

FEATURE GUIDE

Warning: Food Poisoning Hazard

- Do not let food sit for more than one hour before or after cooking.
- Doing so can result in food poisoning or sickness.



Keypad	Feature	Instructions
CLOCK/ TOOLS	Clock	<p>The Clock can use a 12- or 24-hour cycle. See the “Electronic Oven Controls” section.</p> <ol style="list-style-type: none"> 1. Press CLOCK/TOOLS until “CLOCK” is displayed. 2. Use the number keypads to set the time of day. 3. Press START to change the time. 4. Press “3” for AM or “6” for PM.
CLOCK/ TOOLS	Settings	<p>Enables you to personalize the audible tones and oven operation to suit your needs. See the “Electronic Oven Controls” section.</p>
OVEN LIGHT	Oven cavity light	<p>The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press OVEN LIGHT to turn the light on and off. When the oven door is opened, the oven light will automatically come on.</p>
TIMER SET/ OFF	Oven timer	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/OFF to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER SET/OFF again to cancel the Timer and return to the time of day. Do not press the Cancel keypad because the oven will turn off. 5. If the Timer is running but not in the display, press TIMER SET/OFF to display the countdown for 5 seconds.

START	Cooking start	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL UPPER CANCEL LOWER (on some models)	Range function	The Cancel keypad stops any function for the appropriate oven or drawer, except the Clock and Timer.
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Set the desired temperature between 170°F and 500°F (75°C and 260°C) using the number keypads. The default temperature is 350°F (180°C). 3. Press START. 4. To change the temperature, repeat steps 2 and 3. 5. Press CANCEL UPPER when finished.



<p>STEAM BAKE</p>	<p>Steam bake</p>	<ol style="list-style-type: none"> 1. Insert the steam rack with water reservoir in the oven. 2. Pour 1 1/2 cups (350 mL) of warm water into the water reservoir. NOTE: Do not fill past the MAX mark. 3. Press STEAM BAKE. 4. Press the number keypad to select the desired food option. 5. Press the number keypads to set the temperature. 6. Press START. 7. (Optional) Press COOK TIME. Press the number keypads to set the cook time. 8. Press START. 9. Insert food when preheating finishes. 10. Press CANCEL UPPER when finished. NOTE: Let oven cool before removing and emptying water reservoir.
<p>BROIL</p>	<p>Broiling</p>	<ol style="list-style-type: none"> 1. Press BROIL. 2. Press the number keypads to set the desired temperature. 3. Press START and allow the oven to preheat for 2 minutes. 4. To change the temperature, repeat steps 2 and 3. 5. Position the cookware in the oven, and then close the door. 6. Press CANCEL UPPER when finished.
<p>PROOF</p>	<p>Proofing bread</p>	<ol style="list-style-type: none"> 1. Place prepared dough in oven. Press PROOF. 2. Press START. Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity.



		<p>3. Press CANCEL UPPER when finished proofing. Refer to the “Proofing Bread” section for more information.</p>
KEEP WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (75°C). 3. Press START. 4. Press CANCEL UPPER when finished.
EASY CONVECT BAKE	Convection cooking	<ol style="list-style-type: none"> 1. Press EASY CONVECT BAKE. 2. Press “1” to have the oven automatically convert the temperature and time for convection baking. Press “2” to manually convert the temperature and time. 3. Press the number keypads to set a temperature other than 325°F (177°C) in 5° increments between 170°F and 500°F (77°C and 260°C). 4. Press START. 5. (Optional) Press the number keypads to set a cook time. 6. Press START. 7. To change the temperature, repeat steps 2 and 3. 8. Press CANCEL UPPER when finished.
EASY CONVECT BROIL	Convection cooking	<ol style="list-style-type: none"> 1. Press EASY CONVECT BROIL. 2. Press “1” to have the oven automatically convert the temperature and time for convection baking. Press “2” to manually convert the temperature and time. 3. Press the number keypads to set a temperature other than 325°F (177°C) in 5°



