

## USING THE RANGE

### Surface Units

#### How to Set

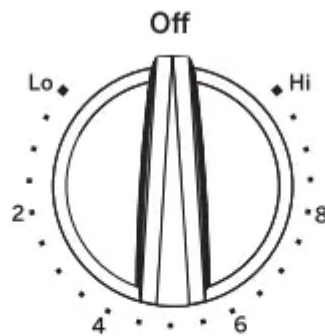
Push the knob in and turn in either direction to the setting you want.

A surface ON indicator light will glow when any surface unit is on

For glass cooktop surfaces:

A HOT COOKTOP indicator light will:

- come on when the unit is hot to the touch
- stay on even after the unit is turned off
- stay on until the unit is cool to approximately 150°F



At both **OFF** and **HI** the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting.

Be sure you turn the control knob to **OFF** when you finish cooking.

At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting. Be sure you turn the control knob to OFF when you finish cooking.

### Cookware for Coil Cooktops

The following information will help you choose cookware which will give good performance on coil cooktops.

**NOTE:** Follow all cookware manufacturer's recommendations when using any type of cookware on the coil cooktop.

## **Recommended**

**Stainless Steel** Thin unclad stainless steel will give poor performance.

**Aluminum** Heavy weight recommended. Good conductivity. Because of its low melting point, thin weight aluminum should not be used.

**Copper Bottom**

**Enamel (painted) on Cast Iron**

**Cast Iron**

**Avoid/Not Recommended**

**Enamel (painted) on Steel**

**Glass-ceramic** Poor performance.

**Stoneware** Poor performance.

## **Cookware for Radiant Glass Cooktops**

The following information will help you choose cookware which will give good performance on glass cooktops.

**NOTE:** Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

**Recommended Stainless Steel** Aluminum Heavy weight recommended. Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

**Copper Bottom** Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

**Enamel (painted) on Cast Iron** Recommended if bottom of pan is coated.

**Avoid/Not Recommended**

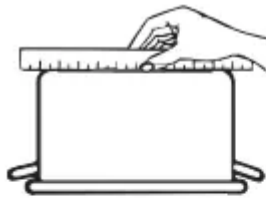
**Enamel (painted) on Steel** Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

**Glass-ceramic** Poor performance. Will scratch the surface. **Stoneware** Poor performance. May scratch the surface.

**Cast Iron**

## More about Cookware

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to smooth surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on the cooktop.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.



Check pans for flat bottoms by using a straight edge. You should not be able to pass a US nickel coin under the straight edge.



Do not place wet pans on the glass cooktop.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

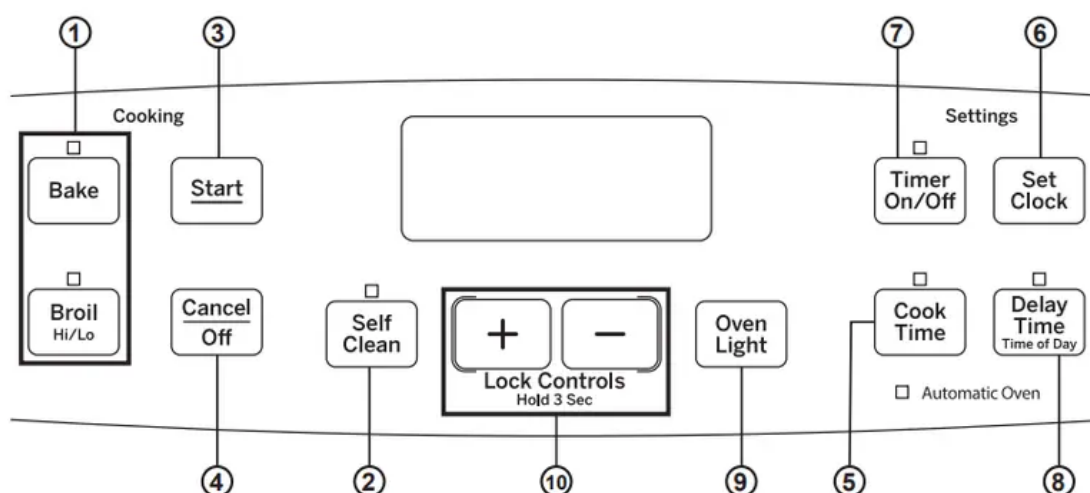


Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

## Oven Controls



1. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake and Broil Hi/Lo. See the Cooking Modes section for more information

2. **Self Clean:** See the Cleaning the Oven section for important information about using this mode.

