

USING THE RANGE

Surface Units

How Induction Surface Cooking Works

The elements beneath the cooking surface produce a magnetic field that generates heat in ferrous metal pans that are in close proximity.

The cooking surface itself does not heat. Heat is produced in the cooking pan, and cannot be generated until a pan is placed on the cooking surface.

When the element is activated, the pan begins to heat immediately and in turn heats the contents of the pan.

Magnetic induction cooking requires the use of cookware made of ferrous metals—metals to which magnets will stick, such as iron or steel.

Use pans that fit the elements size. The pan must be large enough for the element to detect the pan and be able to deliver full power.

The cooktop will not operate if a very small steel or iron utensil, such as a steel spatula, cooking spoon, knife or other small utensil, is placed on the cooking surface when the unit is turned on.

CAUTION

- The induction cooking elements may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.
- DO NOT TOUCH HOT COOKWARE or PANS directly with hands. Always use mitts or pot holders to protect hands from burns.
- DO NOT SLIDE cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.



The pan material is correct if a magnet sticks to the bottom.

Operating the Cooktop Elements

WARNING FIRE HAZARD: Never leave the range unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking.

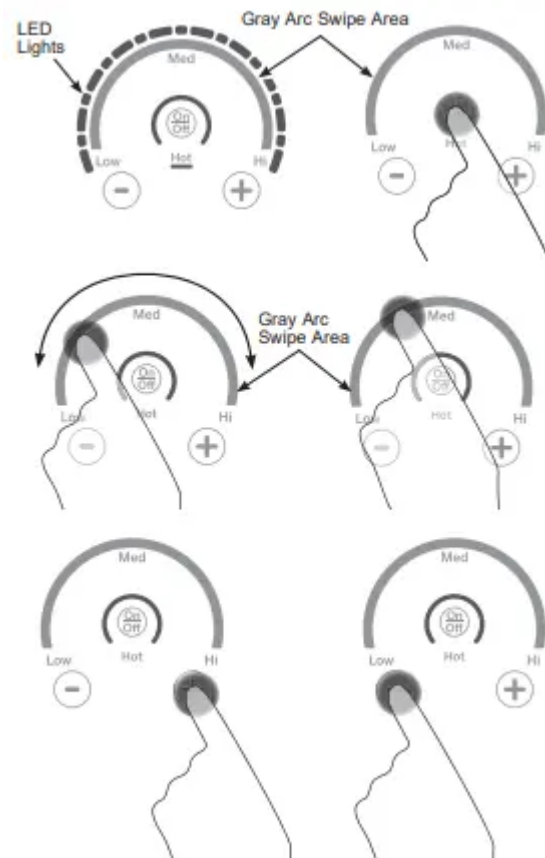
Failure to follow these instructions can result in fire, serious injury or death.

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.

Turn element(s) On: Place your induction designed cookware on the cooking surface. Touch and hold On/ Off pad about half a second. A chime can be heard with each touch to any pad.

Power level can be selected in any of the following ways:

1. Swipe the gray arc (on the graphics) to the desired power level. There is no sensor on the LEDs, or;
2. Touch Anywhere along the gray arc, or;
3. Touch + or - pads to adjust power level, or;
4. Shortcut to Hi: Immediately after turning unit on, touch the + pad, or;
5. Shortcut to Low: Immediately after turning unit on, touch the - pad.



Using the Warming Zone

WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food
- Do not use warm setting for more than 2 hours

The WARMING ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the WARMING ZONE could result in foodborne illness.

To use the WARMING ZONE:

Press the WARMING ZONE pad, select the desired level (1, 2 or 3) using the number pads, and press start.

To turn off the WARMING ZONE:

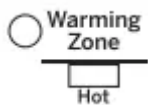
Press the WARMING ZONE pad.

For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the WARMING ZONE, since cookware and plates will be hot.

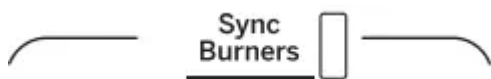
NOTE: The surface warmer will not glow red



How To Synchronize Left Elements

To Turn On

Hold the Sync Burners pad for about half a second to connect the two elements. Operate either element as described in Operating the Cooktop Elements to adjust power level.