		<p>increments between 170°F and 500°F (77°C and 260°C).</p> <ol style="list-style-type: none"> 4. Press START. 5. (Optional) Press the number keypads to set a cook time. 6. Press START. 7. To change the temperature, repeat steps 2 and 3. 8. Press CANCEL UPPER when finished.
EASY CONVECT ROAST	Convection cooking	<ol style="list-style-type: none"> 1. Press EASY CONVECT ROAST. 2. Press “1” to have the oven automatically convert the temperature and time for convection baking. Press “2” to manually convert the temperature and time. 3. Press the number keypads to set a temperature other than 325°F (177°C) in 5° increments between 170°F and 500°F (77°C and 260°C). 4. Press START. 5. (Optional) Press the number keypads to set a cook time. 6. Press START. 7. To change the temperature, repeat steps 2 and 3. 8. Press CANCEL UPPER when finished.
COOK TIME	Timed cooking	<p>Timed cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly. To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>



<p>BAKING DRAWER BAKE (on some models)</p>	<p>Baking drawer</p>	<ol style="list-style-type: none"> 1. Press BAKING DRAWER BAKE. 2. Set the desired temperature between 170°F and 451°F (75°C and 233°C) using the number keypads. The default temperature is 350°F (180°C). 3. Press START. 4. To change the temperature, repeat steps 2 and 3. 5. Press CANCEL LOWER when finished.
<p>BAKING DRAWER SLOW COOK (on some models)</p>	<p>Slow cook drawer</p>	<ol style="list-style-type: none"> 1. Press BAKING DRAWER SLOW COOK. 2. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (75°C). 3. Place the food(s) in the baking drawer. 4. Press START. 5. (Optional) Set the desired cook time using the number keypads. 6. Press START to begin heating the baking drawer. 7. Press CANCEL LOWER when finished.
<p>BAKING DRAWER KEEP WARM (on some models)</p>	<p>Warming drawer</p>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press BAKING DRAWER KEEP WARM. 2. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (75°C). 3. Press START. 4. Press CANCEL LOWER when finished.
<p>WARM ZONE ON/OFF/ CONFIRM</p>	<p>Warming zone</p>	<p>Press WARM ZONE ON/OFF to select the warming element on the cooktop, and then press WARM ZONE CONFIRM.</p>



		Press WARM ZONE ON/OFF again to turn off the warming element.
AQUALIFT SELF CLEAN	Clean cycle	See the “Clean Cycle” section.
START (Hold 3 Sec)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven is OFF. 2. Press and hold START (Hold 3 Sec) for 3 seconds. 3. A tone will sound, and “Control Locked” will scroll, and then “Locked” will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.
CLOCK/ TOOLS	Energy save	<ol style="list-style-type: none"> 1. Press CLOCK/ TOOLS until “ENERGY SAVE” is displayed. 2. The current setting will be displayed. 3. Press the “1” keypad to adjust the setting. 4. Press CANCEL to exit and display the time of day. <p>If Energy Save is on, the range will go into sleep mode after 5 minutes of inactivity. Any keypad press will activate the display. If Energy Save is off, the display will be on at all times.</p>

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL UPPER to clear. When the oven is not in use, the time of day is displayed. If the range is in Energy Save mode, the display will be blank when not in use.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Function has been entered.
- Reminder, repeating each minute after the end-of-cycle tones

Three Tones

- Invalid keypad press

Four Tones

- End-of-cycle Use the Clock/Tools keypad to change the tone settings.

Energy Save

The Energy Save mode puts the range into Sleep mode and reduces energy consumption.

To Activate the Energy Save Mode:

1. Press CLOCK/TOOLS until “ENERGY SAVE” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press CANCEL to exit and display the time of day.
5. The setting will be activated after 5 minutes.

To Deactivate the Energy Save Mode:

1. Press CLOCK/TOOLS until “ENERGY SAVE” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press CANCEL to exit and display the time of day.
5. The clock will reappear in the display and the range can be operated as usual.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Clock/Tools keypad.

Use the Clock/Tools keypad to scroll through the features that can be changed. Each press of the Clock/Tools keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Then press START or CANCEL UPPER to exit and display the time of day. Details of all of the feature changes are explained in the following sections.

Press CANCEL UPPER to exit Settings.

Clock

The Clock can use a 12- or 24-hour cycle.

1. Press CLOCK/TOOLS until "CLOCK" is displayed.
2. Use the number keypads to set the time of day.
3. Press START to change the time.
4. Press "3" for AM or "6" for PM.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press CLOCK/TOOLS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones. Reminder tones are still active when all tones are disabled.

1. Press CLOCK/TOOLS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Sound Volume

Sets the volume of the tone to either high or low.