3. **Start:** Must be pressed to start any cooking, cleaning, or timed function

4. **Cancel/Off:** Cancels ALL oven operations except the clock and timer.

5. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the Cook Time pad, use the +/- pads to program a cooking time in hours and minutes, then press Start.

This can only be used with Bake.

6. **Clock:** Sets the oven clock time. Press the Set Clock or Clock pad and the +/- pads to program the clock. Press Start to save the time.

7. **Timer:** Works as a countdown timer. Press the Timer pad and the +/- pads to program the time in hours and minutes. Press the Start pad. The timer countdown is complete. To turn the timer off press the timer pad.

8. **Delay Time:** Delays when the oven will turn on.

Use this to set a time when you want the oven to start.

Press the Delay Time pad and use the +/- pads to program the time of day for the oven to turn on then press Start. Press the desired cooking mode and temperature then press Start. A cook time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake and Self-Clean.

**NOTE:** When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than

1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

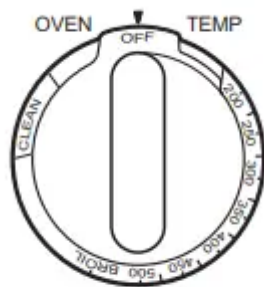
9. **Oven Light:** Turns the oven light on or off.

10. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the +/- pads for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

### **Oven Temperature Knob (on some models)**

Turn the OVEN TEMP knob to the setting you want

- Preheat the oven for 10 minutes for baking
- For models that do not have the self clean feature the oven heating light comes on when the burner is on. It will cycle on and off during cooking
- For models that have the self clean feature the oven heating light comes on when you set your oven temperature knob. The light will stay on until you set your knob back to the off position.



Front of OVEN TEMP knob  
(knob appearance may vary)

### **To Adjust the Thermostat (on models with an OVEN TEMP Knob)**

1. Pull the **Oven Temp** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.

To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.

To decrease the oven temperature, move the top screw toward the left.

Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3. After the adjustment is made. retighten screws so they are snug, but be careful not to overtighten.
4. Replace the knob. matching the flat area of the knob to the shaft. and check performance.



**Back of OVEN TEMP knob**  
(knob appearance may vary)

## **Special Features**

### **Adjust the Oven Temperature**

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake mode. No other cooking modes are affected.

Press the Bake pad to enter the temperature adjustment mode. A number between 35 and -35 will display. Use the +/- pads to set the desired temperature adjustment and use the Bake pad to change between negative and positive. Press the Start pad to save the temperature adjustment.

### **End of Timer Signals**

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed. Press the

Timer pad to view the current setting and then to change the setting.

### **Fahrenheit or Celsius Temperature Display**

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the number Cook Time and Broil Hi/Lo pads at the same time to view the current setting, press again to change the setting.

### **Clock Display**

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24

H), or no clock displayed (oFF). Press the Clock pad to view the current setting. Press again to change the setting.

### **12-hour auto shut-off and Sabbath**

Options for this feature are "12 SHdn", "no SHdn" and "SAb".

12-hour auto shut-off turns off the oven after 12 hours of continuous operations.

Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when a button is pressed), Broil, Cook Time, Timer, Clock, and Delay Time functions.

Sabbath mode can only be used with Bake. This feature conforms to the Star-K Jewish Sabbath requirements.

Press the Set Clock pad to view the current setting and then to change the setting.

To use Sabbath mode, select "SAb" and press Start. A ] will appear in the display and the clock will not display.

Once in Sabbath mode, at any time you can press Bake to start the oven. Note that when programming a bake in Sabbath mode, the preset starting temperature will automatically be set to 350°F. Press the + or - pads to increase or decrease the temperature in 25°F increments for temperatures between 170°F and 550°F and then press Start.

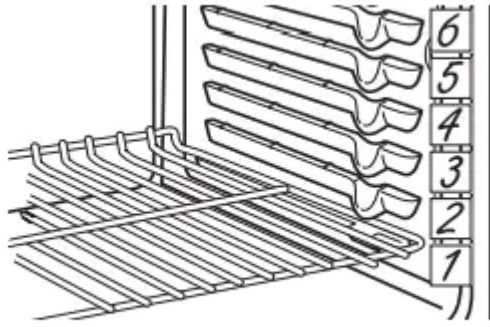
No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute, ][ will appear in the display indicating the oven is running.