To Turn Off

1. Touch the On/Off pad on either element to turn off the Sync Burners.

or

2. Touch the Sync Burners to turn both elements off.

Cookware for Induction Cooktop

Using the correct size cookware

Pans that are not ferrous or are too small will not allow the induction elements to turn on, and the ON indicator for that element location will flash for 25 seconds and then turn off. If a



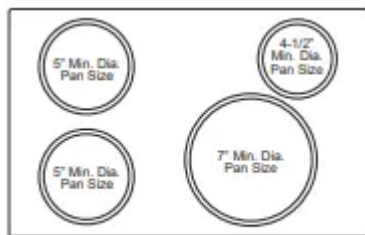
pan is removed from or not centered on the induction coil for more than 30 seconds, the power for that element will be shut off.

Cookware larger than the element ring may be used; however, heat will only occur above the element.

For best results, the cookware must make FULL contact with the glass surface.

Do not allow the bottom of the pan or cookware to touch the surrounding metal cooktop trim.

For best performance, match the pan size to the element For best performance, match the pan size element size. Using a smaller pot on a larger burner will generate less power at any given setting.



Use the minimum size pan shown for each cooking element.

Suitable Cookware

Use quality cookware with heavier bottoms for better heat distribution and even cooking results. Choose cookware made of magnetic stainless steel, enamel coated cast iron, enameled steel or combinations of these materials.

Some cookware is specifically identified by the manufacturer for use with induction cooktops. Use a magnet to test if the cookware will work.

Flat-bottomed pans give best results. Pans with rims or slight ridges can be used.

Round pans give best results. Pans with warped or curved bottoms will not heat evenly. For wok cooking, use a flat-bottomed wok. Do not use a wok with a support ring.



Use flat-bottomed pans.



Use a griddle.



Use a flat-bottomed wok.

Cookware "Noise"

Slight sounds may be produced by different types of cookware. Heavier pans such as enameled cast iron produce less noise than a lighter weight multi-ply stainless steel pan. The size of the pan, and the amount of contents, can also contribute to the sound level.

When using adjacent elements that are set at certain power level settings, magnetic fields may interact and produce a low whistle or intermittent “hum”. These noises can be reduced or eliminated by lowering or raising the power level settings of one or both of the elements. Pans that completely cover the element ring will produce less noise.

A low “humming” noise is normal particularly on high settings.

Sounds you may here: You may hear a slight “Buzz” when cooking with Hi mode. This is normal. The sound depends on the type of pot being used. Some pots will “Buzz” louder depending on the material. A “Buzz” sound may be heard if the pan contents are cold. As the pan heats, the sound will decrease. If the power level is reduced, the sound level will go down.

Power Control

If a surface unit is on power level H (high), for an extended period of time or if multiple surface units are on, there may be a slight reduction in power to the surface unit. Water under pans may also cause the controls to reduce the power delivered to the cookware.

Cookware recommendations

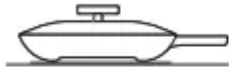
Cookware must fully contact the surface of the cooking element.

Use flat-bottomed pans sized to fit the cooking element and also to the amount of food being prepared. Induction interface disks are NOT recommende.

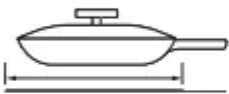
INCORRECT



Cookware not centered on cooking element surface.



Curved or warped pan bottoms or sides.



Pan does not meet the minimum size required for the cooking element used.



Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.



Heavy handle tilts pan.



Pan is partially magnetic on the bottom.

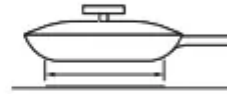
CORRECT



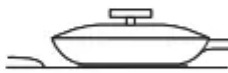
Cookware centered correctly on cooking element surface.



Flat pan bottom.



Pan size meets or exceeds the recommended minimum size for the cooking element used.



Pan bottom rests completely on the cooktop surface.



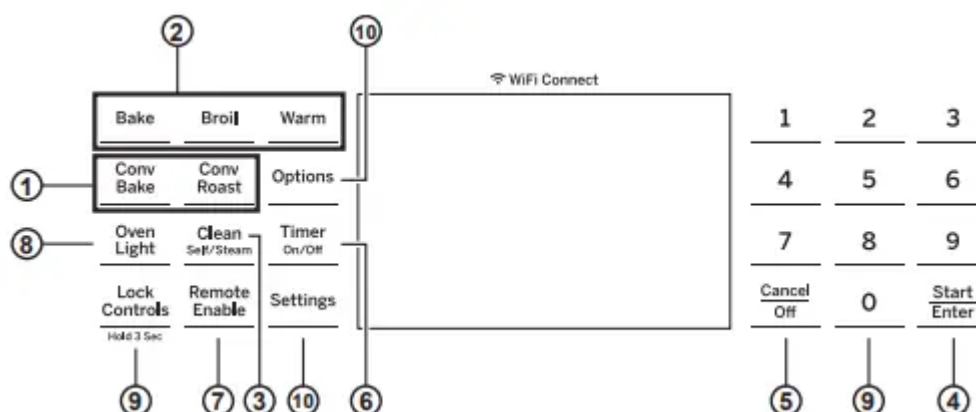
Pan is properly balanced.



