

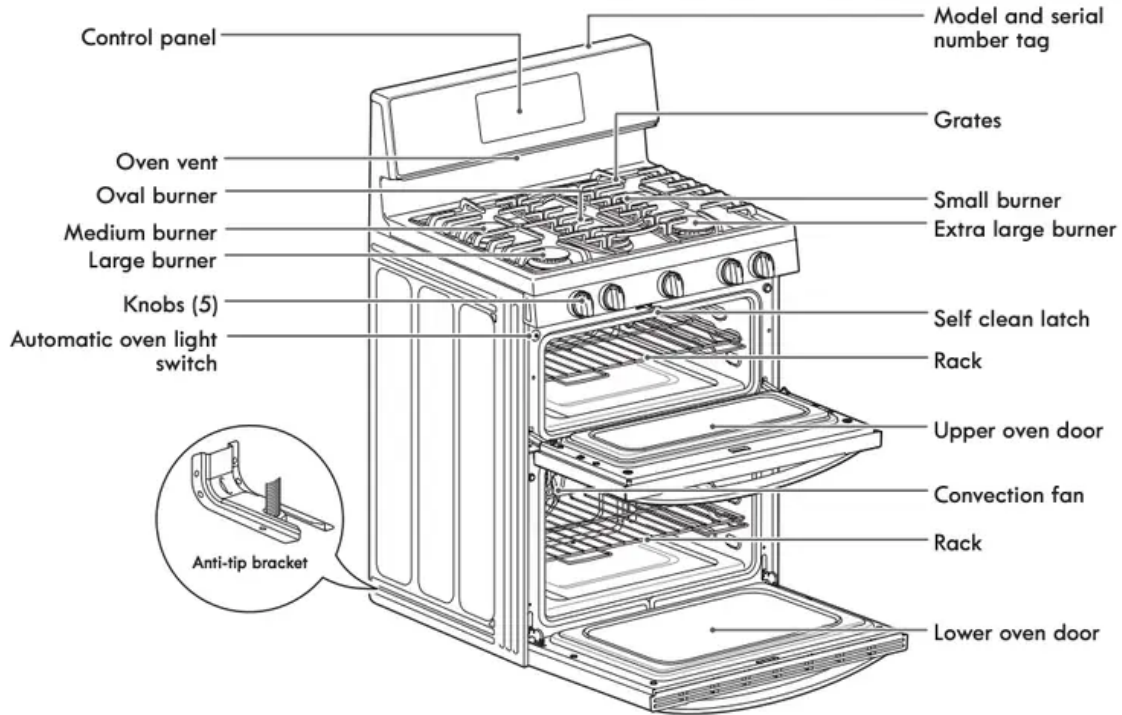
Use & Care Guide for Range

OVERVIEW

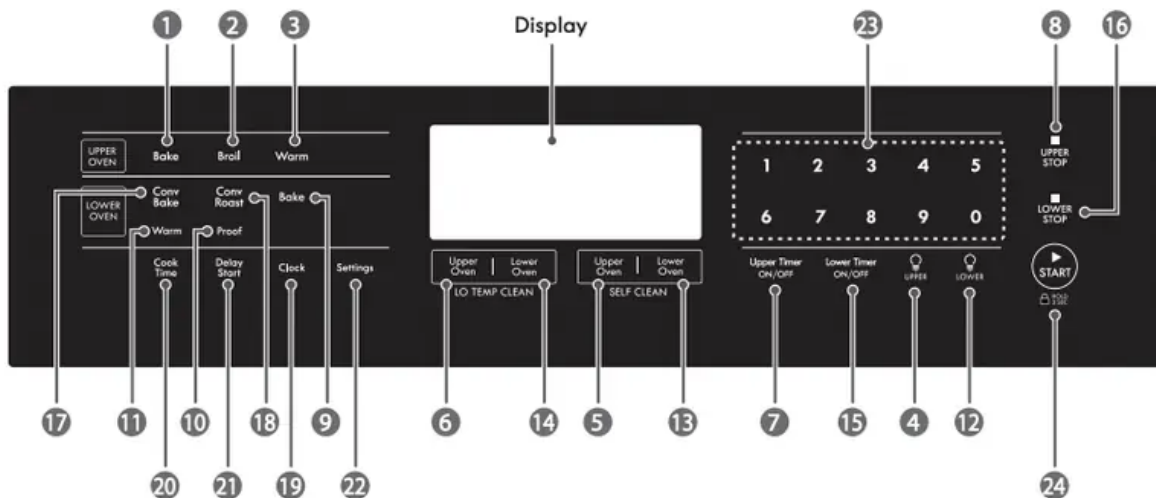
Parts

Make sure to understand the name and function of each part.

NOTE: The model and serial tag is located behind the control panel.




Using the Control Panel




Upper Oven:



Name	Description
1 Bake	Conventional bake function. Refer to “Bake” in the How to Use section.
2 Broil	Conventional broil function. Refer to “Broil” in the How to Use section.
3 Warm	Keeps cooked food warm. Refer to “Warm” in the How to Use section.
4 Upper 	Turns on/off the upper oven light.
5 Upper Oven Self Clean	Cleans the inside of the upper oven automatically. Refer to “Self Clean” in the Care and Cleaning section.
6 Upper Oven LO TEMP CLEAN	Cleans a lightly soiled upper oven automatically. Refer to “LO TEMP CLEAN” in the Care and Cleaning section.
7 Upper Timer On/ Off	Sets, starts or cancels the timer function of the upper oven. Refer to “How to use the timer” in the Operating Instructions section.
8 Upper STOP	Stops cooking or cancels the setting in the upper oven.

Lower Oven:



Name	Description
9 Bake	Conventional bake function. Refer to “Bake” in the How to Use section.
10 Proof	For proofing leavened bread. Refer to “Proof” in the How to Use section.
11 Warm	Keeps cooked food warm. Refer to “Warm” in the How to Use section.
12 Lower 	Turns on/off the lower oven light.
13 Lower Oven Self Clean	Cleans the inside of the lower oven automatically.
14 Lower Oven LO TEMP CLEAN	Cleans a lightly soiled lower oven automatically. Refer to “LO TEMP CLEAN” in the Care and Cleaning section.
15 Lower Timer On/ Off	Sets, starts or cancels the timer function of the lower oven. Refer to “Timer” in the Operating Instructions section.
16 Lower STOP	Stops cooking or cancels the setting in the lower oven.
17 Conv Bake	To use Convection Baking function, Refer to “Convection Bake” in How to Use section.
18 Conv Roast	To use Convection Roast function, Refer to “Convection Roast” in How to Use section.

Common Functions:

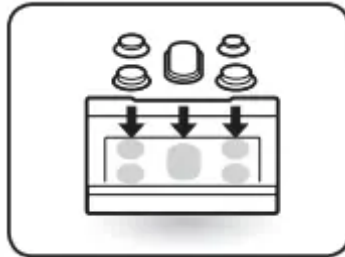
Name	Description
19 Clock	Sets the time of day. Refer to “Clock” in the Operating Instructions section.
20 Cook Time	Sets the length of cook time. It is automatically turned off if the desired cook time is reached.
21 Delay Start	Sets the desired cooking start time. The oven automatically starts cooking at the set time.
22 Settings	Sets various functions.
23 NUMBER KEY	Use to set time of day, timer, temperature, and cook times.
24 START (Oven Lock)	Starts all functions except for the timer. To activate Oven Lock, press and hold for three seconds.

HOW TO USE

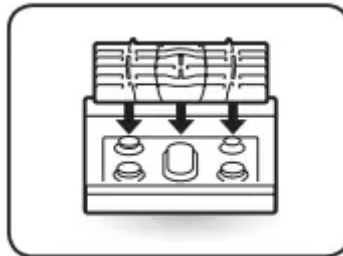
Gas Surface Burners

Before Use

Read all instructions before using.

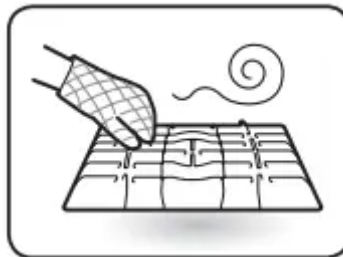


Make sure that all burners are properly placed.



Make sure that all grates are properly placed before using the burner.

CAUTION: DO NOT operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



Make sure the burners and grates are cooled down before you touch them or place a pot holder, cleaning cloth, or other materials on them.

Touching grates before they cool down may cause burns.

CAUTION:

WHAT TO DO IF YOU SMELL GAS

1. Open windows.
2. DO NOT try to light any appliance.

3. DO NOT touch any electrical switch.
4. DO NOT use any phone in your building.
5. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
6. If you cannot reach your gas supplier, call the fire department.

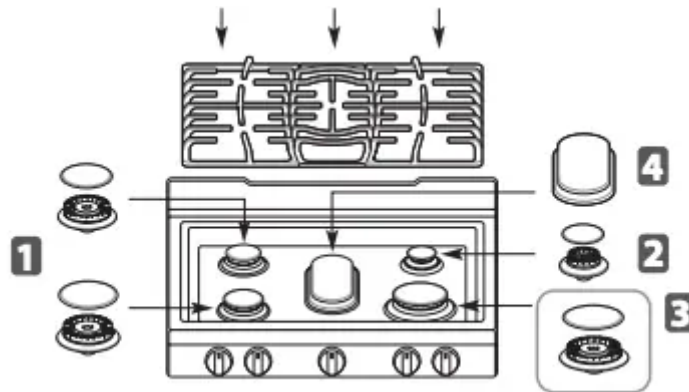
NOTE: Electric spark igniters from the burners cause the clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.



The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.

Burner Location

The gas range cooktop has five sealed gas burners. These can be assembled and separated. Follow the guide below.



1. Medium and Large Burners

The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from HI to LO to suit a wide range of cooking needs.

2. Small Burner

The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.