If you need to adjust the temperature while baking, press Bake again. Press the + or - pads to increase or decrease the temperature in 25°F from the previous temperature you set to the new baking temperature and then press Start.

To turn the oven off, press Cancel/Off at any time. The oven will immediately turn off and ][ will change to ] indicating that the oven has turned off.

To exit Sabbath mode, make sure that the oven is turned off. Press and hold the Bake and Broil pads for 3 seconds to enter special features then press Delay Time until either "12 Shdn" or "no Shdn" is in the display and press Start.

### **Oven Racks**



The number of rack positions may vary by model.

Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 11" between pans to allow sufficient space for air to flow.

Your Oven may have extension racks and/or traditional flat racks.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

### **Aluminum Foil and Oven Liners**

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

### **Baking Modes**

When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

#### **Traditional Bake**

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the Bake pad, enter a temperature, and then press Start. Preheating is generally recommended when using this mode.

#### **Broiling Modes**

The oven must be closed during broiling. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. Broiling on rack position 6 is not recommended.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

## Broil Hi

The Traditional Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior.

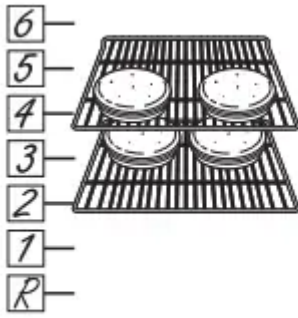
To use this mode press the Broil pad once and then press Start. It is not necessary to preheat when using this mode.

## Broil Lo

The Traditional Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the Broil pad twice and then press Start. It is not necessary to preheat when using this mode.

## Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	R	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake	2 and 4	Ensure adequate airflow.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	5	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Bake	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	1	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	1 or 2	
Boneless chicken breasts	Broil Lo Bake	1 or 2	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Bake	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Use a low sided pan such as a broil pan.
<b>Fish</b>	Broil Lo	5 (1/2 thick or less) 4 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
<b>Casseroles</b>	Bake	3	
<b>Frozen Convenience Foods</b>			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	3	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake	2 and 4	Use shiny cookware.



Rack position for baking 4 layer cakes.

## CARE AND CLEANING

### Cleaning the Range – Exterior

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.

**WARNING:** If your range is removed for cleaning, servicing or any reason, be sure the antitip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

### Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning. The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

Replace the knobs, in the OFF position to ensure proper placement.

### Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

### Oven Exterior

Do not use cleaners, abrasive cleaners, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

## Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution

Do not use commercial oven cleaners, cleaning poders, steel wool or harsh abrasives on any painted surface.

## Stainless Steel Surfaces (on some models)

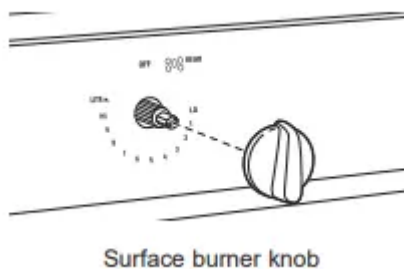
Do not use a steel wool pad; it will catch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only s liquid cleaner free of grit and rub in the direction of the brush lines with a damp, soft sponge.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. The knobs can be washed by hand with soap and water or in a dishwasher. To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened. All knobs are interchangeable



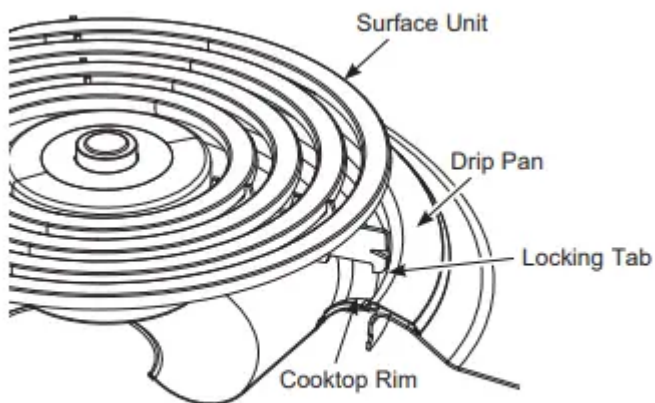
## Surface Uni

### Warning:

- Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.

- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.
- Do not pull on the SENSI-TEMP TECHNOLOGY sensor cap.

