

Getting Started

Parts

Picture shows a double oven. Your appliance may vary slightly



1. Control Panel
2. Door Gasket
3. Convection Fan, some models
4. Door Hinge
5. Oven Vent
6. Door Latch
7. Rack Position Guides with 6 rack positions
8. Oven Bottom

Cooling Fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vent. The fan may also run after the oven is off.

Oven Vent

The oven vent is located below the control panel. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.

Oven Bottom

The oven bottom conceals the lower heating element. As a result the element is protected from damage and spills.

Note: Do not place food directly on the oven bottom.

Accessories



Flat Rack

Do not clean in the Self Clean oven.



Broiling Pan

(available via eShop)

Pan: #00449757

Grill(top):#00449756

Inserting Racks

CAUTION

To avoid burns, place oven racks in desired positions before turning oven on. Always use oven mitts when the oven is warm. If a rack must be moved while the oven is hot, do not let oven mitts contact hot heating elements.

Use caution when removing an oven rack from the lowest rack position to avoid contact with the hot oven door.

To avoid possible injury or damage to the appliance, ensure flat rack is installed exactly per installation instructions and not backwards or upside down.

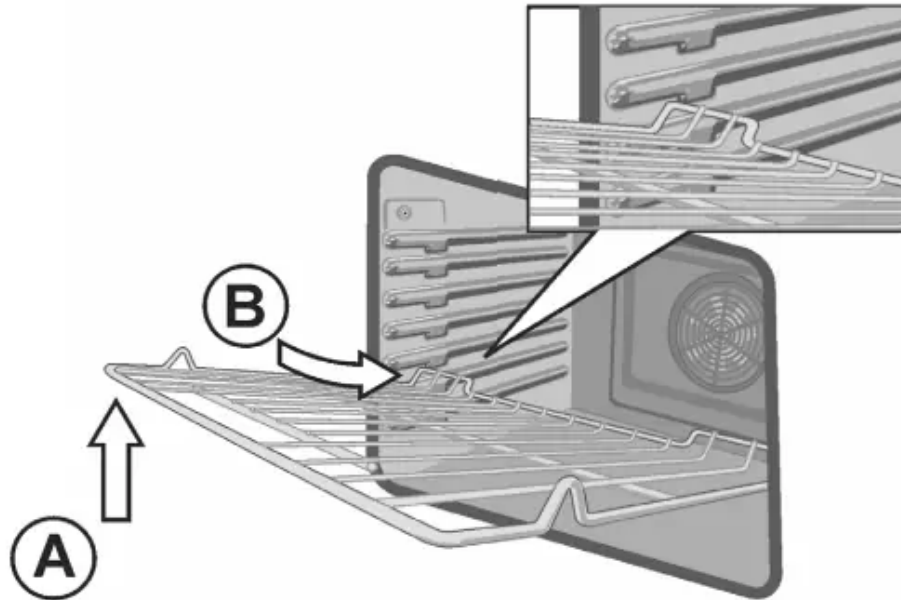
Flat Rack

The rack is designed with a stop so it will stop before coming completely out of the oven and not tilt.

To insert the flat rack into the oven:

Note: Avoid pushing the rack back forcefully, impacting the rear of the oven cavity. This may cause risk of damage to porcelain coating or to glass covers over light fixtures.

1. Grasp rack firmly on both sides.
2. Insert rack (see picture).



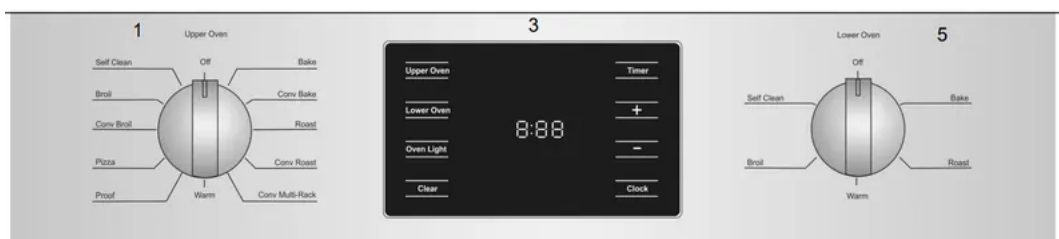
3. Tilt rack up (A) to allow the upwardly sloped rear of the rack to slide under the stop molded into the front portion of the rack guide above.
4. When the back of the rack is past this stop, lower the front of the rack to a horizontal position (B) and push it the rest of the way in. The rack should be straight and flat, not crooked.

To remove the flat rack from the oven:

1. Grasp rack firmly on both sides and pull rack toward you.
2. When the stop is reached, tilt rack up so that the upwardly sloped back of the rack can pass under the stop. Pull the rack the rest of the way out.

Control

Double Convection Oven Control Panel



Double Non-Convection Oven Control Panel



Single Convection Oven Control Panel



Single Non-Convection Oven



1. Upper Oven Mode Dial
2. Oven Mode Dial
3. Display, 8 buttons
4. Display, 6 buttons
5. Lower Oven Mode Dial
6. Temperature Settings Dial

Buttons

Note: You only need to press lightly on the buttons to operate them. The buttons will not have any affect if you press several of them at once, such as when cleaning the control panel by wiping across it.



Upper Oven	Switches to the upper oven in double oven models. Press before changing settings for the upper oven (double oven models only).
Lower Oven	Switches to the lower oven in double oven models. Press before changing settings for the lower oven (double oven models only).
Oven Light	Turns the oven light off or on. Does not operate when the oven is in Self Clean mode.
Clear	Clears the kitchen timer when editing or when finished.
Timer	Sets and displays the kitchen timers (double ovens, Timer for single ovens). The timers do not control the oven activities.
+	Increases the displayed value when pressed.
-	Decreases the displayed value when pressed.
Clock	Enters the clock set mode.