3. Extra large burner

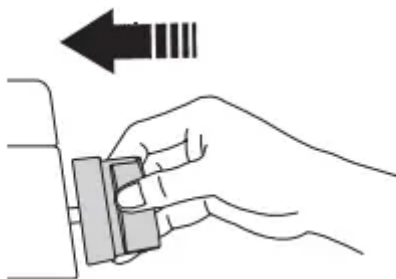
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from HI to LO for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

4. Oval burner

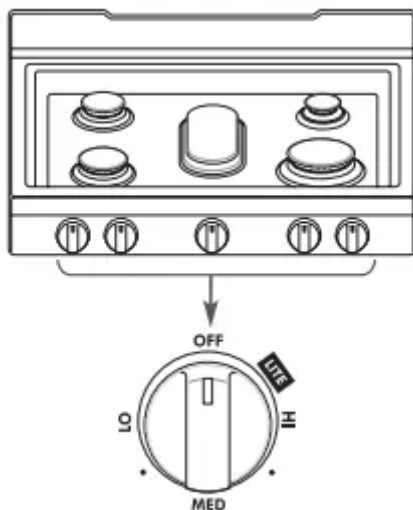
The oval burner (center) is for use with a griddle or oval pots.

Using the Gas Surface Burners

1. Be sure that all of the surface burners are placed in the correct positions.
2. Put cookware on the burner. (Example: pot, frying pan, etc.)
3. Push and turn the control knob to the LITE position. You will hear a clicking noise from the electric spark ignition system.



4. Turn the control knob to control the flame size.

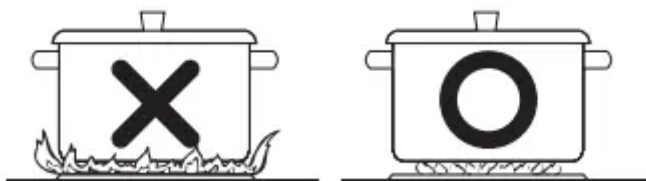


CAUTION:

Do not attempt to disassemble or clean around any burner while another burner is on. When turning a burner to LITE, all the burners spark. An electric shock may result, which could cause you to knock over hot cookware.

Setting the Flame Size

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware that you are using.



CAUTION:

NEVER let the flames extend up the sides of the cookware.

NOTE: After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match. Surface burners in use when an electrical power failure occurs will continue to operate normally.

1. Hold a lit match to the burner, then push in the control knob.
2. Turn the control knob to the LO position.

CAUTION:

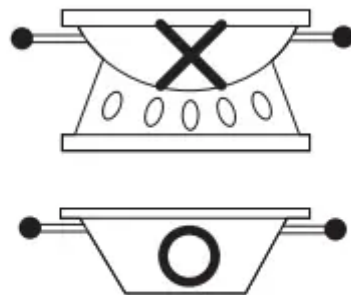
Use extreme caution when lighting burners with a match. Doing so can cause burns and property damage.

Range-Top Cookware

Aluminum	Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
Cast-Iron	If heated slowly, most skillets will give satisfactory results.
Stainless Steel	This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
Enamelware	Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
Glass	There are two types of glass cookware - those for oven use only and those for top-of-range cooking.
Heatproof Glass Ceramic	Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Using a Wok

If using a wok, use a 14-inch or smaller, flat-bottomed wok. Make sure that the wok's bottom sits flat on the grate.



Use a flat-bottomed wok.

CAUTION: DO NOT use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

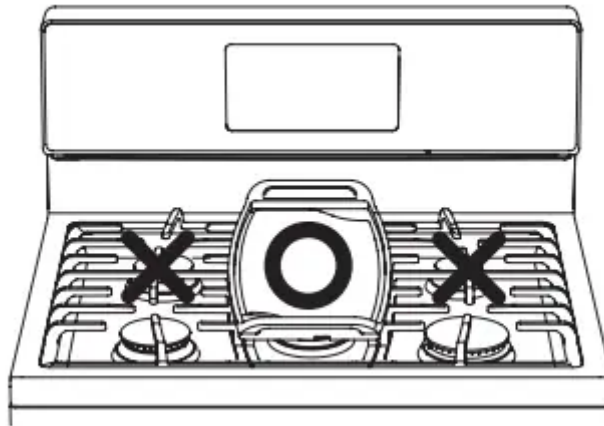
Using Stove-Top Grills

Do not place stove-top grills on the burner.



CAUTION: DO NOT use stove-top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

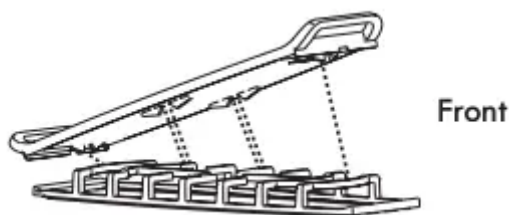
Using the Griddle



The non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

NOTE: It is normal for the griddle to become discolored over time.

How to Place the Griddle: The griddle can only be used with the center burner. The griddle must be properly placed on the center grate, as shown in the below illustration.



CAUTION:

- DO NOT remove the center grate when using the griddle.
- DO NOT remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop, oven or broiler systems. Always use oven mitts when placing or removing the griddle plate.

Preheat and use the griddle according to the guide below.

Type of Food	Preheat Conditions	Cook Setting
Warming Tortillas	none	5 (MED)
Pancakes	HI 3 min.	HI
Hamburgers	HI 5 min.	HI
Fried Eggs	HI 5 min.	HI
Bacon	HI 3 min.	HI
Breakfast Sausage Links	HI 5 min.	HI
Hot Sandwiches	HI 4 min.	HI

NOTE: If cooking on the griddle for an extended period, adjust the griddle temperature settings as the griddle retains heat.

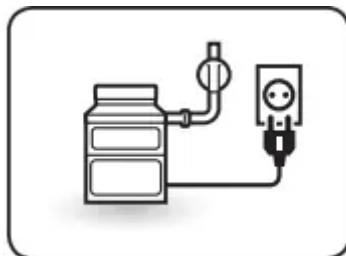
IMPORTANT NOTES:

- Avoid cooking extremely greasy foods, grease spillover can occur.
- The griddle can become hot when surrounding burners are in use.
- DO NOT overheat the griddle. This can damage the non-stick coating.
- DO NOT use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.
- DO NOT place or store items on the griddle.

How to Use the Oven

Before Use

Read all instructions before using.



Make sure the electrical power cord and the gas valve are properly connected.





Check the correct use of the range depending on the type of food you will cook. Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

CAUTION:

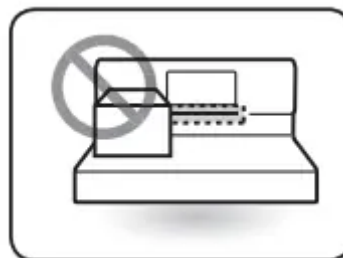
WHAT TO DO IF YOU SMELL GAS

1. Open windows.
2. DO NOT try to light any appliance.
3. DO NOT touch any electrical switch.
4. DO NOT use any phone in your building.
5. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
6. If you cannot reach your gas supplier, call the fire department.



Choose the upper or lower oven for proper cooking. Use the upper oven to cook a small amount of food.

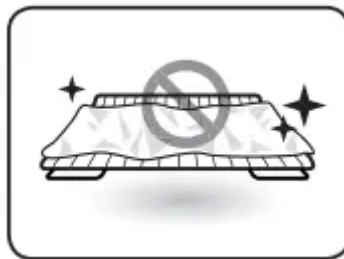
NOTE: Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.



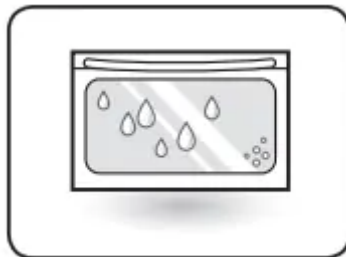
Do not block, touch or place items around the oven vent during cooking. The oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper airflow. Do not touch vent openings or nearby surfaces while cooking.

CAUTION:

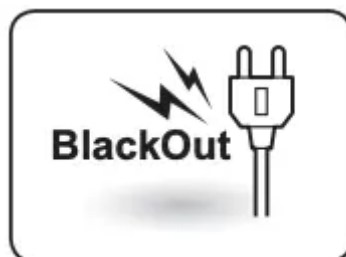
- DO NOT place plastic or flammable items on the cooktop—they may melt or ignite if left too close to the vent.
- DO NOT place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.



Do not cover the racks or oven bottom with aluminum foil.



You may see condensation on the oven door glass as the oven heats up. These water drops are harmless and will evaporate as the oven continues to heat up.



In case of power failure, do not use the oven.

The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to restart the oven or broil function.

CAUTION:

DO NOT attempt to operate the electric ignition during an electrical power failure.

Operating Instructions

Press the Settings button repeatedly to toggle through and change oven settings.

Setting Item Chart

Oven Setting	Code
Convection Auto Conversion	Auto
Adjust Oven Temperature (Lower Oven)	L-AJ
Adjust Oven Temperature (Upper Oven)	U-AJ
Language	Lng
Preheating Alarm Light On/Off	PrE
Beeper Volume	BEEP
Fahrenheit or Celsius	Unit

Convection Auto Conversion (Lower Oven)

When Conv Bake and Conv Roast are selected, the Convection Auto Conversion feature automatically converts the standard recipe temperature entered to a convection temperature by subtracting 25°F (14°C). The auto-converted temperature shows on the display. For example, select Conv Bake, enter 350°F, and 325°F shows on the display after preheat.

Convection Auto Conversion is enabled by default. To change the setting, follow these instructions.

1. Press the Settings button repeatedly until **Auto** appears in the display.
2. Press 1 for On, or 2 for Off.
3. Press Start to accept the change.

Adjusting the Oven Temperature

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it before changing the temperature settings. After familiarizing yourself with the new oven, if you still think that it is too hot or too cold, you can adjust the thermostat yourself.

CAUTION:

DO NOT use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

1. Determine which oven you would like to adjust (upper or lower).
2. For the lower oven, press Settings repeatedly until **L-RJ** appears in the display. For the upper oven, press Settings repeatedly until **f** appears in the display.
3. Use the number keys to enter the number of degrees you want to adjust the oven temperature. Press the Settings button after entering the numbers if you are decreasing the oven temperature.

Example: To adjust the oven temperature up 15 degrees, press 1, 5.

To adjust the oven temperature down 15 degrees, press 1, 5, Settings.

4. Press Start to accept the change.

NOTE: This adjustment will not affect the broiling or the Self Clean temperatures. The adjustment will be retained in memory after a power failure. The oven temperature can be increased (+) or decreased (-) as much as 35 °F or 19 °C.

Setting the Language

The default language of the oven's display is English. It can be changed to Spanish or French.

1. Press Settings repeatedly until (Language) **Ln9** appears in the display.
2. Press a number key to select a language

Languages	English	Spanish	French
Number key	1	2	3

3. Press Start to accept the change.

Setting Preheating Alarm Light On/Off

When the oven reaches its set-temperature, the preheat light will flash until the oven door is opened. You can activate or deactivate the preheat alarm light.


