

USING THE RANGE

Surface Units

How to Set

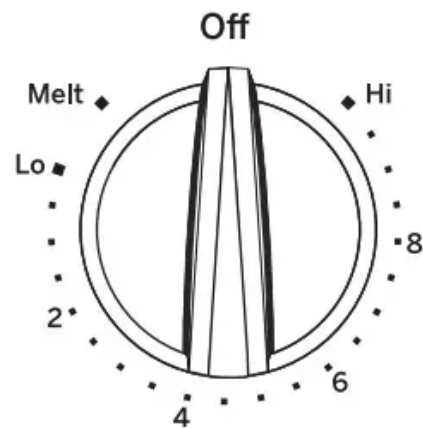
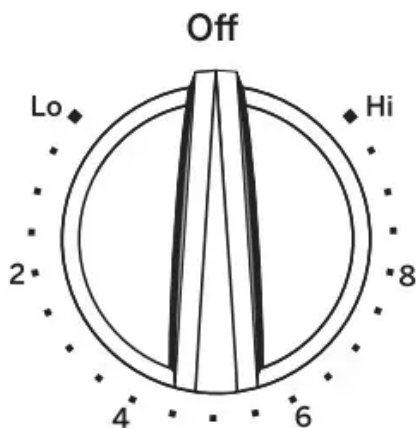
Push the knob in and turn in either direction to the setting you want.

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

For glass cooktop surfaces:

A HOT COOKTOP indicator light will:

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



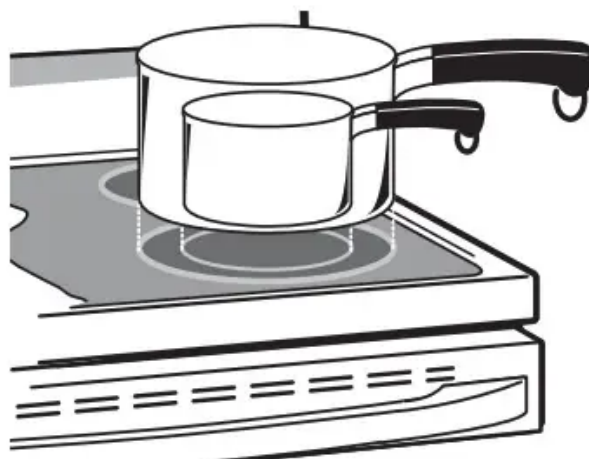
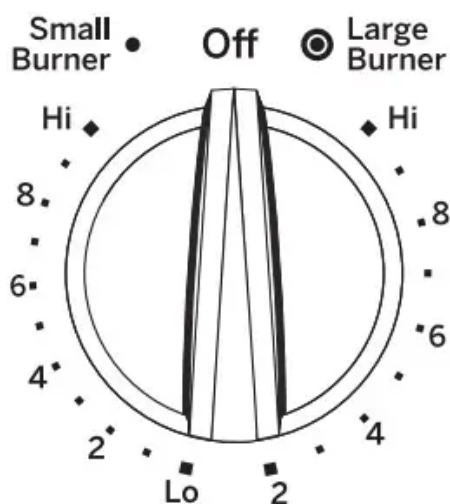
At both **OFF** and **HI** the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting.

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

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

Dual Surface Units and Control Knobs (on some models)

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



Models with a Dual-Ring surface element only

Using the Warming Zone

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

The WARMING ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the WARMING ZONE could result in foodborne illness.

To use the WARMING ZONE:

Press the WARMING ZONE pad, select the desired level (1,2 or 3) using the number pads, and press start.

To turn off the WARMING ZONE:

Press the WARMING ZONE pad.

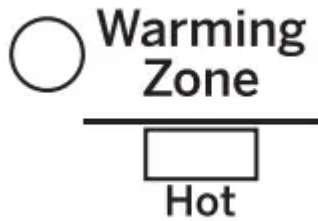
NOTE: Cancel/Off will NOT turn off the warming zone.

