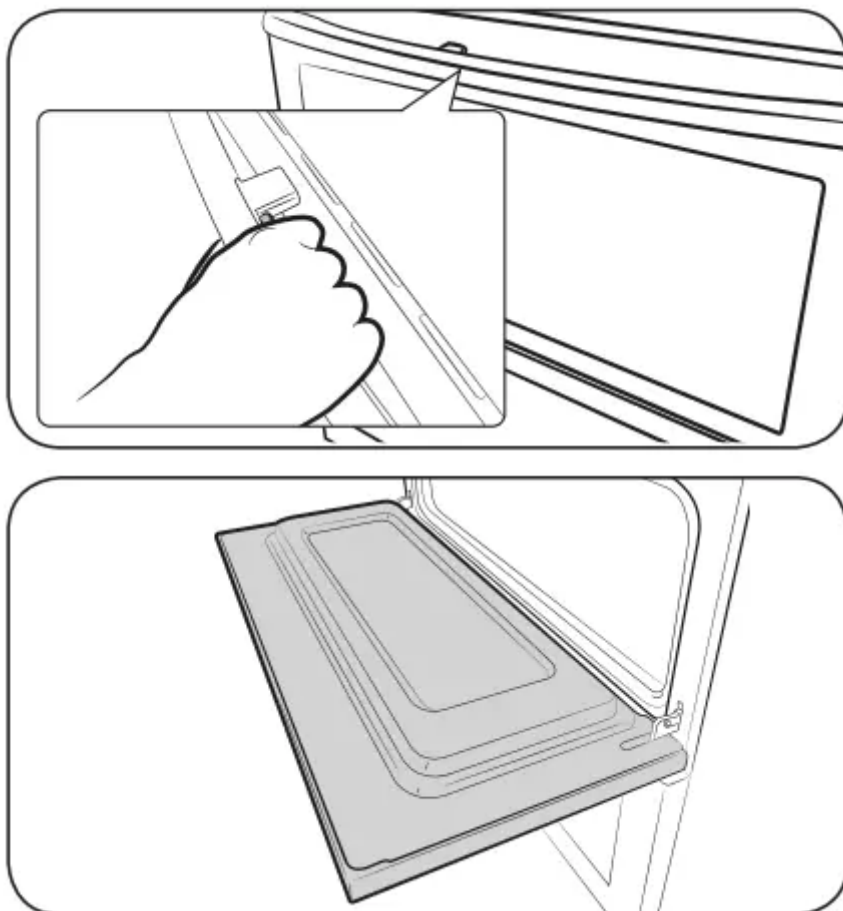


Overview

Dual Door™

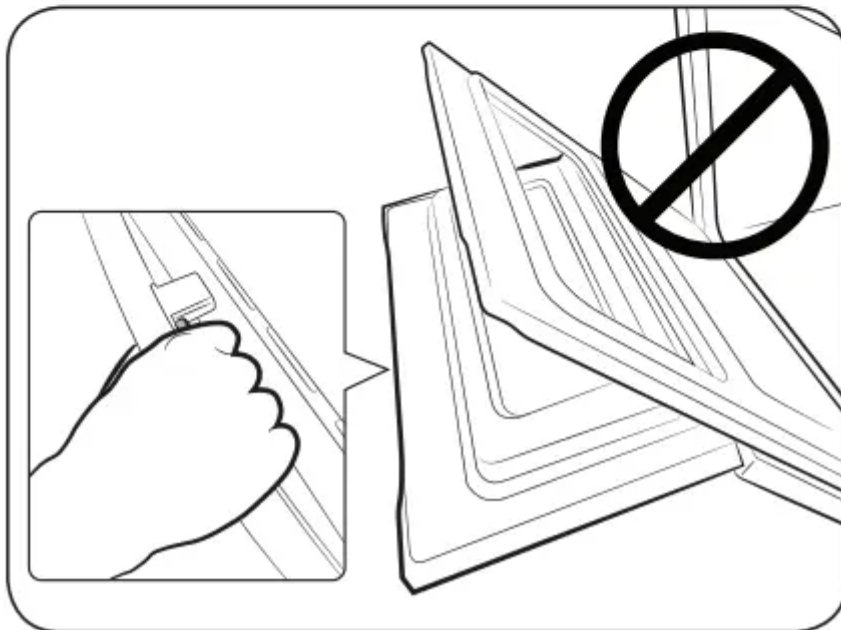
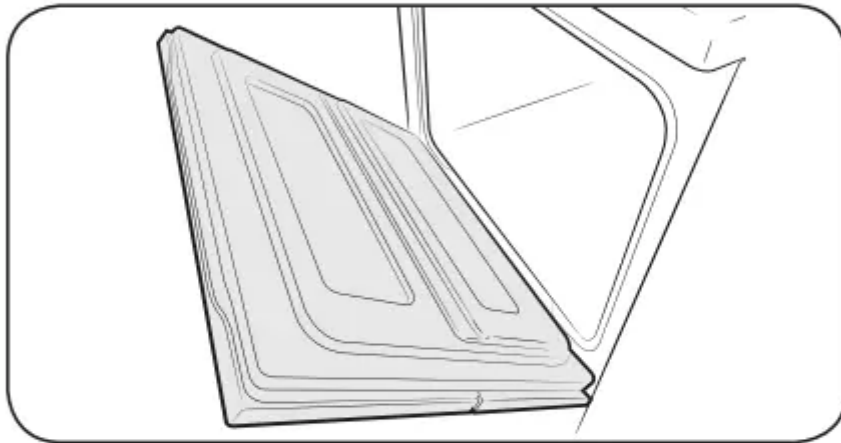
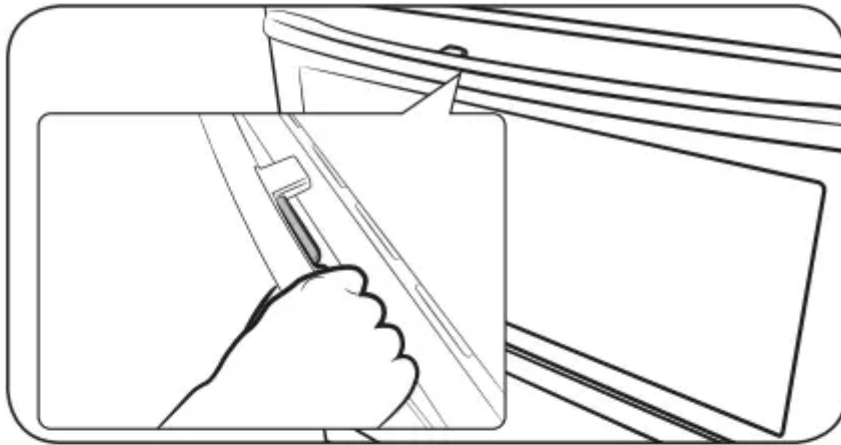
This oven has a unique Dual Door™ that is hinged in the middle. If you have inserted the Smart Divider and divided the oven in two (so it is in Twin Mode), you only need to open the top half to access the upper cavity. When you're using the Flex Duo™ capability, you can access the top oven space much more easily and with greater energy efficiency

How to use the upper door



1. Hold the handle and the lever. Press the lever to release the door latch, and then pull the handle.
2. This will open only the upper door as shown.

How to use the full door



1. Hold the lever-less area of the handle, and then pull.

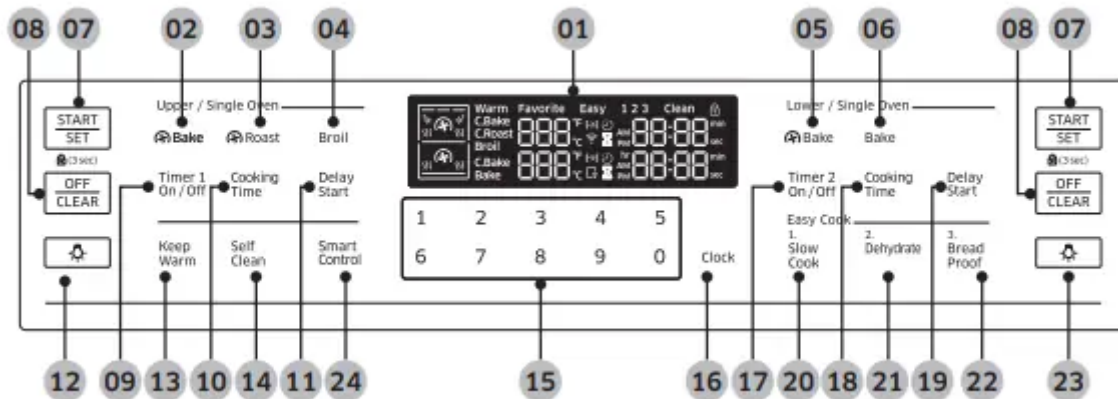
2. This will open the whole door as shown.

CAUTION: When opening the whole door, make sure to grasp the handle by the lever-less portion. If you press the lever halfway through opening the whole door, the upper door may open, causing physical injury.

NOTE

- Do not put heavy objects on, or apply excessive force, to the upper door.
- Do not let children play with or on the upper door.
- Do not use the Gliding Rack when using the upper door.
- Always use the full door when using the Gliding Rack.

Control panel



01 Display: Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the time set for the timer or automatic oven operations.



: When you use the self-cleaning feature, this icon appears in the display.



: When the oven is pre-heating, this icon appears in the display.



02 Bake: Activate convection baking for the Upper Oven in Twin mode or the entire oven in Single mode.



03 Roast: Activate convection roasting.

04 Broil: Broil food using the upper oven burner only.





05 Bake: Activate convection baking for the Lower Oven in Twin mode or the entire oven in Single mode.

06 Bake: Bake food using the lower oven burner.

07 START/SET: Start a function or set the time.



(3sec): Press and hold for 3 seconds to lock the control panel and the door to prevent accidents.

08 OFF/CLEAR: Cancel the current operation but not the timer.

09 Timer1 On/Off: Activate or deactivate the timer. (Single/Upper in Twin mode)

10 Cooking Time: Set the cooking time. (Single/Upper in Twin mode)

11 Delay Start: Set the oven to start at a certain time. (Single/Upper in Twin mode)

12 Oven Light: Turn on/Turn off the oven light. (Upper)

13 Keep Warm: Keep cooked food warm at lower temperatures.

14 Self Clean: Burn off food residues in the oven using very high temperatures.

15 Numbers: Use to set the times, temperature, or presets.

16 Clock: Set the clock time.

17 Timer2 On/Off: Activate or deactivate the timer. (Single/Lower in Twin mode)

18 Cooking Time: Set the cooking time. (Single/Lower in Twin mode)

19 Delay Start: Set the oven to start at a certain time. (Single/Lower in Twin mode)

20 Slow Cook: Activates Slow Cook which cooks food slowly at lower temperatures.

21 Dehydrate: Activates the Dehydrate function.

22 Bread Proof: Activates the Bread proof function.

23 Oven Light: Turn on/Turn off the oven light. (Lower)

24 Smart Control: Activates the Easy-connection.



: When you use the Easy connection, this icon appears in the display.

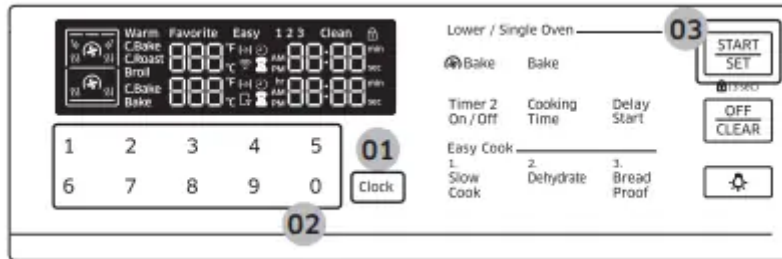


: When the oven is connected to Wifi, this icon appears in the display.

