

USING THE RANGE

Surface Units

Throughout this manual, features and appearance may vary from your model.

How to Set

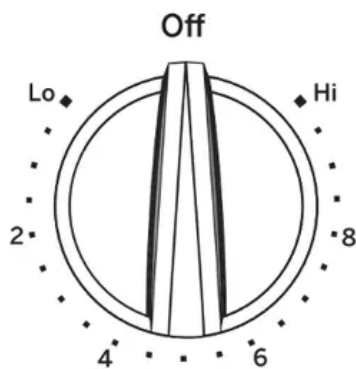
Push the knob in and turn in either direction to the setting you want.

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

For glass cooktop surfaces:

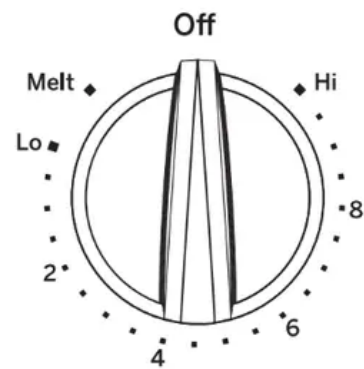
A HOT COOKTOP indicator light will:

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



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

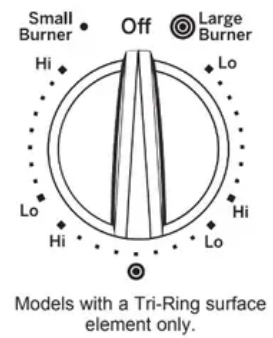
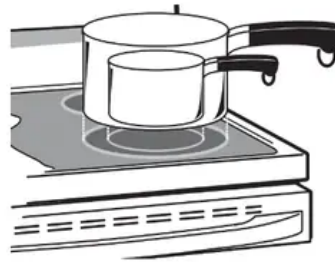
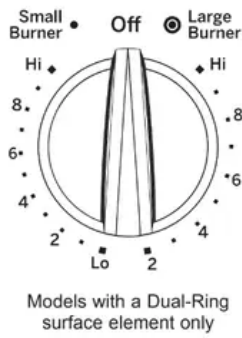
Be sure you turn the control knob to **OFF** when you finish cooking.



Melt setting (on some models) will melt chocolate or butter.

Dual and Triple Surface Units and Control Knobs (on some models)

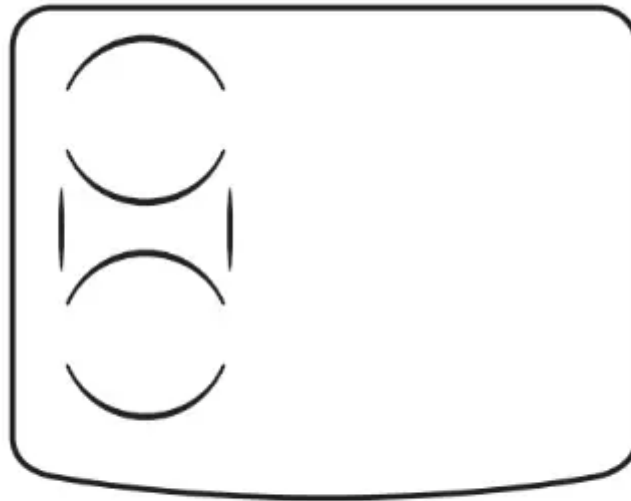
The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



Throughout this manual, features and appearance may vary from your model.

Using the Bridge Zone (on some models)

To use the bridge zone, adjust the knobs for the Left rear and Left front elements to create one large area for even cooking.



Models with a bridge Zone only.

Using the Warming Zone

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.

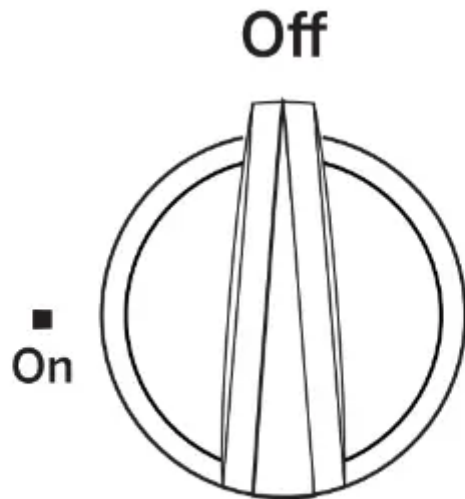
Turn the control knob to the ON position.

For models using the touch pads for warming zone control, see section on "Using the Oven" for additional details.

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.



Warming Zone



Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.



Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

For Models With a Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of the
surface unit you are cooking on.



Do not slide cookware across the cooktop because
it can scratch the glass—the glass is scratch-
resistant, not scratch proof.

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.

- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktop

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

Recommended

Stainless Steel

Aluminum:

heavy weight recommended

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

Copper Bottom:

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

Enamel (painted) on Cast Iron: recommended if bottom of pan is coated

Avoid/Not Recommended

Enamel (painted) on Steel:

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic:

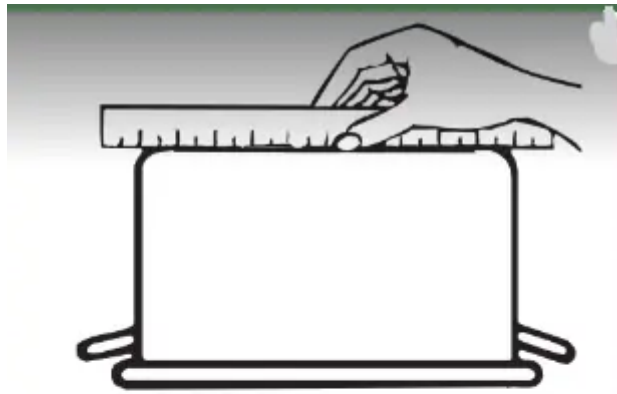
Poor performance. Will scratch the surface.

Stoneware:

Poor performance. May scratch the surface.

Cast Iron: not recommended—unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.



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

For Best Results

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



Do not place wet pans on the glass cooktop.

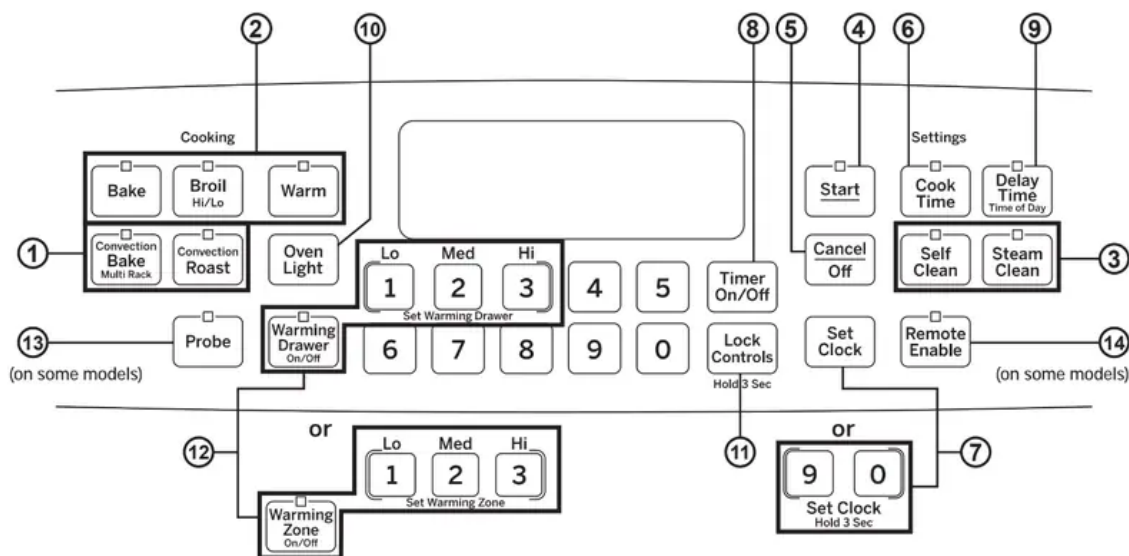


Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

Oven Controls



1. Convection Cooking Modes: Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake and Convection Roast. See the Cooking Modes section for more information.
2. Traditional Cooking Modes: Your oven has the following traditional cooking modes: Bake, Broil Hi/ Lo, 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: Must be pressed to start any cooking, cleaning, or timed function.
5. Cancel/Off: Cancels ALL oven operations except the clock, timer, Warming Drawer and Warming Zone.
6. Cook Time: Counts down cooking time and turns off the oven when the cooking time is complete. Press the Cook Time pad, use the number pads to program a cooking time in hours and minutes, then press Start. This can only be used with Bake, Convection Bake, and Convection Roast.
7. Clock: Sets the oven clock time. Press and hold the 9, 0 pads for three seconds or press the Set Clock pad, then use the number pads to program the clock. Press Start to save the time.
8. Timer On/Off: Works as a countdown timer. Press the Timer On/Off pad and the 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 On/Off pad.
9. Delay Time: Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the Delay Time pad and use the number pads to program the time of day for the oven to turn on then press Start. Press the desired cooking mode and temperature then press Start. A Cook Time may also be programmed if desired.

Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake, Convection Roast, and Self-Clean.

10. Oven Light: Turns the oven light on or off.
11. 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.
12. Warming Drawer (on some models) or Warming Zone: Will keep hot, cooked foods at serving temperature. Press the Warming Drawer/ Warming Zone pad. Use the number pad to select the temperature setting. Press 1 for Low, 2 for Medium or 3 for High, then press Start. Drawer is below the Oven, Zone is on the Cooktop.
13. Probe (on some models): Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, program the cooking mode, and program the probe temperature. See the Cooking Modes section for more information. The probe can only be used with Bake and Convection Roast.
14. Remote Enable (on some models): The oven needs to be connected to your home network before using the Remote Enable pad. The connectivity symbol signifies the status of the oven connection to your home network.



CONNECTING YOUR OVEN

Off - Oven is not connected. Open the app then press and hold Remote Enable pad for 5 seconds to begin the connecting process.

Slow flash - Oven is in discovery mode and looking for a network.

Solid - Oven is connected to the network and can be remotely controlled by a connected mobile device when in operation, but cannot be started remotely.

