABRASIVES. |
| G Stainless | Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration. |
| H Probe (if present) | Clean probe by hand with detergent and hot water. Then rinse and dry. Do not soak or clean in dishwasher. |

## AUTOMATIC SELF-CLEANING

**⚠ WARNING**



**Burn Hazard**

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

Keep children away from oven during Self-Cleaning cycle.

Failure to do so can result in burns.

This oven features a self-cleaning function that eliminates the need to manually scrub the oven interior. During self-cleaning, the oven uses very high temperatures, burning soil to a powdery ash.

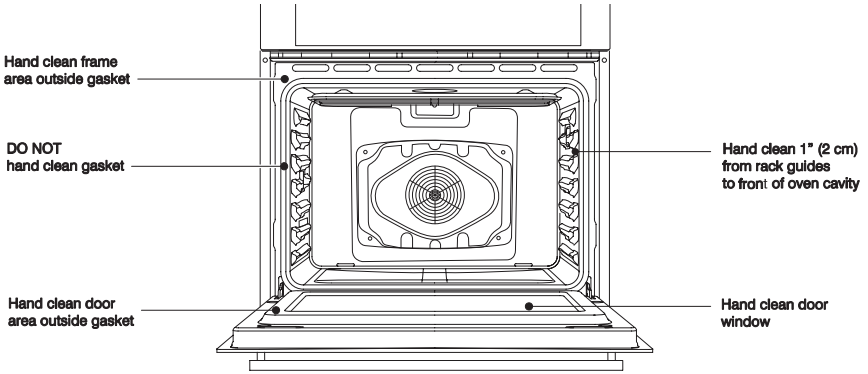
**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

- Only one oven at a time can be set to Self-Clean.
- It is common to see smoke and/or an occasional flame-up during the Self-Clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil.
- The door latch is automatically activated after selecting the Self-Clean cycle. "AUTO LOCK" will appear in the display. This ensures that the oven door cannot be opened while the oven interior is at clean temperatures.
- The oven light does not operate during Clean mode.
- During Self-Clean, the kitchen should be well ventilated to help eliminate odors associated with Self-Clean. Odors will lessen with use.
- The oven is preset for a 2.5 hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3.0 hours and 3.5 hours for average to heavy soil.
- Clean mode stops automatically at the end of the set cleaning time.
- When the oven heat drops to a safe temperature, the automatic door lock will release and the door can be opened.

## BEFORE SELF-CLEANING

1. Remove all utensils and bakeware.
2. Remove non-porcelain oven racks. If chromed racks are left in the oven during the self-clean cycle, they will permanently lose the shiny finish and change to a dull dark finish. See Oven Cleaning Chart for proper care.
3. Wipe up any soft soil spills and grease with paper towels. Excess grease will cause flames and smoke inside the oven during self-cleaning.
4. Be sure oven interior lights are turned off and the light bulbs and lens covers are in place.
5. Some areas of the oven such as the oven door edge, oven door window, oven front frame and up to 1½" (2-3 cm) inside the frame do not get hot enough during the cleaning cycle for soil to burn away and must be cleaned by hand BEFORE the cycle begins. Clean using a soapy sponge or plastic scrubber and a solution of detergent and hot water. Rinse and dry all areas thoroughly.

   **NOTE:** Do not rub the oven door gasket.



## SELF-CLEAN CYCLE

**NOTE:** Only one oven can use the Self-Clean cycle at a time, and a 24-hour wait is recommended before starting the next Self-Clean cycle.

**To Self-Clean:**

1. Close the oven door.
2. Press SELF CLEAN. "Press 1 for Upper Oven" will appear in the upper oven text area of the display and "Press 2 for Lower Oven" will appear in the lower oven text area of the display.
3. Press "1" or "2" on the number keypad to select the desired oven. "REMOVE RACKS" will scroll in the selected oven text area of the display.
4. "2:00 3:00 3:30" will appear in the display.
5. Use the number keypad to select the clean level.
6. If you want to delay the start of the self-cleaning cycle, press DELAY START, and then set a time, by pressing the number keypad.
7. Press START.

   After the door is locked, "SELF CLEAN" will scroll in the selected text area until the clean cycle is finished.

   **When the Self-clean Cycle Ends:**

   "COMPLETE" appears in the display and the oven door unlocks.
8. Once the oven has completely cooled, remove ash with a damp cloth.