1. Press CLOCK/TOOLS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

End-of-Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press CLOCK/TOOLS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

1. Press CLOCK/TOOLS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press CLOCK/TOOLS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

12/24 Hour Clock

1. Press CLOCK/TOOLS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not work.

1. Press CLOCK/TOOLS until "DEMO MODE" is displayed.
2. The current setting will be displayed.

3. Press the “1” keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain ON in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press CLOCK/TOOLS until “SABBATH” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press CLOCK/TOOLS until “12Hr AUTO_OFF” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Languages - Scrolling Display Text

Language options are English, Spanish, and French.

1. Press CLOCK/TOOLS until “LANGUAGE” is displayed.
2. The current setting will be displayed.
3. Press the “1” or “2” keypad to select the desired language.
4. Press START or CANCEL UPPER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at

any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press CLOCK/TOOLS until "TEMP CALIB" is displayed.
2. On some models, press "1" to adjust the drawer temperature calibration. Press START, wait 10 seconds for the display to change, and then continue with Step 3 **OR** Press START to adjust the oven temperature calibration. Wait 10 seconds for the display to change, and then continue with Step 3.
3. Press the "3" keypad to increase the temperature in 5°F (3°C) increments or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The offset range is from -30°F to +30°F (-18°C to +18°C).
4. Press START or CANCEL UPPER to exit and display the time of day.

RANGE CARE

Clean Cycle

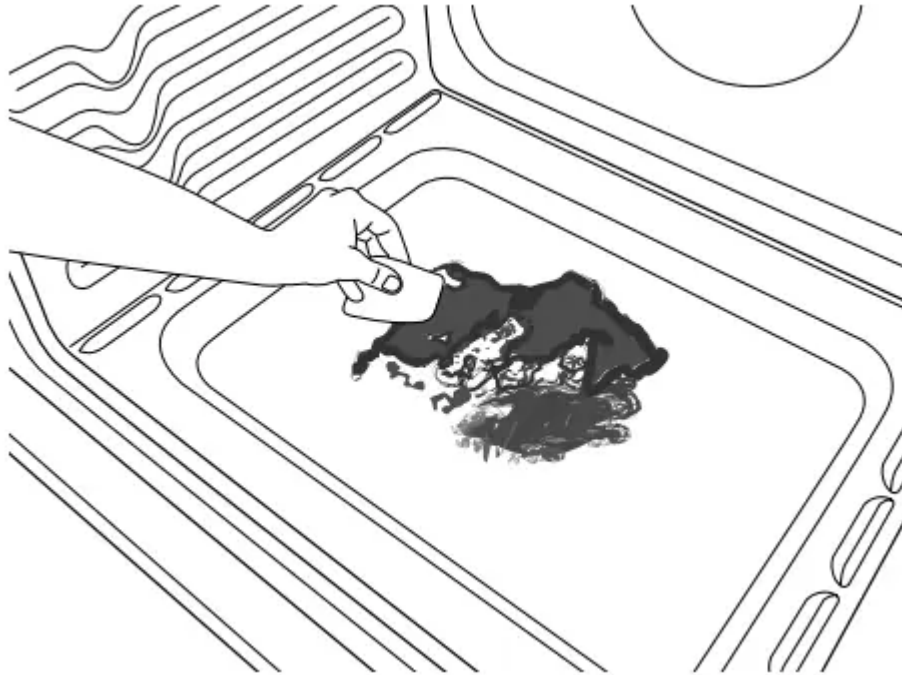


AquaLift® Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional Cleaning options.