Operation

About the Appliance

Your new oven combines premium cooking results and simple operation.

The oven design has been optimized to improve heat distribution in the oven cavity. The result is even browning, shorter cooking times and lower energy consumption.

Thanks to the Self Clean mode, hours of scrubbing into the darkest corners of the oven is a thing of the past. The oven burns off soil simply and easily. All that is left to do is to remove a few ashes from the oven when Self Clean is done.

Clear labeling of the buttons and knobs make operating the oven very easy. This manual includes all instructions for operating the oven.

Please call us if you ever have any questions. Our telephone number is located at the beginning of this manual. We welcome your comments and suggestions!

Before Using the Oven for the First Time

- Oven must be properly installed by a qualified technician before use.
- Remove all packing materials from inside and outside the oven.
- While cool, wipe with a clean, damp cloth and dry.
- There may be a slight odor during first uses; this is normal and will disappear.
- Optimum cooking results depend on proper bakeware being used.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

Oven Features

Setting the Clock

To set the clock:



1. Turn the **Cooking Mode** dial to "Off".
2. Press **Clock**.
The clock will be displayed. The hours will blink to indicate the value can be changed.
3. Use the **+ or -** buttons to set the hour.
4. Press **Clock** again to set the minutes. The minutes will blink to indicate the value can be changed.
5. Use the **+ or -** buttons to set the minutes.

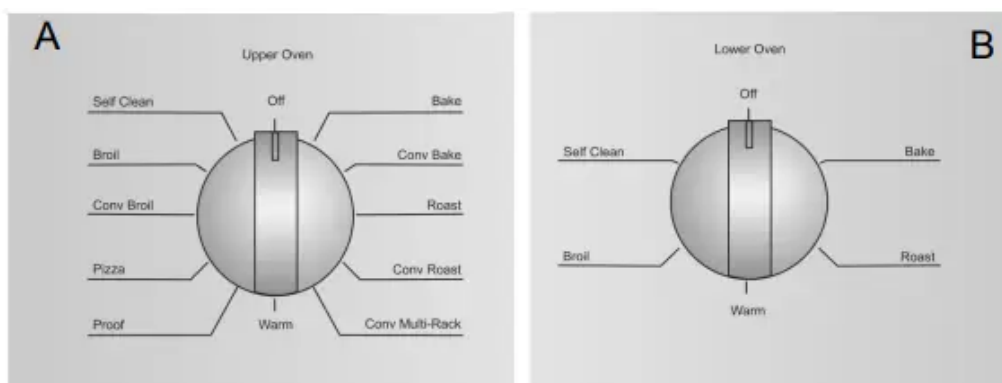
Note: Pressing and holding the **+ or -** buttons will cause the minutes to change more rapidly.

If no change is entered for 3 seconds the time displayed will be saved.

Setting the Cooking Mode and Temperature

Setting the Cooking Mode and temperature for Double Ovens

Double Oven Control Panel



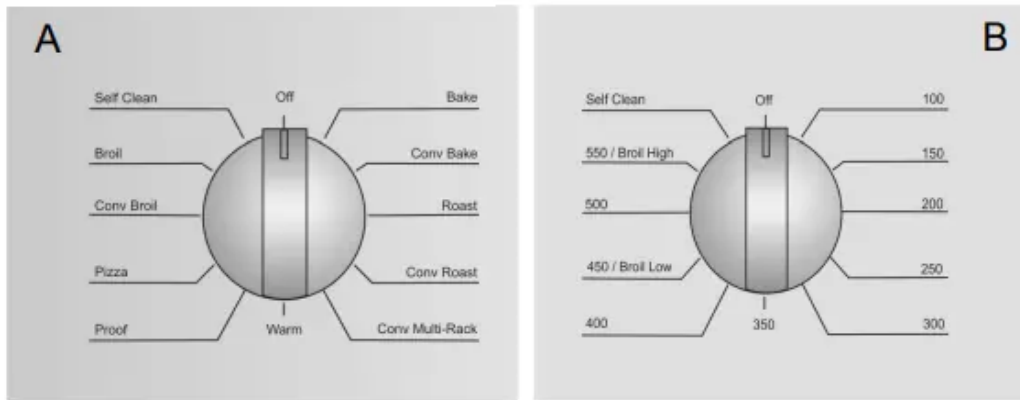
1. Turn the Upper (A) or Lower (B) Oven Mode dial to the preferred cooking mode.
2. The display shows the default temperature for the mode at the left of the current time.
3. Press the **+** or **-** buttons to change the temperature.
4. When the desired temperature is unchanged for 3 seconds, or if the **Timer** button is pressed, the cooking mode starts and the timer opens in timer edit mode. (Note: When the timer is set, it counts down to 0:00 but does not turn off the oven.)
5. **Preheating** will display in red underneath the selected temperature until the temperature is reached. During preheat the selected temperature is displayed, not the current oven cavity temperature.
6. If a timer is set, the display will show the selected temperature for 3 seconds and will then display the timer countdown.

Note:

- The cooking mode can be changed at any time during operation.
- For double oven models, the upper or lower oven must be selected before the temperature can be changed. Press Upper Oven or Lower Oven to select an oven.

Setting the Cooking Mode and temperature for Single Ovens

Single Convection Oven Control Panel



1. Turn the Oven Mode Dial (A) to the preferred cooking mode.
2. Turn the Temperature Settings Dial (B) to change the temperature.
3. **Preheating** will display in red underneath the selected temperature.

Note:

- The cooking mode can be changed at any time during operation.
- The Temperature Settings Dial can be turned to the marked temperatures or in between to select a specific temperature (i.e.: 325° would be halfway between 300° and 350°.)

Heating Time Limitation

The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time.