For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the WARMING ZONE, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red.



Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

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

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

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

Radiant Glass Cooktop

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

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

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

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

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

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



Never cook directly on the glass. Always use cookware.



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



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

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

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

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

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktop

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

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

Recommended

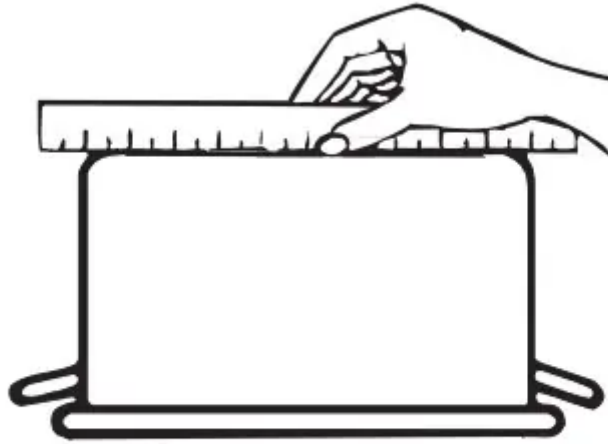
Stainless Steel Aluminum: heavy weight recommended

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

Copper Bottom:

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

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



Check pans for flat bottoms by using a straight edge.

Avoid/Not Recommended

Enamel (painted) on Steel:

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

Glass-ceramic:

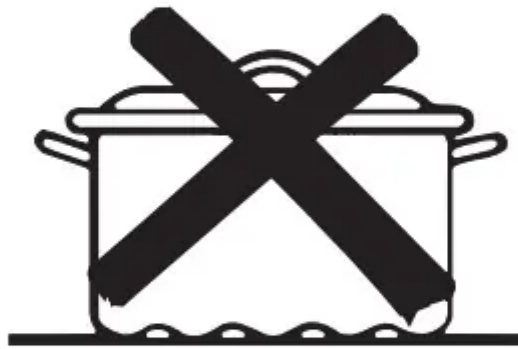
Poor performance. Will scratch the surface.

Stoneware:

Poor performance. May scratch the surface.

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

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



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

For Best Results

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when cool.



Do not place wet pans on the glass cooktop.

- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.



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

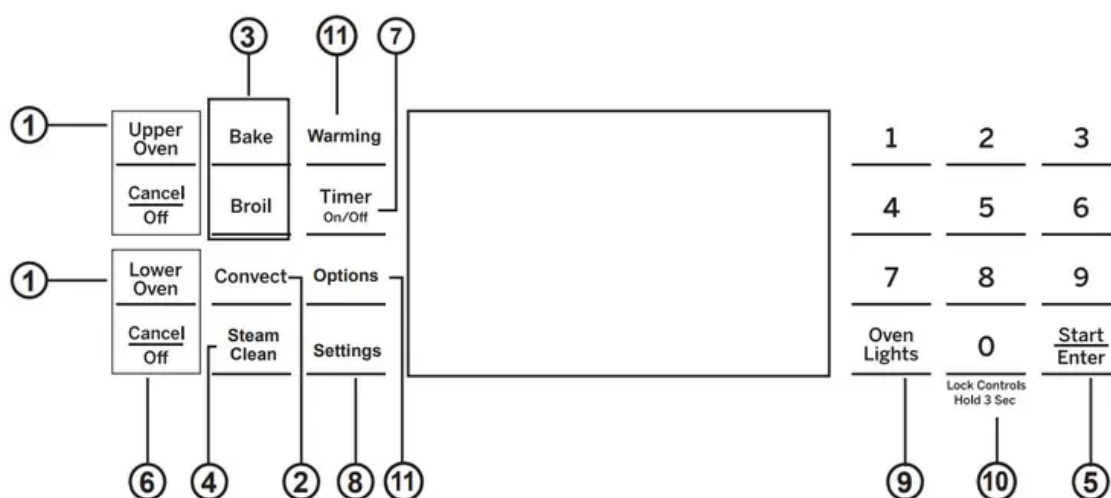
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.