Clock

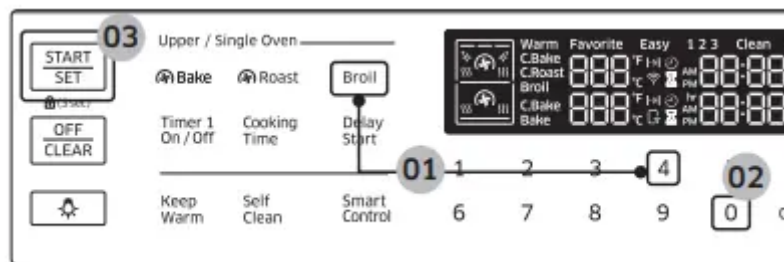
You must set the clock correctly to ensure the automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour.

To set the clock time



1. Press the Clock pad.
2. Enter the current time using the number pad.
3. Press the START/SET pad to confirm the settings.

To change the time format(12hr/24hr)



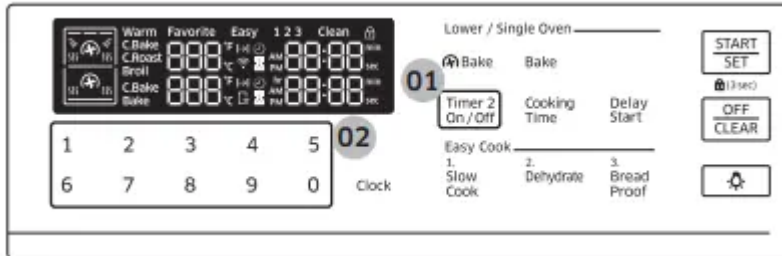
1. Press and hold the Broil and 4 pads for 3 sec.
2. Press the 0 Pad to toggle between the 12-hour and 24-hour display setting
3. Press the START/SET pad to change the clock display mode.

NOTE: You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath option is enabled.

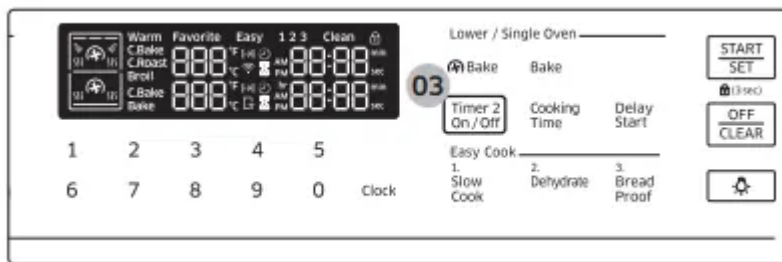
Kitchen timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 59 minutes.

1. Press the Timer On/Off pad: Once- Hours/Minutes; Twice: Turn off or Cancel the timer

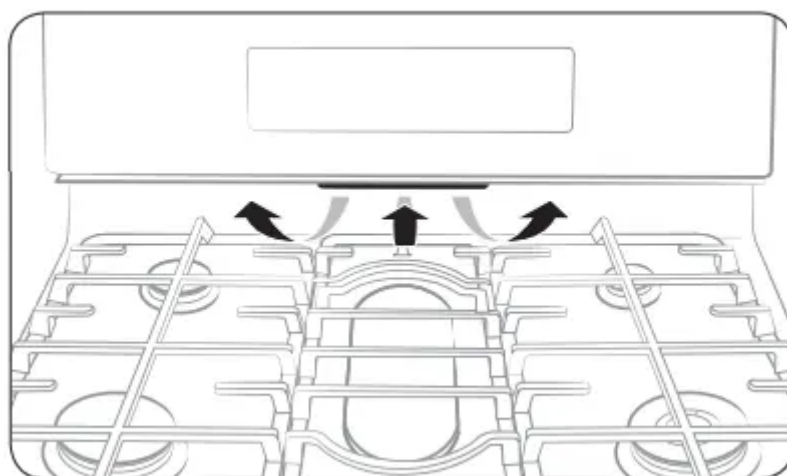


2. Press the number pads to enter the amount of time you want in minutes or hours and minutes.
3. Press the Timer On/Off pad to start the timer.



Oven vent/Cooling vent

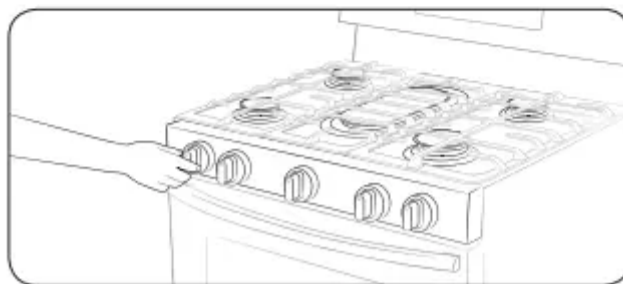
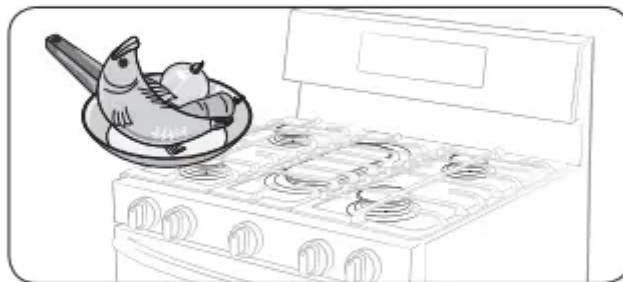
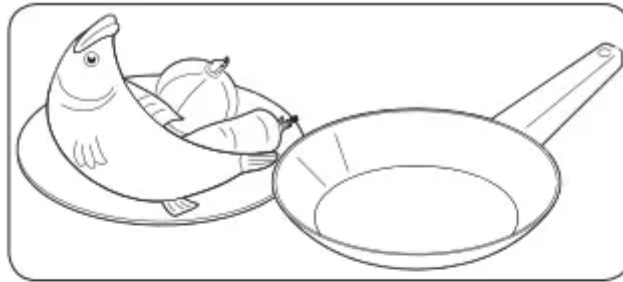
The oven vent is located under the oven Control panel. Proper air circulation prevents oven burner combustion problems and ensures good performance.



- Do not block the vent or the area around the vent.

- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.

Gas range



- STEP 1: Put all ingredients into a cooking container (pan, pot, etc).
- STEP 2: Place the container on a surface burner.
- STEP 3: Ignite the surface burner.

Cookware

Requirements

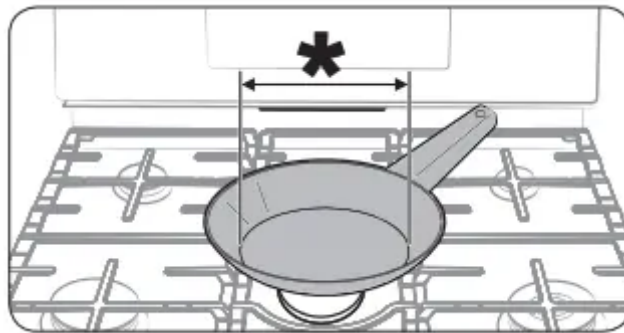
- Flat bottom and straight sides.
- Tight-fitting lid.
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

Material characteristics

- Aluminum: An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- Copper: An excellent heat conductor but discolors easily.

- Stainless steel: A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- Cast-Iron: A poor conductor but retains heat very well.
- Enamelware: Heating characteristics depend on the base material.
- Glass: A slow heat conductor. Use only glass cookware that is specified for range top cooking or oven use.

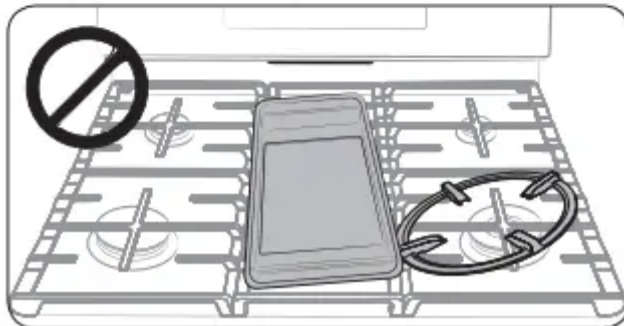
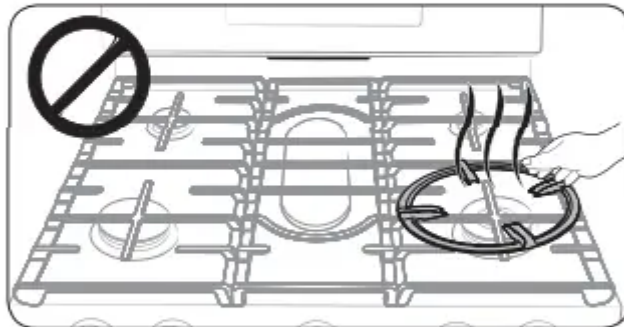
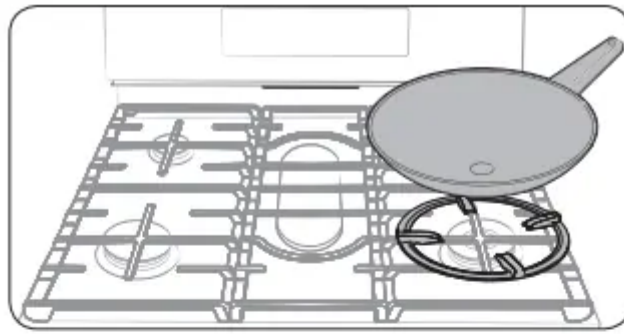
Size limitations: CAUTION - Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small sized cookware. * : 6 inches or less



- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.
- When using glass cookware, make sure it is designed for range top cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on either side grate.
3. Put a wok on the wok grate. Make sure the wok settles on the wok grate.
4. Turn on the burner, and adjust the flame level as appropriate.

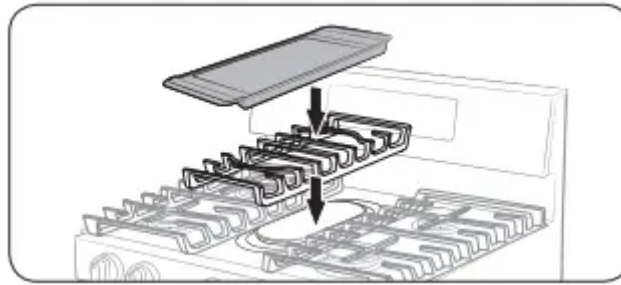
CAUTION

- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate completely cool down.
- When you use the wok with the cooktop or oven, the wok grate on the cooktop may become very hot. Use oven gloves when placing or removing the wok grate.
- Do not use cookware with a flat bottom or with a diameter less than the wok ring diameter. The cookware may tip over.
- Do not use an oversized wok. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate and the griddle at the same time.

- This cooktop is not designed to flame foods or cook with a wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

Griddle

- The removable coated griddle provides an extra cooking surface. This is useful especially when cooking meats, pancakes, or other foods requiring a large cooking area.
- The griddle can be used only with the center burner on the center grate. Use caution when putting the griddle on the center grate.



- In most cases, you should preheat the griddle before cooking. See the table below.

Type of Food	Preheating Time	Preheat Setting	Cook Setting
Pancakes	5 min.	5 (MED-HI)	4 (MED)
Hamburgers	5 min.	7 (HI)	5 (MED-HI)
Fried Eggs	5 min.	7 (HI)	5 (MED-LO)
Bacon	-	-	4 (MED)
Breakfast Sausages	5 min.	7 (HI)	5 (MED)
Grilled Cheese Sandwich	4 min.	7 (HI)	6 (MED-HI)

CAUTION

- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- If you leave the griddle on the cooktop, it may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes such as a cutting board or storage.
- Do not cook excessively greasy foods. The grease may spill over.

NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.

- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible

Gas burners

Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a LITE setting. Turning a knob to LITE ignites the corresponding burner. The burner indicators are located above each knob and show which burner the knob controls. Each burner is designed for specific cooking purposes. See the table below.