The maximum time for Sabbath mode is 74 hours; for all other cooking modes the maximum allowed time is 24 hours.

Temperature in °F	
--------------------------	--

1. Press **Timers**.
If no other timer is running, "00:00" appears in edit mode and flashes.
2. Press the **+** button to set the amount of time. Holding the button down increases the timer value more quickly.
3. Press **Timers** again to store the timer value set and begin the timer countdown.
The timer starts.
When the timer reaches 0:00 the timer display blinks and an alarm tone sounds every 10 seconds for two minutes.
4. Press **Clear** or open the oven door to cancel a running timer and terminate the beep signal.



Note:

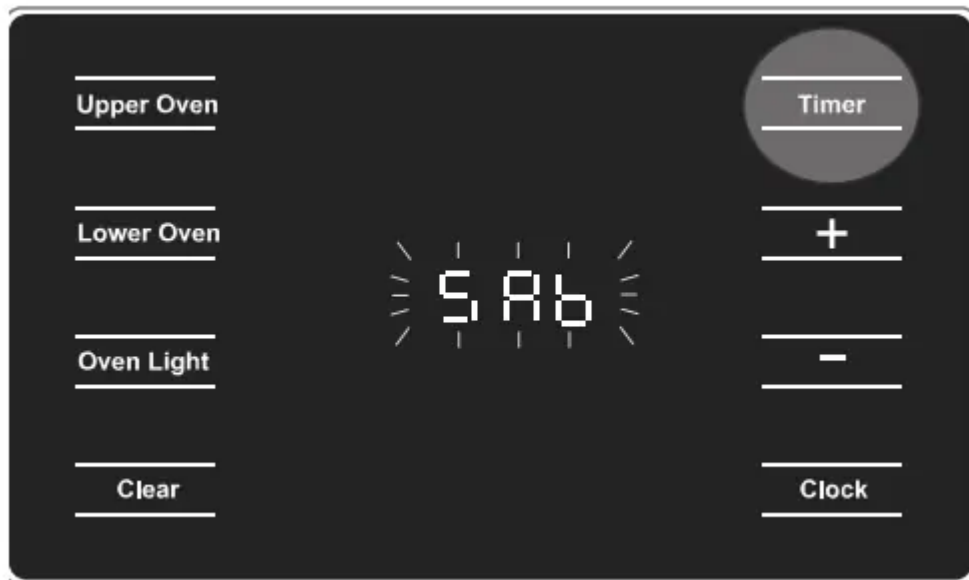
- The timer can be set for a maximum of 99:59 hours (hours:minutes). When the timer reaches 1 minute remaining, the count changes to seconds and counts down from :59 to :00.
- The timer does not change when other settings are changed.
- A timer may not be set during a Self Clean operation.
- A second timer can be set (double ovens only) after the first timer has started. Press Timers twice to enter the editing mode for the second timer.

Sabbath Mode

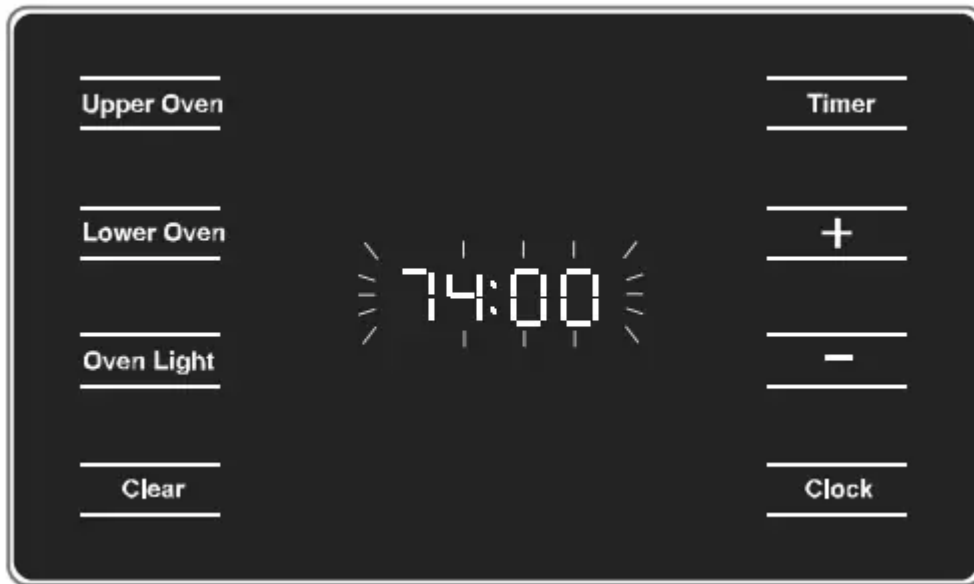
The Sabbath Mode enables those of particular faiths to use their ovens on the Sabbath. Sabbath Mode can be entered at any time during a Bake cycle only.

To set the Sabbath Mode:

1. Turn the Cooking Mode Dial to Bake.
2. Set the temperature to a value within the Sabbath Mode temperature range (100° to 450° F). If the temperature set is outside this range, and the Timer button is held for 3 seconds, an error tone sounds.
3. Press and hold the Timer (or Timers) button for three seconds. **SAb** appears in the display for 3 seconds.



4. **74:00** flashes in the display. 74 hours is the maximum number of hours that can be set for Sabbath Mode.



5. Press **+** or **-** to edit Sabbath cook time by 30 minute increments. Holding the button more than 1 seconds causes the displayed value to change 30 minutes each 1/2 second until the button is released. The maximum time allowed to be set is 74 hours.
6. If no change is made for 3 seconds, or if **Timer** is pressed, Sabbath mode begins and the timer counts down in 1 minute increments until it reaches :00, then displays **SAb**. The heating mode ends, but the oven stays in **Sabbath Mode**.