REMOTE STARTING YOUR OVEN

To be able to start the oven remotely, press the Remote Enable pad and the light above the Remote Enable pad will turn on. Oven can now be remotely started with a connected device. Opening oven door or turning off oven will turn off the light above the Remote Enable pad. The light above the Remote Enable pad must be lit to start the oven remotely. The light above the Remote Enable pad is not required to change the oven settings or to turn oven off.

After using the oven, remember to verify that the light above the Remote Enable pad is on if you wish to start an oven remotely in the future.

Special Features

There are several different special features on your range. To change the settings of these special features:

- Press the Bake and Broil pads at the same time and hold for three seconds.
- SF” will appear in the display.
- Select the feature you want to change.
- When the change has been made, press the Start key to save the change and return to the time of day.

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. No other cooking modes are affected.

Press the Bake pad to enter the temperature adjustment mode. A number between 35 and -35 will display.

Use the number pads to set the desired temperature adjustment and use the Bake pad to change between negative and positive. Press the Start pad to save the temperature adjustment.

End of Timer Signals

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

Fahrenheit or Celsius Temperature Display

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the number 6 and 8 pads at the same time to view the current setting, press again to change the setting.

Clock Display

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24 H), or no clock displayed (oFF). Press the Clock pad to view the current setting, press again to change the setting.

Auto Recipe Conversion

When using Convection Bake 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. Press the Convection Bake pad to view the conversion settings, press again to toggle between On (Con On) and Off (Con oFF).

Sound Volume

This feature allows the oven tone volume to be adjusted between high (HI bEEP HI), medium (Std bEEP Std), low (Lo bEEP Lo) and off (oFF bEEP oFF). Press the number 1 and 5 pads at the same time to view the current setting or to change the setting. The control will sound the oven tone at the new volume level each time the sound level is changed

Preheat Notification Lighting (on some models)

This feature will turn on the oven light when the oven has reached the set temperature. The oven light will remain on until the Oven Light pad is pushed. Press the Oven Light pad to view the current setting, press again to change the setting.

12- hour auto shut-off and Sabbath

Options for this feature are "12 SHdn", "no SHdn" and "SAbbAtH". hour auto shut-off turns off the oven after 12 hours of continuous operations.

Sabbath mode disables all sounds (the control will not beep when a button is pressed), Convection, Broil, Warm, Cook Time, Timer, Clock, and Delay Time functions. Sabbath mode can only be used with Bake. This feature conforms to the Star-K Jewish Sabbath requirements. NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.

Press the Delay Time pad to view the current setting and then to change the setting.

To use Sabbath mode, select "SAbbAtH" and press Start. A] will appear in the display and the clock will not display. Once in Sabbath mode, at any time you can press Bake, use the number pads to enter a temperature between 170°F and 550°F, and press Start. No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute,][, will appear in the display indicating the oven is running.

If you need to adjust the temperature, press Bake, use the number pads to enter a new temperature between 170°F and 550°F, and press Start.

To exit Sabbath mode, make sure that the oven is turned off. To turn the oven off, press Cancel/Off. The oven will immediately turn off and][will change to] indicating that the oven has turned off. Press and hold the Bake and Broil pads for 3 seconds to enter special features then press Delay Time until either "12 Shdn" or "no Shdn" is in the display and press Start.

NOTE: If power outage occurs during Sabbath mode the unit will remain in Sabbath mode but off when power is restored.

If you wish to use the Cook Time feature (if available) to bake in the oven and then have the oven automatically turn off, you will need to press the Cook Time pad, enter a cooking time duration, and press Start. Then enter special features to start Sabbath mode as detailed above.

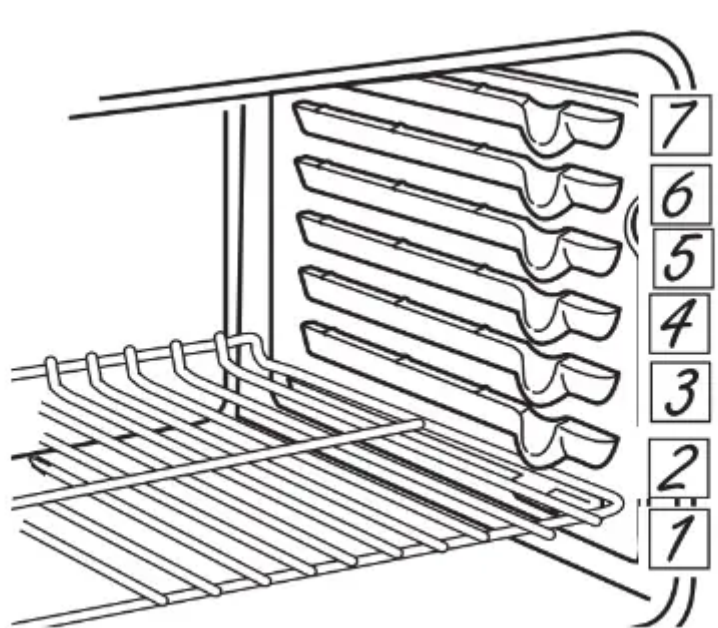
Oven Racks

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 1/2" 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.