   **NOTE:** To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has cooled completely.

# OVEN DOOR REMOVAL

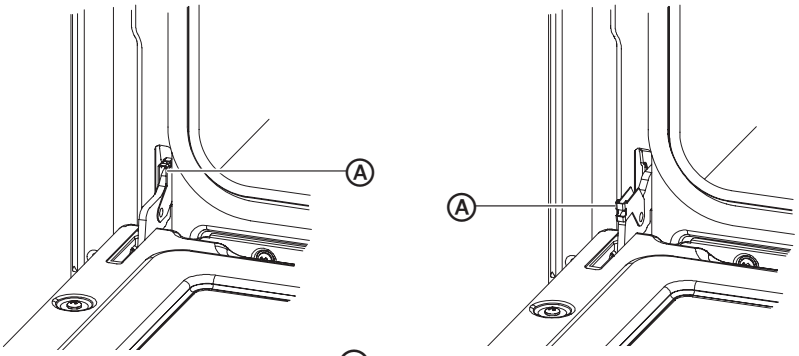
For normal oven use, there is no need to remove the oven door. However, should it become necessary to remove the door, follow the instructions in this section.

**IMPORTANT:**

- Make sure oven is cool and that power to the oven has been turned off before removing the door.
- The oven door is heavy and fragile, and the door front is glass. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove. Do not grasp the handle.
- Be sure both levers are securely in place before removing the door.
- Do not force door open or closed.

**To Remove the Oven Door:**

1. Open the door completely.
2. Flip up the hinge latch on each side.

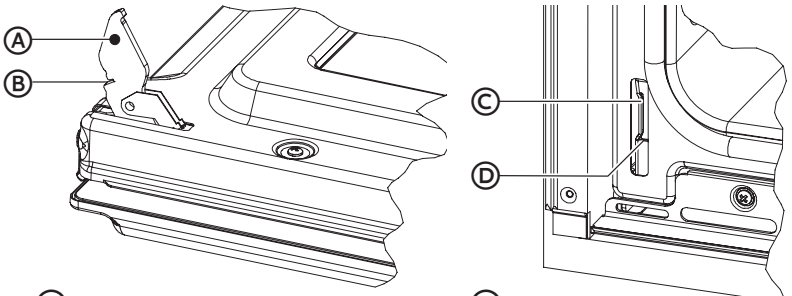



Ⓐ Hinge Bracket

3. Holding the door firmly, close the oven door completely.
4. Grasping both sides, lift up on the oven door while pushing it closed, and then pull it away from the door frame.
5. Place the door in a protected location.

**To Replace the Oven Door:**

1. Insert the upper arms of both hinges into the slots. The recesses must hook on the lips.




Ⓐ Upper Arm
Ⓑ Recess
Ⓒ Slots
Ⓓ Lip

2. Open the oven door.

   **NOTE:** You should hear a "click" sound when the door is correctly in place.
3. Move the hinge latch on each side back into the locked position.
4. Open and close the door to test that it operates freely. If it does not, repeat the door removal and replacement process.
5. Close and open the door slowly to assure that it is correctly and securely in place.

## REPLACING AN OVEN LIGHT

# ⚠ WARNING



**Electrical Shock Hazard**

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s).

The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.

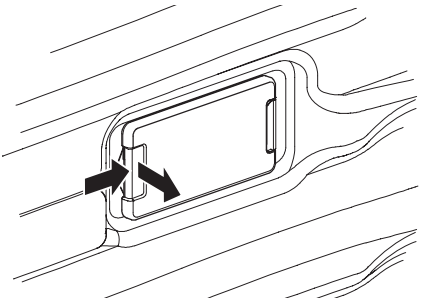
The lenses are made of glass. Handle carefully to avoid breakage.

Failure to do so could result in death, electric shock, cuts or burns.

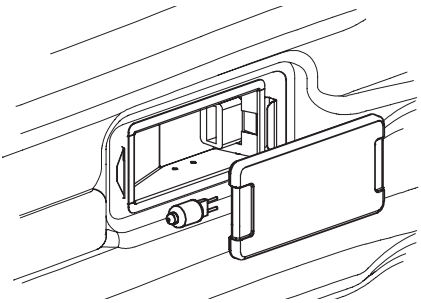
The oven light is a standard 25 watt (G9) appliance bulb.

**IMPORTANT:** Before replacing the bulb, make sure the oven is cool and the controls are turned off.

1. Disconnect power at the main power supply (fuse or circuit breaker box).
2. Remove the bulb cover by pulling it out of the opening.