Use flat-bottomed woks on the glass cooktop.

- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.

Oven Controls



1. **Upper Oven and Lower Oven:**
Designates which oven the controls will operate. Select an oven before following the steps for starting a cooking or cleaning mode.
2. **Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more information.
3. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil, and Warm. See the Cooking Modes section for more information.
4. **Clean:** Your oven has one cleaning mode:
Steam Clean. See the Cleaning the Oven section for important information about using these modes.
5. **Start/Enter:** Must be pressed to start any cooking, cleaning, or timed function. Also used to start the Warming Zone on the cooktop.
6. **Cancel/Off:** Cancels ALL oven operations except the clock and timer. Does NOT cancel the Warming Zone on the cooktop.
7. **Timer:** Works as a countdown timer. Press the Timer pad and number pads to program the time in hours and minutes. Press the Start pad. The timer countdown is complete. To turn the timer off press the Timer pad.
8. **Remote Enable:** Allows you to control your oven remotely. The oven must be connected to WiFi before Remote Enable can be activated. For instructions on how to connect your oven, see the WiFi Connect/Remote Enable section under Settings in this manual.
9. **Oven Light:** Turns the oven light on or off.
10. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the 0 pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

11. **Options and Settings:** The Options and Settings pads open up more detailed menus in the display that allow access to additional functions and cooking modes. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the Options or Settings pad again. See the Settings, Options, and Cooking Modes Sections for more details.

Options

The options pad opens up a menu of more cooking modes when the oven is off. It opens a menu with additional features if a cooking mode is already in process. You can exit the menu at any time by pressing the Options pad again.

You must first select an oven and a mode (bake, convection bake, convection roast) and then select Options to get to the following functions.

Cook Time

Counts down cooking time and turns off the oven when the cooking time is complete. Select a desired cooking mode. Use the number pads to program a baking temperature. Press the Options pad and select Cook Time. Use the number pad to program cook time in hours and minutes. Then press Start/Enter. This can only be used with Bake, Convection Bake, and Convection Roast.

Delay Time

Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the desired cooking mode pad. Use the number pad to program a baking temperature. Press the Options pad and select Delay Time. Use the number pads to program the time of day for the oven to turn on, and then press Start/Enter. Delay Time is not available with all modes.

NOTE: When using the Delay Time feature, foods that spoil easily - such as milk, eggs, fish, stuffing, poultry, and port - should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

Settings

The Options and Settings pads open up more detailed menus in the display that allow access to additional functions. For each you select the function in the display using the associated number pad. You can exit at any time by pressing the Options or Settings pad again.

Clock

This setting sets the oven clock time. Press the Settings pad and select Set Clock. Follow the instructions to set the clock. This feature also specifies how the time of day will be

displayed. You can select a standard 12-hour clock (12H), 24-hour military time display (24H), or no clock displayed (Off). Press the Settings pad, select Set Clock and select either 12/24 hr or On/Off.

Auto Conv (Auto Conversion)

When using Convection Bake cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off.

Select Settings and Auto Conversion, then follow the prompts to turn this feature on or off.

Auto Off

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled. Select Settings, More, and Auto Off to turn this feature on or off.

Sound

You can adjust the volume and type of alert your appliance uses. Select Settings, More, and Sound. Follow prompts for making volume adjustments or for changing between continuous and single alert tones. A continuous setting will continue to sound a tone until a button on the control is pressed. The oven tone volume can be adjusted between several settings and off. The control will sound the oven tone at the new volume level each time the sound level is changed. F/C (Fahrenheit or Celsius)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Select Settings, More, and F/C to alter between temperature scales displayed.

Adjust the Oven temperature

This feature allows the oven cooking modes to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected. Select Settings and Oven Adjust to add More Heat or Less Heat and then press Save (for double ovens use the Upper Oven or Lower Oven menu selection corresponding to the oven to be adjusted).