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil. To clean the Sensi-Temp Technology Sensor cap, wipe with a damp sponge or cloth. For cooked-on food spills, remove the burner from the range and gently scrub the cap and supports with a damp plastic scouring pad. Do not use steel wool. Allow the burner to dry over night before re-installing it.



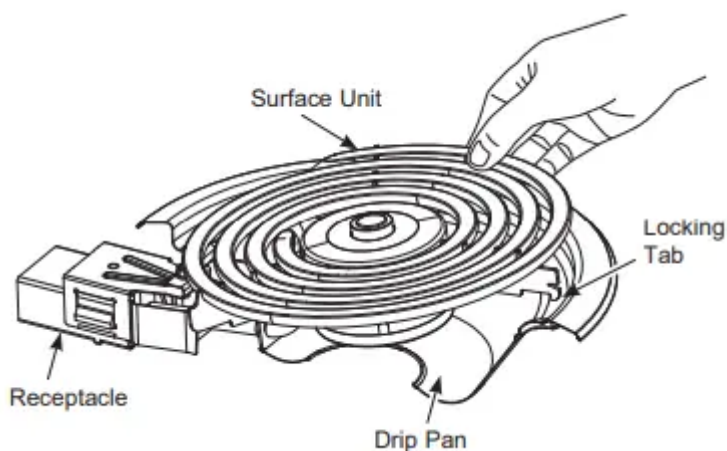
When properly seated, the locking tab should lock onto the cooktop rim through the notch in the drip pan.

#### To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

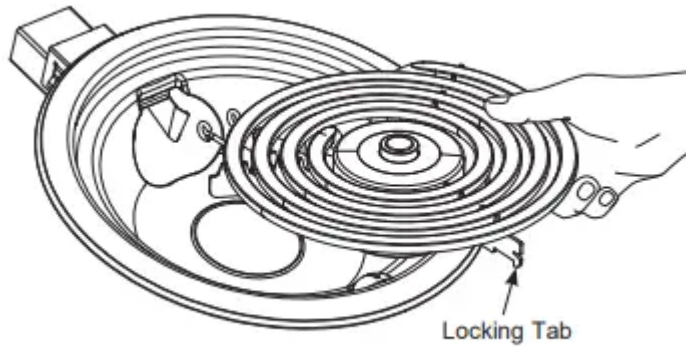
1. Push the surface unit back toward the receptacle.
2. Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.



#### To replace a surface unit:

1. Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
2. Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
3. Push the surface unit in and down so it rests evenly in the cooktop.



### **Drip Pans**

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with 1 cup ammonia to loosen the soil. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in a dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

### **NOTE:**

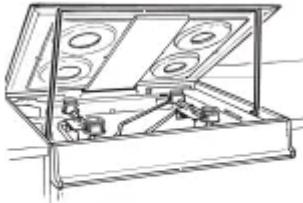
If your cooktop is equipped with shiny, silver colored drip pans, do not clean them in the self-cleaning oven. Permanent damage to the finish can occur.

If your cooktop is equipped with black or gray porcelain coated drip pans, they can be cleaned in the oven during the self-cleaning cycle. Before you begin a self-cleaning cycle, remove any heavy soil from the drip pans and place them on the porcelain-coated oven racks. Do not place the drip pans directly on the oven bottom. After the self-cleaning cycle is completed and the drip pans are cool, wipe them with a damp cloth to remove any remaining ash or residue.

### **Lift-Up Cooktop**

The entire cooktop may be lifted up and supported in the up position for easier cleaning. The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted

up. After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.



Be sure all surface units are turned off before raising the Cooktop.

## Cleaning The Oven - Interior

### Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

### Self Clean Mode (on some models)

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode.

Self clean uses very high temperatures to clean the oven interior. You will need to lock the oven door when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle.

Close the door. Latch the door.

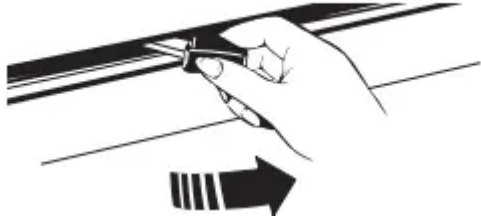
**NOTE:** Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool.

If your range has a knob turn knob to self clean position or if your range has an oven control press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the #/- pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum

5 hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Self Clean pad. The oven will turn off automatically when the self-clean cycle is complete and the self-clean light will be off. Slide the latch handle to the left as far as it will go and open the door. Never force the latch handle. Forcing the handle will

damage the door lock mechanism. After the oven has cooled down wipe any ash out of the oven.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.



Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand.

Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Make sure the oven light bulb cover is in place and the oven light is off.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.

### **To Stop a Self-Clean Cycle**

Press Cancel/Off and wait for self clean light to go off. Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

### **Racks**

All racks can be washed with warm, soapy water.

Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

### **Oven Heating Elements**

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element.

Clean the oven floor with warm, soapy water.



Gently lift the bake element

## Cleaning the Glass Cooktop

### Normal Daily Use Cleaning

ONLY use CERAMA BRYTE Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE Ceramic Cooktop Cleaner.

This helps protect the top and makes cleanup easier.

2. Daily use of CERAMA BRYTE Ceramic Cooktop Cleaner will help keep the cooktop looking new.

3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE Ceramic Cooktop Cleaner directly to the cooktop.

4. Use a paper towel or CERAMA BRYTE Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.

5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

**NOTE:** It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

### Burned-On Residue

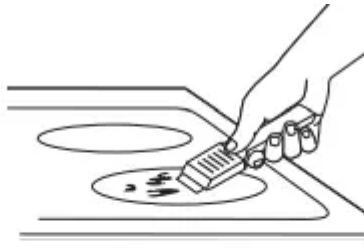
**NOTE:** DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using a CERAMA BRYTE Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE Ceramic Cooktop Cleaner and a paper towel.



### **Heavy, Burned-on Residue**

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use a CERAMA BRYTE Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See the Accessories and Consumer Support sections at the end of this manual.

**NOTE:** Do not use a dull or nicked blade.

### **Metal Marks and Scratches**

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA

BRYTE® Ceramic Cooktop Cleaner with a CERAMA

BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

**NOTE:** Carefully check the bottom of pans for roughness that would scratch the cooktop.

### **Cooktop Seal**

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.



### **Damage from Sugary Spills and Melted Plastic**

Special care should be taken when removing hot substances to avoid permanent damage of the glass surface.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting

of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

**NOTE:** If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

## Oven Light

Oven Light Replacement (on some models)

To remove:

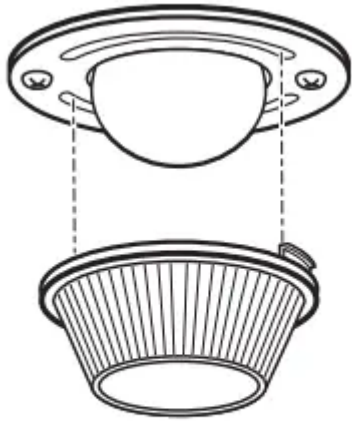
1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Remove the bulb by turning it counter-clockwise.

**To replace:**

1. Replace bulb with a new 40-watt appliance bulb.  
Insert the bulb and turn it clockwise until it is tight.
2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

3. Reconnect electrical power to the oven.

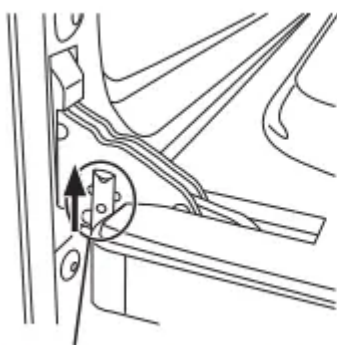


Glass cover on Self Clean models only.

## Oven Door

### To Remove the Door:

1. Fully open the oven door.
2. On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.
3. Firmly grasp both sides of the door at near the top.
4. Close door until the top of the door is approximately 3° from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



