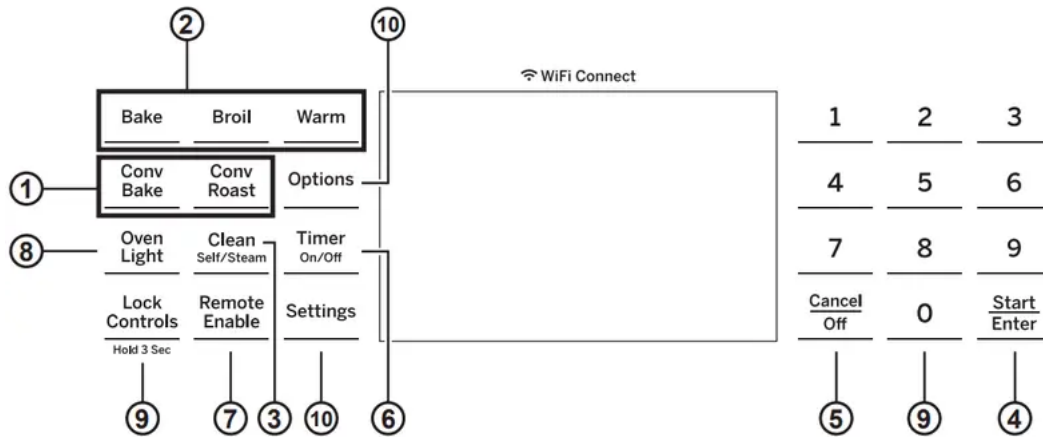


## Oven Controls



1. **Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. 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 number pads to program the time in hours and minutes. Press the Start pad. The timer countdown is complete. To turn the timer off press the Timer pad.
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.
9. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold 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

### 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 for 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.

## **Care And Cleaning**

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.

### **Cleaning the Range – Exterior**

#### **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 Sainless 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, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

### **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 the 30 minute 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**

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 nickel 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.

**NOTE:** Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

## Oven Heating Elements



Wipe up heavy soil on the oven bottom.

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.

## 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.

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

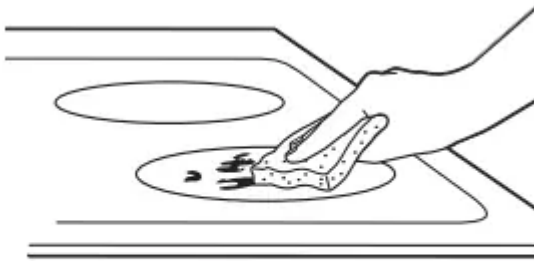


Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

### **Burned-On Residue**

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

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

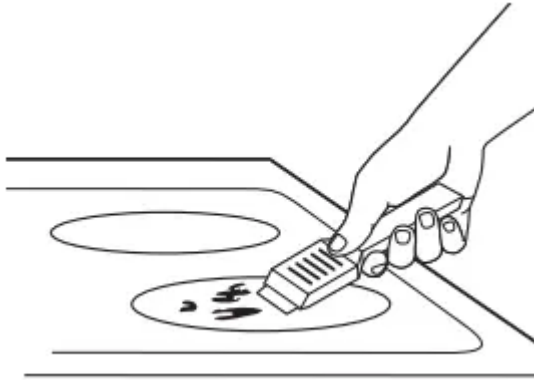


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

### **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.

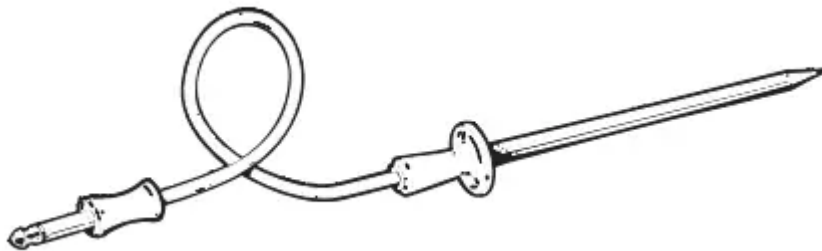
Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
  - 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.