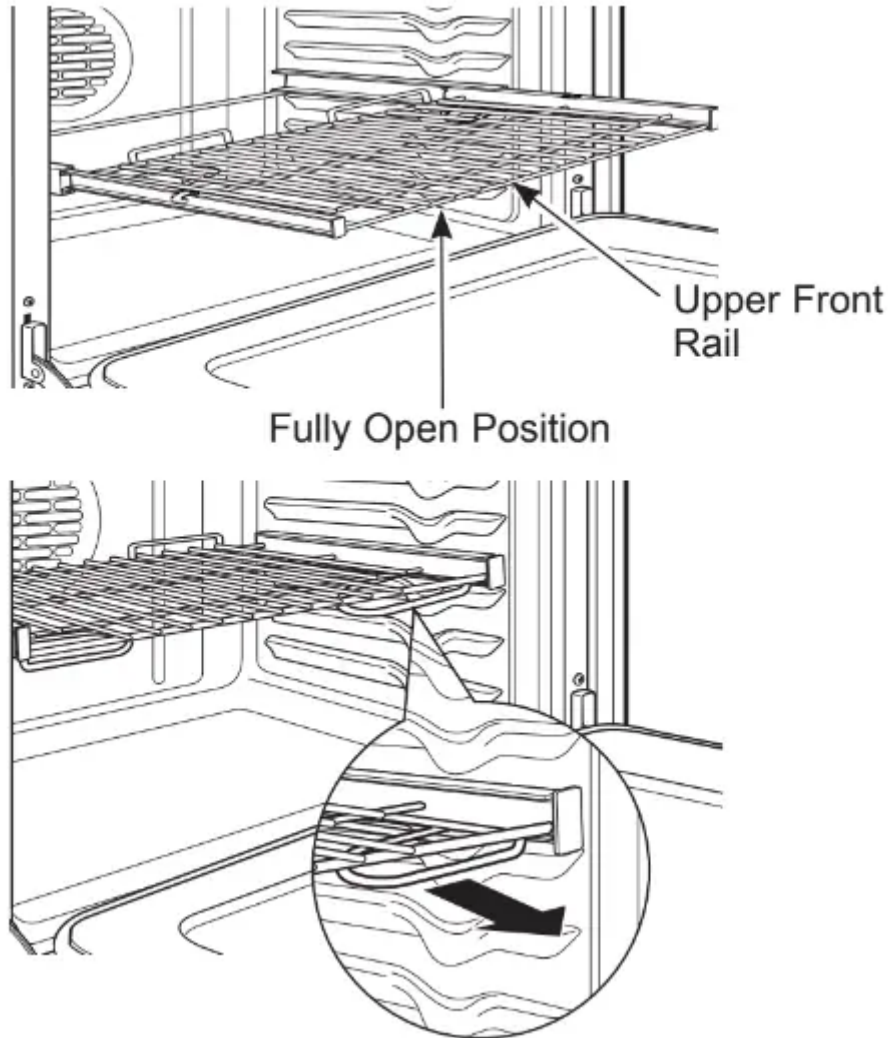
Extension Racks

Always pull the rack out by its upper front rail to its fully open position, when placing or removing cookware.

If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the side tracks

with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.

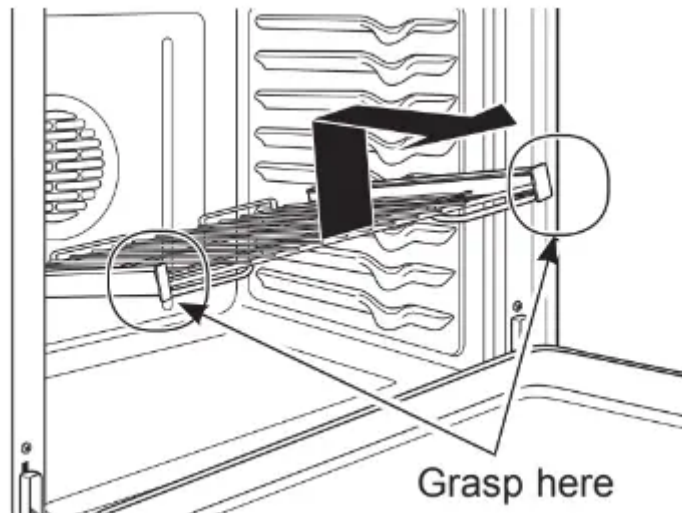
To order additional graphite lubricant, read the Assistance and Accessories section at the beginning of the manual.



To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven so that side paddles on the rack disengage from the oven support.
2. Slide the rack toward you to the bump (stop position) on the rack support.
3. Firmly grasp both sides of the rack frame and the sliding rack, tilt the front end up and pull it out.