Note:

- Pressing any of the buttons while the oven is in Sabbath mode will have no effect. Turn the Cooking Mode Dial to Off to cancel Sabbath Mode.
- Changing the Oven Mode Selector to any other mode will end Sabbath Mode.
- In double oven models, Sabbath Mode is available for both ovens at the same time. Sabbath Mode can only be set for one oven at a time.
- The allowed temperature in Sabbath Mode is 100° to 450° F.
- The period of time for Sabbath Mode to run can be set between 0:01 and 74:00 hours.
- If the oven light is on when Sabbath Mode is set, the light remains on. If it is off when Sabbath Mode is set, the light remains off.

Settings

The Settings menu is used to customize the oven settings.

To make changes to Settings:

The oven must be turned off with no timer running in order to access the "Settings Menu".



1. To Access the Settings Menu:

- **Single Ovens:** Press Clock and + for two seconds
- **Double Ovens:** Press Upper Oven and Timer
The first menu item, S1, appears in the display.

2. Press **Clock** to move through the settings list.

3. Press **+** or **-** to change the setting.

4. Press **Clock** to move to the next setting option. The next menu item, S2, appears in the display.

Always set the values as described in steps 2 and 3. Press **Clear** to leave the menu.

Settings Menu Options


Menu item	

Rack positions are numbered from 1 to 6, from bottom to top.

Consult the food cooking charts at the back of this manual for recommended rack positions.

The top rack guide is not used with the cooking racks. Use rack positions 1 through 6 only. The top guide is there only to bracket the rack and prevent it from tipping when inserted in position 6.

Inserting a rack onto the top guide would not be stable, since there is no guide above it to prevent tipping. DO NOT attempt to use the top guide to support a rack.

Rack Position	Mode	
		<p>Bake is cooking with dry, heated air. Both the upper and lower elements cycle to maintain the oven temperature.</p> <p>The Bake mode can be used to prepare a variety of food items, from pastries to casseroles. Refer to recipe or package directions for oven temperature and bake time.</p> <p>Tips</p> <ul style="list-style-type: none"> • When using the Bake mode, preheat the oven if the recipe recommends it. • Baking time will vary with the size, shape and finish of the bake ware. Dark metal pans or nonstick coatings will cook faster with darker results. Insulated bakeware will lengthen the cook time for most foods. • For best results, bake food on a single rack with at least 1 to 1 1/2 "space between pans or dishes and the oven walls. • Eliminate heat loss from the oven by using the window to periodically check food for doneness instead of opening the door. <p>Auto Convection Conversion (some models)</p> <p>Convection Bake and Convection Multi-Rack modes require a 25° F reduction in temperature. Auto Convection Conversion reduces the temperature you enter automatically. Simply enter the package or recipe temperature when setting the mode. The control calculates the correct temperature and it is shown on the display.</p> <p>The Auto Convection Conversion feature can be turned on to allow for automatic temperature adjustments. See "Auto Convection Conversion" in the "Settings" section for details.</p> <p>Convection Bake (some models)</p> <p></p> <p>Convection Bake is similar to Bake. Heat comes from the upper and lower</p>



heating elements. The main difference in convection baking is that the heat is circulated throughout the oven by the convection fan. (some models)

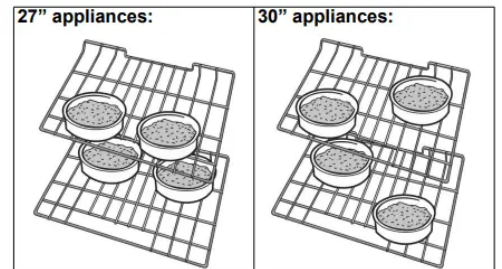
The Convection Bake mode is well suited for cakes, bar cookies and breads to take advantage of the bottom heat, yielding a better crust on baked items.

The benefits of Convection Bake include:

- Slight decrease in cook time.
- Higher volume (yeast items rise higher).

Tips

- Place food in shallow, uncovered pans such as a cookie sheet without sides.
- If baking more than one pan on a rack, allow at least 1" to 1 1/2" of air space around the pan. Stagger pans so that one is not directly above the other (see graphic below).
- For cakes use rack positions 2 and 5.
appliances: 30" appliances:



Convection Multi-Rack

(some models)



Convection Multi-Rack mode cooks with heat from a third element behind the back wall of the oven. The heat is circulated throughout the oven by convection fan.

The Convection Multi-rack mode is well suited for cooking individual serving-sized foods such as cookies and biscuits.

It is also good for cooking on multiple racks (2 or 3) at the same time. Baking cookies is possible on 6 racks.

simultaneously. In this case, the baking time increases slightly.

The benefits of Multi-Rack include:

- Even browning.
- Time savings as a result of using multiple racks at one time.

Tips

- Reduce recipe temperature by 25° F if Air Convection
- Convection is not activated.
- Place food in low-sided, uncovered pans such as cookie sheet without sides.
- If baking more than one pan on a rack, allow at least 1" to 1 1/2" of air space around the pan.

Pizza (some models)



In the Pizza mode, heat from the upper and lower elements is circulated throughout the oven by the convection fan. (some models)

Use the Pizza mode for fresh or frozen pizza.

Tips

- There might be a slight decrease in baking time. Check before minimum package time.
- When baking a frozen pizza:
For a crispy crust, place pizza directly on rack.
For a softer crust, use a pizza pan.
- When proofing pizza dough, coat dough with olive oil and place it in a bowl tightly covered with plastic wrap to prevent crust formation.
- Sprinkle cornmeal on the pizza pan to prevent sticking.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the pan.