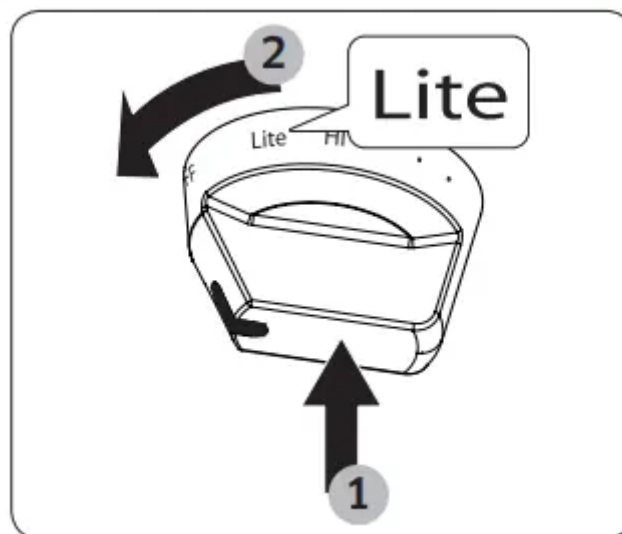
Position -- Purpose -- Food type -- Characteristics

1. Right Front (RF) 18000 BTU - Power heating - Boiling food - Maximum output
2. Right Rear (RR) 5000 BTU - Low simmering - Chocolate, casseroles, sauces - Delicate food that requires low heat for a long time
3. Center (C) 9500 BTU - Grilling/Griddling - Pancakes, hamburgers, fried eggs, hot sandwiches - General-purpose cooking
4. Left Front (LF) 15000 BTU - Quick heating - General - General-purpose cooking
5. Left Rear (LR) 9500 BTU - General heating/ Low simmering - General food, casseroles, tomato sauce* - General-purpose cooking

* Tomato sauce needs to be stirred while it is simmering

Ignition

Make sure all surface burners are properly installed. To light a burner:



1. Push in the control knob, and then turn it to the LITE position. You will hear a "clicking" sound indicating the electronic ignition system is working properly.

2. After the surface burner lights, turn the control knob to shift it out of the LITE position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

Manual ignition: If there is a power failure, you can ignite the burner manually. Use caution when doing this.

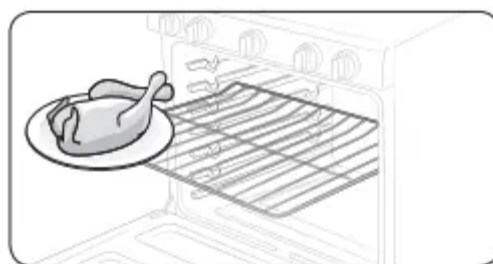
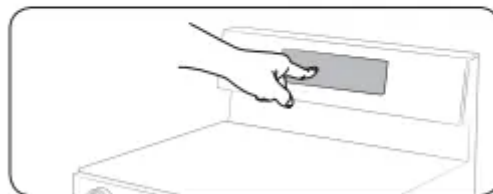
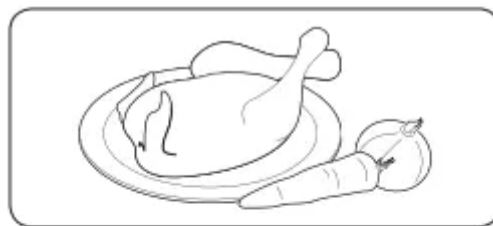
1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in the control knob for that burner, and then turn it to the LITE position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level: The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time. **WARNING**

- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.
- After turning on a surface burner, check to make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Gas oven

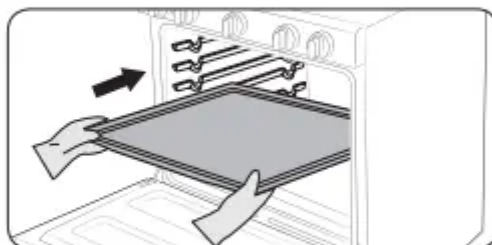
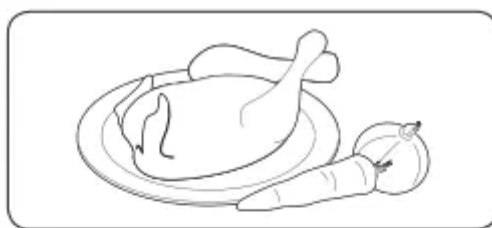
Single mode



- STEP 1: Put all ingredients in a heat-safe container.
- STEP 2: Select a cooking mode, and then start preheating.
- STEP 3: Place the container on a rack.
- STEP 4: Close the door and start cooking

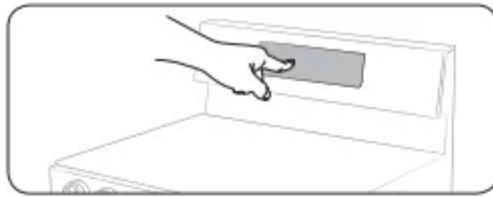
NOTE: The cooling fan automatically runs for a certain amount of time after cooking is complete.

Twin mode



- STEP 1: Put all ingredients in a heat-safe container.
- STEP 2: Insert the Smart Divider into 4th rack position.
- STEP 3: Push the Smart Divider in until the range beeps.

CAUTION: When the Smart Divider is properly inserted, the "-" icon appears.



- STEP 4: Select a cooking mode, and then start preheating.
- STEP 5: Arrange food containers on the racks.
- STEP 6: Close the door and start cooking.

NOTE

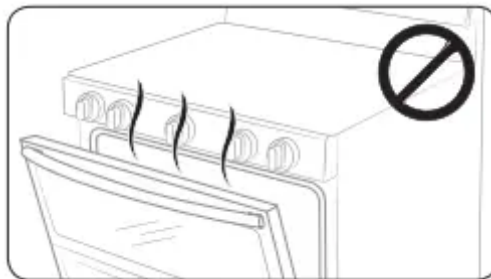
- To use Twin Mode operation, insert the Smart Divider.
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- When you are not using the Smart Divider, store it at room temperature.
- Handle the Smart Divider with both hands.
- Use oven gloves when inserting or removing the Smart Divider.
- Do not put food containers directly on the Smart Divider for cooking purposes.
- Please note that the time for the upper and lower ovens to preheat is different.



CAUTION: Range displays "-dc-"

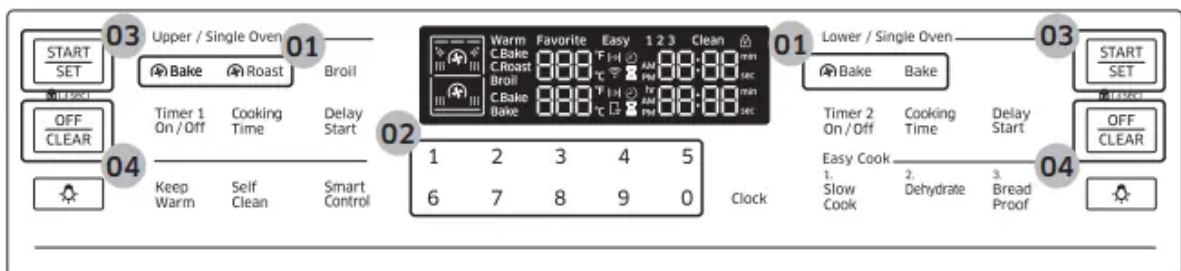
- Check the Smart Divider to see if it is installed correctly.
- Do not insert/remove the Smart Divider during cooking.

Cooking mode



- Make sure to close the oven door before you start cooking.
- If you leave the door open for 20-30 seconds while the oven is in convection baking/roasting, baking, or broiling modes, the oven burner shuts off. To restart the burner, close the door.

Baking and roasting (Single mode)



1.



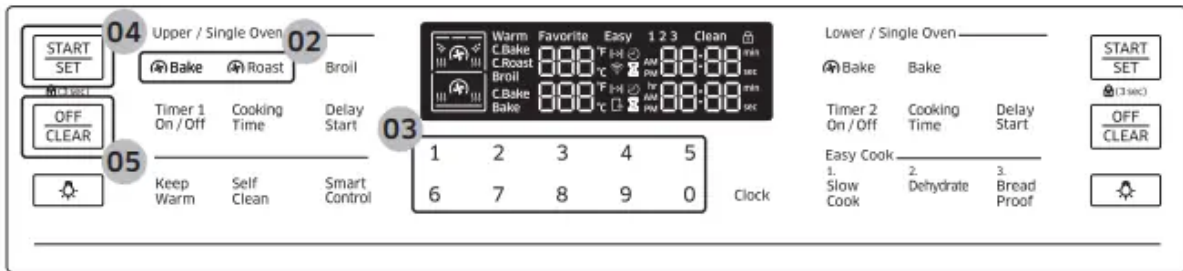
Press the Bake, Roast, or Bake pad.

2. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 550 °F.

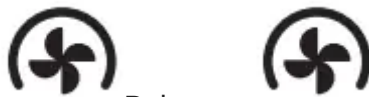
3. Press the START/SET pad. The oven preheats until it reaches the temperature you set. When preheating is complete, place the food in the oven, and then close the door.

- When cooking is complete, press the OFF/CLEAR pad, and then take out the food
NOTE To change the temperature during cooking, repeat steps 1 through 3 above.

Baking and Roasting (Twin mode upper)



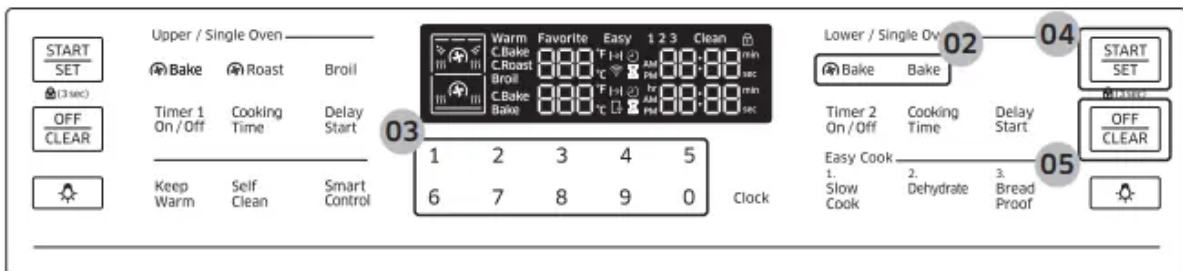
- Insert the Smart Divider into the cavity.
-



Press the Bake or Roast pad on the left side of the Control Panel.

- If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.
- Press the START/SET pad. The oven preheats until it reaches the temperature you set. When preheating is complete, place the food in the upper cavity of the oven, and then close the door.
- When cooking is complete, press the OFF/CLEAR pad.

Baking and Roasting (Twin mode lower)



- Insert the Smart divider into the cavity.
-



Press the Bake or Bake pad on the right side of the Control Panel.

- If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.

4. Press the START/SET pad. The oven preheats until it reaches the temperature you set. When preheating is complete, place the food in the lower cavity of the oven, and then close the door.
5. When cooking is complete, press the OFF/CLEAR pad.

NOTE: Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page 25 for details.

Convection cooking

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavities so that food is evenly cooked and browned in less time than with regular heat.

NOTE: When using convection cooking, always pre-heat the oven for the best results.

1. Convection baking

- Ideal for foods being cooked using multiple racks.
- Good for large quantities of food.
- Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.
- Cookies bake best when cooked on flat cookie sheets.
- When convection baking using a single rack, place the rack in rack position 3 or 4. (In Twin mode, position A or 1)
- When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). When convection baking using three racks, place the racks in positions 2, 4, and 6.
- The oven automatically adjusts the temperature for convection baking. 4

2. Convection roasting

- Good for larger, tender cuts of meat, uncovered.
- For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters.
- Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie.

CAUTION: Precautions for using only the upper oven:

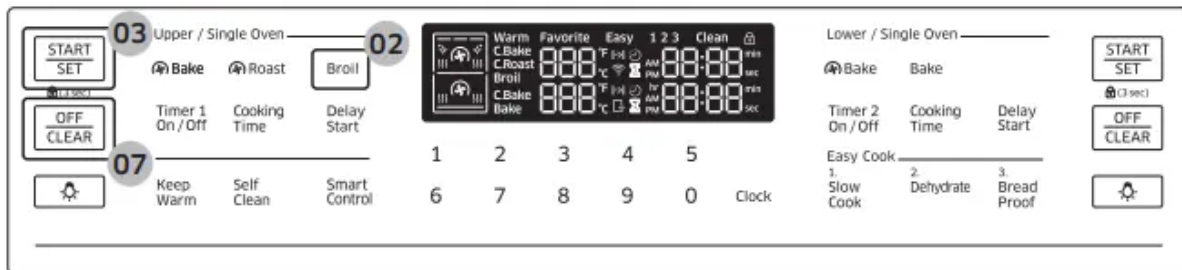
- You must preheat the oven. If you do not, the food may be overcooked or burnt on the surface and undercooked inside.
- To change the temperature during cooking, first remove the food and change the temperature. Then, put the food back inside the oven. Otherwise, the food may be burnt by the broil burner while the upper oven is preheating.