Pan is completely magnetic on the bottom.



Oven Controls



- 1. Convection Cooking Modes:** Convection cooking uses increased air circulation to improve performance when baking on multiple racks. See the Cooking Modes section for more information.
- 2. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil and Warm. See the Cooking Modes section for more information.
- 3. Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
- 4. Start/Enter:** Must be pressed to start any cooking, cleaning or timed function. Also used to start the Warming Zone on the cooktop.
- 5. Cancel/Off:** Cancels ALL oven operations except the clock and timer. Does Not cancel the Warming Zone on the cooktop.
- 6. Timer:** Works as a countdown timer. Press the Timer pad and use the number pads to program the time in hours and minutes. Press the Start/Enter pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off, press the Timer pad.
- 7. Remote Enable:** Allows you to control your oven remotely. The oven must be connected to WiFi before Remote Enable can be activated. For instructions on how to connect your oven, see the Wifi Connect/Remote Enable section under Settings in this manual.
- 8. Oven Light :** Turns the oven light on or off. If your oven control does not have an Oven Light touch pad, there is a knob that turns on the oven light.
- 9. Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press the Lock Controls pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.
- 10. Options and Settings:** The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each you select the function in the display using the associated number pad. You can exit at any

time by pressing the Options or Settings pad again. See the Settings, Options, and Cooking Modes Sections for more details.

Options

The options pad opens up a menu of more cooking modes when the oven is off. It opens a menu with additional features if a cooking mode is already in process. You can exit the menu at any time by pressing the Options pad again.

You must first select a mode (bake, convection bake, convection roast) and then select Options to get to the following functions.

Cook Time

Counts down cooking time and turns off the oven when the cooking time is complete. Select a desired cooking mode. Use the number pads to program a baking temperature. Press the Options pad and select Cook Time. Use the number pad to program cook time in hours and minutes. Then press Start/Enter. This can only be used with Bake, Convection Bake, and Convection Roast.

Delay Time

Delays when the oven will turn on. Use this to set a time when you want the oven to start. Select a desired cooking mode. Use the number pad to program a baking temperature. Press the Options pad and select Delay Time. Use the number pads to program the time of day for the oven to turn on, and then press Start/Enter. Delay Time is not available with all modes.

NOTE: When using the Delay Time feature, foods that spoil easily - such as milk, eggs, fish, stuffing, poultry, and port-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.

Oven Probe

NOTE: Only accessible through traditional and convection cooking modes.

Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, press the desired cooking mode, and program the probe temperature. See the Cooking Modes Section for more information. The probe can only be used with Bake, Convection Bake, and Convection Roast.

Settings

The Options and Settings pads open up more detailed menus in the display that all functions. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the Options or Settings pad again.

WiFi Connect / Remote Enable

Your oven is designed to provide you with two-way communication between your appliance and smart device. By using the WiFi Connect features, you will be able to control essential oven operations such as temperature settings, timers and cooking modes using your smartphone or tablet."

Select Settings then Wifi - follow the instructions on your oven display and phone app. It is necessary to turn on WiFi before using Remote Enable on your oven.

Connecting your WiFi Connect Enabled Oven

What you will need

Your GE Appliances oven uses your existing home WiFi network to communicate between the appliance and your smart device. In order to setup your GE Appliances oven, you will need to gather some information:

1. Each GE Appliances oven has a connected appliance information label that includes an Appliance Network Name and Password. These are the two important details that you will need to connect to the appliance. The label is typically located inside the door of the oven or drawer.

Connected Appliance Information

FCC: ZKJ-WCATA001

IC: 10229A-WCATA001

MAC ID:XX-XX-XX-XX-XX-XX

Network: GE_XXXXX_XXXX

Password: XXXXXXXX

PT. NO. 229C6272G001-0

Sample Label

2. Have your smart phone or tablet ready with the ability to access the internet and download apps.

3. You will need to know the password of your home WiFi router. Have this password ready while you are setting up your GE Appliances oven.