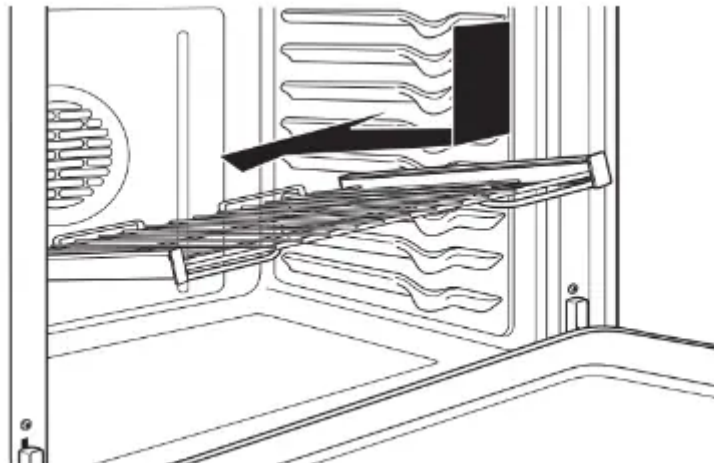




To Replace An Extension Rack:

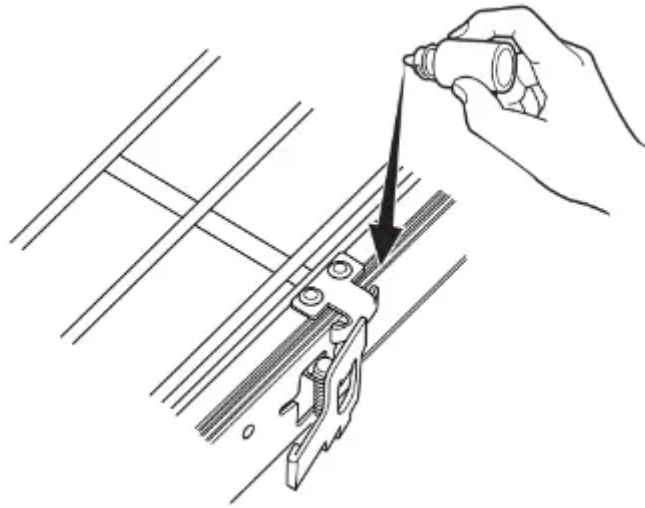
1. Firmly grasp both sides of the rack frame and the sliding rack.
2. Place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push it in as far as it will go.

If extension racks are difficult to replace or remove, wipe the oven rack supports with cooking oil. Do not wipe oil on the rack slides.



To Lubricate the Paddle:

Shake lubricant and apply to the moving parts of the paddle mechanisms as shown.



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. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Bake

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

Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Convection Bake pad, enter a temperature, and then press Start. Always preheat when using this mode.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode or use a meat probe. To use this mode press the Convection Roast pad, enter a temperature, and then press Start. It is not necessary to preheat when using this mode.

Broiling Modes

Always broil with the door open. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. Broiling on the upper most rack position is not recommended.

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

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the Broil pad once and then press Start.

It is not necessary to preheat when using this mode.

Broil Lo

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

Warm

Warm mode is designed to keep hot food hot, it is not intended to heat cold food. To use this mode, press the Warm pad then press Start. Preheating is not required. Cover foods that need to remain moist and do not cover foods that should be crisp. Warm can be used for crisping crackers, chips or dry cereal. It is recommended, for food quality, that food not be kept warm for more than 2 hours.

Probe (on some models)

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.

Minimum temperatures for food safety can be found at www.IsItDoneYet.gov. The temperature probe can only be used with Bake, Convection Bake, and Convection Roast modes.

To use the probe with preheating:

1. Press the desired cook mode (Bake, Convection Bake, or Convection Roast) pad and enter the desired cooking temperature.
2. Insert the probe into the food (see Proper Probe Placement Guidelines in this section).
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. Program the probe temperature by pressing the Probe pad and entering 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 Guidelines in this section).
2. Place the food in the oven and connect the probe into the probe outlet in the oven.

3. Program the desired probe and cooking mode settings by pressing the Probe pad and entering the desired food temperature, then pressing the cook mode pad (Bake, Convection Bake, or Convection Roast) and entering the desired cooking temperature.

Proper Probe Placement Guidelines

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

- Insert the probe completely into the meat, up to the handle, such that the point of the probe will rest in the center of the thickest part of the meat.
- 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 of the roast.
- 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.

Check the temperature at other locations in the food with a food thermometer once the probe temperature is reached to ensure that all portions of the food have reached desired temperatures.

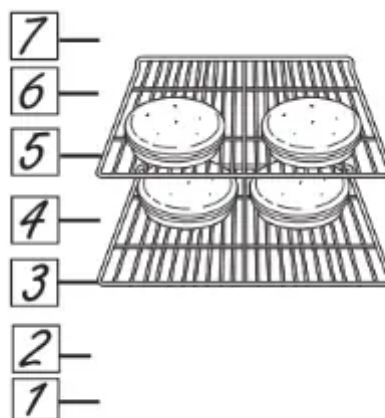
Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe.
- 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	4	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	3 and 5	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	4	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake Convection Bake (if available)	3 and 5 2, 4, and 6 (3 rack recommended only for Convection Bake)	Ensure adequate airflow.
Beef & Pork			
Hamburgers	Broil Hi	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 heating element
Steaks & Chops	Broil Hi	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 heating element
Roasts	Bake Convection Roast (if available)	3 or 4	Use a low sided pan such as a broil pan. Preheating is not necessary
Poultry			
Whole chicken	Bake Convection Roast (if available)	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	2	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	2 or 3	
Boneless chicken breasts	Broil Lo Bake	2 or 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake Convection Roast (if available)	2 or 3	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast (if available)	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	6 (1/2 thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	4	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	4	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake Convection Bake (if available)	3 and 5	Use shiny cookware.