- If par baking handmade pizza dough, prick the dough with a fork before baking.
- If using a pizza pan, choose a dark, perforated pan for a more crisp crust and a non-perforated pan for a softer crust.
- Preheat baking stones following manufacturer's recommendations while the oven is preheating.
- Bake homemade pizza on rack position in the center of the rack.
- Follow manufacturer's directions for frozen pizza.
- The convection fan cycles on and off when using pizza mode.

Roast



Roast uses both the upper and lower elements to maintain the oven temperature. Roasting uses more intense heat from the upper element than the lower element. This results in more browning on the exterior while the inside remains especially moist.

Roast is best suited for large cuts of meat and poultry.

Tips:

- Preheating the oven is not necessary.
- Use a high-sided pan, or cover dish with a lid or foil for less tender cuts of meat.
- Use a meat thermometer to determine the internal temperature of the meat.
- If the meat is browned to your liking, but not yet done, a small strip of foil can be placed over the meat to prevent over-browning.
- Let meat stand covered with foil 10–15 minutes after removing it from the oven.
- Roasting bags and using a lid are suitable for use in this mode.

- When roasting whole chicken or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Add liquids, such as water, juice, wine, bouillon or stock for flavor and moisture.

Convection Roast (some models)



Convection Roast uses heat from the top and bottom elements as well as heat circulated by convection fan. (some models)

The Convection Roast mode is well suited for preparing tender cuts of meat and poultry. It is also suitable for roasting vegetables.

The benefits of Convection Roast include:

- As much as 25% faster cooking than non-convection modes.
- Rich, golden browning.

Tips:

- Preheating the oven is not necessary.
- Use the same temperature as indicated in the recipe.
- Check doneness early, since roasting time may decrease. Refer to the Meat/Poultry cooking chart for examples.
- Do not cover meat or use cooking bags.
- Use a broil pan with a rack and grid or a shallow, uncovered pan for roasting.
- Use a meat thermometer to determine the internal temperature of the meat.
- If the meat is browned to your liking, but not yet done, a small strip of foil can be placed over the meat to prevent over-browning.
- Let meat stand covered with foil for 10 to 15 minutes after removing it from the oven.
- Refer to the Meat/Poultry Cooking Chart for recommended rack positions.

Broil



Broil uses intense heat radiated from the upper broil element.

The Broil mode is best suited for cooking thin, tender cuts of meat (1" or less), poultry and fish. It can also be used to brown breads and casseroles. Always broil with the door closed. The benefits of broiling include:

- Fast and efficient cooking.
- Cooking without the addition of fats or liquids.

Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least $\frac{3}{4}$ " thick.
- Brush fish and poultry with butter or oil to prevent sticking.
- Use a broil pan and grid (or a deep pan with a metal rack) designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats once during the recommended cook time (for Broil times, refer to the Meat and Poultry Cooking Chart). Fish does not need to be turned.
- When top browning casseroles, use only metal or glass ceramic dishes such as CorningWare®.
- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature.
- Broiling times are approximate and may vary slightly. Times are based on cooking with a preheated broil element.

Convection Broil (some models)



Convection Broil is similar to Broil. It

combines intense heat from the upper element with heat circulated by a convection fan. some models)

The Convection Broil mode is well suited for cooking thick, tender cuts of meat, poultry and fish. Convection Broil is not recommended for browning breads, casseroles and other foods. Always use convection broil with the door closed.

In addition to the benefits of standard broiling, convection broiling is faster.

Tips:

- Preheat oven 3–4 minutes. Do not preheat for more than 5 minutes.
- Steaks and chops should be at least 1 1/2 inches thick.
- Use a broil pan and grid (or a deep pan with a metal rack) for broiling.
- Do not cover the broil grid with foil. It is designed to drain fats and oils away from the cooking surface to prevent smoking and spattering.
- Turn meats once during the recommended cook time.
- Never use heat-proof glass (Pyrex®); it cannot tolerate the high temperature used for broiling.
- For Convection Broil times, refer to the Meat and Poultry Cooking Chart.

Warm



In **Warm**, the upper and lower elements maintain a low temperature in the oven cavity in order to keep food at serving temperature.

- Use the Warm mode to keep cooked food hot until ready to serve.

- Warm mode temperatures are 150° F – 200° F.
- The default temperature in the Warm mode is 170° F.
- Foods that must be kept moist should be covered with a lid or aluminum foil.

CAUTION

When using Warm mode, follow these guidelines:

- Do not use the Warm mode to heat cold food.
- Be sure to maintain proper food temperature. The USDA recommends holding hot food at 140° F or warmer..
- DO NOT warm food longer than one hour.

Proof



In **Proof**, the oven uses the lower element to maintain a low temperature to proof bread or other yeast doughs.

- No preheat is necessary.
- Proofing is the rising of yeast dough.
- The Proof mode temperature range for single ovens is 100° F to 125° F and for double ovens is 85° F to 125° F.
- The default temperature in the Proof mode is 100° F.
- Loosely cover the bowl or pan and use a rack that accommodates the size of the container.
- Keep the oven door closed and use the oven light to check the rising of the dough.

Cleaning and Maintenance

Cleaning

Self Clean

WARNING

Children should not be left alone or unattended in an area where appliances are in use. During the Self Clean cycle, parts of the appliance may become potentially harmful to persons who lack adult knowledge of appliances and adult reactions to potentially harmful conditions.

During the elimination of soil during self-cleaning, small amounts of carbon monoxide can be created.

Fiberglass insulation could give off very small amounts of formaldehyde during the first several cleansing cycles. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.

Self Clean

During Self Clean, the oven is heated to a very high temperature. Soil is burned off at this temperature.

NOTICE:

- Wipe out excessive spillage before self-cleaning the oven.
- Do not clean parts or accessories in the Self Clean oven. Remove all baking dishes and oven racks from the oven prior to running Self Clean.