Oven Info

To display the model number and software version on your unit, select Settings, More, and Oven Info.

Sabbath Mode

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of

oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

Press the Settings pad, select Sabbath, and select Turn on. A single bracket "]" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed.

Continuous bake or timed bake can now be programmed.

Starting a Continuous Bake

1. Press the Bake pad. (For double ovens, this operates the upper oven. If desiring to use Lower Oven, press Lower Oven and then Bake.)
2. If the desired temperature is 350F, press Start/ Enter. If a different cooking temperature is desired, use the 1 through 5 number pads to select a preset cooking temperature, then press Start/Enter. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking.

Temperature (°F)	1	2	3
	200	250	300
Time (hours)	4	5	6
	325	400	2h
	7	8	9
	2.5h	3h	3.5h
	Cancel Off	0	Start Enter
		Lock Controls Hold 3 Sec	
		4h	

1 = 200° F, 2 = 250° F, 3 = 300° F, 4 = 325° F, 5 = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours, 0 = 4 hours

Adjusting the Temperature

Press Bake (or press Lower Oven and then Bake for lower oven in a double oven unit), use the 1 through 5 number pads to select a different preset cooking temperature, and press Start/Enter.

Starting a Timed Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, use the 6 through 0 number pads to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press Start/Enter.
After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket "]"

indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

Exit the Sabbath Mode

Exiting the Sabbath mode should be done after the Sabbath is over.

1. Press Cancel/Off to end any bake mode that may be running.
2. Press and hold Settings pad until Sabbath Mode off is displayed.

Sabbath Mode Power Outage Note

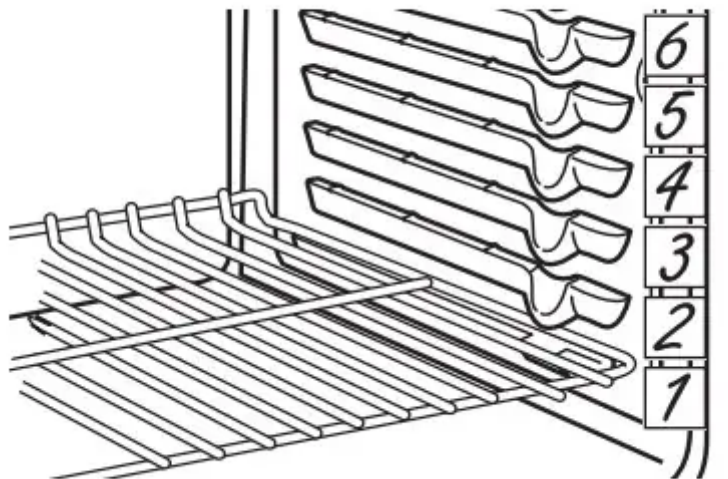
If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

Oven Racks

Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 1" between pans to allow sufficient space for air to flow.

To avoid possible burns, place the racks in the desired position before you turn the oven on.



The number of rack positions may vary by model.

Aluminum Foil and Oven Liners

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25°F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for rack position and other recommendations for specific modes and foods.

Bake

The bake mode is for baking and roasting. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first. To use this mode press the Bake pad, enter a temperature with the number pads, and then press Start/Enter.

Warm

Warm mode is designed to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food. It is recommended that food not be kept warm for more than 2 hours. Press the Warm pad and then press Start/Enter.

Broiling Modes

Always broil with the oven door closed. Monitor food closely while broiling. Use caution when broiling: placing food close to the broil element increases smoking, spattering and the possibility of fats igniting. It is not necessary to preheat when using the Broil modes.

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode press the Broil pad once and then press Start/Enter.

Broil Lo

The Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also browning the surface. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the Broil pad twice and then press Start/ Enter.

Convection Bake

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode. Always preheat when using this mode. Baking times may be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Conv Bake pad, enter a temperature with number pads, and then press Start/ Enter.

Convection Roast

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

Proof

Proof mode maintains a warm environment for rising yeast-leavened dough move this to the end of the Proof section.