When baking four cake layers at a time, use racks 3 and 5. Place the pans as shown so that one pan is not directly above another.



Rack position for baking 4 layer cakes.

Warming Drawer (on some models)

When Using the Warming Drawer

The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

Do not put liquid or water in the warming drawer.

All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

Remove serving spoons, etc., before placing containers in warming drawer.

Temperature Selection Chart

To keep several different foods hot, set the control to the food needing the highest setting.

- The temperature, type and amount of food, and the time held will affect the quality of the food.
- Repeated opening of the drawer allows the hot air to escape and the food to cool.
- With large loads it may be necessary to use a higher warming drawer setting and cover some of the cooked food items.
- Do not use plastic containers or plastic wrap.

Food Type	Control Setting
Casserole	MED/2
Chili	HI/3
Pizza	MED/2
Potatoes, baked	HI/3
Tortilla Chips	LO/1
Waffles	LO/1

To Crisp Stale Items

- Place food in low-sided dishes or pans
- Preheat on LO/1 setting
- Check crispness after 45 minutes. Add time as needed.

To Warm Serving Bowls and Plates

To warm serving bowls and plates, set the control on LO/1.

- Use only heat-safe dishes.
- If you want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

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.

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

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

Control 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.

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

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.

Stainless Steel Surfaces (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 read the Assistance and Accessories sections at the beginning of this manual.

Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

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

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the Steam Clean pad and then press Start. The oven door will lock. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Clean pad. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven. We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

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

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

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.

Any surface unit that is set to an “on” position while the self-clean cycle is operating will automatically come on after the self-clean cycle is finished, and could result in an “on” unattended surface unit. Wait until the self-clean cycle is finished to set and use the surface units.

Racks

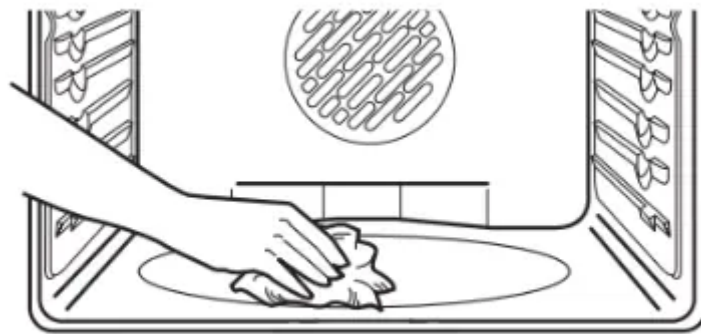
All racks can be washed with warm, soapy water. Racks may be more difficult to slide, especially after

Enameled (not shiny) racks can be left in the cavity a self-clean. Put some vegetable oil on a soft cloth or during self clean. paper towel and rub onto the left and right edges.

Oven Heating Elements

Do not clean 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.

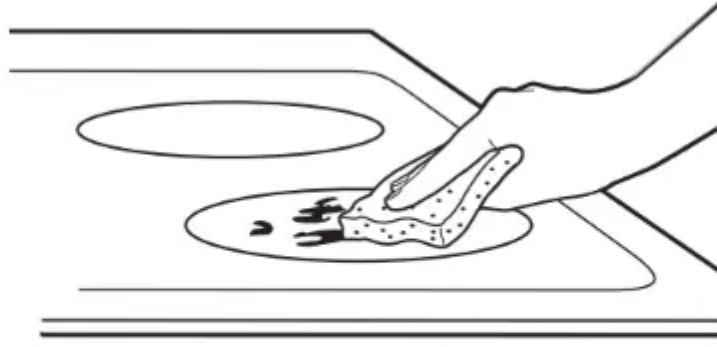
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.



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

Burned-On Residue

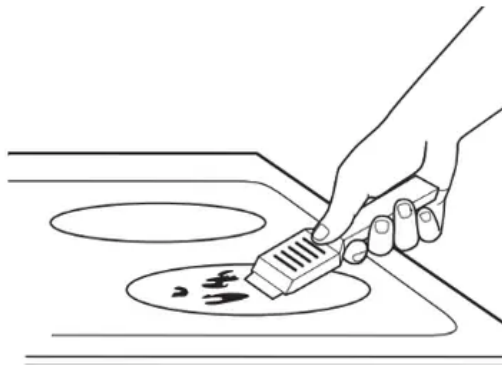
1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed 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 the 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 instructions under “Assistance / Accessories” section.

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.

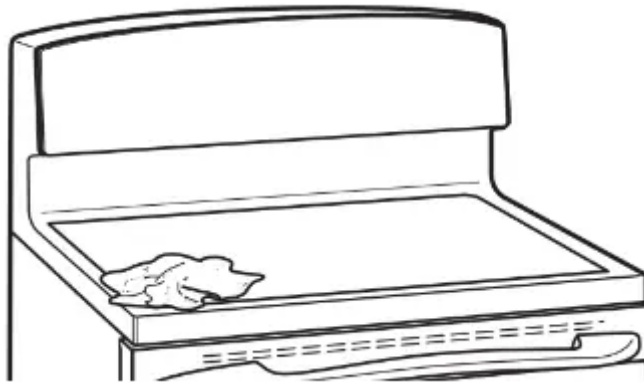
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

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.