- Do not bake food over 2 inches (50 mm) in height.
- The cooking time may be longer than with single-oven cooking.

Broiling

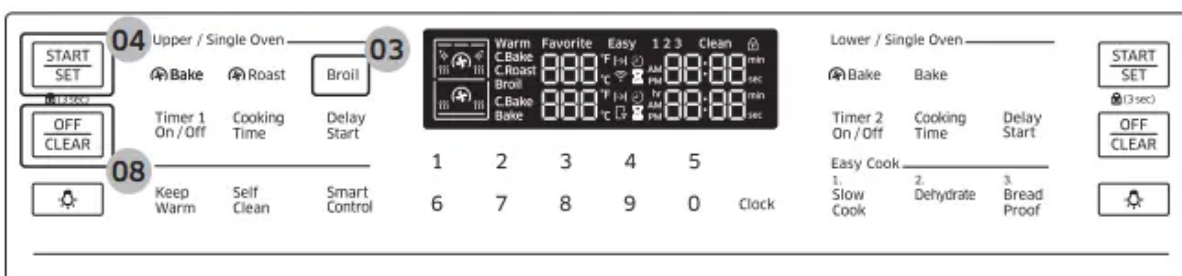
Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.

Broiling (Single mode)



1. Put food on a broiling grid in a broiling pan.
2. Press the Broil pad once for high temperature broiling or twice for low.
3. Press the START/SET pad to start the broiler.
4. Let the oven pre-heat for 5 minutes.
5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press the OFF/CLEAR pad.

Broiling (Twin mode)



1. Insert the Smart Divider into the cavity.
2. Put food on a broiling grid in a broiling pan.
3. Press the Broil pad once for high temperature broiling or twice for low.
4. Press the START/SET pad to start the broiler.
5. Let the oven pre-heat for 5 minutes.
6. Place the pan on the desired rack in the upper cavity, and then close the oven door.

7. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
8. When cooking is complete, press the OFF/CLEAR pad.

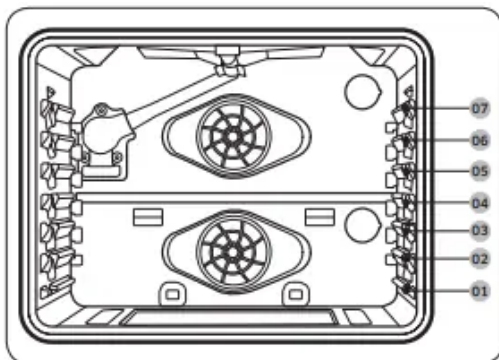
NOTE

- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.
- In general, to prevent overbroiling, press the Broil pad to switch from High to Low.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page 25 for details.

Using the oven racks

Single Mode - One Oven Cavity

Your gas oven range comes with 3 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents racks from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out.



Type of food	Rack position
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	6-4
Bundt cakes, Pound cakes, Frozen pies, casseroles	4 or 3
Fresh Pizza, Angel food cakes, Small roasts	2
Turkey, Large roasts, Hams	1

CAUTION

- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.

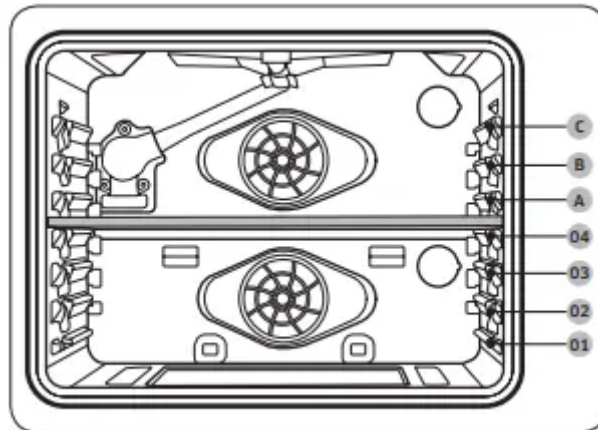


- When placing an oven rack in the topmost rack position (position 7), make sure the rack is situated stably on the embossed stop.
- When you use the gliding rack and a flat rack, always place the gliding rack below the flat rack.

NOTE: This table is for reference only

Twin Mode - Two Oven Cavities

In Twin mode, the Smart Divider separates the oven into an upper oven and lower oven. The upper oven and lower oven each has 3 rack positions.



Type of food	Rack position	
	Upper	Lower
Frozen Pies	-	1
Angle Food Cakes	-	1
Bundt or pound cakes	-	1
Muffins, Brownies, Cookies, Cup cakes, Layer cakes, Pies, Biscuits	A	1
Casseroles	-	1
Small roasts, Hams	A	1
Small chickens, Turkey pieces, Medium roasts	-	1

- The upper oven has 3 rack positions (A, B, C)
- The lower oven has 3 racks positions (1, 2, 3)

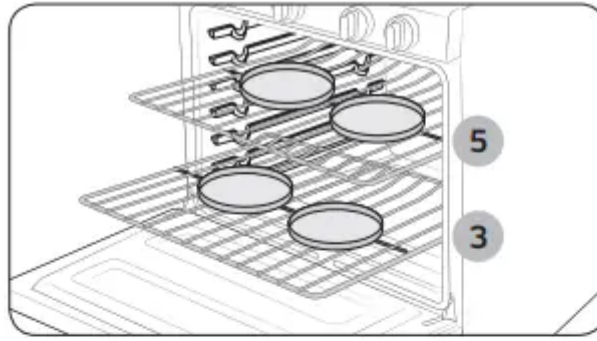
CAUTION: Precautions for using only the upper oven:

- You must preheat the oven. If not, the food may be overcooked or burnt on the surface and undercooked inside.
- To change the temperature during cooking, first remove the food and change the temperature. Then, put the food back inside the oven. Otherwise, the food may be burnt by the broil burner while the oven is preheating.
- In Convection baking mode, do not bake food over 2 inches (50 mm) in height.
- The cooking time may be longer than with single-oven cooking.

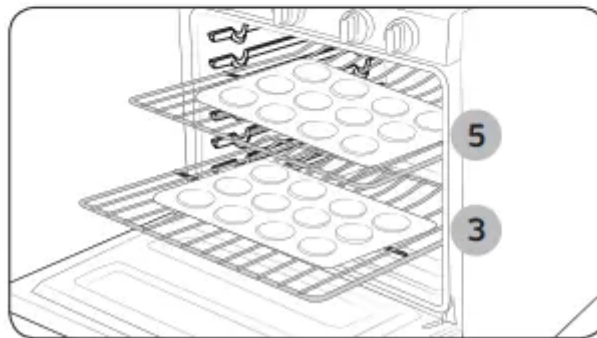
NOTE

- This table is for reference only.
- When using the upper oven mode, always pre-heat before cooking items such as pizza.
- We recommend cooking pizza and pies using the 2nd rack position in Single mode or the 2nd rack position of the lower oven in Twin mode for crispy bottoms.

Multi-rack Baking



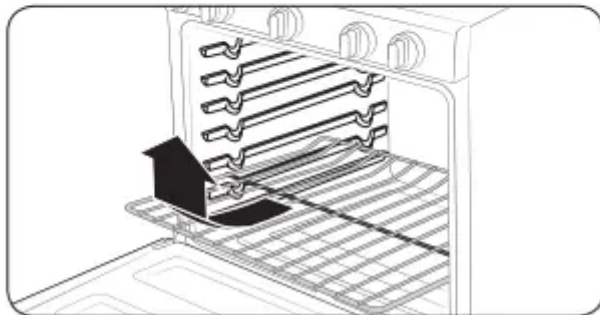
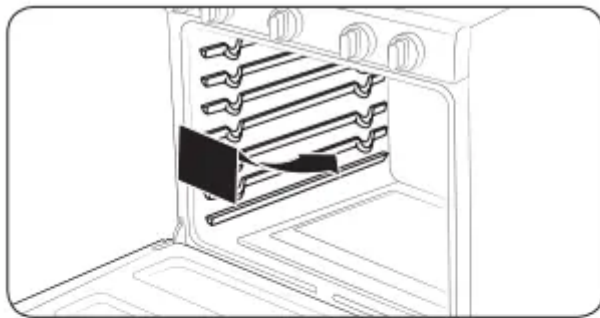
Cake pan positions



Cookie sheet positions

- When baking cakes or cookies on two racks in Single mode, place the racks in positions 3 and 5 for the best performance.
- When using 4 pans on two racks, place two pans in the rear of the upper rack, and the other two in the front of the lower rack.
- When baking multiple items on one rack, maintain a 1" to 1.5" (2.5 cm to 3.8 cm) space between items.
- When baking cookies on multiple racks, place the oven racks in positions 3 and 5.

Inserting and removing an oven rack



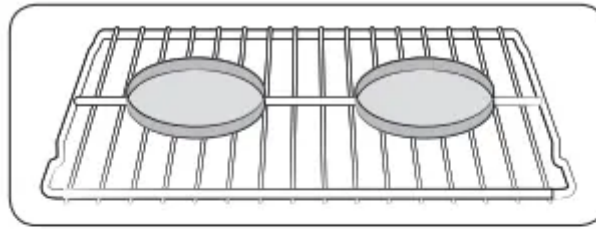
To insert an oven rack

1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.

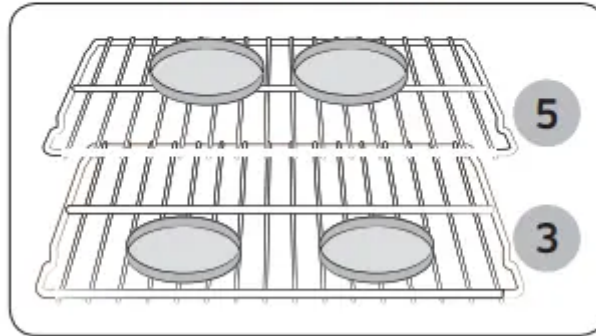
To remove an oven rack

1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.

Rack and Pan Placement



Single Oven Rack



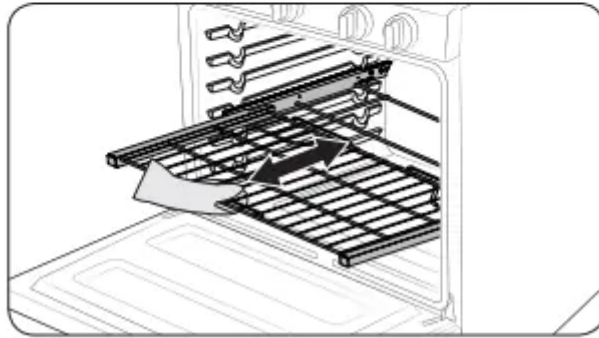
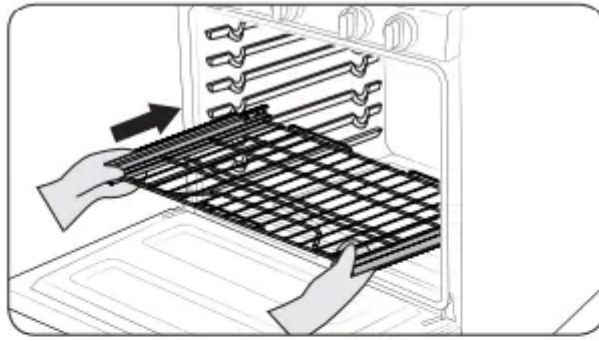
Multiple Oven Rack

- Centering the baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.
- If baking on two racks in Single mode, place the oven racks in positions 3 and 5 for the best results.
- When baking in Single mode on a single oven rack, place the rack in position 3 or 4. When you use the Gliding Rack, place the Gliding Rack below the flat rack.