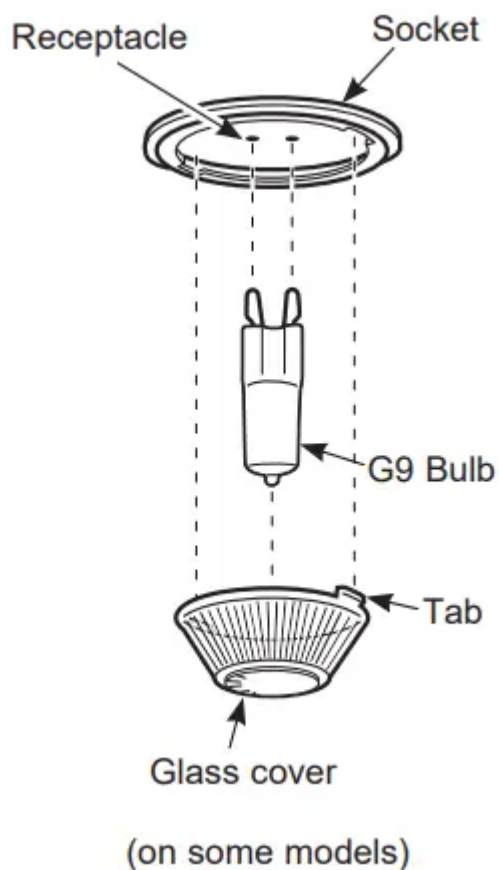
- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.
- Do not leave the temperature probe inside the oven during a self or steam clean cycle.

## Oven Light

### Oven Light Replacement

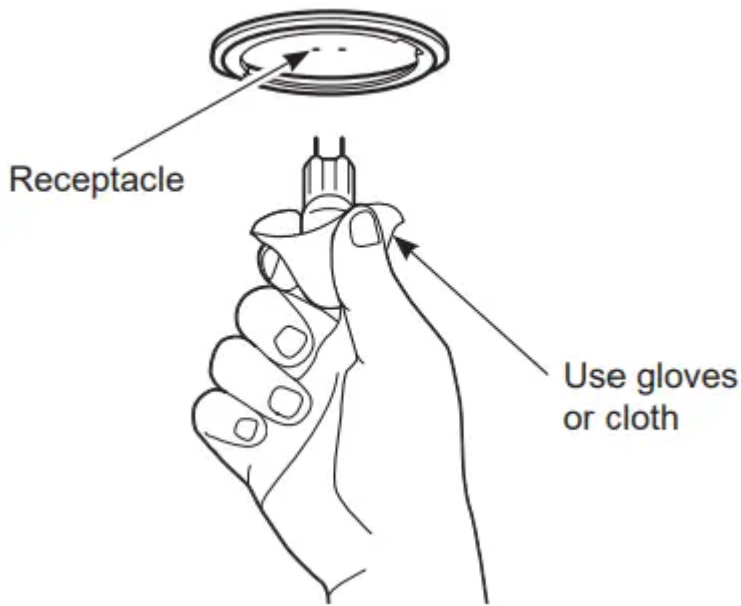
#### To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. 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 socket. Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
5. Reconnect electrical power to the oven.

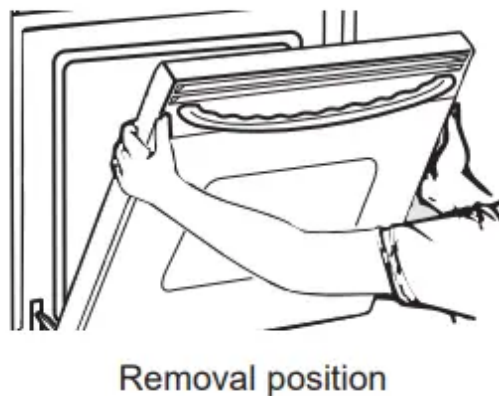
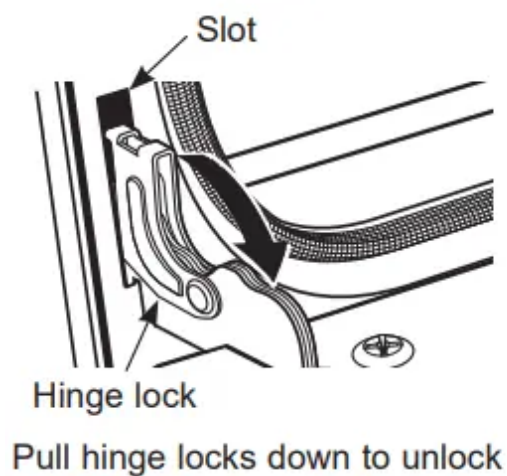


## Oven Door

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

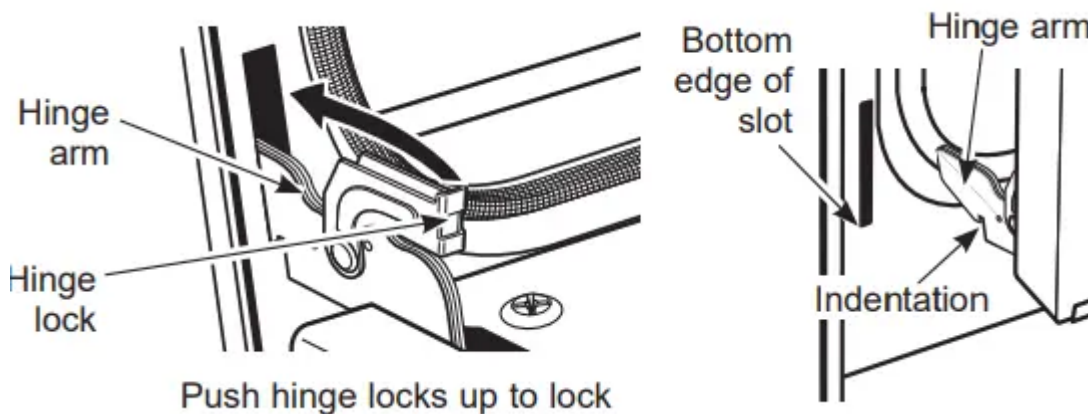
### To remove the door:

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots



### To replace the door:

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



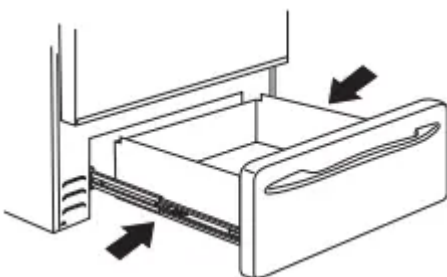
### Soft Close Drawer

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

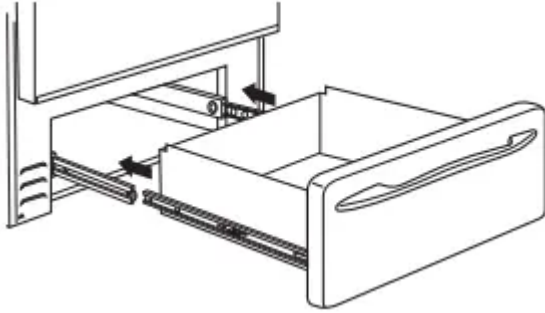
### To remove the drawer:

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.



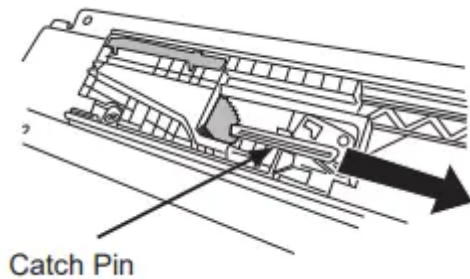
### To replace the drawer:

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

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

Problem	Possible Cause	What To Do
<p><b>Surface units do not work properly or flashing power setting.</b></p>	<p>Improper cookware being used.</p>	<p>Wrong pan type. Use a magnet to test if cookware is induction-compatible. Use an induction-capable pan that meets the requirements for the element being used. See the Pan size and shape section.</p>
	<p>Pan is too small.</p>	<p>Pan size is below the minimum size. See the Pan size and shape section for the element.</p>
	<p>Pan not positioned correctly.</p>	<p>Center the pan in the cooking zone.</p>
	<p>Pan is not in full contact with glass surface.</p>	<p>Pan must be flat.</p>
	<p>In some areas, the power (voltage) may be low.</p>	<p>Cover pan with a lid until desired temperature is reached.</p>
	<p>A fuse in your home may be blown or the circuit breaker tripped.</p>	<p>Replace the fuse or reset the circuit breaker.</p>
	<p>Cooktop controls improperly set.</p>	<p>Check to see that the control is set to the correct power level. LEDs should be illuminated at level. Press the grey arc for that element. Press the power button. Verify controls are clean and dry.</p>
<p><b>Surface unit setting changed or turned off unexpectedly.</b></p>	<p>High cooktop temperature.</p>	<p>Allow the internal fan to cool the cooktop. Do not let the pan boiled dry.</p>
<p><b>Scratches (may appear as cracks) on cooktop glass surface</b></p>	<p>Incorrect cleaning methods being used.</p>	<p>Scratches are not removable. Time will help them become less visible in time as a natural wear process.</p>
	<p>Cookware with rough bottoms being used or coarse particles (salt or sand) were used.</p>	<p>To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are smooth.</p>



	between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	clean before use, and use cookware bottoms.
<b>Areas of discoloration on the cooktop</b>	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 discolor when it is hot. This is temporary as the glass cools.
<b>Plastic melted to the surface</b>	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface—potential damage section in the Cleaning section.
<b>Pitting (or indentation) of the cooktop</b>	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for repair.
<b>My new oven doesn't cook like my old one. Is something wrong with the temperature settings?</b>	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 temperatures carefully. If you still find your oven is too hot or too cold, you can adjust the temperature yourself to meet your preference. <b>NOTE:</b> This adjustment applies to Convection Bake temperature, Convection Roast, Broil or Clear Bake.
<b>Food does not bake properly</b>	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and the Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	The probe is plugged into the outlet in the oven.	Unplug and remove the probe from the oven.