Cooktop Seal

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



Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances to avoid permanent damage of the glass surface. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper 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.

Oven Light

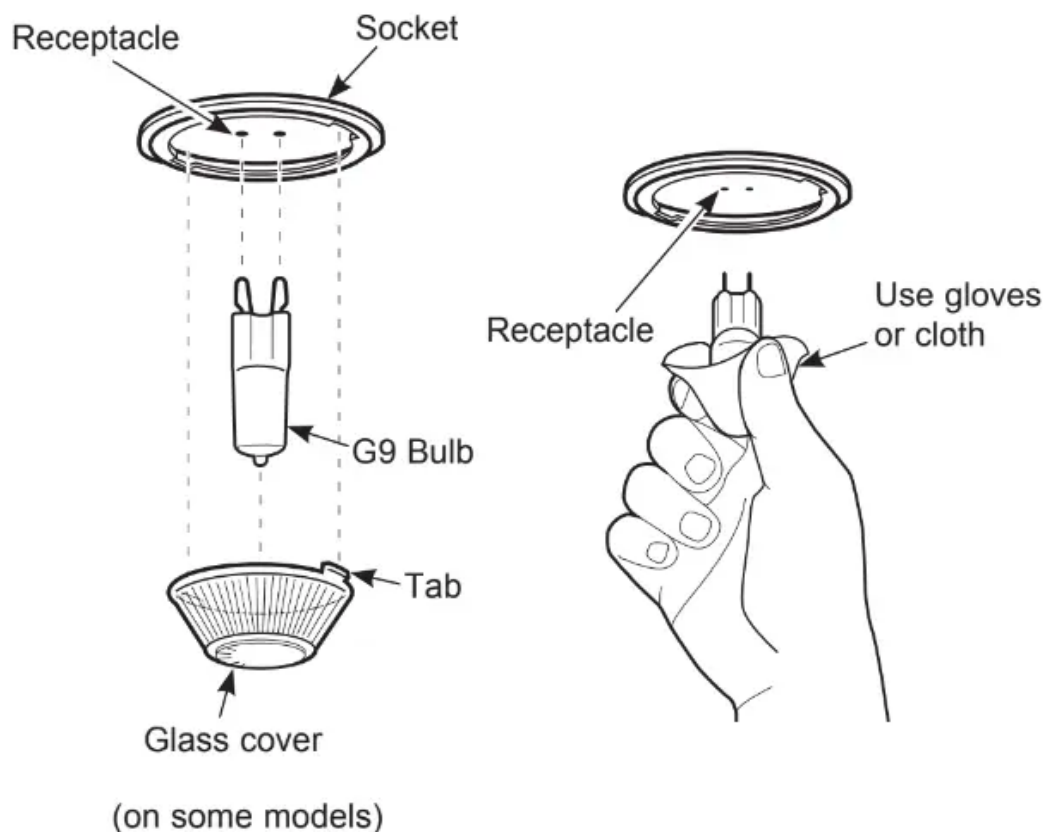
Oven Light Replacement (on some models)

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. 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.



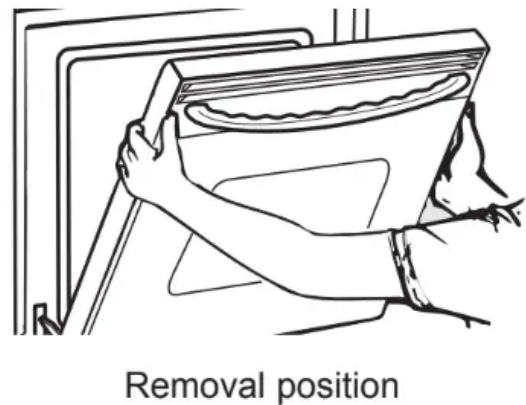
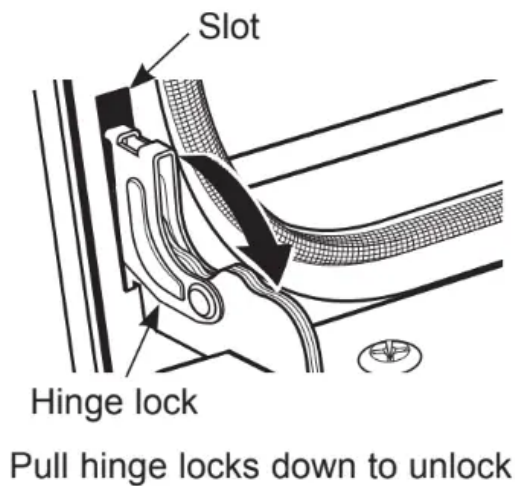
Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