Connect your GE Appliances oven

1. On your smart phone to learn more about connected appliance features and to download the appropriate app.
2. Follow the app onscreen instructions to connect your GE Appliances oven.
3. Once the process is complete, the connection light located on your GE Appliances oven display will stay on solid and the app will confirm you are connected.

4. If the connection light does not turn on or is blinking, follow the instructions on the app to reconnect. If issues continue, please call the Connected Call Center 1.866.626.2000 and ask for assistance regarding oven wireless connectivity.

To connect additional smart devices, repeat steps 1 and 2.

Note that any changes or modifications to the remote enable device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

REMOTE STARTING YOUR OVEN

To be able to start the oven remotely once connected to WiFi, press the Remote Enable pad and the icon will turn on in the display. The oven can now be remotely started with a connected device. Opening an oven door or turning off the oven will turn off the icon. The icon must be lit to start the oven remotely. The icon is not required to change the oven temperature while it is running, set a timer or to turn the oven off from the phone app while the icon shows it is Wifi Connected.

After using the oven, remember to verify that the icon is lit if you wish to start the oven remotely in the future.

NOTE: 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.

Clock

This setting sets the oven clock time. Press the Settings pad and select Clock. Select Set Clock and follow the instructions to set the clock. This feature also specifies how the time of day will be displayed. You can select a standard 12-hour clock (12H), 24-hour military time display (24H), or no clock displayed (Off). Press the Settings pad, select Set Clock and select either 12/24 hr or On/Off.

Bluetooth® - Chef Connect

This is a pairing feature for use with other compatible Chef Connect enabled products like an over-the-range microwave oven or range hood. To pair those products to the range Press the Settings pad and select Bluetooth®. Select Pair and follow the corresponding instructions included with the mating Chef Connect enabled product. The range will cancel pairing mode after two minutes if no mating device is detected. Select Remove to confirm product is paired or to un-pair from range. The Precision Cooking Probe can also be paired using the Bluetooth® feature.

Auto Conv (Auto Conversion)

When using Convection Bake and Convection Roast cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off. Select Settings, Auto Conversion is 5th option and shows up on first display of settings, and Auto Conversion then follow the prompts to turn this feature on or off.

Auto Off

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled. Select Settings, More, and Auto Off to turn this feature on or off.

Sound

You can adjust the volume and type of alert your appliance uses. Select Settings, More, and Sound. Follow prompts for making volume adjustments or for changing between continuous and single alert tones. A continuous setting will continue to sound a tone until a button on the control is pressed. The oven tone volume can be adjusted. The control will sound the oven tone at the new volume level each time the sound level is changed.

F/C (Fahrenheit or Celsius)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures(C). Select Settings, More, and F/C to alter between temperature scales displayed.

Adjust the Oven temperature

This feature allows the oven baking and convection 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 and Convection Bake modes. Does not change Proof or Cleaning modes. Select Settings and Oven Adjust to add More Heat or Less Heat and then press Save.

Oven Info

Select Settings, More, and Oven Info to turn this feature on or off. This setting displays Model Number and Software Version.

Sabbath Mode

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

Press the Settings pad, select Sabbath, and select Turn on. A single bracket "]" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed.

Continuous bake or timed bake can now be programmed.

Start a Continuous Bake

1. Press the Bake pad. (For double ovens, this operates the upper oven. If desiring to use Lower Oven, press Lower Oven and then Bake.)
2. If the desired temperature is 350F, press Start/Enter. If a different cooking temperature is desired, use the 1 through 5 number pads to select a preset cooking temperature, then press Start/Enter. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking.

Adjusting the Temperature

1. Press Bake or press Lower Oven and then Bake for lower oven in a double oven unit), use the 1 through 5 number pads to select a different preset cooking temperature, and press Start/Enter.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Start a Timed Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, use the 6 through 0 number pads to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press Start/Enter.

After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket "]" indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

Exit the Sabbath Mode

Exiting the Sabbath mode should be done after the Sabbath is over.

1. Press Cancel/Off to end any bake mode that may be running.
2. Press and hold Settings pad until Sabbath Mode off is displayed.

Sabbath Mode Power Outage Note

If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred

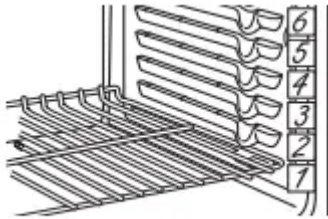
Oven Racks

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 1½" 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.