1. Press Settings repeatedly until **PrE** appears in the display.
2. Press 1 for On, or 2 for Off.
3. Press Start to accept the change.

Adjusting the Beeper Volume

1. Press Settings repeatedly until **BEEP** appears in the display.
2. Press 1 for loud, 2 for normal, 3 for low, or 4 for mute.
3. Press Start to accept the change.



Selecting Fahrenheit or Celsius

The oven temperature units can either be set to Fahrenheit or Celsius. The units are set to Fahrenheit by default.

1. Press Settings repeatedly until  appears in the display.
2. Press 1 for Fahrenheit or 2 for Celsius.
3. Press Start to accept the change.

Turning the Oven Light On/Off

The interior oven light automatically turns on when the oven door is opened.

To manually turn the oven light on or off, press UPPER  or LOWER .

Setting the Time of Day

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.

1. Press Clock once.
2. Press the number keys to set the desired time. **Example** : To set t, press 1, 2, 3 and 4 in that order.
3. Press Start to accept the change.

NOTE:

- The time of day cannot be changed during a timed baking or Self Clean cycle.
- To check the time of day when the display is showing other information, press the Clock key.
- If number keys are not pressed within 30 seconds of pressing the Clock key, the display reverts to the original setting. If this happens, press the Clock key and reenter the time of day.
- If the display time is blinking, you may have experienced a power failure. Reset the time.

Setting the Clock Mode (12/24 Hour)

1. Press and hold Clock for three seconds.
2. Press 1 to set a 12-hour clock mode or 2 to set a 24- hour clock mode.
3. Press Start.

Minimum and Maximum Default Settings

All of the features listed have minimum and maximum time or temperature settings that may be entered. An entry acceptance beep will sound each time a button is pressed.

An entry error tone (two short tones) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE		MIN. TEMP. / TIME	MAX. TEMP. / TIME	Default
CLOCK MODE	12 Hr.	1:00 Hr. / Min.	11:59 Hr. / Min.	
	24 Hr.	0:00 Hr. / Min.	23:59 Hr. / Min.	
TIMER	12 Hr.	0:01 Min.	11:59 Hr. / Min.	
	24 Hr.	0:01 Min.	11:59 Hr. / Min.	
COOKING TIME	12 Hr.	0:01 Min.	11:59 Hr. / Min.	
	24 Hr.	0:01 Min.	11:59 Hr. / Min.	
BROIL		Lo - 250°F / 121°C	Hi - 500°F / 260°C	High
BAKE		170°F / 77°C	550°F / 288°C	350°F / 177°C
CONV. BAKE		300°F / 149°C	550°F / 288°C	325°F / 163°C
CONV. ROAST		300°F / 149°C	550°F / 288°C	325°F / 163°C
PROOF				12 Hr.
WARM			170°F / 75°C, 3 hours	3 Hr
SELF CLEAN		2 Hr.	4 Hr.	3 Hr.

Using the Timer

The Upper or Lower Timer On/Off serves as an extra timer that beeps when the set time has run out. It does not start or stop cooking.

The Upper or Lower Timer On/Off feature can be used during any of the other oven control functions. The upper and lower timers can be operated independently of each other.

1. To set minutes and seconds:

Press the Upper or Lower Timer On/Off button once.

To set hours and minutes:

Press the Upper or Lower Timer On/Off button twice.

2. Use the number keys to set the timer.

For Example, to set 5 minutes:

a) Press Upper or Lower Timer On/Off twice. **0:00** will appear in the display.

b) Press 5. **0:05** will appear in the display.

3. Press Upper or Lower Timer On/Off once to start the timer. The time will count down and show in the display.

NOTE: If Upper or Lower Timer On/Off is not pressed, the display will return to the time of day.


To cancel the timer before the set time has elapsed, press Upper or Lower Timer On/Off.

4. When the time is up, k will appear on the display and the control beeps every 15 seconds until Upper or Lower Timer On/Off is pressed.

NOTE: If the remaining time is not in the display, recall the remaining time by pressing the Upper or Lower Timer On/Off.

Using the Oven Lockout Feature

The oven lockout feature automatically locks the oven door and prevents most oven controls from being turned on. It does not disable the clock, timer or the interior oven light.

1. Press and hold the Start button for three seconds. A tone will sound, **OVEN LOCKOUT** appears in the display, and m flashes in the display. Once the oven door is locked, the oven lockout indicator stops flashing and remains on.
2. To deactivate the lockout feature, press and hold the Start button for three seconds. **UNLOCKING** and  disappear from the display once the oven door and controls are unlocked.

NOTE: If the lockout feature is activated with either of the doors open, the doors will not close completely until the lockout feature is deactivated.

Removing and Replacing the Oven Racks

CAUTION:

- Move the oven racks before turning the oven on to prevent burns.
- DO NOT cover the rack with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

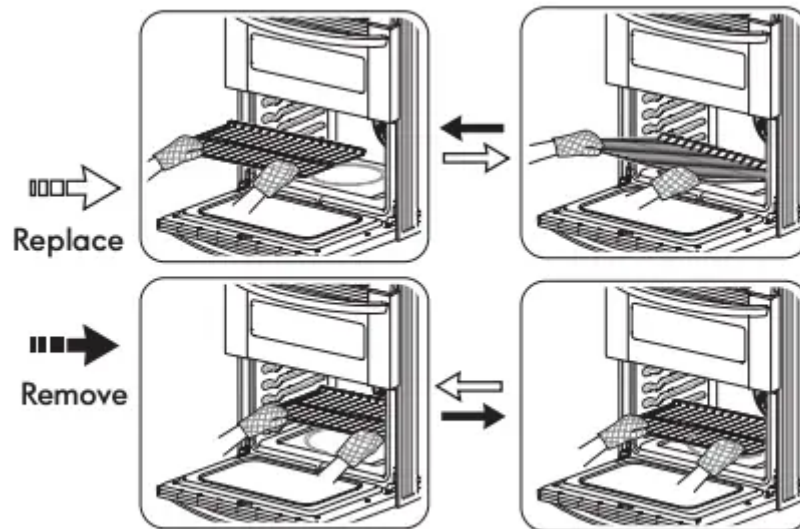
Removing Racks

1. While wearing oven mitts, grasp the oven rack.
2. Pull the rack straight out until it stops.
3. Lift up the front of the rack and continue pulling the rack out.

Replacing Racks

1. While wearing oven mitts, place the end of the rack on the support.
2. Tilt the front end of the rack up.
3. Push the rack in.

4. Check that the rack is properly in place.



Bake

Bake is used to prepare foods such as pastries, bread, casseroles and roasts. The oven can be programmed to bake at any temperature from 170°F (77°C) to 550°F (288°C). The default temperature is 350°F (177°C).

Setting the Oven to Bake (example at 375°F)

1. Press the upper or lower oven Bake key.
2. Set the oven temperature using the number keys ex: press 3, 7, 5).
3. Press Start. As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the desired temperature, a tone will sound and the oven light will flash on and off.

NOTE:

- Preheating is necessary for better cooking results. Place the food in the oven after preheating.
 - You may also change the temperature while cooking by following steps 1-3.
4. When cooking is complete, press the Upper or Lower Stop button.
 5. Remove food from the oven.

Bake Mode Display



Upper oven only



Lower oven only



Both ovens

Baking Chart

This chart is only for reference and can be used for both the upper and lower ovens. Adjust the cook time according to your recipe.



Food	Oven Temperature	Shelf position baking time	
		Upper oven	Lower oven
Cakes - Layer cake - Bundt cake - Cup cakes - Pound cake - Carrot cake (from scratch)	350°F(177°C) 350°F(177°C) 350°F(177°C) 350°F(177°C) 350°F(177°C)	A A A A A	C C C C C
Cookies - Sugar - Chocolate chip - Brownies	350°F(177°C) 350°F(177°C) 350°F(177°C)	A A A	C C C
Pizza - Fresh - Frozen	425°F(218°C) 400°F(204°C)	A A	B B
Breads - Biscuits (canned) - Biscuits (scratch) - Muffins	350°F(177°C) 425°F(218°C) 425°F(218°C)	A A A	B B B
Fruits and Vegetables - Apples (baked) - Potatoes (baked)	375°F(190°C) 375°F(190°C)	A A	B B

NOTE: The bake burner turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the bake burner turns off. The bake burner turns back on automatically once the door is closed.

Broil (Upper Oven)

The oven is designed for closed-door broiling. Broil uses an intense heat radiation from the upper gas burner. The Broil function works best when broiling thin, tender cuts of meat (1" or less), poultry or fish.

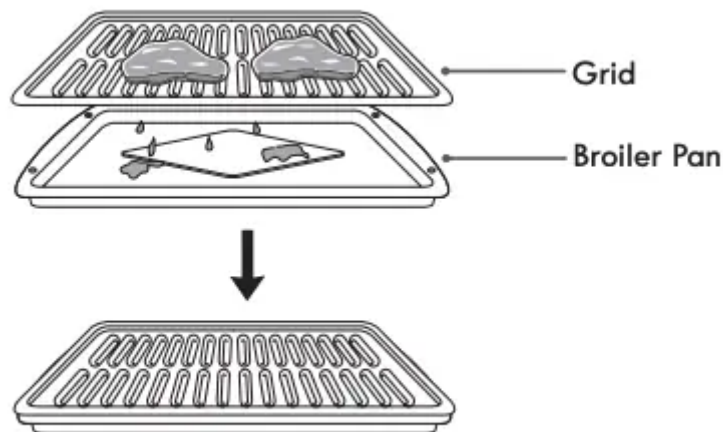


CAUTION:

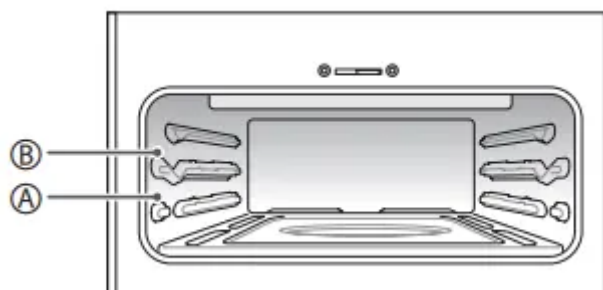
- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- NEVER use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, you should consider replacing it to reduce the amount of smoke you experience during broiling.