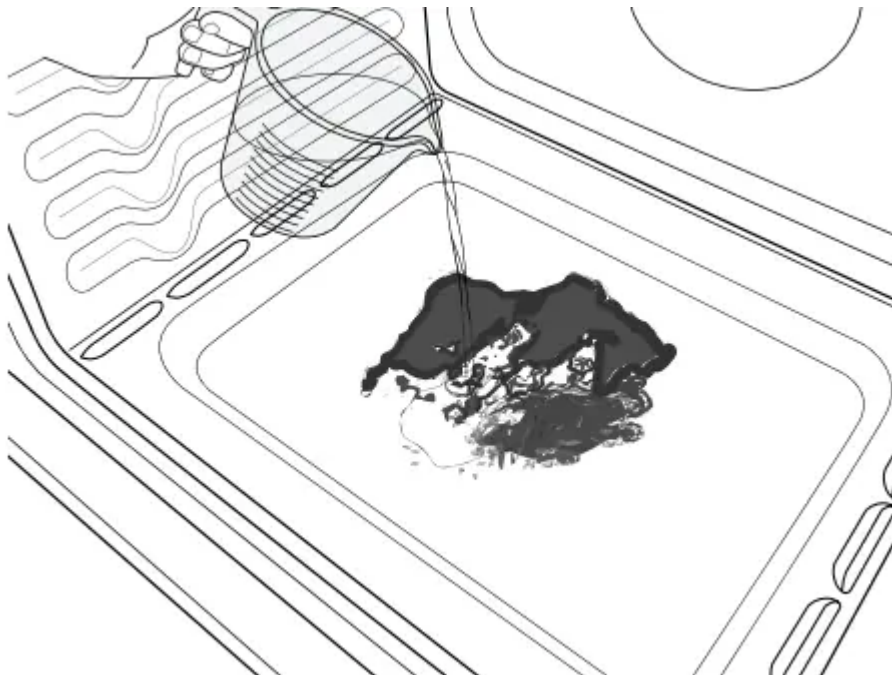
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), "Oven Cooling" will appear in the display and the Clean cycle will not be activated until the oven cavity cools down.

To clean:

1. Remove all racks and accessories from the oven cavity and wipe excess soil. Use a plastic scraper to remove easily removed soils.



2. Pour 2 cups (16 oz [500 mL]) of distilled or filtered water onto the bottom of the empty oven and close the oven door.



IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START on the oven control panel.

4. Allow 40 minutes for cleaning and cooldown. A beep will sound when the Clean cycle is complete.

5. Press CANCEL UPPER at the end of the cycle. Cancel Upper may be pressed at any time to stop the Clean cycle.

6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 2 cups (16 oz [500 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a non-scratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

IMPORTANT: Do not use oven cleaners. The use of chemicals, including commercial oven cleaners or metal scouring pads, may cause permanent damage to the porcelain surface of the oven interior.

NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.

- Nonabrasive scrub sponges or eraser-style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door, and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- affresh® Kitchen Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls, and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the “Accessories” section for information on ordering.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the “Accessories” section for more information.

General Cleaning

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

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

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use. Cleaning Method:

Rub in direction of grain to avoid damaging

- affresh® Stainless Steel Cleaner Part Number W10355016: See the “Accessories” section for more information.

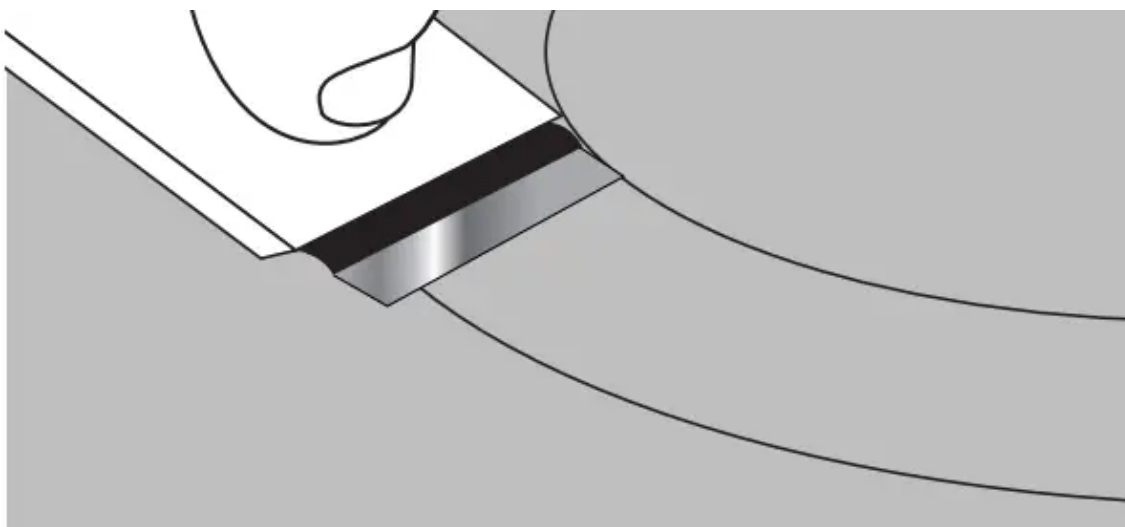
METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