	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the outcome.
<b>Food does not broil properly</b>	Oven controls improperly set.	Make sure you select the appropriate broil setting.
	Improper rack position being used.	See Cooking Guide for rack location.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to the instructions.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
<b>Oven temperature too hot or too cold</b>	Oven temperature needs adjustment.	See the Special Features section.
<b>Oven does not work or appears not to work</b>	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a 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.



<b>“Crackling” or “popping” sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
<b>Why is my range making a "clicking" noise when using my oven?</b>	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	This is normal.
<b>Clock and timer do not work</b>	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 properly grounded outlet.
	Oven controls improperly set.	See the Oven Control section.
<b>Storage drawer won't close</b>	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.
<b>Oven door is crooked</b>	The door is out of position.	Because the oven door is removed during installation, it gets out of position during installation. To re-install the door, re-install the door. See the "Reinstalling the Door" instructions in the "Care and Cleaning" section.
<b>Oven light does not work</b>	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.

<b>Oven will not self-clean</b>	The temperature is too high to set a selfclean operation.	Allow the oven to cool and reset
	Oven controls improperly set.	See the Cleaning the Oven secti
	The probe is plugged into the outlet in the oven.	Remove the probe from the oven
<b>Oven will not steam clean.</b>	Display flashes HOT.	Allow the oven to cool to room te reset the controls.
	Oven controls improperly set.	See the Using Steam Clean sect
	Oven door is not closed.	Make sure you close the door to cycle.
<b>Excessive smoking during clean cycle</b>	Excessive soil or grease.	Press the <b>Cancel/Off</b> pad. Open the room of smoke. Wait until the goes off. Wipe up the excess soil clean cycle.
<b>Excessive smoking during broiling</b>	Food too close to broil element.	Lower the rack position of the fo
<b>Oven door will not open after a clean cycle</b>	Oven too hot.	Allow the oven to cool below lock
<b>Oven not clean after a clean cycle</b>	Oven controls improperly set.	See the Cleaning the Oven secti
	Oven was heavily soiled.	Clean up heavy spillovers before cycle. Heavily soiled ovens may again or for a longer period of tin
<b>"DOOR LOCKING" flashes in the display</b>	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Latch the d

<b>DOOR LOCKED is on when you want to cook</b>	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the <b>Cancel/Off</b> pad. Allow
<b>“F— and a number or letter” flash in the display</b>	You have a function error code.	Press the <b>Cancel/Off</b> pad. Allow one hour. Put the oven back into
	If the function code repeats.	Disconnect all power to the oven for 30 seconds and then reconnect power. If the error code repeats, call for service.
<b>Display goes blank</b>	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.
<b>Oven or cooktop will not stay set.</b>	Function error.	Disconnect all power for at least 30 minutes, then reconnect power. If repeating
<b>Power outage, clock flashes</b>	Power outage or surge	Reset the clock. If the oven won't reset it by pressing the <b>Cancel/Off</b> pad, the clock and resetting any cooking
<b>“Burning” or “oily” odor emitting from the vent</b>	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Clean section.
<b>Strong odor</b>	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 a few uses or a self-clean cycle.
<b>Fan noise</b>	A convection fan may automatically turn on and off.	This is normal. The fan is designed to operate intermittently to maximize cooking. The convection fan will operate during



		bake cycle. The fan will turn off a heated to the set temperature. T
	A cooling fan may automatically turn on and off.	This is normal on some models. turn off and on to cool internal pa the oven is turned off.
<b>My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?</b>	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 may see this tint or rainbow color
<b>Sometimes the oven takes longer to preheat to the same temperature</b>	Cookware or food in oven.	The cookware or food in the oven oven to take longer to preheat. F reduce preheat time.
	Number of racks in oven.	Adding more racks to the oven w to take longer to preheat. Remov
	Different cooking modes.	The different cooking modes use methods to heat the oven for the mode. Some modes will take lon convection bake).
<b>Display flashes</b>	Power failure.	Reset the clock.
<b>Unable to set cook time or delay time</b>	You forgot to enter a cooking mode first.	See the Options section
<b>Oven racks are difficult to slide</b>	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of veget towel and wipe the edges of the paper towel. Do not spray wi lubricant sprays.
<b>Drawer does not slide smoothly or drags</b>	The drawer is out of alignment.	Fully extend the drawer and pus See the Care and cleaning of the

	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute dra
<b>Steam from the vent</b>	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.
<b>Water remaining on oven floor after Steam Clean cycle</b>	This is normal.	Remove any remaining water wi sponge.
<b>Oven will not steam clean</b>	Display flashes HOT.	Allow the oven to cool to room te reset the controls.
	Oven controls improperly set.	See the Using Steam Clean sect
	Oven door is not closed.	Make sure you close the door to cycle.
<b>Display prompts for Probe Temperature</b>	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.