The number of rack positions may vary by model.

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

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust.

If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25°F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods.

Bake

The bake mode is for baking and roasting. This mode uses heat only from the lower burner. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first. To use this mode, press the Bake pad, enter a temperature, then press Start/Enter

Warm

Warm mode is designed to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food. It is recommended that food not be kept warm for more than 2 hours. Press the Warm pad and then press Start/Enter.

Some models may also have warming drawers. Three settings are available - use High for items such as stews, meats, and potatoes; use Medium for items such as casseroles and pizzas; use Low for items such as breads, waffles, and also for warming oven-safe dishes

Broiling Modes

Always broil with the oven door and drawer closed. Monitor food closely while broiling on the upper rack positions as placing food closer to the broil burner increases smoking, spattering, and the possibility of fats igniting. It is not necessary to preheat when using the Broil modes

Broil Hi

The Broil Hi mode uses intense heat from the upper burner to sear foods. Use Broil Hi for the thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode press the Broil pad once and then press Start/Enter

Broil Lo

The Broil Low mode uses less intense heat from the upper burner to cook food thoroughly while also browning the surface. Use Broil Low 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/Enter.

Frozen Snacks

The Frozen Snacks modes are designed to cook frozen foods such as potato nuggets, French fries, and similar frozen snacks and appetizers. Most foods will cook within package

recommended time. Adjust cooking time according to individual preferences. Press Options and select Frozen then follow any display prompts to access this mode.

Use Frozen Snack Single when cooking frozen snacks on a single rack. This mode does not require preheating the oven. Food should be placed in the oven before or immediately upon starting this mode.

Use Frozen Snack Single when cooking frozen snacks on two racks simultaneously. This mode includes a preheating cycle to prepare the oven for multi-rack baking.

Frozen Pizza

The Frozen Pizza modes are designed to cook frozen pizzas. Most pizzas will cook within package recommended times. Adjust cooking time according to individual preferences.

Use Frozen Snack Single when cooking frozen snacks. This mode does not require preheating the oven. Food should be placed in the oven before or immediately upon starting this mode.

Use Frozen Snack Single when cooking frozen snacks simultaneously. This mode includes a preheating cycle to prepare the oven for multi-rack baking. Press Options and select Frozen then follow any display prompts to access this mode.

Baked Goods

The Baked Goods mode is designed for cooking cakes, breads, cookies, and similar foods on a single rack. This mode is designed to provide lighter top browning and better volume. Some foods may require slightly longer cook times relative to when cooked in the traditional bake mode. Press Options and select Baked Goods then follow any display prompts to access this mode.

Convection Bake Multi Rack

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode. Always preheat when using this mode. Baking times may be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Conv Bake pad, enter a temperature with number pads, and then press Start/Enter.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses air movement from the convection fan to improve browning and reduce cooking time. Check food earlier than the recipe suggested time when using this mode, or use the probe (see the Probe section for more information). It is not necessary to preheat

when using this mode. To use this mode press the Conv Roast pad, enter a temperature with the number pads, and then press Start/Enter.

Proof

Proof mode maintains a warm environment for rising yeast-leavened dough. If the oven is too warm, Proof mode will not operate and the display will show "Oven too hot for Proof". For best results, cover the dough while proofing and check early to avoid over-proofing. Press Options and select Proof then follow any display prompts or press the Proof pad (on some models) to access this mode.

CAUTION Do not use the Proof mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures.

Oven Probe

Internal food temperature is frequently used as an indicator of doneness, especially for roasts and poultry. The Probe mode monitors the internal food temperature and turns the oven off when the internal food temperature reaches the programmed temperature.

Always check the temperature at multiple locations in the food with a food thermometer after cooking to ensure that all portions of the food have reached the minimum safe internal temperature for that food.

Proper Probe Placement

After preparing the meat and placing it on the cooking pan follow these instructions for proper probe placement.

- Insert the probe into the food, so that the tip of the probe will rest in the center of the thickest part of the food. For best performance the probe should be fully inserted into the food. If the probe is not located properly, it may not accurately measure the temperature of the coolest portion of the food. Some foods, particularly small items, are not well suited for cooking with the probe due to their shape or size.
- The probe should not touch bone, fat or gristle.
- For whole poultry insert the probe into the thickest part of the breast.
- For boneless roasts, insert the probe into the center
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish.
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Probe Usage

The temperature probe can only be used with Bake, Convection Bake, and Convection Roast.