Using the gliding rack

The fully extendable Gliding Rack makes food preparation easier, especially when preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

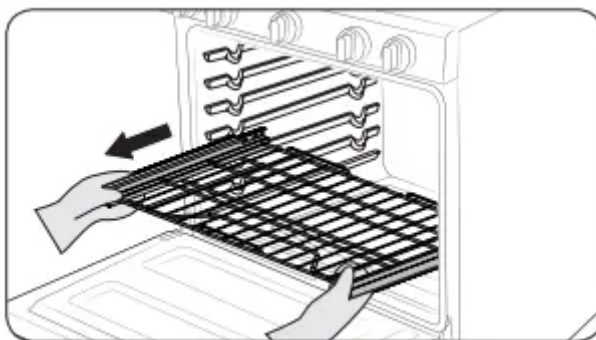
Installing the Gliding rack



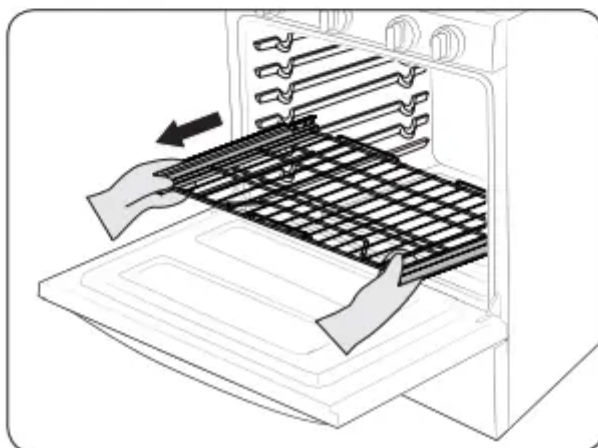
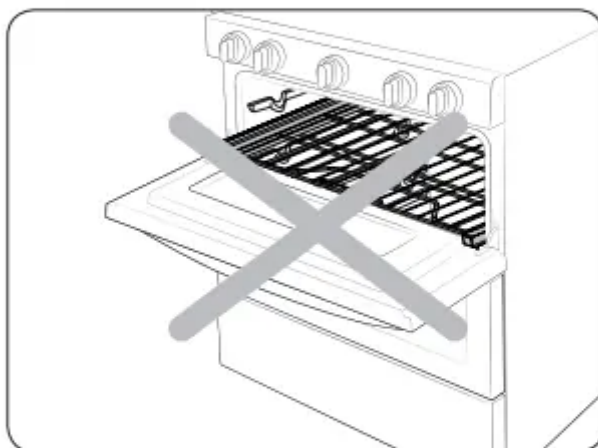
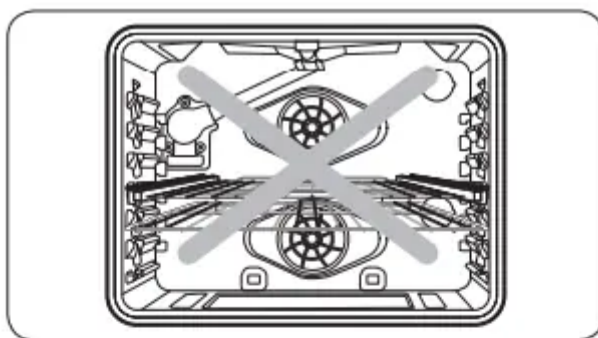
- With the Gliding Rack in the "Closed" position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.
- When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide the gliding portion of the rack in and out. If you grasp the frame while using the rack, you will pull the entire Gliding Rack out towards you.

NOTE: You can install the Gliding Rack in any rack position except the highest (level 7) and lowest (level 1) rack positions in the oven.

Removing the Gliding rack



- With the Gliding Rack in the "Closed" position and the oven off and cool, grasp the rack and frame and pull both towards you to remove.



CAUTION

- Do not install the Gliding Rack directly above a flat rack.
- You will not be able to install it properly and the rack could fall.
- Remove the Gliding rack before starting a Self-cleaning cycle.

NOTE

- When using the Gliding rack, do not use the upper door.
- Always use the full door when using the Gliding rack.

Cooking options

CAUTION: Food that can easily spoil, such as milk, eggs, fish, poultry, and meat, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than 1 hour before cooking begins and should be removed promptly when cooking is completed.

Timed Cook (Single mode) Timed cooking sets the oven to cook foods at a set temperature for a

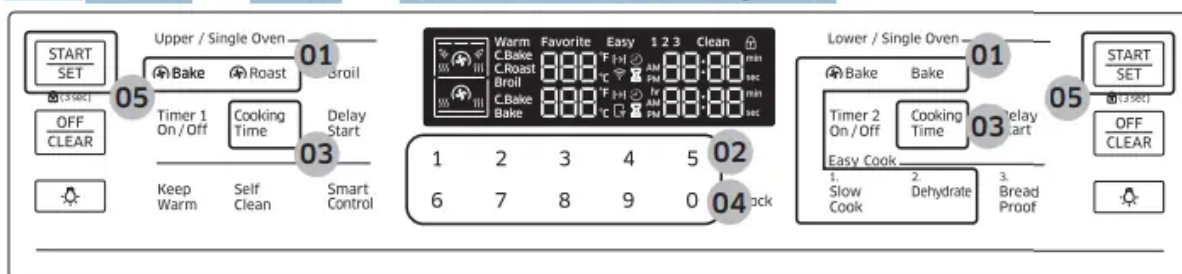
set length of time. The oven automatically turns off when it finishes. Mode: Bake /



Bake /



Roast / Slow Cook / Dehydrate



1.

Press the pad corresponding to a desired cooking mode such as



Bake on the

left or right side of the panel.

2. If necessary, change the temperature using the number pad.

3. Press the Cooking Time pad on the left or right side of the panel.

4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.

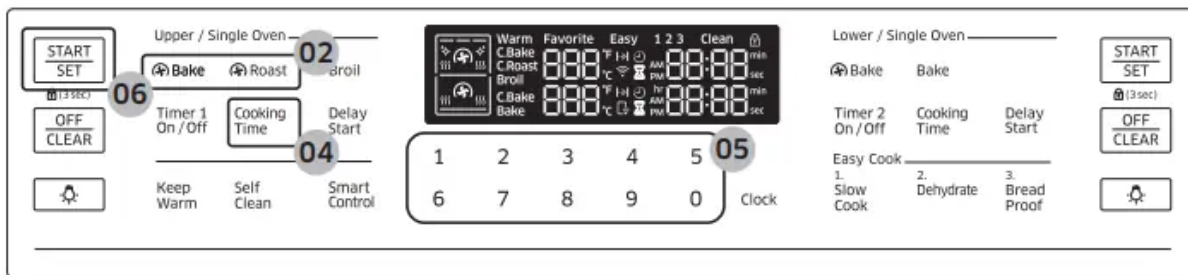
5. Press the START/SET pad on the right or left side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.

6. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.

7. When the cooking time has elapsed, the oven will automatically shut off and then beep.

NOTE: To change the programmed cooking time, press the Cooking Time pad and enter a different time. Then, press the START/SET pad.

Timed Cook (Upper oven mode)



1. Insert the Smart Divider into the cavity.

2.

Press the pad corresponding to a desired cooking mode such as



Bake on the left side of the panel.

3. If necessary, change the temperature using the number pad.

4. Press the Cooking Time pad on the left side of the panel.

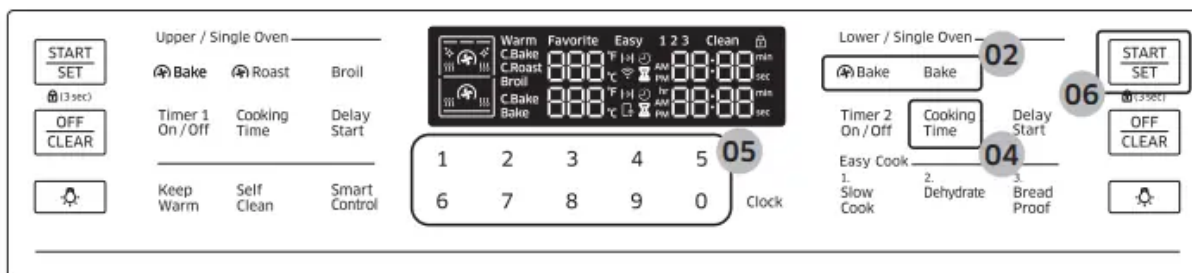
5. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.

6. Press the START/SET pad on the left side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.

7. When preheating is complete, put the container with the food on a rack in the upper oven, and then close the door. The oven starts cooking for the amount of time you set.

8. When the cooking time has elapsed, the oven will automatically shut off and then beep.

Timed Cook (Lower oven mode)



1. Insert the Smart Divider into the cavity.

2.

Press the pad corresponding to a desired cooking mode such as



Bake on the right side of the panel.

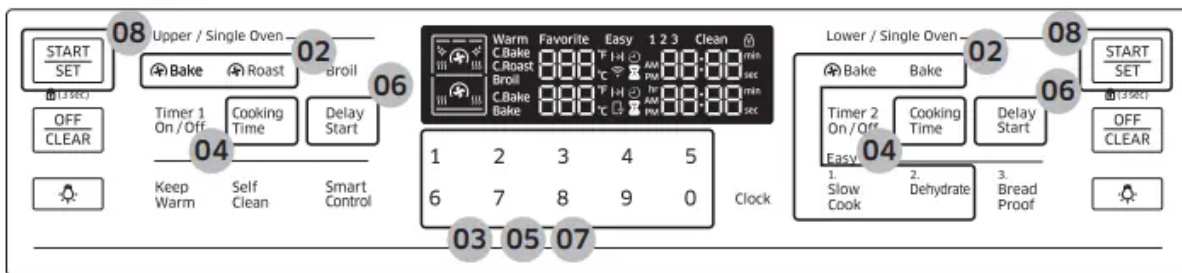
3. If necessary, change the temperature using the number pad.

4. Press the Cooking Time pad on the right side of the panel.


- Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.
- Press the START/SET pad on the right side of the panel. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
- When preheating is complete, put the container with the food on a rack in the lower oven, and then close the door. The oven starts cooking for the amount of time you set.
- When the cooking time has elapsed, the oven will automatically shut off and then beep.

Delay Start (Single mode): The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. Delay Start can be set before other cooking operations for

up to 12 hours. Mode: Bake /  Bake /  Roast / Slow Cook / Dehydrate / Self-clean



- Place the container with the food on a rack, and then close the door.
-

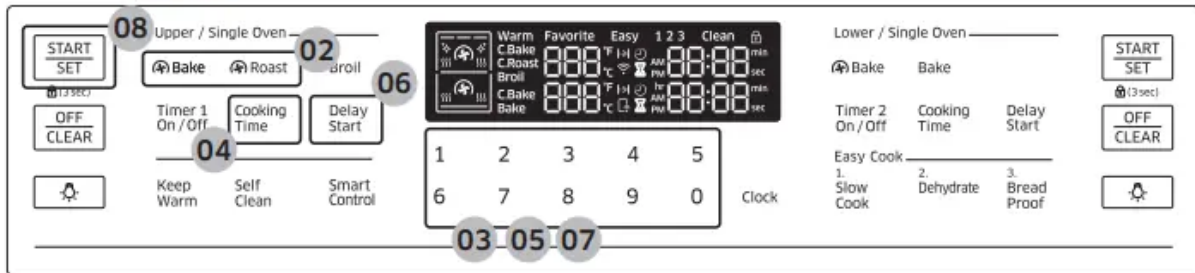
Press the pad corresponding to a desired cooking mode such as  Bake on the left or right side of the panel.

- If necessary, change the temperature using the number pad.
- Press the Cooking Time pad on the left or right side of the panel.
- Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.
- Press the Delay Start pad on the left or right side of the panel.
- Set the starting time using the number pad.
- Press the START/SET pad on the left or right side of the panel.
- The oven starts cooking at the set time, and turns off automatically when it completes cooking.