NOTE:

- Use a **Lo** broil to broil foods such as poultry and thick cuts of meat.
- Remove the pan from the oven to cool down for easy cleaning.
- For best results, use a pan designed for broiling, as shown below. The broiler pan will catch grease spills and the grid will help prevent grease splatters.



When broiling on rack position B in the upper oven, use the offset rack provided for better cooking results.



B*: The position where you use the offset rack.

A: The position where you use the standard rack.

CAUTION: Take care when sliding the offset rack in and out. It sits lower in the cavity and passes closer to hot surfaces that can cause burns. Always wear oven mitts when handling racks.

Setting Upper Oven to Broil

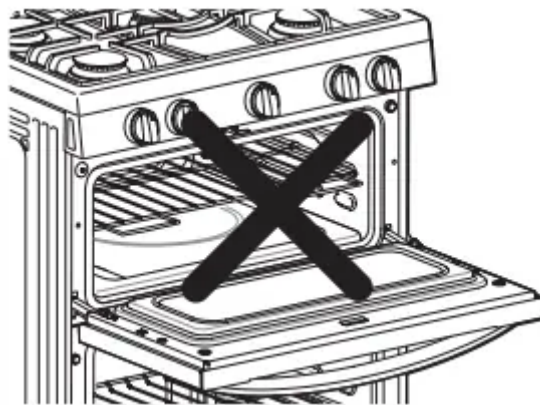
1. Press the Broil button once for Hi, twice for Med, and three times for Lo.
2. Press Start.
3. Allow the broiler to preheat for five minutes.
4. Place food in the upper oven.
5. Close the oven door. The oven door must be closed during broiling.

WARNING:

When the broiler is used, the temperature inside the oven will be extremely hot. Take caution to avoid possible burns by:

- Keeping the door closed when broiling.
- Wearing oven mitts when inserting/removing food items. Improper use of the broiler may result in excessive smoke or a grease fire. Improper use conditions include, but are not limited to:
 - Broiling on rack position B using a standard rack.
 - Setting the broiler at higher power level than recommended.
 - Using dirty/greasy broiler pans.
 - Broiling beyond recommended cooking times.

NOTE: If the oven door remains open for more than 15 seconds during broiling, the burner will shut off. The broil burner will automatically come back on once the door is closed.



6. When broiling is finished, press the Upper Stop button.

NOTE: During any broil function, it is normal for the broiler to cycle on and off.

Broil Mode Display



High temperature



Medium temperature



Low temperature

- **High:** Use High for steaks, burgers and fish for which you want to achieve deep flavorful searing.
- **Medium:** Use Medium for thicker pieces of meat that you want cooked Medium-Well or Well Done. Also use the medium broil setting for skin-on fish.
- **Low:** The Low setting is most effective for melting cheese on items such as Nachos.

Because of the intense heat associated with this infrared broiler, you may experience more smoke than you may be accustomed to compared to a conventional broiler. This smoke is a natural by-product of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

1. For any broiling on High, use a broiler pan only. Do not use sautee pans or regular baking sheets for safety reasons.
2. NEVER use a broiler pan that is not thoroughly cleaned and at room temperature at the beginning of cooking. If your broiler pan is damaged, warped, or has heavy permanent soiling, you should consider replacing it to reduce the amount of smoke you experience during broiling.
3. ALWAYS run your cooktop ventilation system or vent hood during broiling.
4. Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.

5. Avoid fatty marinades and sugary glazes, both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
6. If you are experiencing significant smoke with any food item, consider:
 - a. Lowering the broiler to the next lowest setting.
 - b. Using the High broil setting to achieve the level of searing you desire, and then either switch to a lower broil setting, or switch to the BAKE function.
7. As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
8. Adhere to the recommended Broil settings and cooking guidelines in the chart on the following page whenever possible.

Broiling Chart (*: offset rack)

Food	Quantity and/or Thickness	Upper oven			Comments
		Shelf Position	First side (Minutes)	Second side (Minutes)	
Ground beef	4 patties about 1 lb. 1/2 to 3/4" thick	A or B*	5-7	3-5	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks	2 (1" thick) about 1 to 2 lbs.	A or B*	4-9	2-6	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare		A or B*	5-10	2-6	
Medium		A or B*	6-11	2-6	
Well Done	2 (1 1/2" thick) about 2 to 2 1/2 lbs.	A	7-11	7-11	
Rare		A	8-12	7-11	
Medium		A	9-13	7-11	
Well Done					
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise	A	7-13	4-8	Broil skin-side-down first.
	2 breasts	A	7-12	4-7	
Fish Fillets	1/4 to 1/2" thick	A	3-7	1-5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	A	5-8	1-4	Increase time 5 to 10 minutes pre side for 1 1/2" thick or home-cured ham.
Pork chops	1 (1/2" thick) about 1/2 lb.	B*	4-6	2-4	Slash fat.
Well Done	2 (1" thick) about 1 lb.	A or B*	6-10	3-6	
Lamb Chops	2 (1" thick) about 10 to 12 oz.	A or B*	5-10	2-6	Slash fat.
Medium		A or B*	6-11	2-6	
Well Done	2 (1/2" thick) about 1 lb.	A	8-12	7-11	
Medium		A	9-13	7-11	
Well done					
Salmon Steaks	2 (1" thick) about 1 lb.	A	6-12	3-8	Grease pan. Brush steaks with melted butter.

This

chart is only for reference. Adjust cook time according to your preference. For best performance, center food on rack when using Broil.



NOTE: Broiling times may be affected by the size, weight, thickness, starting temperature and your preference of doneness. This guide is based on meats at refrigerated temperatures.

NOTE:

The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of foodborne illness.

The USDA has indicated the following as safe minimum internal temperatures for consumption:

- Ground beef : 160 °F (71.1 °C)
- Poultry: 165 °F (73.9 °C)
- Beef, veal, pork, or lamb: 145 °F (62.8 °C)
- Fish/seafood: 145 °F (62.8 °C)

Cook Time

The Timed Cook feature allows you to set the oven to cook for a specific length of time. This feature can only be used with the Bake mode.

Setting TIMED COOK

(example: to BAKE at 300°F for 30 minutes)

1. Press the upper or lower Bake button. **350°F** appears in the display.
2. Use the number keys to set the temperature ex. press 3, 0, 0).
3. Press Start to begin preheating.
4. Once the oven has preheated to 300°, press the Cook time key. 300°F will appear in the display.
5. Set the desired baking time (ex. press 3, 0). The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
6. Press Start and the display will show the cooking time countdown.

NOTE:

- To set the WARM function to start at the end of the timed cook cycle, repeat steps 1-5 and then press the Warm key. WARM appears in the display. (Refer to "WARM" in the How to Use section for more information on warming.)
- To cancel the TIMED COOK function, press Upper or Lower Stop at any time.

The oven continues to cook for the set amount of time and then turns off automatically. When the cooking time has elapsed:

- End and the time of day appear in the display.
- The cook end indicator tone will sound every 60 seconds until the Upper or Lower Stop button is pressed.



- When WARM function is set, warm function is activated after cooking for the set time.

Changing the Cook Time

(example: to change the cook time from 30 minutes to 1 hour 30 minutes)

1. Press Cook time. **NOTE:** If operating both the upper and lower oven at the same time, press Cook time once to set the cook time for the lower oven and twice for the upper oven.
2. Use the number keys to change the baking time ex. press 1, 3, 0).
3. Press Start to accept the change.

Delay Start

The automatic timer of the DELAYED TIMED COOK turns the oven ON and OFF at the time you select. This feature can only be used with the Bake mode.

Setting Delayed Start

(example: to BAKE at 300°F for 30 minutes and start operating the bake mode at 4:30 pm)

1. Set the Clock for the correct time of day.
2. Arrange the interior oven rack(s) and place the food in the oven.
3. Press Bake. **350°F** appears in the display.
4. Use the number keys to set the oven temperature (ex. press 3, 0, 0).
5. Press Cook time.
6. Set the desired baking time (ex. press 3, 0). The baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
7. Press Delay Start.
8. Set the desired start time (ex. press 4, 3, 0).
9. Press Start. At the set time, a short beep will sound and the oven will begin baking.

NOTE:

- To cancel the DELAYED TIMED COOK function, press Upper or Lower Stop at any time.
- To change the cooking time, repeat steps 5-6 and press Start.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- End and the time of day appear in the display.
- The cook end indicator tone will sound every 60 seconds until the Upper or Lower Stop button is pressed.
- When the WARM function is set, it is activated after cooking for the set time.

NOTE: If your oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If your oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

CAUTION:

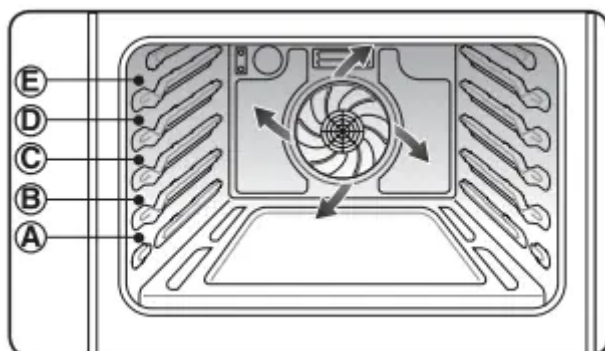
- Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.
- Eating spoiled food can result in sickness from food poisoning.

Using Convection (Lower Oven)

The convection system uses a fan to circulate heat evenly within the oven. This improves heat distribution and allows for even cooking and excellent results.

Convection Bake

Convection baking allows for even cooking and excellent results when using multiple racks at the same time. It could also shorten cooking times.



Benefits of CONVECTION BAKE

1. Even bake results using multiple racks.
2. Faster cooking time.

Setting CONVECTION BAKE


(example to 375°F)

1. Press Conv Bake. go flashes in the display.
2. Set the oven temperature (press 3, 7, 5).

NOTE: The convection cooking modes automatically reduce the oven temperature by 25°F (14°C). The display shows the changed temperature after preheating. This feature is called auto conversion. The range comes with this feature enabled. To DISABLE the auto conversion feature, see Convection Auto Conversion (Lower Oven) in this manual.

NOTE: You will hear a fan while cooking with convection. The fan will stop when the door is open, but the heat will not turn off. The fan will not start until the preheat temperature is reached.

3. Press Start. The display will show CONV, BAKE and the converted temperature starting at 100°F. As the oven preheats, the display will show increasing temperatures in 5-degree increments.