Single Ovens

To set the Self Clean mode:

1. Remove all accessories and racks from the oven.
2. Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.
3. Turn the **Cooking Mode Dial** to Self Clean.
4. Turn the **Temperature Settings Dial** to Self Clean.
5. After 3 seconds, the display blinks "--:--".

6. Press the **+ or -** key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.
7. When the time in the display is unchanged for 3 seconds, Self Clean begins. The Self Clean LED is illuminated. The oven door automatically locked during Self Clean..



8. When the Self Clean display shows "0:00" Self Clean ends.
9. Wipe remaining ash from the oven using a moist cloth.
10. To cancel Self Clean, turn the Cooking Mode Dial to **Off**".

Note:

- The oven light cannot be turned on during selfcleaning.
- The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Do not use scouring pads or abrasive cleaners to treat discolorations.

Double Ovens

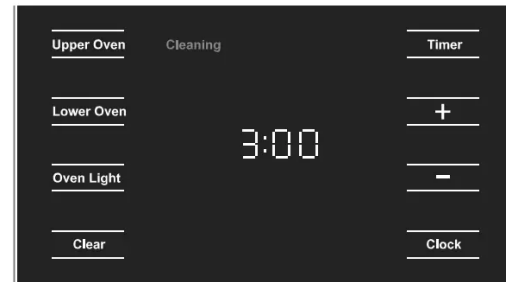
Only one oven cavity can run the Self Clean mode at a given time.

To set the Self Clean mode:

1. Remove all accessories and racks from the oven.
2. Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.



3. Turn the Cooking Mode Dial for the selected oven cavity (upper or lower) to Self Clean.
4. After 3 seconds, the display blinks "--:--".
5. Press the + or - key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.
6. When the time in the display is unchanged for 3 seconds, Self Clean begins. The Self Clean LED for the cavity is illuminated.



7. When the Self Clean display shows "0:00", Self Clean ends.
8. Wipe remaining ash from the oven using a moist cloth.
9. To cancel Self Clean, turn the Cooking Mode Dial to Off".

Note:

- The oven light cannot be turned on during selfcleaning.
- The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Do not use scouring pads or abrasive cleaners to treat discolorations.

Avoid These Cleaners

Do not use commercial oven cleaners such as Easy Off®.

They may damage the oven finish or parts.

Never use scouring pads or abrasive cleaners.

Never use cleansers containing Clorox®.

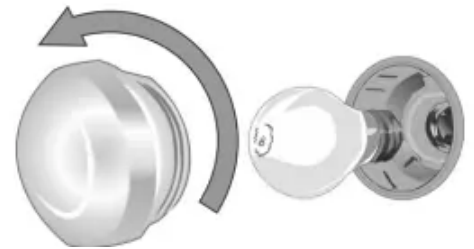
Do not use flammable cleaners such as lighter fluid or WD-40.

Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.

Cleaning Guide

Part	

To change the bulb:



1. Turn off power to the oven at the main power supply (fuse or breaker box).
2. Remove the glass cover by unscrewing it. Turn the glass counterclockwise to remove it.
3. Remove the bulb. The bulb unscrews counterclockwise.
4. Grasp the new bulb with a clean, dry cloth to prevent depositing skin oils on the glass cover, which could lead to premature bulb failure. Replace the bulb by screwing it in, turning the bulb clockwise.
5. Screw the glass cover back on.
6. Turn power back on at the main power supply (fuse or breaker box)

Removing the Oven Door

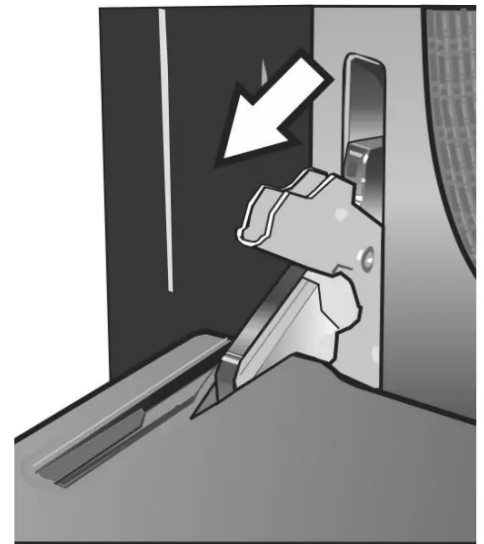
WARNING

When removing the door:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.

- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are secured in place before removing the door. Also, do not force door open or closed—the hinges could be damaged and injury could result.
- Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

To remove the oven door:



To help avoid injury or damage be sure to read the above WARNING before attempting to remove the oven door.

1. Open the oven door to its fully open, horizontal position.

2. Flip levers on hinges toward you.

Note: It may be necessary to use a tool, such as a screwdriver, to gently pry the upper part of the lever away from the housing. Take care to avoid scratching the housing.

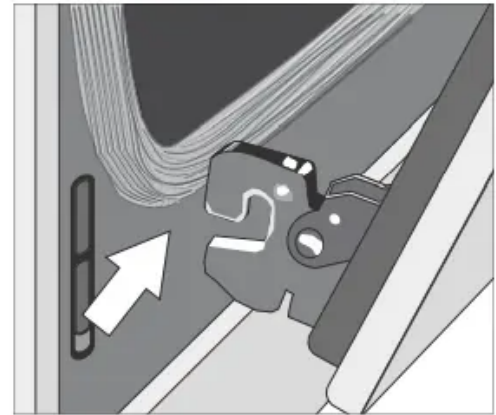
3. Bring both door hinge levers to their full down position as shown in the illustration. The left and right door hinges differ slightly, but operate in the same manner.

4. Close the oven door until it catches on the hinge stop levers, locking the hinges at the proper angle for door removal. The door should be open about 7 inches at the top. This takes the spring tension off the hinges so the door can be easily lifted out.