If the oven is too warm, Proof mode will not operate and the display will show "Oven too hot for Proof".

For best results, cover the dough while proofing and check early to avoid over-proofing.

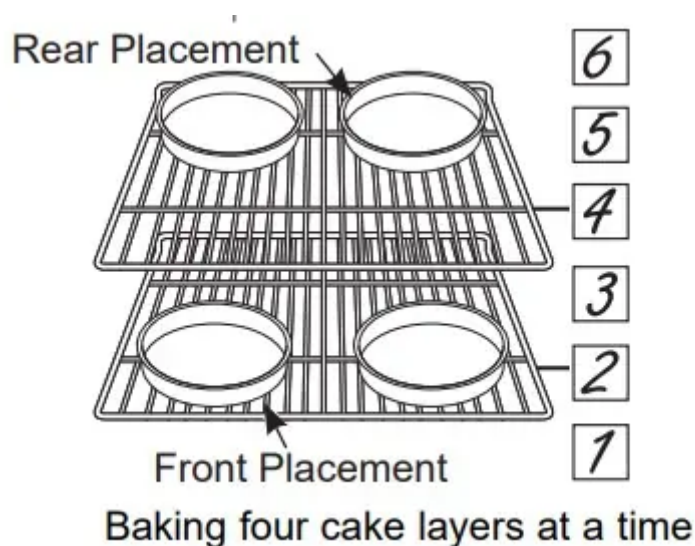
Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	OVEN (Upper / Lower)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods				
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Layer cakes* on Multiple Racks	Bake Convection Bake	Lower	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Baked Goods	Lower	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	Upper Lower	1 3	Use shiny cookware.
	Baked Goods	Lower	3	
Cookies, biscuits, scones on Multiple Racks	Convection Bake	Lower	2 and 4	Ensure adequate airflow.
Yeast Breads	Proof	Upper Lower	1 3	Cover dough loosely
	Bake	Upper Lower	1 3	
	Baked Goods	Lower	3	
Beef & Pork				
Hamburgers	Broil High	Lower	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Steaks & Chops	Broil High	Lower	5 or 6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Roasts	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan. Preheating is not necessary
Poultry				
Whole chicken	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
Boneless chicken breasts	Broil Low Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake Convection Roast	Lower	1	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	Lower	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Low	Lower	6 (1/2 thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	Upper Lower	1 3 or 4	
Frozen Convenience Foods				
Pizza on a single rack	Frozen Pizza Single	Lower	3	Do not preheat.
Pizza on multiple racks	Frozen Pizza Multi	Lower	2 and 4	Stagger pizzas left to right, do not place directly over each other
Potato products, chicken nuggets, appetizers on a single rack	Frozen Snacks Single	Upper Lower	1 4	Do not preheat. Use dark cookware for more browning/crisping; use shiny cookware for less browning.
Potato products, chicken nuggets, appetizers on multiple racks	Frozen Snacks Multi	Lower	2 and 4	Use dark cookware for more browning/crisping; use shiny cookware for less browning.

*When baking four cake layers at a time, use racks 2 and 4.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet](http://IsItDoneYet.com). Use a food thermometer to take food temperatures.





Cleaning the Range - Exterior

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.

Control Lockout

If desired, the touch pads may be deactivated before cleaning.

See Lock Controls in the Oven Controls section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers plastic scouring pads or oven cleaners on the control panel—they will damage the finish, including Black Stainless Steel.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Painted Surfaces and Black Stainless Steel

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Stainless Steel - Excluding Black Stainless Steel (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

CARE AND CLEANING

Cleaning the Range - Interior

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, strong liquid cleansers, steel the door glass, as it will scratch the reflective coating. wool, or scouring pads on the interior of the oven. For The oven interior and door glass may be cleaned using soaps on the oven bottom and other enameled surfaces, a soft cloth with a mild soap and water, or vinegar and use a gentle abrasive containing oxalic acid, such as water solution. After cleaning, rinse with clean water and Bar Keepers Friend®, with a non-scratch sponge. Take dry with a soft cloth. care not to apply any abrasive cleaners or sponges to

Steam Clean Mode

The Steam Clean feature is for cleaning light soil from your oven at a lower temperature than Self Clean.