4. Once the oven reaches the desired temperature, a tone sounds and the oven light flashes on and off. The display shows the auto converted oven temperature **350°F**, CONV, BAKE and .

NOTE: To cancel CONVECTION BAKE, touch Lower Stop at any time.

Convection Bake Display



Lower oven only



Upper oven Bake, lower oven Conv Bake

Cookware for Convection Cooking

Any cookware safe for use in a conventional oven will work in a convection oven. But for best results, keep the following tips in mind.

- Pans should not touch the oven walls or each other when centered on the racks. Leave room for air circulation around cookware for best results when convection cooking.
- You can use heat-resistant paper and plastic containers that are recommended for use in regular ovens in convection ovens. However, metal pans heat the fastest and are recommended for convection baking.
- Dark or matte-finished pans cook food more quickly than shiny pans. Glass or ceramic pans cook food more slowly than metal pans.
- For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.
- Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.

- Foods cooked on a single oven rack will generally cook faster and more evenly with convection bake. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly.
- Cookies, muffins and biscuits will have very good results when using multiple racks.
- The convection fan starts and stops during the convection bake cycle to allow for more even heating. This is normal.
- Use the pan size recommended in the recipe.
- Some frozen foods have been developed to use commercial convection ovens. For best results in this oven, preheat the oven and use the temperature recommended on the packaging.
- If a food manufacturer gives specific convection cooking instructions, don't forget that Convection Auto Conversion will reduce the set temperature. If auto conversion is enabled, add 25°F (14°C) when setting the temperature to get a resulting converted temperature which matches the convection cooking instructions.

Convection Baking Chart

If Auto Conversion is disabled, reduce standard recipe temperature by 25°F for CONVECTION BAKE. Temperatures have been adjusted in this chart. Multirack cooking may slightly increase cook times for some foods, but the overall result is time saved.

This chart is only for reference.

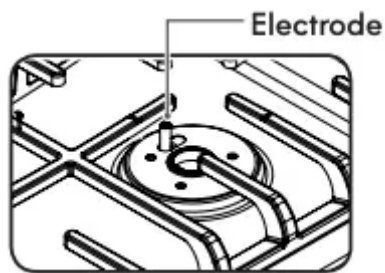
Food	Oven Temperature (converted)	Rack position
Cakes - Layer cakes - Bundt cakes	325°F(163°C) 325°F(163°C)	C C
Cakes, Specialty - Popovers - Cupcakes - Pound cakes	400°F(204°C) 325°F(163°C) 325°F(163°C)	B C C
Cookies - Sugar - Chocolate chip - Brownies	325°F(163°C) 325°F(163°C) 325°F(163°C)	C C C
Pizza - Fresh - Frozen	400°F(204°C) 375°F(190°C)	C C
Breads - Biscuit, canned - Biscuit, scratch - Muffins - White bread, loaf	325°F(163°C) 425°F(218°C) 400°F(204°C) 400°F(204°C)	C C C B
Pastry Crust - Scratch - Refrigerator	425°F(218°C) 425°F(218°C)	C C
Desserts - Fruit crisps and cobblers, scratch - Pies, scratch, 2 crust fruit	350°F(177°C) 350°F(177°C)	C C

CARE AND CLEANING

Gas Surface Burners

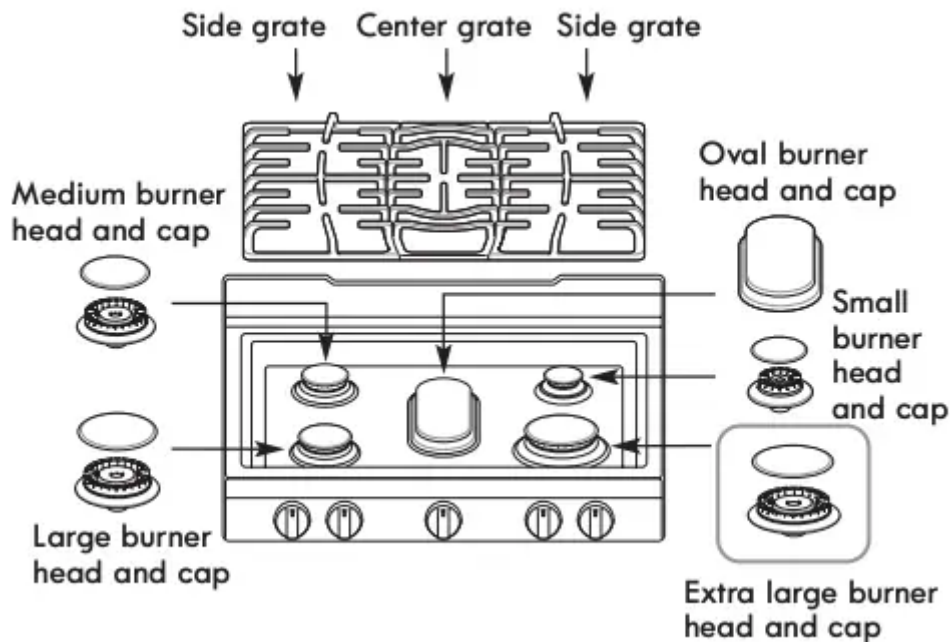
CAUTION:

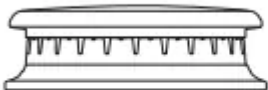
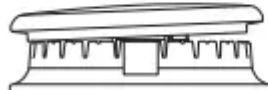
- DO NOT clean this appliance with bleach.
- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury



Removing and Replacing the Gas Surface Burners

Grates and burner caps/heads can be removed for care and cleaning.



	Typical burner
Burner cap is properly set.	
Burner cap is NOT properly set.	

Burner Heads/Caps

For even and unhampered flame, the slits in the burner heads must be kept clean at all times. The burner heads (and the oval burner head and cap assembly) can be lifted off. Do not attempt to remove the oval burner cap.

- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.
- Any spills on or around an electrode must be cleaned carefully. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object could damage the electrode.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a toothbrush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.
- Burner caps and heads should be cleaned routinely, especially after bad spillovers.
- Burners will not light if the cap is removed.

After Cleaning the Burner Heads/Caps

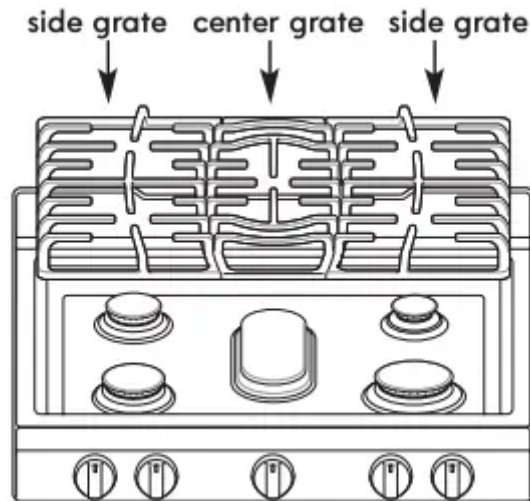
Shake out any excess water and then let them dry thoroughly. Placing the oval burner upside down will allow the water to drain out more easily. Replace the burner heads and caps over the electrodes on the cooktop, in the correct locations according to their size. Make sure the hole in the burner head is positioned over the electrode.

CAUTION:

- DO NOT hit the electrodes with anything hard. Doing so could damage them.
- DO NOT use steel wool or scouring powders to clean the burners.

Burner Grates

The range consists of three separate, professional-style grates. For maximum stability, these grates should only be used when in their proper position. The two side grates can be interchanged from left to right and front to back. The center grate can be rotated from front to back.



NOTE: Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Cleaning the Burner Grates

- Do not lift the grates out until they have cooled.
- Grates should be washed regularly and after spillovers.
- Wash the grates in hot, soapy water and rinse with clean water.
- The grates are dishwasher safe.
- After cleaning the grates, let them dry completely and securely position them over the burners.

CAUTION:

DO NOT put the grates in the oven during self-cleaning mode.

Cooktop Surface

To avoid burns, do not clean the cooktop surface until it has cooled. Foods with high acid or sugar content could cause a dull spot if allowed to set. Wash and rinse as soon as the surface has cooled, before using the range again. For other spills such as oil/grease spattering, etc., wash with soap and water when the surface has cooled. Then rinse and polish with a dry cloth.

NOTE: Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.

Stainless Steel Surfaces

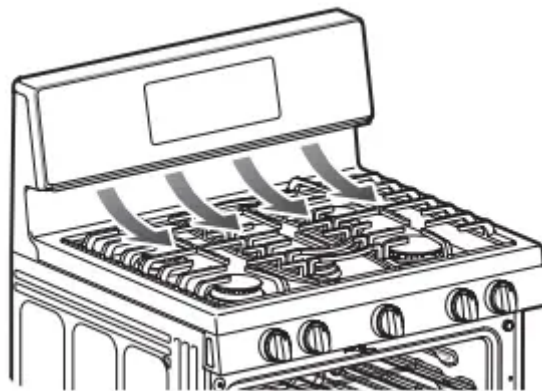
To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, call 1-844-553-6667 (U.S.A.) or 1-800-469-4663 (Canada). or visit our website at: kenmore

NOTE:

- Do not use a steel wool pad; it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.

Oven Air Vents

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



NOTE: Do not block the vents and air openings of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Control Panel

To prevent activating the control panel during cleaning, unplug the range. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

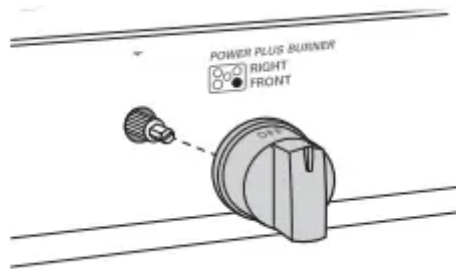
Front Manifold Panel and Knobs

It is best to clean the manifold panel after each use of the range. For cleaning, use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water. For rinsing, use clean water and polish dry with a soft cloth.