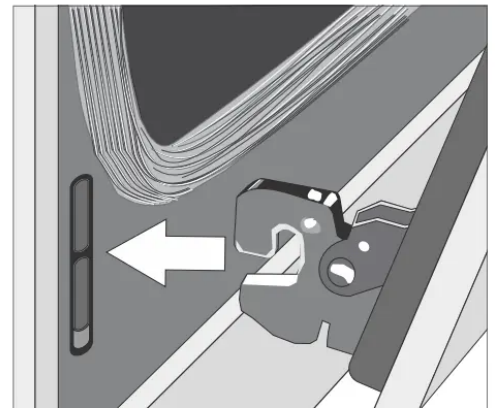
5. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Maintaining the door angle, lift the door straight up approximately 3/4" to unhook the hinges from the slots and then pull it out towards you until the hinges are

clear of the oven housing.



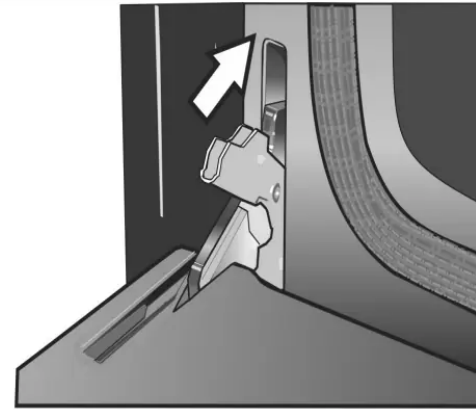
6. Place the door in a convenient and stable location for cleaning.

To replace the oven door:



1. Holding the door firmly in both hands, grip the door on either side, not by the handle.
2. Tilt the door back slightly towards you until the door opens about 7" at the top.
3. Slide the hinges into the slots as far as they will go and then lower the door straight down. The angle of the door may need to be adjusted slightly to allow the hinges to engage properly and the door to lower in place. The door should lower about 3/4" to stop. If not, the hinges have not engaged properly and the door could fall if it is released.
4. Once both hinges are fully engaged as described in Step 3, gently open the door

until it is fully open.



5. Push the levers on both the hinges up and forward until they are locked into the slot flush with the front of the oven body.
6. Close and open door slowly to be sure it is correctly and securely in place.

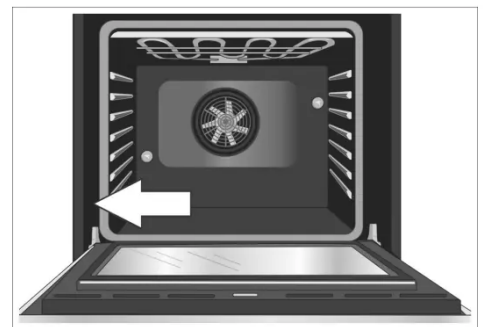
Service

How to Obtain Service or Parts

To reach a service representative, see the contact information at the front of the manual. Please be prepared with the information printed on your product data plate when calling.

Data Plate

The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service. The data plate location varies based on the oven model and door hinge type:



- Single oven with bottom hinge: left hand of door trim.

- Single oven with side hinge: side opposite the door hinge.
- Double oven with bottom hinge: left hand side of door trim of the lower oven cavity

Troubleshooting Chart

Oven Problem

The charts can be used as a guide. Follow package recipe directions.

The convection temperatures have been reduced 25° F from the recipe or package directions.

Pastries							
Cream Puffs	Conv. Multi-Rack	400° F	Yes	Single	3	23-33	cookie sheet
	Conv. Multi-Rack	400° F	Yes	Multiple	2 & 5	23-33	cookie sheet
	Conv. Multi-Rack	400° F	Yes	Multiple	1, 3, & 5	23-33	cookie sheet
Puff Pastry	Conv. Multi-Rack	375° F	Yes	Single	3	10-12	cookie sheet
Pies							
1 Crust Shell	Convection Bake	475° F	Yes	Single	2	8-12	9" pie pan
2 Crust, Fruit	Convection Bake	375° F	Yes	Single	2	45-60	9" pie pan
Frozen	Convection Bake	375° F	Yes	Single	3	70-85	9" pie pan
Meringue	Bake	350° F	Yes	Single	2	10-15	9" pie pan

BAKED GOODS/ENTREES							
Food	Recommended Cooking Mode	Oven Temperature	Pre-heat Oven	Number of Racks	Rack Position	Time (min.)	Pan Size & Type
Pecan	Bake	350° F	Yes	Single	2	45-60	9" pie pan
Pumpkin	Bake	425° F/350° F	Yes	Single	2	15/35-45	9" pie pan
Pizza							
Baking Stone	Pizza	425° F	Yes	Single	2	recipe time	baking stone
Fresh	Pizza	425° F	Yes	Single	2	recipe time	pizza pan
Thick Crust, Frozen	Pizza	on package	Yes	Single	on package	package time	package directions
Thin Crust, Frozen	Pizza	on package	Yes	Single	on package	package time	package directions
Quick Breads							
Biscuits	Conv. Multi-Rack	325° F	Yes	Single	3	10-20	cookie sheet
	Conv. Multi-Rack	325° F	Yes	Multiple	2 & 5	10-20	cookie sheet
Loaf	Convection Bake	350° F	Yes	Single	2	48-60	9" x 4" loaf pan
Muffins	Conv. Multi-Rack	400° F	Yes	Single	3	14-25	12-cup muffin pan
	Conv. Multi-Rack	400° F	Yes	Multiple	2 & 5	14-25	12-cup muffin pan
Yeast Breads							
Dinner Rolls	Conv. Multi-Rack	375° F	Yes	Single	3	10-20	cookie sheet
	Conv. Multi-Rack	375° F	Yes	Multiple	2 & 5	10-20	cookie sheet
	Conv. Multi-Rack	375° F	Yes	Multiple	1, 3, & 5	10-20	cookie sheet
Loaf	Convection Bake	400° F	Yes	Single	2	22-35	9" x 5" loaf pan
Sweet Rolls	Conv. Multi-Rack	325° F	Yes	Single	3	20-25	cookie sheet

The charts can be used as a guide. Follow package recipe directions. The convection temperatures have been reduced 25° F from the recipe or package directions.