3. Remove the burned out bulb from the socket.



**NOTE:** To avoid damage to or decreasing the life of the new bulb, do not touch the bulb with bare fingers. Wear cotton gloves or use a tissue when replacing the light bulb.

4. Replace the bulb, and then replace the bulb cover.
5. Reconnect power at the main power supply (fuse or breaker box).

# TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

## BAKING AND ROASTING

With either Bake or Convection Bake and Convection Roast poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts for the correct rack position and baking time.

| Baking Problem | Cause |
|---|---|
| Food browns unevenly | • Oven not preheated<br>• Aluminum foil on oven rack or oven bottom<br>• Baking utensil too large for recipe<br>• Pans touching each other or oven walls |
| Food too brown on bottom | • Oven not preheated<br>• Using glass, dull or darkened metal pans<br>• Incorrect rack position<br>• Pans touching each other or oven walls |
| Food is dry or has shrunk excessively | • Oven temperature too high<br>• Baking time too long<br>• Oven door opened frequently<br>• Pan size too large |
| Food is baking or roasting too slowly | • Oven temperature too low<br>• Oven not preheated<br>• Oven door opened frequently<br>• Tightly sealed with aluminum foil<br>• Pan size too small |
| Piecrusts do not brown on bottom or crust is soggy | • Baking time not long enough<br>• Using shiny steel pans<br>• Incorrect rack position<br>• Oven temperature is too low |

| | |
|---|---|
| Cakes pale, flat and may not be done inside | • Oven temperature too low<br>• Incorrect baking time<br>• Cake tested too soon<br>• Oven door opened too often<br>• Pan size may be too large |
| Cakes high in middle with crack on top | • Oven temperature too high<br>• Baking time too long<br>• Pans touching each other or oven walls<br>• Incorrect rack position<br>• Pan size too small |
| Piecrust edges too brown | • Oven temperature too high<br>• Edges of crust too thin |

## OPERATION

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|---|---|
| **F03 or F04 Error appears in the display window.** | A problem with latch mechanism occurred. | Turn off power at the main power supply (fuse or breaker box), wait a few seconds and turn it back on again. The oven should run a latch auto–test. If condition persists, note the code number and call an authorized service center. |
| **Other F_ Error appears in the display window.** | | Turn off power at the main power supply (fuse or breaker box), wait a few seconds and turn it back on again. If condition persists, note the code number and call an authorized service center. |
| **The oven display does not illuminate.** | | Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center. |
| **Cooling fan continues to run after oven is turned off.** | The oven components have not cooled sufficiently. | The fan turns off automatically when the electronic components have cooled sufficiently. |
| **Oven door is locked and will not release, even after cooling.** | | Turn the oven off at the circuit breaker and wait a few seconds. Turn breaker back on. The oven should reset itself and will be operable. |
| **Oven is not heating.** | No power going to the oven. | Turn on power at the main power supply (fuse or circuit breaker box). If condition persists, call an authorized service center. |
| | Oven Mode or Temperature not selected. | Turn control knobs to select the oven mode and temperature. |

| | | |
|---|---|---|
| **Oven is not cooking evenly** | Oven rack is not in correct position. | Refer to cook charts for recommended rack position. |
| | Convection Bake Mode | Always reduce recipe temperature by 25°F (15 °C) when baking with Convention Bake mode. |
| **Oven light is not working properly.** | Light bulb is loose or burned out. | Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out. |
| **Oven light stays on.** | Oven door does not close completely. | Check for obstruction in oven door. Check to see if hinge is bent or door switch is broken. |
| **Cannot remove lens cover on light.** | Lens cover is dirty. | There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover. |
| **Oven will not Self- Clean properly.** | Oven was still warm when Cleaning mode was selected. | Allow the oven to cool before running Self-Cleaning. |
| | Oven is heavily soiled. | Always wipe out loose soils or heavy spillover before running Self-Cleaning. See Preparing the Oven to Self-Clean. |
| | | If oven is badly soiled, set oven for a 4-hour Self-Cleaning. |
| **Clock and timer are not working properly.** | No power going to the oven. | Turn on power at the main power supply (fuse or circuit breaker box). If condition persists, call an authorized service center. |
| | Clock or Timer not set correctly. | See the Clock and Timer sections. |
| **Excessive moisture** | Oven was not properly preheated. | When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (one of the advantages of convection). |
| **Porcelain chips** | Oven racks removed and replaced incorrectly. | When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain. |