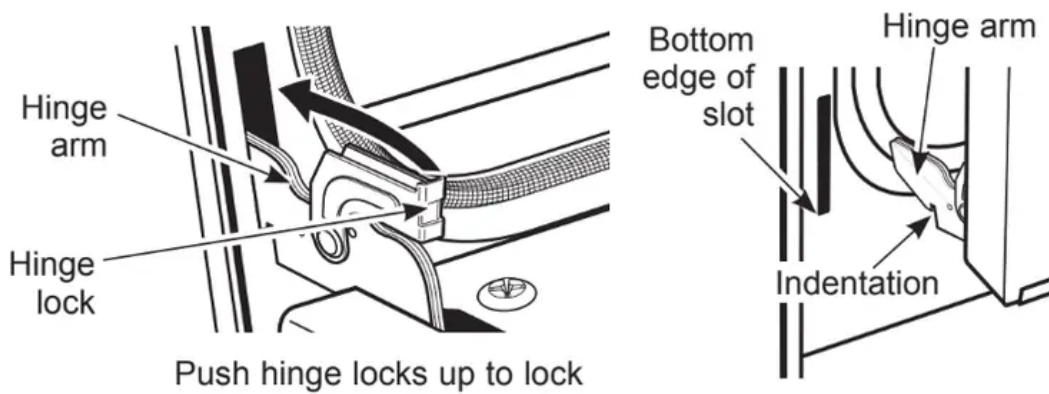
To remove the door:

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:

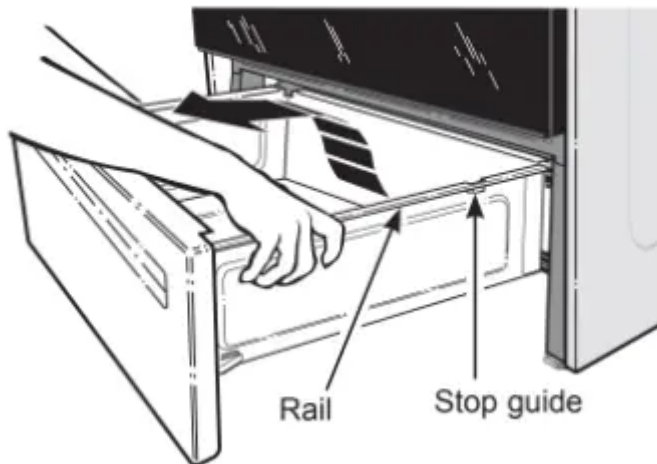
1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for 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.



Storage Drawer (on some models)

To remove the drawer:

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



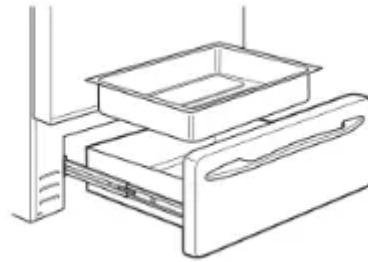
To replace the drawer:

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

Removable Warming Drawer Pan (on some models)

- Never place, use or self-clean the drawer pan in the upper oven.

- Warming drawer has a removable pan for easy cleaning. Clean with hot, soapy water and a sponge or dish towel. Dry with a clean cloth. Replace the pan in the warming drawer.



Probe (on some models)

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 read the Assistance and Accessories sections at the beginning 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.



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.

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low	Cover pan with a lid until desired heat is obtained
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker
	Cooktop controls improperly set	Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks) 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
Frequent cycling off and on of surface units	Improper cookware being used	Use only flat cookware to minimize cycling
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section
	Oven temperature needs adjustment.	See the Special Features section
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode
	Improper rack position being used	See Cooking Guide for rack location suggestions
	Food being cooked in a hot pan	Make sure cookware is cool.
	Cookware not suited for broiling	Use a pan specifically designed for broiling



	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section
	Oven is in Sabbath Mode	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	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 Using the kitchen timer section.
Storage drawer won't close		Reposition the drawer and power cord. See the Storage Drawer Removal

	Power cord may be obstructing drawer in the lower back of the range.	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 will not work remotely	Router issues, no wireless signal, etc.	For assistance with oven wireless network connectivity, please call 1.800.220.6899.
	Oven is not connected.	
Oven light stays on while cooking	Preheat Notification Lighting feature enabled	Reference the Special Features section if you wish to disable this feature.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation	Allow the oven to cool and reset the controls
	Oven controls improperly set	See the Cleaning the Oven section
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Excessive smoking during broiling	Food too close to burner 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 Cleaning the Oven section
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door
DOOR LOCK i light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/ Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.



Strong 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 (on some models)	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 get the display to show "SF"	Oven control pads were not touched properly.	The BROIL HI/LO and BAKE pads must be touched at the same time and held for 3 seconds.



Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.	Touch the BAKE pad and desired temperature or the SELF CLEAN pad and desired clean time
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a selfclean 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. 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.
Warming drawer will not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Controls improperly set.	See the Using the warming drawer section.
Excessive condensation in the drawer	Liquid in drawer.	Remove liquid.
	Uncovered foods	Cover food with lid or aluminum foil.
	Temperature setting too high.	Reduce temperature setting.
Food dries out in the warming drawer	Moisture escaping.	Cover food with lid or aluminum foil.
	Drawer not fully closed	Push drawer in until latch engages.
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
Oven will not work remotely (on some models)	Router issues, no wireless signal, etc.	For assistance with oven wireless network connectivity, please call 1-800-220-6899.
	Oven is not connected	

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.