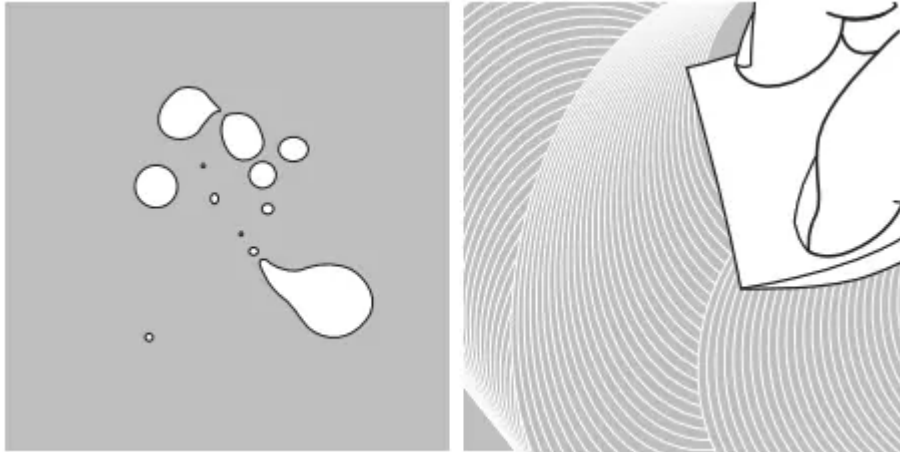
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

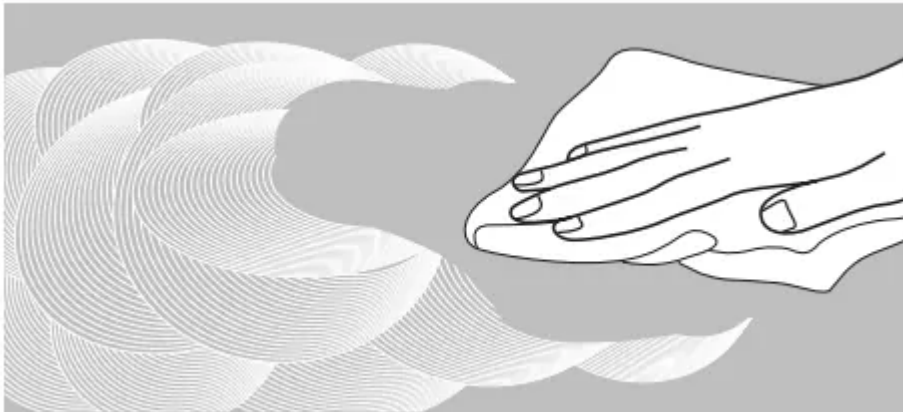
Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
- Allow the cleaner to dry to a white haze before proceeding to Step 3.

3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order including the following:

- Cooktop Scraper
- affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads
- See the “Accessories” section for part numbers and information on ordering.

CONTROL PANEL AND OVEN DOOR EXTERIOR

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

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.
- Dishwasher (steam rack water reservoir only, not racks): Although the water reservoir is durable, it may lose its shine and/or discolor when washed in a dishwasher.

BAKING DRAWER

Check that baking drawer is cool and empty before cleaning.

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

Cleaning Method:

Mild detergent

OVEN CAVITY

Use AquaLift® Technology regularly to clean oven spills. Do not use oven cleaners.

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

Cleaning Method:

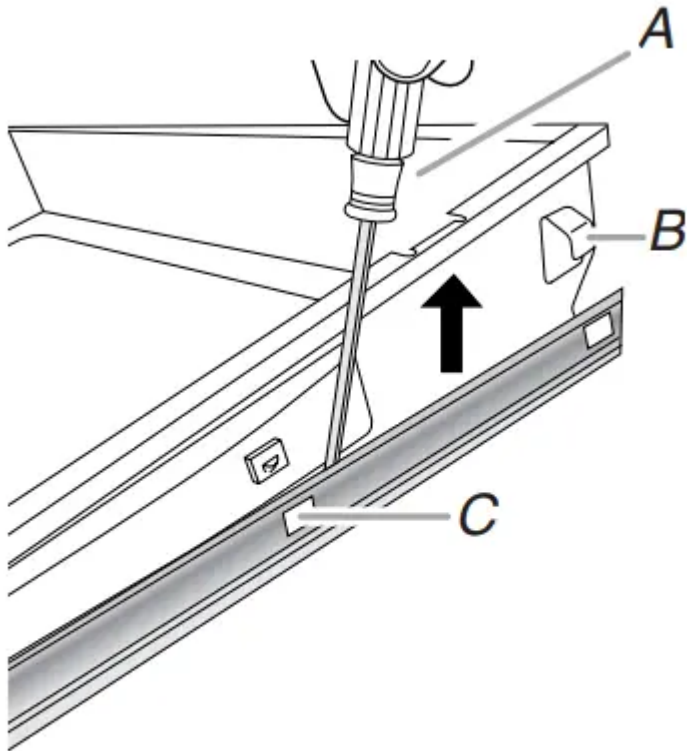
Self-Cleaning cycle: See the “Clean Cycle” section first.