NOTE:

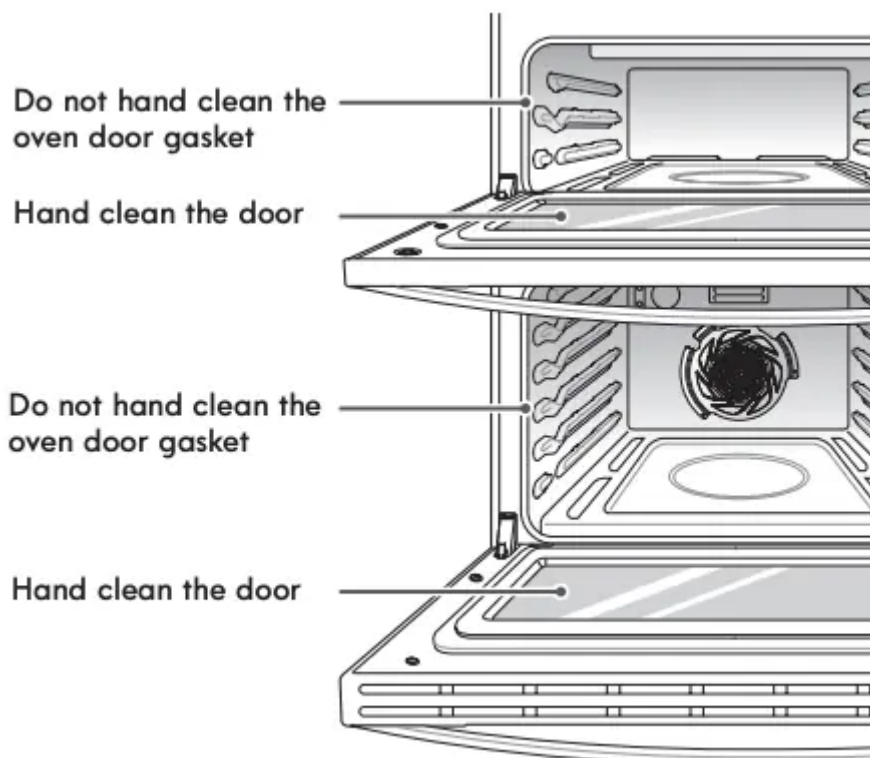
- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.

- Do not try to bend the knobs by pulling them up or down or by hanging a towel or other objects on them. This can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.
- To clean the knobs, make sure that they are in the OFF position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the OFF position centered at the top, and slide the knob directly onto the stem.



NOTE: To prevent scratching, do not use abrasive cleaners on any of these materials.

Oven Door



- Use soapy water to thoroughly clean the oven door. Rinse well. DO NOT immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. DO NOT spray water or glass cleaner on the door vents.

- DO NOT use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

NOTE: Do not use cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.

Removing and Replacing the Doors

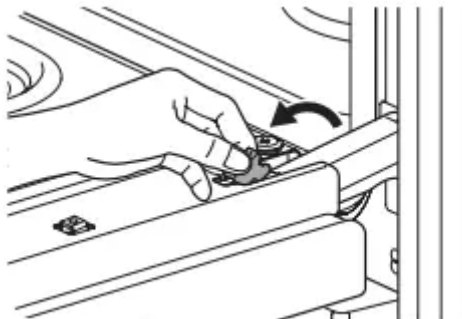
Do not close the oven door until all of the oven racks are completely in place.

CAUTION:

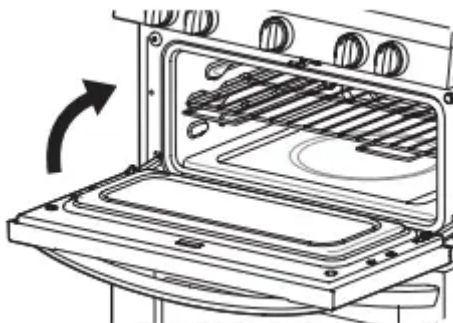
- Be careful when removing and lifting the door.
- DO NOT lift the door by the handle.
- DO NOT hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.

Removing the Upper Oven Door

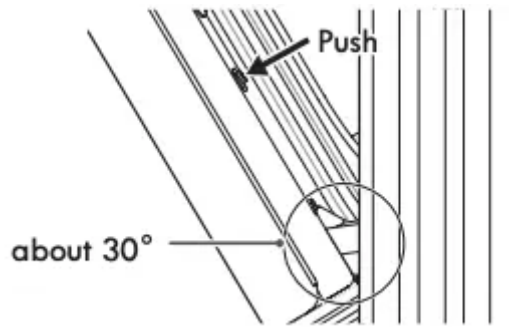
1. Fully open the door. Lift up the hinge locks toward the door frame until they stop.



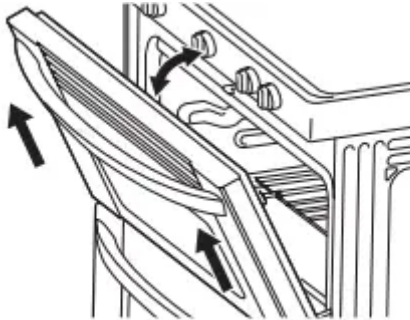
2. Close the door to approximately 30 degrees.



3. Press down the release button for the hinge on both sides of the door.

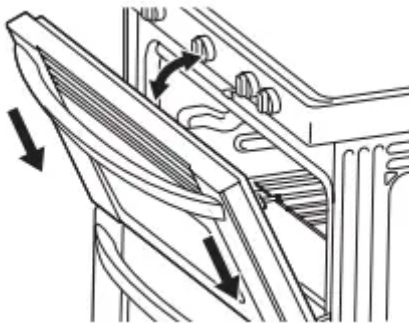


4. Lift up the door until it is clear of the hinge.

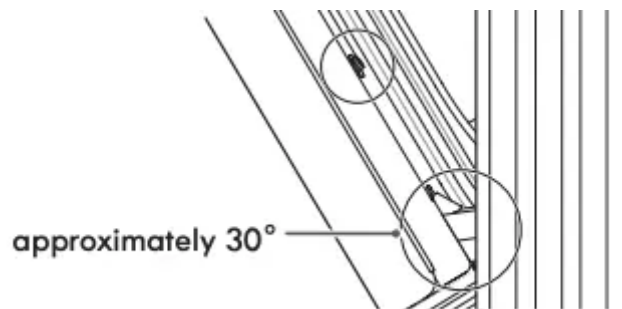


Replacing the Upper Oven Door

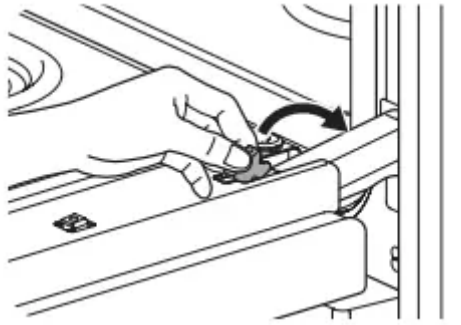
1. Be sure that the hinges are lined up at a 30 degree angle.



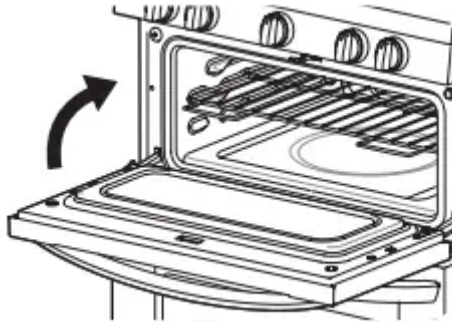
2. Slide the door back onto the hinges until you hear a solid click and the release buttons have engaged.



3. Fully open the door. Push the hinge locks down onto the hinge.

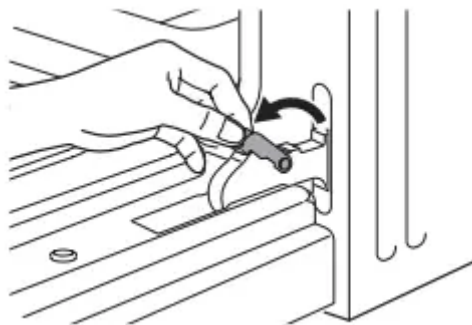


4. Close the oven door.

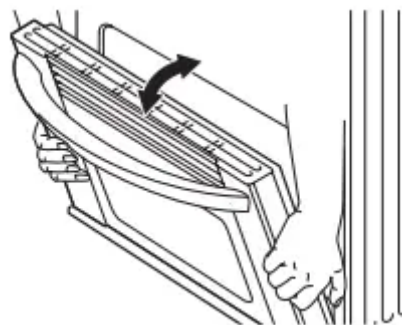


Removing the Lower Oven Door

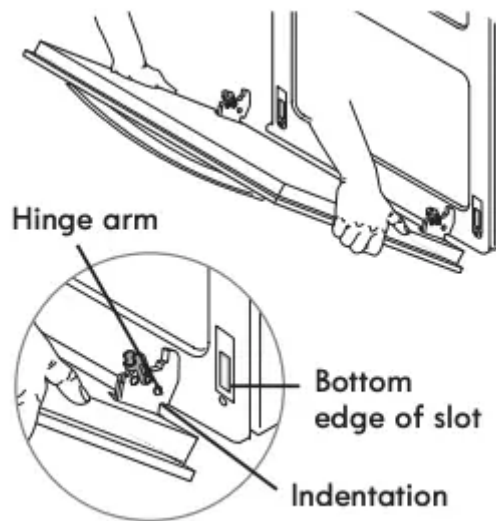
1. Fully open the door. Lift up the hinge locks toward the door frame until they stop.



2. Close the door to the removal position (approximately five degrees).

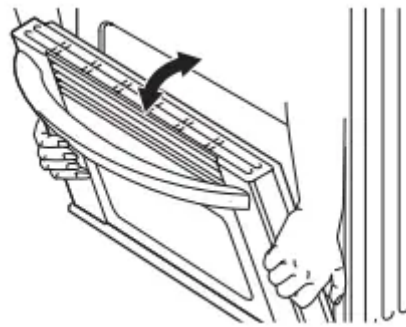


3. Lift the door up and out until the hinge arm is clear of the slot. Put the door on the floor.

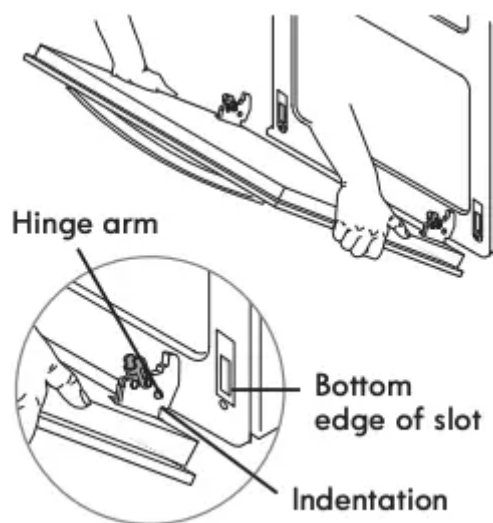


Replacing the Lower Oven Door

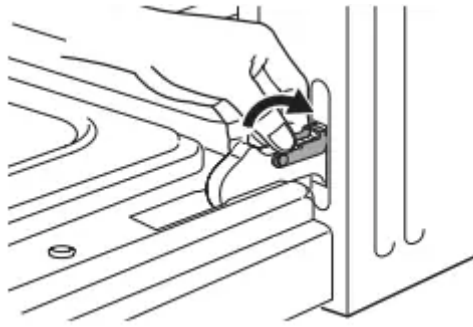
1 Firmly grasp both sides of the door at the top and hold the door at the removal position (approximately five degrees).