MEATS							
Food	Recommended Cooking Mode	Oven Temperature	Rack Position	Internal Temperature	Cooking Time min. unless otherwise specified	Food Covered	Stand Time
Beef							
Chuck Roast, 2-3 lbs	Roast	350°F	2	Well, 170°F	1 1/2-2 hours	Yes	none
Hamburgers, 3/4-1-inch thick	Broil		6	Medium, 160°F	Side 1: 5-8 Side 2: 4-6	No	none
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	27-31 min./lb.	No	10-15 min.
Rib Eye, Boneless, 3-3.5 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-38 min./lb.	No	10-15 min.
Rump, Eye, Sirloin, Boneless, 3-5.5 lbs.	Convection Roast	325°F	2	Medium-rare, 145°F	18-33 min./lb.	No	10-15 min.
Rump, Eye, Sirloin, Boneless, 3-5.5 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-35 min./lb.	No	10-15 min.
Steaks, 1-inch thick	Broil		6	Medium-rare, 145°F	Side 1: 5-8 Side 2: 4-6	No	none
Steaks, 1-inch thick	Broil		6	Medium, 160°F	Side 1: 8-9 Side 2: 5-7	No	none
Steaks 1 1/2-inch thick	Convection Broil	High	4	Medium-rare, 145°F	Side 1: 11-14 Side 2: 9-13	No	none
Steaks 1 1/2-inch thick	Convection Broil	High	4	Medium, 160°F	Side 1: 13-18 Side 2: 11-14	No	none
Tenderloin, 2-3 lbs.	Convection Roast	425°F	2	Medium-rare, 145°F	15-24 min./lb.	No	5 min.
Lamb							
Leg, Boneless, 2-3 lbs.	Convection Roast	325°F	2	Medium, 145°F	25-30 min./lb.	No	10-15 min.
Leg, Boneless, 4-6 lbs.	Convection Roast	325°F	2	Medium, 160°F	30-35 min./lb.	No	10-15 min.
Chops, 1-inch thick	Broil		3 - High	Medium-rare, 145°F	Side 1: 4-6 Side 2: 4-6	No	none
Chops, 1-inch thick	Broil		3 - High	Medium, 160°F	Side 1: 5-7 Side 2: 5-6	No	none
Pork							
Ham Slice 1/2-inch thick	Broil		3 - High	160°F	Side 1: 4-5 Side 2: 3-4	No	none
Loin Roast, 1/2 - 3 lbs.	Convection Roast	350°F	2	145°F	16-30 min./lb.	No	30 min. 10-15 min.
Loin Roast, 3 - 6 lbs.	Convection Roast	350°F	2	145°F/160°F	16-30 min./lb.	No	30 min. 10-15 min.

The charts can be used as a guide. Follow package or recipe directions. Roasting times are approximate and may vary depending on the shape of the meat. Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

NOTE: Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

The charts can be used as a guide. Follow package or recipe directions.

Roasting times are approximate and may vary depending on the shape of the meat.

Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

MEATS							
Food	Recommended Cooking Mode	Oven Temperature	Rack Position	Internal Temperature	Cooking Time min. unless otherwise specified	Food Covered	Stand Time
Pork							
Chops, 1-inch thick	Broil	Low	3	145°F	Side 1: 5-9 Side 2: 8-11	No	3 min.
Chops, 1 1/2-inch thick	Broil	Low	3	160°F	Side 1: 8-10 Side 2: 8-9	No	none
Chops, 1 1/2-inch thick	Convection Broil	High	4	160°F	Side 1: 9-11 Side 2: 8-10	No	none
Sausage, Fresh	Broil		4	170°F	Side 1: 3-6 Side 2: 2-4	No	none
Tenderloin, 2-3 lbs.	Convection Roast	425°F	3	145°F	18-28 min./lb.	No	5-10 min. 3 min.
Poultry							
Chicken							
Bone-in Breasts	Convection Broil	Low	3	170°F	Side 1: 20-28 Side 2: 17-22	No	none
Bone-in Thighs	Broil	Low	3	180°F in thigh	Side 1: 14-16 Side 2: 12-14	No	none
Whole, 3.5-8 lbs.	Convection Roast	375°F	2	160°F in thigh	13-20 min./lb.	No	none
Cornish Game Hens, 1-1 1/2 lbs.	Convection Roast	350°F	2	180°F in thigh	45-75 min. total time	No	none
Turkey							
Breast, 4-8 lbs.	Convection Roast	325°F	2	170°F	19-23 min./lb.	No	15-20 min. for easy carving
Unstuffed, 12-19 lbs.	Convection Roast	325°F	1	180°F in thigh	9-14 min./lb.	Foil to prevent over-browning	15-20 min. for easy carving
Unstuffed, 20-30 lbs.	Convection Roast	325°F	1	180°F in thigh	6-12 min./lb.	Foil to prevent over-browning	15-20 min. for easy carving
Seafood							
Fish Fillets, 3/4-1-inch thick	Broil	Low	3	145°F	11-15 min.	No	none

The charts can be used as a guide. Follow package or recipe directions. Roasting times are approximate and may vary depending on the shape of the meat. Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165°F.

NOTE: Internal food temperatures are USDA recommended temperatures as measured by a digital cooking thermometer.

Warning



This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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