Remove/Replace Drawer

Remove all items from inside the baking drawer, and then allow the range to cool completely before attempting to remove the drawer.

To Remove:

1. Open the drawer to its fully open position.
2. Using a flat-blade screwdriver, gently loosen the drawer from the glide alignment notch, and then lift up the drawer alignment tab from the glide.

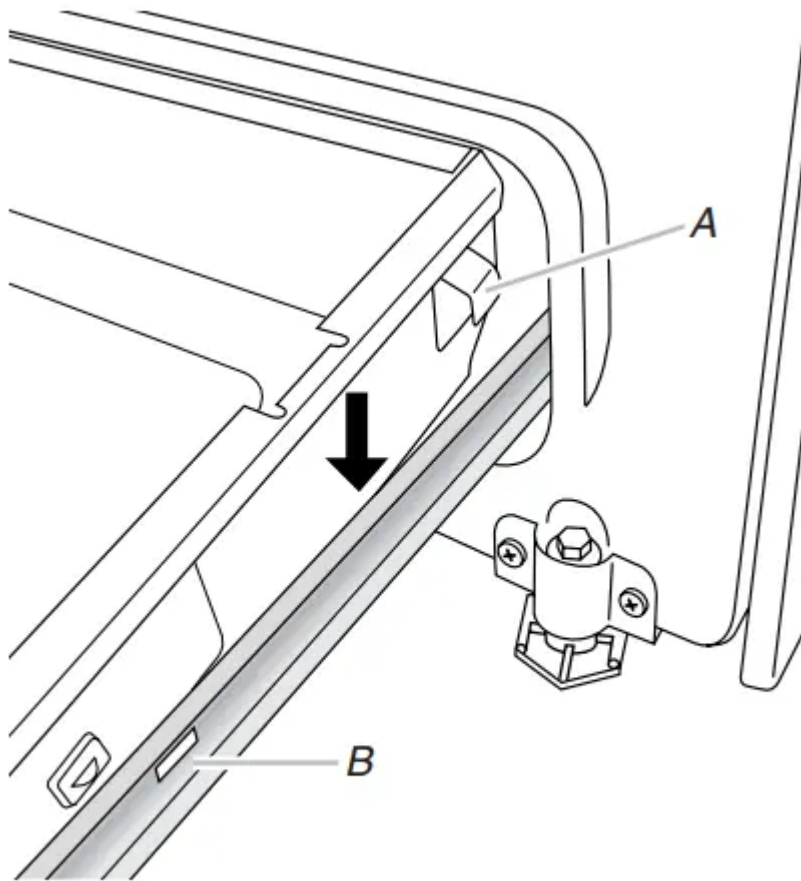


- A. Flat-blade screwdriver*
- B. Drawer alignment tab*
- C. Drawer glide notch*

3. Repeat Step 2 on the other side. The drawer is no longer attached to the drawer glides. Using both hands, pick up the drawer to complete the removal.

To Replace:

1. Align the forward drawer notches with the notches in the drawer glides on both sides. Place the rear alignment tabs into the drawer glides on both sides.



A. Drawer alignment tab
B. Drawer glide notch

2. Push the drawer in all the way.
3. Gently open and close the drawer to ensure it is seated properly on the glides on both sides.