To use the probe with preheating:

1. Select the desired cook mode (Bake, Convection Bake, or Convection Roast) pad and enter the desired cooking temperature with the number pads.
2. Insert the probe into the food (see Proper Probe Placement)
3. Once the oven is preheated, place the food in the oven and connect the probe to the probe outlet. making sure it is fully inserted. Use caution, the oven walls and probe outlet are hot
4. When the probe is connected, the display will prompt you to enter the desired food temperature. The maximum internal food temperature that you can set is 200 F.

To use the probe without preheating:

1. Insert the probe into the food (see Proper Probe Placement).
2. Place the food in the oven and connect the probe into the probe outlet in the oven.
3. Press the Cook Mode pad (Traditional Bake, Convection Bake, or Convection Roast) and enter the desired cooking temperature with the number pads. Press Options and select Probe then follow the display prompts to enter the desired food temperature.

Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe outlet.
- Use the handles of the probe and plug when inserting and removing them from the meat and outlet.
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self or steam clean cycle.
- Do not store the probe in the oven.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake Bake Goods	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	2 and 4	Use shiny cookware. Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake Bake Goods	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake Bake Goods	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	2 and 4 2, 4, and 6	Use shiny cookware. Ensure adequate airflow.
Yeast Breads	Proof	2 or 3	Cover dough loosely.
	Bake Bake Goods	3	
Beef & Pork			
Hamburgers	Broil High	6	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 heater.
Steaks & Chops	Broil High	5 or 6	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 heater.
Roasts	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	3	If breaded or coated in sauce avoid Broil High modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heater.
Boneless chicken breasts	Broil Low Bake	3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heater.
Whole turkey	Bake Convection Roast	1	Use a low sided pan such as a broil pan. Preheating is not necessary.
Turkey Breast	Bake Convection Roast	3	Use a low sided pan such as a broil pan. Preheating is not necessary.
Fish	Broil Low	6 (1/2 inch thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heater.
Casseroles	Bake	3 or 4	
Frozen Convenience Foods			
Pizza on a Single Rack	Frozen Pizza Single	3	Place food in oven prior to starting mode.
Pizza on Multiple Racks	Frozen Pizza Multi	2 and 4	Stagger pizzas left to right, do not place directly over each other.
Potato products, chicken nuggets, appetizers on a Single Rack	Frozen Snacks Single	4 or 5	Place food in oven prior to starting mode. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on Multiple Racks	Frozen Snacks Multi	2 and 4	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

*When baking four cake layers at a time, stagger the pans as shown to the right so that one pan is not directly above another.

Cook food thoroughly to help protect against foodborne illness. Make sure to use a food thermometer to take food temperatures.

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 anti-tip 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 Lockout

If desired, the touch pads may be deactivated before cleaning.

See Lock Controls in the Oven Controls section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

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.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel-they will damage the finish, including Black Stainless Steel.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, 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 and Black Stainless Steel

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 powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Stainless Steel - Excluding Black Stainless Steel (on some models)

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 the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

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.

Cleaning the Range – Interior

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

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.

Manual Cleaning

Do not use oven cleaners, strong liquid cleansers, steel wool, or scouring pads 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.

Steam Clean Mode

The Steam Clean feature is for cleaning light soil from your oven at a lower temperature than Self Clean.

To use the Steam Clean feature:

1. Start with the oven at room temperature
2. Wipe excess grease and soils from the oven
3. Pour one cup of water onto the bottom of the oven
4. Close the door
5. Press the Clean pad, select Steam Clean and then press Start/Enter.

You cannot open the door during 30 minutes Steam Clean cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using the Self Clean Mode. Self Clean uses very high temperatures to clean the oven interior. For a moderately soiled oven, run a 3 hour self-clean cycle. For a heavily soiled oven, run a 5 hour self-clean cycle. Only self-clean (black) racks and grates may remain in the oven during the self-clean cycle. All other items, including nickel plated (silver) racks, should be removed. If nicked plated (silver) racks are left in the oven during a self-clean cycle, the racks will tarnish. If either type of rack is left in the oven during a self-clean cycle, the rack may become difficult to slide. See the Oven Racks section for instructions on how to improve. **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 use the Self Clean feature:

1. Start with the oven at room temperature

2. Wipe excess grease and soils from the oven and interior door.
3. Remove all items other than self-clean (black) racks and grates, if desired.. See Cleaning the Cooktop to determine if your grates may be self-cleaned and for important details regarding grate placement.
4. Close the door.
5. Press the Clean pad, select Self Clean and then press Start/Enter.