NOTE

- To change the starting time, press the Delay Start pad, and enter a new starting time. Then, press the START/SET pad.
- To change the programmed cooking time, press the Cooking Time pad and enter a different time. Then, press the START/SET pad.

Delay Start (Upper mode)



1. Insert the Smart Divider into the cavity. Place the container with the food on a rack in the upper oven, and then close the door.
- 2.

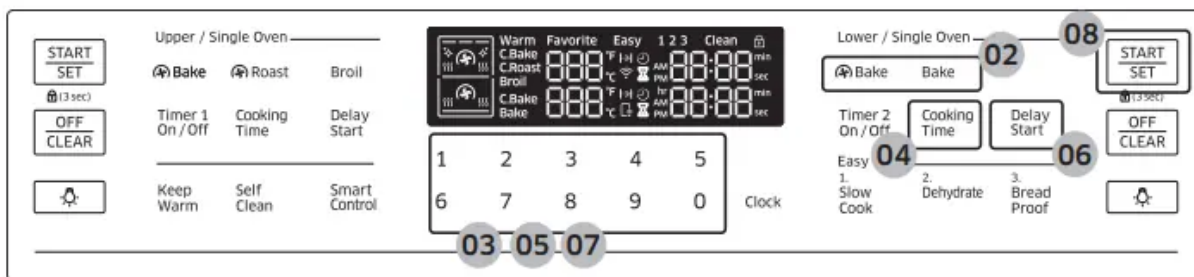
Press the pad corresponding to a desired cooking mode such as



Bake on the

3. If necessary, change the temperature using the number pad.
4. Press the Cooking Time pad on the left side of the panel.
5. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.
6. Press the Delay Start pad on the left side of the panel.
7. Set the starting time using the number pad.
8. Press the START/SET pad on the left side of the panel.
9. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

Delay Start (Lower mode)



1. Insert the Smart Divider into the cavity. Place the container with the food on a rack in the lower oven, and then close the door.

2.



Press the pad corresponding to a desired cooking mode such as **Bake** on the right side of the panel.

3. If necessary, change the temperature using the number pad.

4. Press the Cooking Time pad on the right side of the panel.

5. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad.

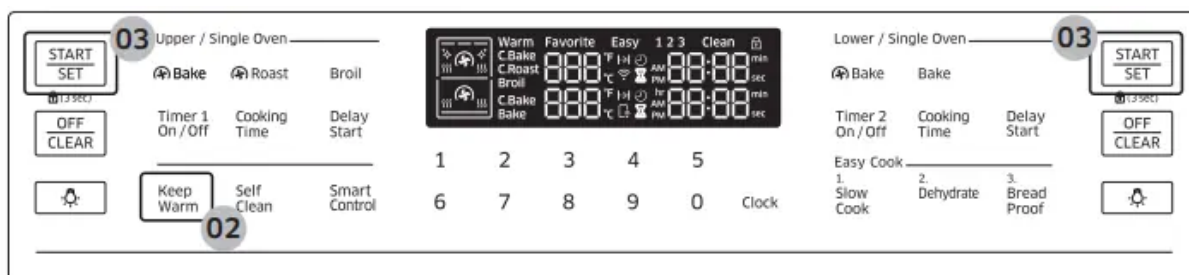
6. Press the Delay Start pad on the right side of the panel.

7. Set the starting time using the number pad.

8. Press the START/SET pad on the right side of the panel.

9. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

Keep Warm (Single mode only): Keep cooked food warm at a low temperature up to 3 hours.



1. Place the container with the food on a rack, and then close the door.

2. Press the Keep Warm pad.

3. Press the START/SET pad on the left or right side of the panel. The oven heats up to 170 °F (77 °C).

NOTE

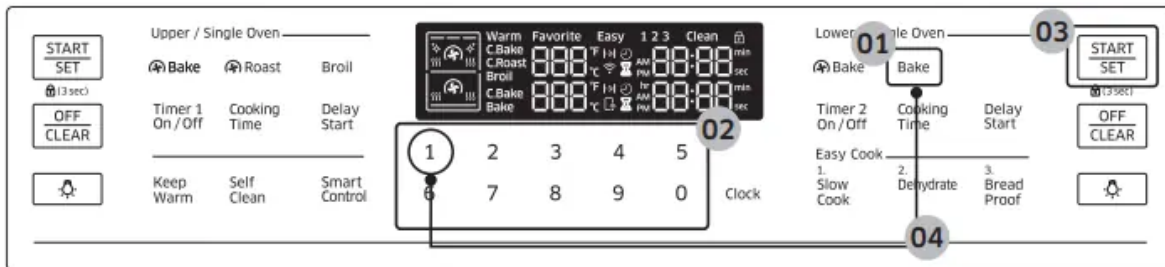
- You can cancel warming at any time by pressing the OFF/CLEAR pad.

- To set the warming function during a timed cooking, press the Keep Warm pad in timed cooking mode. When the timed cooking is complete, the oven will lower the temperature to the warming default, and keep that temperature until warming finishes or is canceled.
- Use this function only in Single mode. Your oven cannot maintain the low temperature this function requires during Twin mode cooking.

The Sabbath Option (Single mode only): (For use on the Jewish Sabbath & Holidays) Use this option only for baking on the Jewish Sabbath and Holidays. With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and no beep sounds when you change the temperature.
- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, press OVEN LIGHT before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Do not use the surface cooktop when the Sabbath option is on.

To enable the Sabbath option



1. Press the Bake pad.
2. Enter a desired temperature using the number pad. The default temperature is 350 °F.
3. Press the START/SET pad. The display temperature changes after the oven temperature reaches 175 °F.
4. Press the Bake and Number 1 pads simultaneously for 3 seconds to display "SAb". Once "SAb" appears, the oven control no longer beeps or displays any further changes.

NOTE

- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.



Maintenance

Cleaning

Control panel First, lock the control panel and the door to prevent accidental operations and/or product tipping.

1. Press and hold the START/SET pad for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.
3. When done, press and hold the START/SET pad again for 3 seconds.

WARNING

- Make sure the control panel turns off and all surfaces of the range are cool before cleaning. Otherwise, you can get burned.
- If the range has been moved away from the wall, make sure the anti-tip device is reinstalled properly when the range has been put into place again. Otherwise, the range may tip over, causing physical injuries.
- Do not use steel-wool or abrasive cleansers of any kind. These can scratch or damage the surface.

Stainless steel surface

1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. When done, dry the surface using a soft, dry cloth.
5. Repeat steps 2 through 4 as many times as necessary.

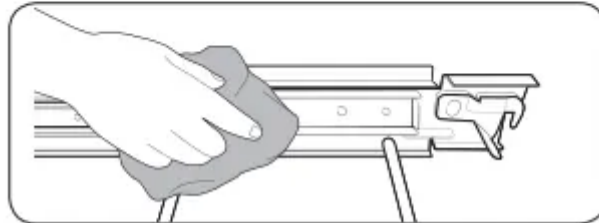
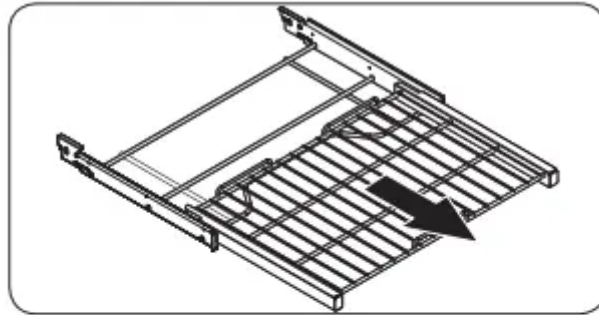
CAUTION

- Do not use a steel-wool pad or abrasive cleanser on stainless steel surfaces. They will scratch the surface.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.

Racks

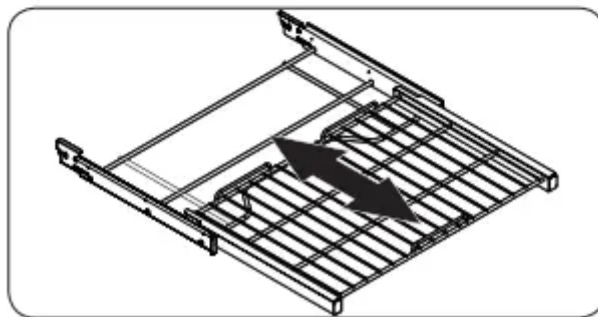
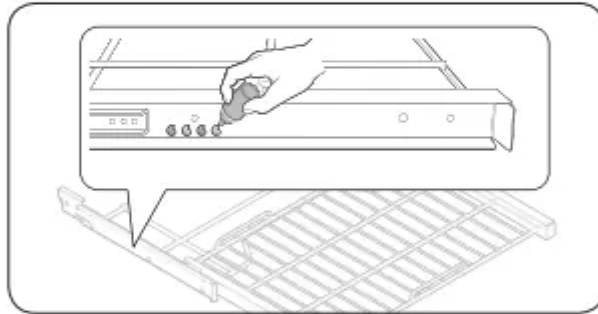
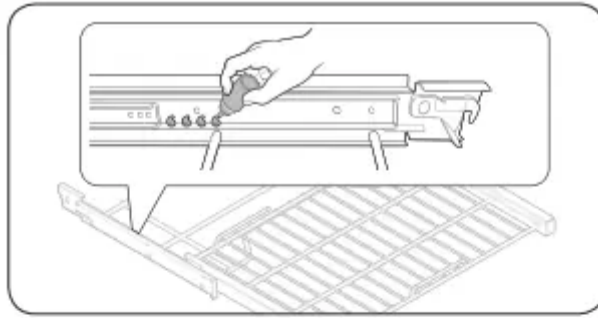
- To keep the racks clean, remove them from the cavity, and soak them in lukewarm, soapy water. Then, scour impurities off of the racks using a plastic scouring pad. If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil. This will help the racks glide more easily on their tracks.

Gliding rack



1. Remove the gliding rack from the oven.
2. Fully extend the gliding rack on a table. It is a good idea to put newspaper beneath the rack for easier cleanup.
3. If the sliding tracks are soiled, remove dirt and grime using a paper towel. Reapply the graphite lubricant according to the instructions on the next page.

To apply the graphite lubricant



1. Shake the graphite lubricant before opening it.
2. Apply 4 drops of lubricant to the inner side of the left sliding track, and 4 drops to the outer side of the left sliding track.
3. Repeat step 2 above on the right sliding track.
4. Extend and collapse the gliding rack several times to distribute the lubricant.

NOTE

- Do not use a dishwasher to clean the racks.
- If a rack does not slide in and out smoothly, apply a few drops of cooking oil to the oven rack guides.
- If a rack becomes too difficult to slide in or out, lubricate the rack.
- To purchase the graphite lubricant, contact us

CAUTION

- Do not leave racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the rack coating and make it difficult to remove the rack.
- Do not spray cooking oil or lubricant directly onto the gliding rack.

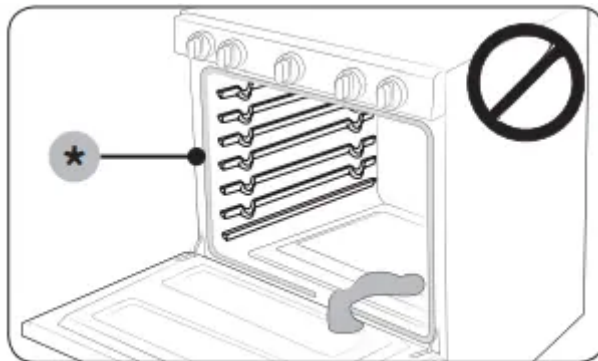
Door: Do not remove the inner gasket of the oven door for cleaning.

Inner side

- Inner surface: Clean the inner side of the door manually using a soapy plastic scouring pad, and then wipe with a dry cloth. Take care not to get the gasket wet or allow moisture into the door.
- Inner glass: The inner glass is cleaned automatically during the self-cleaning cycle.