Pull hinge locks up to unlock

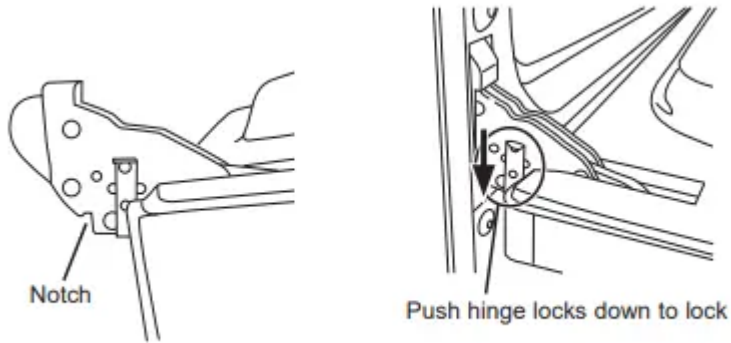


Removal position

### To Replace the Door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.

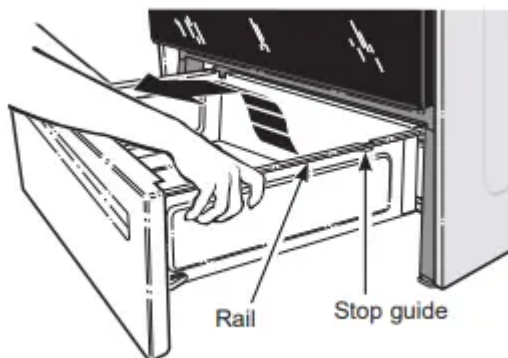
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position
5. Close the oven door.



### **Storage Drawer (on some models)**

#### **To remove the drawer:**

4. Pull the drawer out until it stops.
2. Lift the front of the drawer until the stops clear the guides.
3. Remove the drawer.



#### **To replace the drawer:**

1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.
3. Lift the front of the drawer and push back until the stops clear the guides.
4. Lower the front of the drawer and push back until it closes.

## TROUBLESHOOTING TIPS

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power may be low.	Cover pan with a lid until desired heat is obtained.
Coil surface units do not work properly	The surface units are not plugged in solidly.	With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Sensi-Temp Technology sensor cap is overly soiled.	Clean Sensi-temp Technology sensor cap per cleaning the range section.
	Sensi-temp sensor cap stuck or will not flex up and down.	Call a qualified technician for replacement. Replace coil surface units with only the exact replacement part.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set	Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks)	Incorrect cleaning methods being used.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.

on cooktop glass surface	Cookware with rough bottoms being used or coarse particles were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored cooktop	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface - potential for permanent damage section in the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop	Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	Use only flat cookware to minimize cycling
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake temperatures; it will not affect Broil or Clean.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.

	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power may be low	Preheat the broil element for 10 minutes
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section or adjust the thermostat.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal
		This is normal.

Why is my range making a "clicking" noise when using my oven?	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Oven controls improperly set.	See Susing the kitchen timer section.
Storage drawer won't close	Power cord may be obstructing drawer in the lower back of the range.	Reposition the drawer and power cord. See the Storage Drawer Removal Instruction in the Care and cleaning of the range section.
	Rear drawer support is on top of the guide rail.	Reposition the drawer. See the Storage Drawer Removal instructions in the Care and cleaning of the range section.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
		Lower the rack position of the food.



Excessive smoking during broiling	Food too close to burner element.	
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door.
DOOR LOCK light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker
	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the



		Cancel/Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong door	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal . Under certain tight and angles, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven.	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven.	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks
Display flashes	Power failure.	Reset the clock.
Unable to get the display to show "SF"	Oven control pads were not touched properly.	The Broil Hi/Lo and Bake pads must be touched at the same time and held for 3 seconds.
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.	Touch the Bake pad and desired temperature or the Self Clean pad and desired clean time.
Oven racks are difficult to slide	The shiny, silver-colored 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 with the paper towel. Do not spray with Pam® or other lubricant sprays.
	The drawer is out of alignment.	

Drawer does not slide smoothly or drags		Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.
	Drawer is over-load or load is unbalanced	Reduce weight. Redistribute drawer contents
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.
Excessive condensation in the drawer	Liquid in drawer	Remove liquid.
	Uncovered foods	Cover food with lid or aluminum foil.
	Temperature setting too high.	Reduce temperature setting.

## ACCESSORIES

### Accessories

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Small Broiler Pan (8 ¾" x 1 ¼" x 13 ½")

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Large\* Broiler Pan (12 ¾" x 1 ¼" x 16 ½")

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XL\*\* Broiler Pan (17" x 1 ¼" x 19 ¼")

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### Parts

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Oven racks

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Oven burners

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Light bulbs

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### Cleaning Supplies

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CitruShine™ Stainless Steel Wipes

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CERAMA BRYTE® Stainless Steel Appliance Cleaner

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CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops

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CERAMA BRYTE® Ceramic Cooktop Cleaner

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CERAMA BRYTE® Ceramic Cooktop Scraper

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Kit (Kit includes cream and cooktop scraper)

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Graphite Lubricant

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\*The large broiler pan does not fit in 20"/24" ranges.

\*\*The XL broiler pan does not fit in 24" wall ovens, 27" drop ins or 20"/24" ranges

**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.

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