You cannot open the door during the self-clean cycle. The door will remain locked after the self-clean cycle until the oven cools below the unlocking temperature. At the end of the self-clean cycle, allow the oven to cool and wipe any ash out of the oven.

To Stop a Self-Clean Cycle

Press the Cancel/Off pad. 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.

On Some Models:

The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Wait until the self-clean cycle is finished to set and use the surface units.

Racks

All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self clean.

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.

The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water



Wipe up heavy soil on the oven bottom.

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.
6. Do not use CERAMA BRYTE® on any metal parts located next to the glass.



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

Burned-On Residue

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.



Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

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 of 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.

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 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 Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap filled scouring pad, rinse and dry.

To order additional temperature probes, see the Accessories and Consumer Support sections at the end of this manual.

- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.
- Do not leave the temperature probe inside the oven during a self of steam clean cycle.

Oven Light

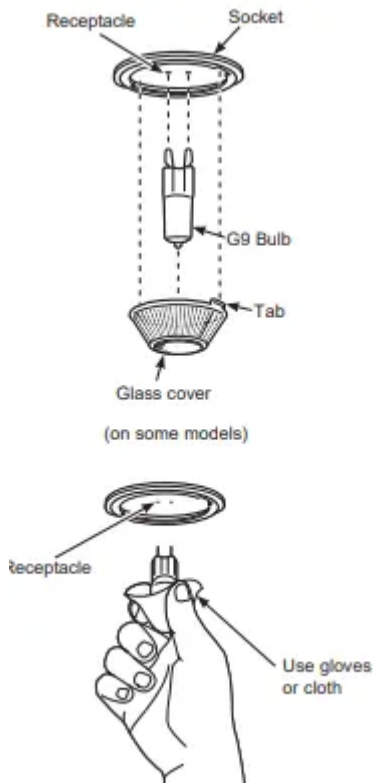
Oven Light Replacement

To remove:

1. Turn the glass cover counterclockwise $\frac{1}{4}$ turn until the tabs of the glass cover clear the grooves of the socket .Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

1. Use a new 120/130-volt halogen bulb. not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
3. Push the bulb straight into the receptacle all the way.
4. Place the tabs of the glass cover into the grooves of the glass cover into the grooves of the socket. Turn the glass cover clockwise $\frac{1}{4}$ 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.
5. Reconnect electrical power to the oven

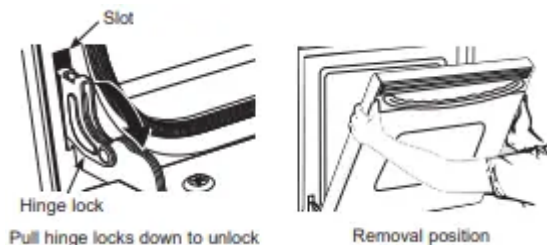


Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

To Remove the Door

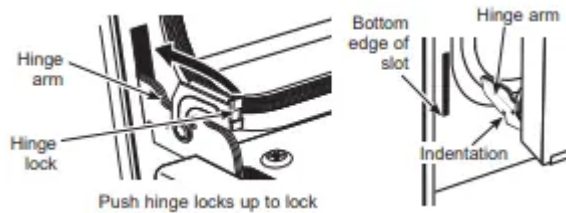
1. Fully open the door
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



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 on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into 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 have not seated correctly in the bottom edge of the slot. Lift the door off the range and repeat previous step.
4. Push the hinge locks toward the range cavity and down to the locked position.
5. Close the oven door.



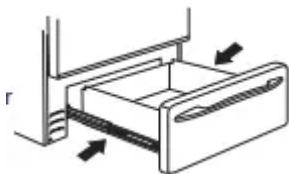
Soft Close Drawer

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

Your storage drawer has metal rails.

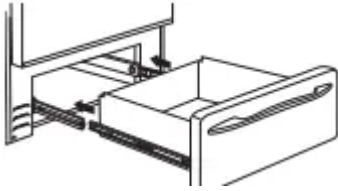
To remove the drawer:

1. Pull drawer straight out until it stops.
2. Press the left rail release in and press the right rail release in, while pulling the drawer forward and free.