Outer side

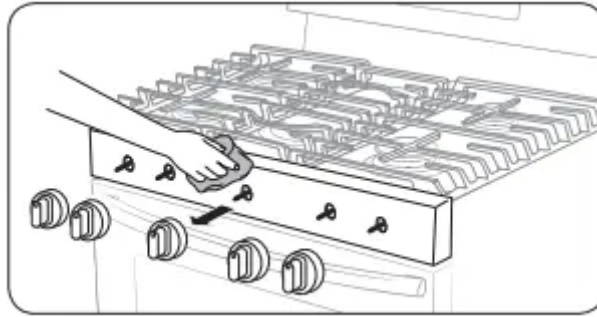
- Outer surface: Follow the cleaning instructions for the stainless steel surface in the previous section.
- Outer glass: Clean the outer glass using a glass cleanser or soapy water. Rinse and dry thoroughly. Take care not to get the gasket wet or allow moisture into the door.



CAUTION

- Do not let moisture enter the door or contact the door gasket (*). Moisture may reduce the gasket's performance.
- Do not let moisture or water enter the burners, electrical controls, or switches

Surface burners - Burner controls Make sure all surface burner knobs are in the OFF position.



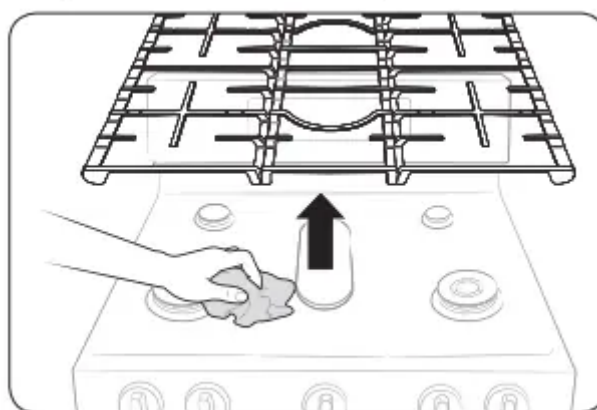
1. Pull the knobs off the control valve stems as shown.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Push the knobs back onto the control valve stems.

CAUTION

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

Cooktop surface: The porcelain-enameled cooktop surface needs to be kept clean. We recommend that you remove food spills immediately after they take place

1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe up the spills.
4. When cleaning is finished, re-install the burner components, and then put the burner grates into position.

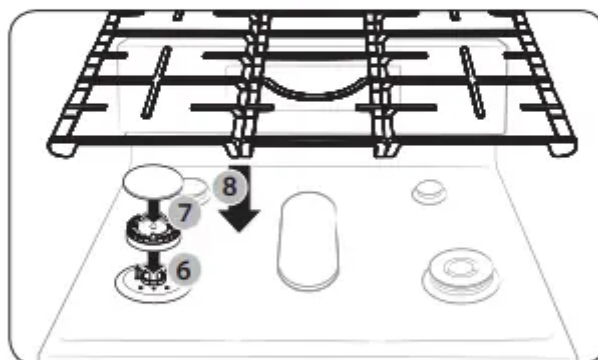
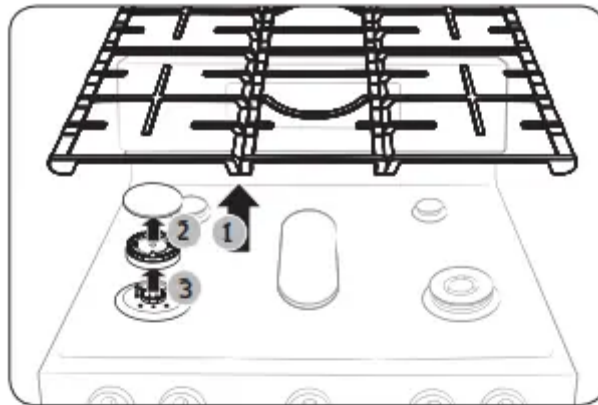


CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.

- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.

Burner grates and components: Turn off all surface burners, and make sure they have all cooled down.



Top	Bottom

1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.

4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
5. Rinse and dry grates and burner components thoroughly.
6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.
7. Return the burner caps to their positions on top of burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
8. Re-install the burner grates in their respective positions.
9. Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

NOTE

- Confirm that the double ring burner components are positioned correctly.
- The precise simmer burner(RR) cap and the inner double ring burner (RF) cap are interchangeable.

CAUTION

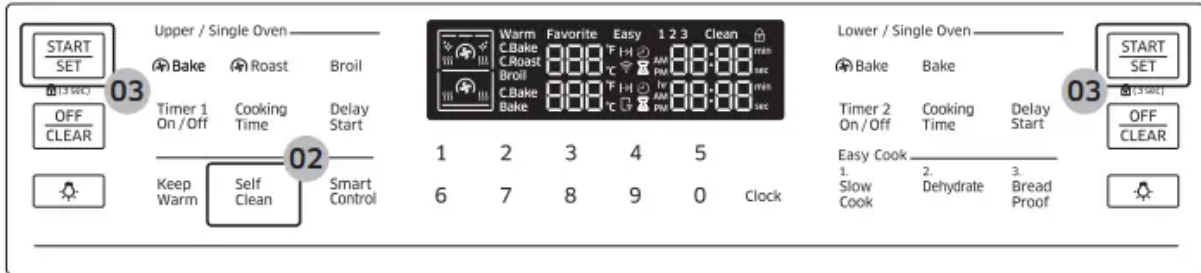
- The starter electrodes are not removable. Do not attempt to remove them by force.
- Make sure all burner components (heads and caps) are reinstalled properly. When installed properly, they are stable and rest flat.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Self-cleaning (Single mode only): This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth. CAUTION

- Do not leave small children unattended near the range during the selfcleaning cycle. The outside surfaces of the range can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning gas oven. Relocate birds to a well-ventilated room away from the range.
- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.
- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is cancelled and the oven temperature is below 392 °F.

- Use caution when opening the oven door after the self-cleaning cycle. The gas oven will still be VERY HOT and hot air and steam might escape when the door is open.
- Wipe off any excess spillage before using the self-cleaning operation.
- Do not use oven cleaners. Commercial oven cleaners or oven liners should NEVER be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven during a self-cleaning operation.

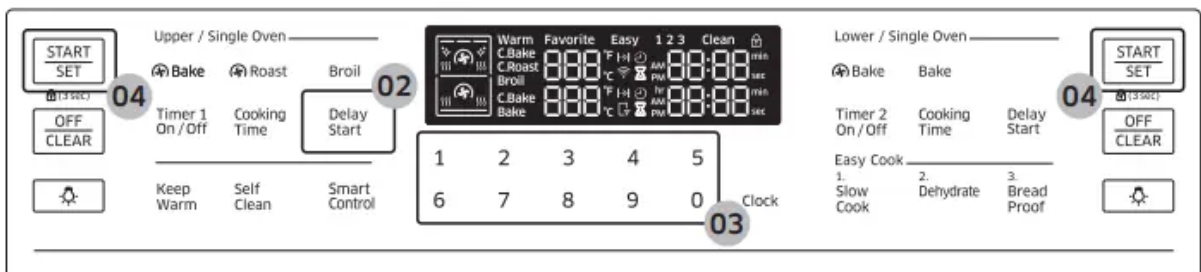
How to run a self-cleaning cycle: Make sure the door lock is released. Remove all racks from the oven cavity.



1. Make sure the oven door is unlocked and closed completely.
2. Press the Self Clean pad once. Then, select the cleaning time by pressing the Self Clean pad one or more times in accordance with the table below. Once: 3 hour; Twice: 5 hour; Three times: 2 hour
3. Press the START/SET pad. The oven door is locked and the oven begins to heat up.
4. When the cycle is complete, the oven beeps 6 times. The door will remain locked and the Lock icon will blink until the oven temperature falls below 400 °F (204 °C).
5. When the Lock icon changes to an open lock, you can open the oven door. The Lock icon changes to an open lock when the oven temperature drops below 400 °F (204 °C).
6. Press the OFF/CLEAR pad to display the time of the day.

CAUTION: Do not use the surface burners while the gas oven is performing a self-cleaning cycle.

To delay starting the self-cleaning cycle



1. Repeat steps 1 and 2 on the previous page.
2. Press the Delay Start pad. The oven door locks.
3. Set the time you want the oven to start self-cleaning using the number pad.

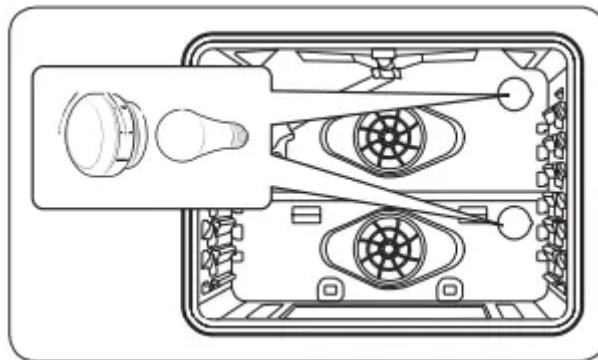
4. Press the START/SET pad. The oven will start self-cleaning at your specified time.

To cancel the self-cleaning cycle: You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, press the OFF/CLEAR pad. The cycle turns off, but the door remains locked and the Lock icon blinks until the oven temperature falls below 400 °F (204 °C). After self-cleaning

- The door stays locked until the internal oven temperature falls below 392 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the cycle. "HOT" appears on the display until the oven cools down. Wait until the message disappears, and then start a new cycle.
- The cooling fan automatically runs for certain amount of time after self-cleaning.
- Self-cleaning does not operate within 2 hours after running the self-cleaning cycle.

CAUTION: Do not attempt to open the oven door immediately after the self-cleaning cycle is complete. The oven is still very hot when the door unlocks. Escaping hot air and/or steam could burn you.

Replacing the Oven Light: The oven light is a standard 40-watt appliance bulb. It comes on when you open the oven door.



1. Turn off the oven.
2. Make sure the oven and oven light are cool.
3. Open the door, and remove the glass cover by turning it counterclockwise.
4. Remove the oven light from the socket by turning it counterclockwise.
5. Insert a new 40-watt appliance bulb into the socket, and then turn it clockwise to tighten.
6. Reinsert the glass cover, and then turn it clockwise to tighten.

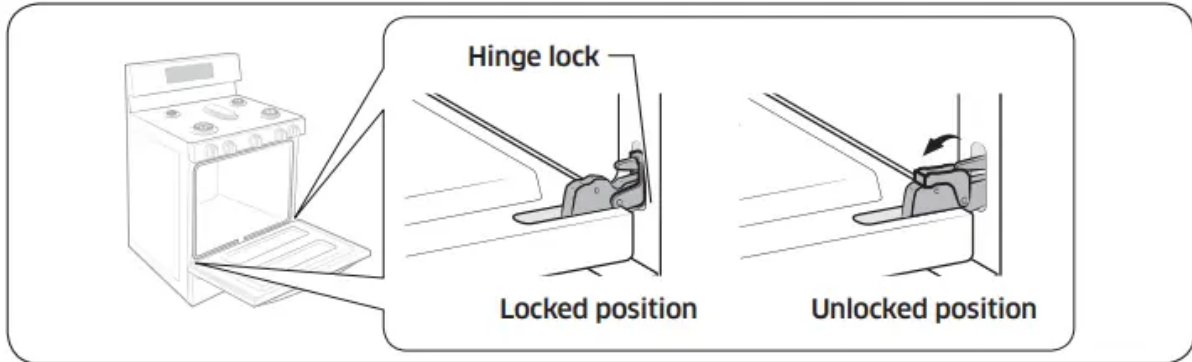
CAUTION: To prevent electric shock, make sure the oven is turned off and cool before replacing the oven light.