2 Seat the indentation of the hinge arm into the bottom edge of the hinge slot.



3 Open the door to its full extension. Push the hinge locks down toward the front frame of the oven cavity to the locked position. Close the oven door.



NOTE: If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.

Self Clean

The SELF CLEAN cycle uses above normal cooking temperatures to clean the oven cavity. You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if the oven is heavily soiled. During self clean, the kitchen should be well ventilated to minimize the odors from cleaning. The upper and lower oven SELF CLEAN cannot be operated simultaneously.

Cleaning Guide

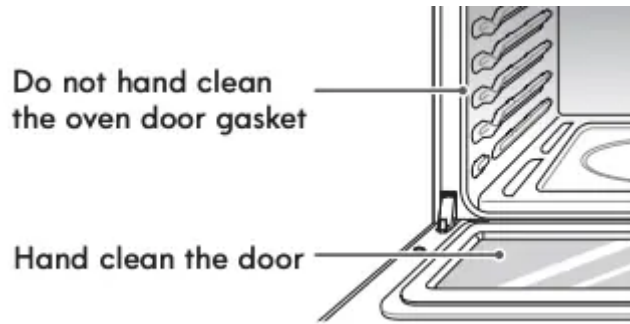
Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	2 Hour Self Clean
Moderately Soiled Oven Cavity	3 Hour Self Clean
Heavily Soiled Oven Cavity	4 Hour Self Clean

CAUTION:

- DO NOT leave small children unattended near the appliance. During the self-cleaning cycle, the outside of the range can become very hot to the touch.
- If you have a pet bird, move it to another wellventilated room. Some birds are extremely sensitive to the fumes given off during the self-cleaning cycle of any range.
- DO NOT wrap the oven walls, racks, bottom or any other part of the range with aluminum foil or any other material. Doing so will destroy the heat distribution, produce poor baking results, and cause permanent damage to the interior of the oven. (Aluminum foil will melt to the interior surface of the oven.)
- DO NOT force the door open. This can cause damage to the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be very hot.

- Do not touch the oven broil element until it has completely cooled.

Before Starting SELF CLEAN





- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
- The kitchen should be well ventilated to minimize the odors from cleaning.
- If the Self Clean cycle is running on one oven, the other oven cannot be used.
- Wipe up any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500°F (260°C) after a Self Clean cycle is complete.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

NOTE:

- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
- Do not open the oven door until the Self Clean cycle is complete.
- The oven door can become extremely hot. Do not touch the oven door until it has cooled down.
- You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal.
- A Self Clean cycle cannot be started if the Lockout feature is active.

Setting Self Clean

1. Press Self Clean. The oven defaults to the recommended three-hour Self Clean cycle for a moderately soiled oven. Press twice for a two-hour Self Clean cycle and three times for a four-hour Self Clean cycle.
2. Press Start. Once the Self Clean cycle is set, the oven door will lock automatically and  will display. You will not be able to open the oven door until the oven has cooled. The lock will release automatically when the oven has cooled.


CAUTION: DO NOT force the oven door open when  is displayed. The oven door will remain locked until the oven temperature has cooled. Forcing the door open will damage the door.

Setting Self Clean with a Delayed Start

(example: set for 3:00 AM/PM)

- 1 Press Self Clean. The oven defaults to the recommended three-hour Self Clean cycle for a moderately soiled oven. Press twice for a four-hour Self Clean cycle and three times for a two-hour Self Clean cycle.
- 2 Press Delay Start.
- 3 Use the keypad to enter the time of day that you would like the oven to start the Self Clean cycle (ex. 3, 0, 0).

NOTE: The Delayed Self Clean start time can only be set 11 hours and 59 minutes ahead. To set for 12- 24 hours in advance, see the Setting the Clock Mode section.

- 4 Press Start. Once the self clean is set, the oven door locks automatically and  displays. You will not be able to open the oven door until the oven has cooled. The lock will release automatically when the oven has cooled.

NOTE: It may become necessary to cancel or interrupt a Self Clean cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, press the Upper or Lower Stop button.

Lo Temp Clean

The new LO TEMP CLEAN enamel technology gives you two cleaning options for the inside of your ovens. The LO TEMP CLEAN feature takes advantage of new enamel to help lift soils without harsh chemicals, and it runs using ONLY WATER for just 20 minutes in low temperatures to help loosen LIGHT soils before handcleaning.

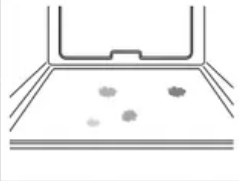

While LO TEMP CLEAN is quick and effective for small and LIGHT soils, the Self Clean feature can be used to remove HEAVY built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense Self Clean process, the oven gives you the option of cleaning with LESS HEAT, LESS TIME, and virtually NO SMOKE OR FUMES.

When needed, the range still provides the Self Clean option for longer, more thorough oven cleaning for heavier, built up soils.

Benefits of Lo Temp Clean

- Helps loosen light soils before hand-cleaning
- LO TEMP CLEAN only uses water; no chemical cleaners
- Makes for a better Self Clean experience
- Delays the need for a Self Clean cycle
- Minimizes smoke and odors
- Can allow shorter Self Clean time

When to Use Lo Temp Clean

Suggested Cleaning Method	Example of Oven Soiling	Soil Pattern	Types of Soils	Common Food Items That Can Soil Your Oven
Lo Temp Clean		Small drops or spots	Cheese or other ingredients	Pizza
		Light splatter	Fat/grease	Steaks, broiled
				Fish, broiled
Meat roasted at low temperatures				
Self Clean*		Medium to heavy splatter	Fat/grease	Meat roasted at high temperatures
		Drops or spots	Filling or sugar based soils	Pies
			Cream or tomato sauce	Casseroles

The Self Clean cycle can be used for soil that has been built up over time.

Cleaning Tips

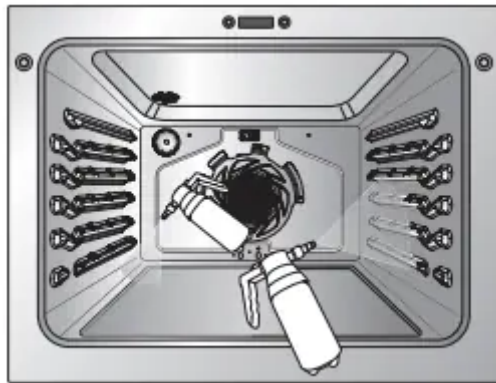
- Allow the oven to cool to room temperature before using the LO TEMP CLEAN cycle. If your oven cavity is above 150°F (65°C), “OVEN IS HOT- - PLEASE WAIT” will appear in the display, and the LO TEMP CLEAN cycle will not be activated until the oven cavity cools down.
- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at local stores, can also help improve cleaning.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the LO TEMP CLEAN cycle.



- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the LO TEMP CLEAN cycle.
- Do not open the oven door during the LO TEMP CLEAN cycle. Water will not get hot enough if the door is opened during the cycle.
- For hard to reach areas such as the back surface of the lower oven, it is better to use the Self Clean cycle.

Lo Temp Clean Instruction Guide

1. Remove oven racks and accessories from the oven.
2. Scrape off and remove any burnt-on debris with a plastic scraper.
3. Fill a spray bottle with 1¼ cups (10 oz or 300 ml) of water and use the spray bottle to thoroughly spray the inside surfaces of the oven.



4. Use at least ¼ cup (2 oz or 50 ml) of the water to completely saturate the soil on both the walls and in the corners of the oven.
5. Spray or pour the remaining 1 cup (8 oz or 250 ml) of water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE: Use the "mist" setting on the spray bottle for better coverage. The entire 1¼ cup (10 oz or 300 ml) of water should be used for each oven cavity cleaned. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

6. Close the oven door. Press the LO TEMP CLEAN button. Press the START button.

NOTE: For electric double oven range models, the upper oven is designed to work without the use of heat. It is normal for the electric upper oven to not heat during LO TEMP CLEAN cycle.

CAUTION:

- Some surfaces may be hot after the LO TEMP CLEAN cycle. Wear rubber gloves while cleaning to prevent burns.

- During the LO TEMP CLEAN cycle, the oven bottom becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

7. A tone will sound at the end of the 20-minute cycle. Press the Stop button to clear the display and end the tone.

8. After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning. If you are cleaning the upper oven on a double oven range, it is also best to cover the holes in the top of the lower oven door with a towel to capture any water that may drip into the door during hand-cleaning.

9. Clean the oven cavity immediately after the LO TEMP CLEAN cycle by scrubbing with a wet, nonscratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.



NOTE: DO NOT use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

10. Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

11. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple LO TEMP CLEAN cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section for further details.


NOTE:

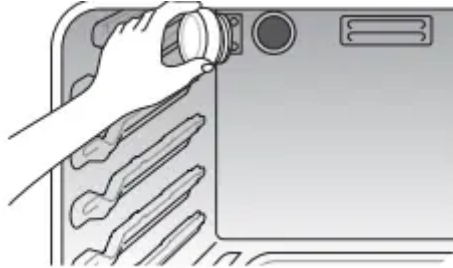
- If you forget to saturate the inside of the oven with water before starting LO TEMP CLEAN, press the Stop button to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another LO TEMP CLEAN cycle.
- The cavity gasket may be wet when the LO TEMP CLEAN cycle finishes. This is normal. Do not clean the gasket.

- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.

Replacing the Oven Light

The oven light is a standard 40-watt appliance bulb. It will turn on when the oven door is open.