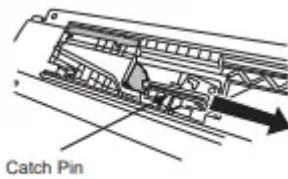
To replace the drawer:

1. Place the left drawer rail around the inner left rail guide and slide it in slightly to hook it.
2. Place the right drawer rail around the inner right rail guide and slide it in slightly to hook it.
3. Slide the drawer all the way in.



In rare cases, the soft close mechanism may become uncoupled from the drawer. To reset the mechanism:

1. Remove the drawer.
2. Slide the catch pin forward, both sides as applicable.
3. Reinstall the drawer.



TROUBLESHOOTING TIPS

Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Surface units do not work properly or flashing power setting.

- Improper cookware being used.
 - Wrong pan type. Use a magnet to check that cookware is induction-compatible. Use a flat induction-capable pan that meets the minimum size for the element being used. See the Pan size and shape section.
- Pan is too small.
 - Pan size is below the minimum size for the element. See the pan size and shape section. Use smaller element.
- Pan not positioned correctly.
 - Center the pan in the cooking zone.
- Pan is not in full contact with glass surface.
 - Pan must be flat.
- In some areas, the power (voltage) may be low.
 - Cover pan with a lid until desired heat is obtained.

- 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 that the control is set property. The LEDs should be illuminated at least partway around the grey arc for that element. Press On then + or - Verity controls are clean and dry.

Surface unit setting changed or turned off unexpectedly.

- High cooktop temperature.
 - Allow the internal fan to cool the cooktop. Check if pan boiled dry.

Scratches (may appear as cracks) on cooktop glass surface

- Incorrect cleaning methods being used.
 - Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
- Cookware with rough bottoms being used or coarse particles (salt or sand) 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.

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 and use rack positions recommended in the Cooking Guide. 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. See the Oven Controls section.

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.

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.
- Cookware not suited for broiling.
 - Use a pan specifically designed for broiling
- Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.
 - If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.

Oven temperature too hot or too cold

- Oven temperature needs adjustment.
 - See the Cooking Modes section.

Oven does not work or appears not to work

- Plug on range is not completely inserted in the electrical outlet.
 - Make sure electrical plug is plugged into a live, properly grounded outlet.
- 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.

Why is my range making a "clicking" noise when using my oven?

- Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements “click” on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.
 - This is normal.

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 the Oven Control 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 instructions 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, re-install the door. See the "Lift-Off Oven Door" instructions in the "Care and Cleaning" section

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 and Oven section.
- The probe is plugged into the outlet in the oven.
 - Remove the probe from the oven.

Oven will not steam clean.

- Display flashes HOT.
 - Allow the oven to cool to room temperature and reset the controls.
- Oven controls improperly set.
 - See the Using Steam Clean section.
- Oven door is not closed.
 - Make sure you close the door to start steam clean cycle

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.

Excessive smoking during broiling

- Food too close to broil element.
 - Lower the rack position of the food.

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 Care and Cleaning section.
- Oven was heavily soiled.
 - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again.

"DOOR LOCKING " flashes in the display

- The self-clean or steam-clean cycle has been selected but the door is not locked.
 - Close the oven door. Latch the door

DOOR LOCKED 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.

- 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 again, 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.

Oven or cooktop will not stay set.

- Function error.
 - Disconnect power for at least 30 seconds and then reconnect power. If repeating, call for service

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 3 minimum of 3 hours.. See the Cleaning the Oven section. This is temporary.

Strong odor

- 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.

Fan noise

- A convection fan may automatically turn on and off.
 - This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
- A cooling fan may automatically turn on and off.
 - This is normal on some models. The cooling fan will turn off and on to cool internal parts. It may run after the oven is turned off.

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 light or 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.
- Different cooking modes.
 - The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake).

Display flashes

- Power failure.
 - Reset the clock.

Unable to set cook time or delay time

- You forgot to enter a cooking mode first.
 - See the Options section

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.

Drawer does not slide smoothly or drags

- The drawer is out of alignment.
 - Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section.
- Drawer is over-loaded or load is unbalanced.
 - Reduce weight or 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.

Water remaining on oven floor after Steam Clean cycle

- This is normal.
 - Remove any remaining water with a dry cloth or sponge.

Oven will not steam clean

- Display flashes HOT
 - Allow the oven to cool to room temperature and reset the controls.
- Oven controls improperly set.
 - See the Using Steam Clean section.
- Oven door is not closed.
 - Make sure you close the door to start steam clean cycle.

Display prompts for Probe Temperature

- This is reminding you to enter a probe temperature after plugging in the probe.
 - Enter a probe temperature

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.