TROUBLESHOOTING



<p>Problem</p>	<p>Power supply cord is unplugged - Plug into a grounded outlet.</p> <p>ENERGY SAVE is active, and the display is blank - Press any keypad on the control to display the time of day. See the “Electronic Oven Controls” section for more information.</p> <p>Household fuse is blown, or a circuit breaker is tripped - Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> <p>The control displays an F9 or F9 E0 error code - The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply</p>
<p>Cooktop will not operate</p>	<p>The control knob is not set correctly - Push in knob before turning to a setting.</p> <p>On ceramic glass models, the oven control lockout is set - See the control lock keypad feature in the “Feature Guide” section.</p>
<p>Excessive heat around cookware on cooktop</p>	<p>Cookware is not the proper size - Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than 1 /2" (1.3 cm) outside the cooking area</p>
<p>Cooktop cooking results not what expected</p>	<p>Control knob set to incorrect heat level - See the the “Cooktop” section.</p> <p>Range is not level - Level the range. See the Installation Instructions.</p>
<p>Cooktop element cycles on and off on High setting</p>	<p>Element cycling due to a temperature limiter - This is normal operation. The element may cycle on and off to keep the cooktop from overheating.</p>
<p>Oven will not operate</p>	<p>Delay Start is set - See the “Cook Time” section.</p> <p>Control Lock is ON - Press and hold START for 3 seconds to unlock.</p> <p>The range is in Demo mode - Demo mode will deactivate all oven elements. See “Demo Mode” in the “Electronic Oven Controls” section.</p>



	<p>Electronic oven control set incorrectly - See the “Electronic Oven Controls” section.</p>
Oven temperature too high or too low	<p>Oven temperature needs adjustment - See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p>
Oven indicator lights flash	<p>Power to range is turned on or restored - See “Control Display” in the “Electronic Oven Controls” section. If the indicator lights keep flashing, call for service. See the “Warranty” section for contact information.</p>
Display shows messages	<p>Power failure (display shows flashing time) - Press CANCEL to clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.</p> <p>Error code (display shows letter followed by number) - Depending on your model, press CANCEL to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See the “Warranty” section for contact information.</p>
Clean cycle did not work on all spills	<p>Several cooking cycles between Clean cycles or spills on oven walls and doors - Run additional Clean cycles. Use the AquaLift® Technology Cleaning Kit. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” section for more information.</p>
Mineral deposits are left on the oven bottom after the Clean cycle	<p>Tap water was used in the Clean cycle - Use distilled or filtered water in the Clean cycle.</p> <p>To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> <p>Range is not level - Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation Instructions.</p> <p>To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p>

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

Complete Cooktop Cleaner Kit (ceramic glass models) (includes cleaner, protectant, protectant applicator, scraper, and cleaner pads) Order Part Number 31605

Cooktop Protectant (ceramic glass models) Order Part Number 31463A

affresh® Stainless Steel Cleaning Wipes (stainless steel models) Order Part Number W10355049

affresh® Cooktop Cleaner (ceramic glass models) Order Part Number W10355051

Cooktop Cleaning Pads (ceramic glass models) Order Part Number W10391473

affresh® Stainless Steel Cleaner (stainless steel models) Order Part Number W10355016

affresh® Kitchen and Appliance Cleaner Order Part Number W10355010

AquaLift® Oven Cleaning Kit Order Part Number W10423113RP

Cooktop Scraper (ceramic glass models) Order Part Number WA906B

Granite Cleaner and Polish Order Part Number W10275756

Gas Grate and Drip Pan Cleaner Order Part Number 31617A

Canning Unit Kit (coil models) Order Part Number 242905

Gourmet Griddle Order Part Number W10432539

Standard Flat Oven Rack Order Part Number W10551060

Roll-Out Oven Rack Order Part Number W10554008

Steam Oven Rack

- Rack - HD, Steam - Order Part Number W10554007
- Kit - Reservoir, Steam Rack - Order Part Number - W10686408
- Reservoir - HD, Steam Rack - Order Part Number - W10567015
- Box - Reservoir, Steam Rack - Order Part Number - W10686405

Split Oven Rack Order Part Number 4396927

Max Capacity Oven Rack Order Part Number W10289145

Porcelain Broiler Pan and Grid Order Part Number 4396923

Premium Broiler Pan and Roasting Rack Order Part Number W10123240

Trim Assembly

- 5 /8" (1.7 cm) White - Order Part Number W10675027
- 5 /8" (1.7 cm) Black - Order Part Number W10675026
- 5 /8" (1.7 cm) Stainless Steel - Order Part Number W10675028
- 11 /8" (2.9 cm) White - Order Part Number W10731885
- 11 /8" (2.9 cm) Black - Order Part Number W10731886
- 11 /8" (2.9 cm) Stainless Steel - Order Part Number W10731887

Backsplash Assembly

- White - Order Part Number W10655448
- Black - Order Part Number W10655449
- Stainless Steel - Order Part Number W10655450

Grill Kit Order Part Number W10432545

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.