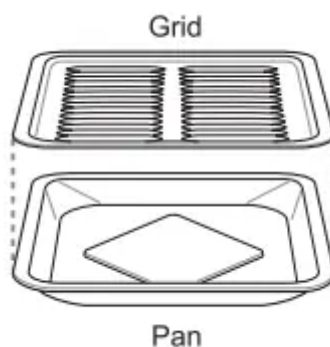
When the oven door is closed, press the  key to turn the light on or off.



WARNING:

- Make sure that the oven and bulb are cool.
 - DISCONNECT the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
1. Unplug the range or disconnect power.
 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
 3. Turn the bulb counterclockwise to remove from socket.
 4. Insert the new bulb and turn it clockwise.
 5. Insert the glass bulb cover and turn it clockwise.
 6. Plug in the range or reconnect the power.

Broiler Pan and Grid (sold separately)



NOTE: Remove the broiler pan and grid from the oven before running the Self Clean cycle.

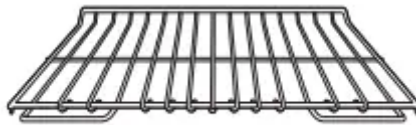
1. After broiling, remove the broiler pan from the oven. Remove the grid from the pan.
2. Carefully pour out the grease from the pan into a proper container.

3. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad. If food has burnt on, sprinkle the grid with cleaner (while hot) and cover it with wet paper towels or a dishcloth. Soaking the pan will remove burnt-on foods. Both the broiler pan and grid may be cleaned with a commercial oven cleaner. Both the broiler pan and grid can also be cleaned in a dishwasher.

Oven Racks

Remove the oven racks before operating the Self Clean cycle.

1. Food spilled into the tracks could cause the racks to become stuck. Clean racks with a mild, abrasive cleaner.
2. Rinse with clean water and dry.



NOTE: If the racks are cleaned using the Self Clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the self clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.


TROUBLESHOOTING

BEFORE REQUESTING SERVICE



Symptoms and Questions	Possible Cause/Solution
<p>Top burners do not light or do not burn evenly.</p>	<ul style="list-style-type: none"> • Make sure that the electrical plug is inserted into a live, properly grounded outlet. • Remove the burners and clean them. Check the electrode area for burnt-on food or grease. See the Burner Head/Caps section in the Care and Cleaning section. • Make sure that the burner parts are installed correctly. See the Burner Heads/Caps section in the Care and Cleaning section.
<p>Burner flames are very large or yellow.</p>	<ul style="list-style-type: none"> • Improper air to gas proportion. • If range is connected to LP gas, contact the technician who installed the range or made the conversion. • The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
<p>Surface burners light but the oven does not.</p>	<p>Make sure that the gas pressure regulator valve, located behind the range, is fully open.</p>
<p>Food does not bake or roast properly</p>	<ul style="list-style-type: none"> • Incorrect oven control settings. See “Using control panel” in the How to Use section. • Incorrect rack position. See “Replace and remove Oven rack” or “Shelf position Baking time” in the How To Use section. • Incorrect cookware is being used. See “Roast” or “Bake” in the How To Use Section. • Oven thermostat needs adjustment. See “How to adjust the temperature” in the Operating Instructions section. • The Clock is not set correctly. See “How to set the clock and the timer” in the Operating Instructions section. • Aluminum foil used improperly in the oven. See “Using the oven.”



<p>Food does not broil properly in the oven.</p>	<ul style="list-style-type: none"> • Incorrect oven control settings. See the Using the Control Panel section in the How to Use section. • The oven door is not closed. See the Using the Oven section in the How to Use section. • Aluminum foil used on the broiling pan and grid is not fitted properly.
<p>Oven temperature is too hot or too cold.</p>	<p>The oven thermostat needs adjustment. See the Adjusting Oven Temperature section in the Operating Instructions section.</p>
<p>Clock and timer do not work.</p>	<ul style="list-style-type: none"> • Make sure the electrical plug is inserted into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker. • Improper oven control settings. See the How to Use section.
<p>Oven light does not work.</p>	<ul style="list-style-type: none"> • The light bulb is loose or defective. Tighten or replace the bulb. • The plug on the range is not completely inserted in the electrical outlet. Make sure the electrical plug is inserted into a live, properly grounded outlet.
<p>Self clean is not working.</p>	<ul style="list-style-type: none"> • The oven temperature is too high to run a Self Clean cycle. Allow the range to cool down to room temperature and reset the controls. • Improper oven control settings. See the Self Clean section in the Care and Cleaning section.
<p>“Crackling” or “popping” sound.</p>	<p>This is the sound of the metal heating up and cooling down during both the cooking and cleaning functions. This is normal.</p>
<p>Too much smoke during the Self Clean cycle.</p>	<p>Too much soil in the oven. Open the windows to get rid of the smoke from the room. Press the Upper or Lower Stop button. Wait until the  light goes off before trying to open the oven door. Wipe up the excess soil and reset the clean cycle.</p>
<p>The oven door does not open after Self Clean cycle.</p>	<p>The oven temperature is too high. Wait up to one hour to cool down.</p>
<p>The oven door is not clean after a Self Clean cycle.</p>	<ul style="list-style-type: none"> • Incorrect oven control settings. See the Self Clean section in the Care and Cleaning section.



	<ul style="list-style-type: none"> • The oven was heavily soiled. Clean up heavy spills before beginning the Self Clean cycle. Heavily soiled ovens may need either a longer Self Clean or two Self Clean cycles.
“CLOSE DOOR TO CONTINUE BROILING” or “DOOR OPENED” appears in the display.	Close the oven door.
“DOOR LOCKED” message appears when you want to cook.	The oven door is locked because the temperature inside of the oven is too high. Press the Upper or Lower Stop button.
Oven control beeps and displays an F error code.	<ul style="list-style-type: none"> • Press the Upper or Lower Stop button and wait for one hour. • Check the main gas shut-off valve or the gas pressure shut-off valve and call for service. • Remove the power from the range for five minutes and then reconnect the power. If the function error code repeats, call for service.
The oven racks were cleaned in a Self Clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks. Do not use lubricant sprays.
Clock is flashing.	Power outage or surge. Reset the clock. If the oven was in use, you must reset it by pressing the Upper or Lower Stop button. Reset the clock and any cooking function.
“Burning” or “oily” odor emitting from the vent.	<ul style="list-style-type: none"> • After checking the oven’s operation, turn the temperature up to 450 °F and leave the oven on for at least an hour to help remove any oil which might cause smoke and odors when first using the oven.
Strong odor.	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.
Fan noise (convection models)	The convection fan may turn on and off automatically. This is normal.
Convection fan not working (convection models).	The preheating temperature has not been reached. The fan will start automatically once the preheating temperature is reached.

<p>Burners are not lighting properly after cleaning the cooktop surface.</p>	<p>Make sure that the burner heads and caps are completely dry and properly positioned.</p>
<p>When lighting just one burner, clicking noise is heard from all the burners.</p>	<p>This is normal. Electric spark igniters from the burners cause the clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.</p>
<p>My range is still dirty after running the LO TEMP CLEAN cycle. What else should I do?</p>	<p>The LO TEMP CLEAN cycle only helps to loosen light soils in your oven range to assist in hand-cleaning of your oven. It does not automatically remove all soils after the cycle. Some scrubbing of your oven range is required after running the LO TEMP CLEAN cycle.</p>
<p>I tried scrubbing my oven after running LO TEMP CLEAN, but some soils still remain. What can I do?</p>	<p>LO TEMP CLEAN feature works best when the soils are fully soaked and submerged in water before running the cycle. If soils are not sufficiently soaked in water, it can negatively affect cleaning performance. Repeat the LO TEMP CLEAN process using sufficient water. Sugar-based and certain greasy soils are especially hard to clean. If some stubborn soils remain, use the Self Clean feature to thoroughly clean the oven.</p>
<p>Soils on my oven walls are not coming off. How can I get my walls clean?</p>	<p>Soils on the side and rear walls of your oven range may be more difficult to fully soak with water. Repeat the LO TEMP CLEAN process with more than the 1/4 cup (2oz) spray recommended.</p>
<p>Will LO TEMP CLEAN get all of the soils and stains out completely?</p>	<p>It depends on the soil type. Sugar-based and certain greasy stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, then this can also negatively affect cleaning performance. If stubborn or built-up stains remain, use the Self Clean feature. Refer to the Self Clean section of the owner's manual.</p>
<p>Are there any tricks to getting some of the stubborn soils out?</p>	<p>Scraping the soils with a plastic scraper before and during hand cleaning is recommended. Fully saturating soils with water is also recommended. However, certain types of soils are harder to clean than others. For these stubborn soils, the Self Clean cycle is recommended. Consult the Self Clean section of your owner's manual for details.</p>
<p>Is it safe for water to spill into the oven</p>	<p>Some water spillage into the oven bottom vents (gas range) is okay. However, try to avoid spilling too much water into the vents.</p>



bottom vents during cleaning?	
Is it safe for my broil burner or heater element to get wet during LO TEMP CLEAN?	Yes. The broiler burner or heater element may get a little wet during cleaning. However, direct spray onto the broil burner and heater elements is not necessary because these are self-cleaning during regular use.
Do I need to use all 1-1/4 cup (10oz) of water for LO TEMP CLEAN?	Yes. It is highly recommended that 1 cup (8oz) of water be sprayed or poured on the bottom and additional 1/4 cup (2oz) of water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.
I see “smoke” coming out of my oven range’s cooktop vents during LO TEMP CLEAN. Is this normal?	This is normal. This is not “smoke.” It is actually water vapor (steam) from the water in the oven cavity. As the oven heats briefly during LO TEMP CLEAN, the water in the cavity evaporates and escapes through the oven vents.
How often should I use LO TEMP CLEAN?	LO TEMP CLEAN can be performed as often as you wish. LO TEMP CLEAN works best when your oven is LIGHTLY soiled from such things as LIGHT grease splatter and small drops of cheese. Please refer to the LO TEMP CLEAN section in your owner's manual for more information.
What is required for LO TEMP CLEAN?	A spray bottle filled with 1-1/4 cup of water, a plastic scraper, a nonscratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool.
Can I run the LO TEMP CLEAN cycle on both of my ovens at once?	Yes. You can run the LO TEMP CLEAN cycle on both ovens at the same time. Some oven surfaces will be hot after the cycle completes running. Avoid leaning or resting on the oven door glass while cleaning the oven cavities. You cannot run the Self Clean cycle on both ovens at the same time.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.