NOTE

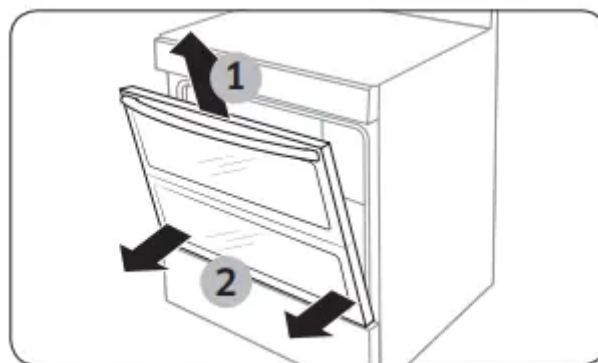
- The oven light does not operate during the self-cleaning cycle.
- Remove the racks if they prevent you from accessing the oven light.

Oven Door: Remove and Re-Install

To remove the oven door



1. Turn off the oven.
2. Fully open the oven door.
3. Pull the hinge locks away from the oven body and down toward the door frame into the unlocked position.
4. Close the door to 5 degrees from vertical. This is the removal position.
5. While holding both sides of the oven door tightly, lift it up and out until the hinge arms come clear of the slots at the bottom of the oven door.
6. Place the door in a safe location.

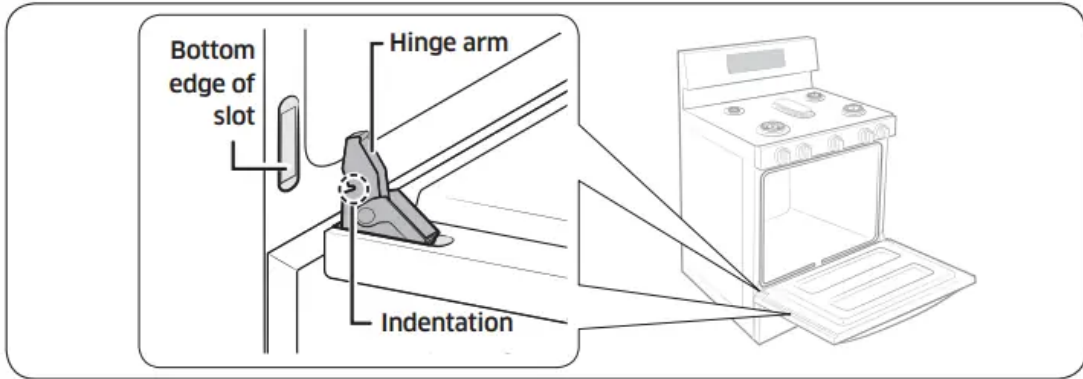


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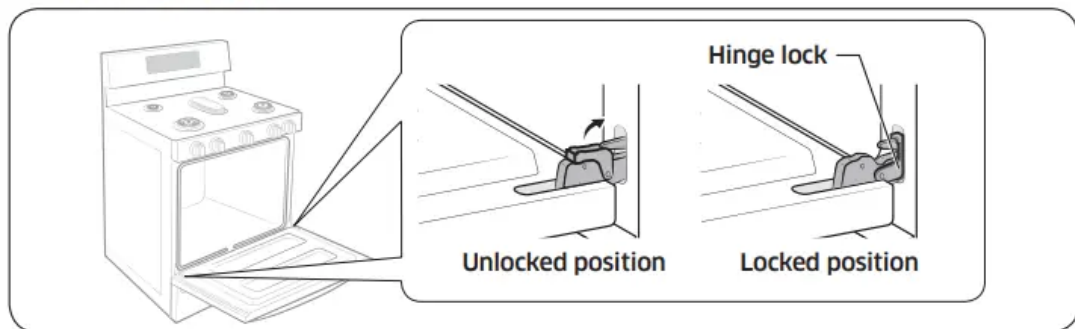
- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- Take care when moving the oven door. Improper handling could result in physical injury.
- To prevent electric shock, make sure the oven is turned off before removing the oven door.

To re-install the oven door - NOTE: You can re-install the upper door the same way you re-install the full door.

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.

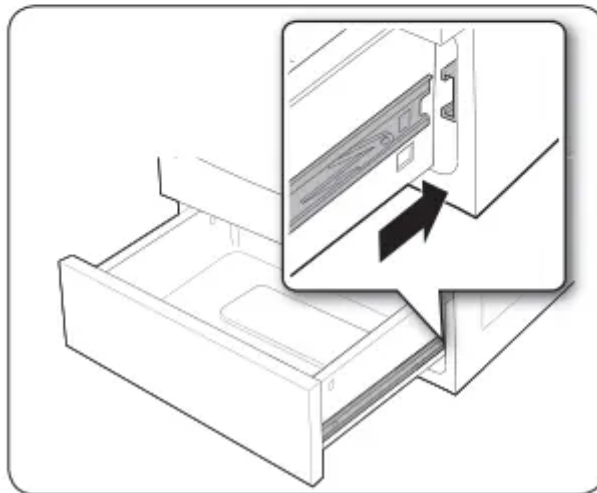
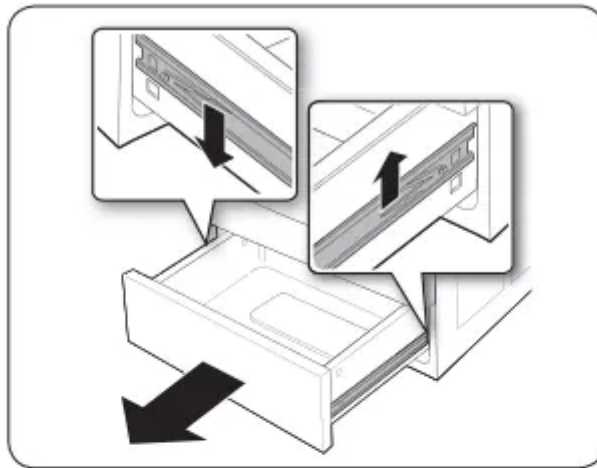


3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.



4. Push the hinge locks up against the front frame of the oven cavity into the locked position.
5. Close the oven door

Storage drawer



1. Slide open the drawer until it stops.
2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Put the drawer in the roller guides on either side, and then snap the clips into place.

Troubleshooting

If you encounter a problem with the range, check the tables starting below, and then try the suggested actions.

Checkpoints

1. Gas safety

You smell gas.

- The surface burner knob is not in the OFF position and the burner is not lit. Turn the burner knob to OFF.

- There is a gas leak. Clear the room, building, or area of all occupants. Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.

2. Surface burner

All burners do not light.

- The power cord is not plugged into the electrical outlet. Make sure the electrical plug is plugged into a live, properly grounded outlet.
- A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.
- The gas supply is not properly connected or turned on. See the Installation Instructions that came with your range

The surface burners do not light.

- The control knob is not set properly. Push in the control knob and turn it to the LITE position.
- The burner caps are not in place. Clean the electrodes. Put the burner cap on the burner head.
- The burner base is misaligned. Align the burner base.

A surface burner clicks during operation.

- The control knob has been left in the LITE position. After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.

The burners do not burn evenly.

- The surface burner components and caps are not assembled correctly and level.
- The surface burners are dirty. Clean surface burner components.

Very large or yellow surface burner flames.

- The wrong burner orifice is installed. Check the burner orifice size. Contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).

The surface burners light but the oven burners do not light.

- The oven door lock is turned on. The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
- The Gas Pressure Regulator shut off switch is in the off position. Call a qualified service technician.

3. Oven

The oven control beeps and displays an information code.

- There may be a malfunction. See the "Information codes" chart. Press the OFF/CLEAR pad, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.

Very large or yellow oven burner flames.

- The oven burner air adjustment shutters need to be adjusted. Call for a qualified service technician.
- The gas supply is not properly connected or turned on. See the Installation Instructions that came with your range.

The oven temperature is too hot or cold.

- Oven thermostat needs adjustment.

An oven burner will not shut off.

- The oven door lock is turned on. The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
- The Sabbath function has been activated. SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press the OFF/CLEAR pad. To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and Touch to Wake-Up pads simultaneously for 3 seconds.

The oven light (lamp) will not turn on.

- The oven door lock is turned on. The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
- The Sabbath function has been activated. SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, press and hold the Bake and Touch to Wake-Up pads simultaneously for 3 seconds.
- A loose or burned-out bulb.
- The switch operating the oven light needs to be replaced. Call for a qualified service technician.

Oven smokes excessively during broiling.

- Meat or food was not properly prepared before broiling. Cut away excess fat and/or fatty edges that may curl.
- An improperly positioned top oven rack. See broiling guide .
- The controls are not being set properly.
- Greasy buildup on oven surfaces. Regular cleaning is necessary when broiling frequently

Cooking is finished, but the cooling fan is still running.

- the fan automatically runs for a certain amount of time to ventilate inside the oven. This is not a product malfunction, so there is no need to worry.

Oven will not self-clean.

- The oven door lock is turned on. The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
- The Smart Divider is installed in the oven. Self-clean will not operate with the Smart Divider installed. Remove it from the oven.
- The oven is too hot. Let the oven cool down and reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the selfclean cycle can start.
- The self-cleaning oven controls are not properly set. Reset the self-cleaning oven controls.

Crackling or popping sound.

- This is normal. This is the sound of the metal heating and cooling during any cooking or cleaning function.

Excessive smoking during a self-cleaning cycle.

- This is the first time the oven has been cleaned. This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soil before starting the self-cleaning cycle. If smoke persists, press the OFF/ CLEAR pad. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for selfcleaning.

The oven door will not open after a selfcleaning cycle.

- This is normal. The oven door will stay locked until the oven temperature drops below 392 °F.

The oven is not clean after a self-cleaning cycle.

- A fine dust or ash is normal. This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the

dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before you start a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.

Steam or smoke coming from under the control panel.

- This is normal. The oven vent is located there. More steam is visible when you use the convection functions or when baking or roasting multiple items at the same time.

A burning or oily odor coming from the vent.

- This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle. To speed the process, set a selfcleaning cycle for a minimum of 3 hours.

A strong odor.

- This is temporary. The insulation around the inside of the oven emits an odor the first few times the oven is used.

Oven racks are difficult to slide.

- This is normal. Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in the oven during a self-clean cycle.

Fan noise.

- This is normal. The convection fan runs until the function is over or the door is opened.

The convection fan is not working.

- This is normal. The fan starts automatically when the oven reaches the preheat temperature.

4. Others

The product is not level.

- The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven. Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range. (See the Installation Instructions.)
- The kitchen cabinets are not properly aligned and make the range appear to be not level. Ensure that cabinets are square and provide sufficient room for installation.

The display goes blank.

- The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset. Your digital control has been damaged. Replace fuse or reset circuit breaker.

Food does not bake or roast properly in the oven.

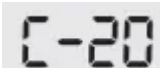
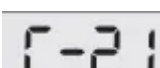

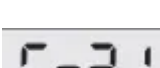
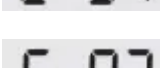
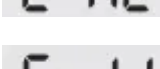
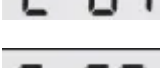

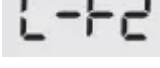
- The wrong cooking mode is selected.
- The oven racks have not been positioned properly for the foods being cooked.

- Incorrect cookware or cookware of improper size is being used.
- The oven thermostat needs adjustment.
- There is aluminum foil on the racks and/or oven bottom. Remove foil. The clock or timers are not set correctly

Food does not broil properly in the oven.


- The oven controls are not set properly
- The oven door was not closed during broiling.
- The rack has not been properly positioned. See the broiling guide

Information codes

1.  Check the oven sensor
2.  Oven overheating.
3.  Check the PBA NTC Sensor
4.  Check the PBA NTC Sensor
5.  Check the cooling system.
6.  Check the door lock.
7.  Check the PCB signals.
8.  Check the Touch PBA signals.
9.  Check the control panel pads

Solution

1. Press the OFF/CLEAR pad, and then restart the oven.
2. If the problem persists, disconnect all power to the range for at least 30 seconds, and then reconnect the power.

10.  Check the divider switch.

Solution

1. If the Divider is in the oven, make sure it is pushed in all the way.
2. If the Divider is not in the oven, see if something is pressing against the divider switch in the back of the oven.
3. If the Divider is all the way in or there is nothing pressing against the Divider switch, press the OFF/ CLEAR pad, and then restart the oven. If the problem persists, disconnect all power to the oven range for at least 30 seconds, and then reconnect the power

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.