To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour one cup of water onto the bottom of the oven.
4. Close the door.
5. Press Upper Oven or Lower Oven, press the Clean pad, select Steam Clean and then press Start/Enter.

You cannot open the door during the 30 minute Steam Clean cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

Racks

All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self clean.

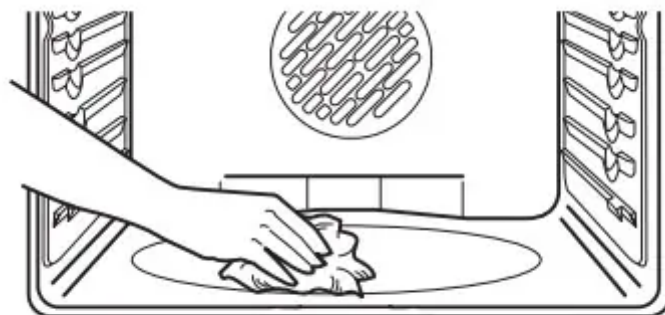
Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

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

Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.

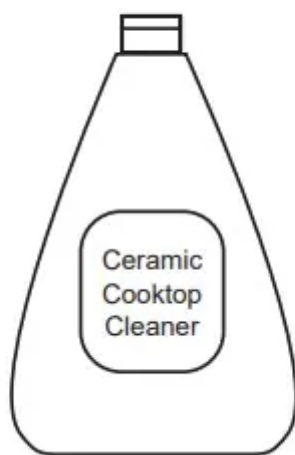


Wipe up heavy soil on the oven bottom.

Cleaning the Glass Cooktop

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
4. Use a paper towel or non-scratch cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse..



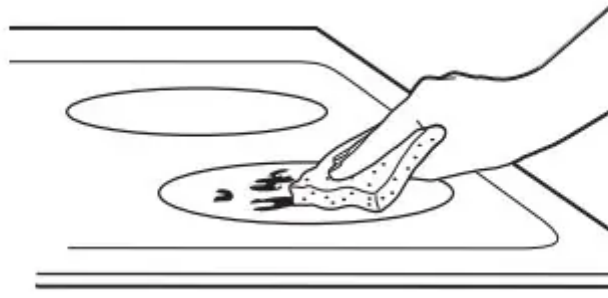
Clean your cooktop after each spill. Use a ceramic cooktop cleaner.

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

Burned-On Residue

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

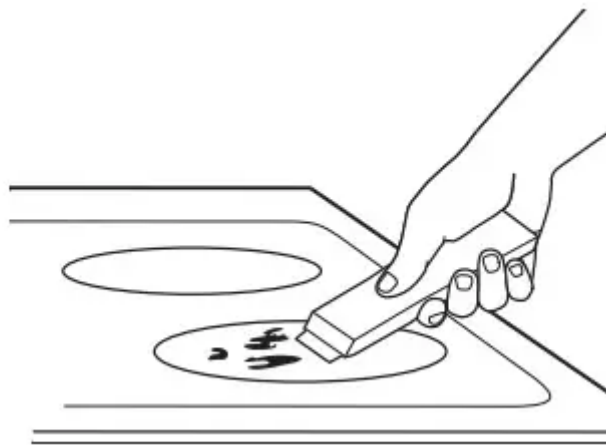
1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a non-scratch cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.



Use a non-scratch cleaning pad for Ceramic Cooktops.

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use a non-scratch cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.



The ceramic cooktop scraper and all recommended supplies are available through our Parts Center. See the Accessories and Consumer Support sections at the end of this manual.

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Damage from Sugary Spills and Melted Plastic

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

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 - Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Oven Light

Oven Light Replacement

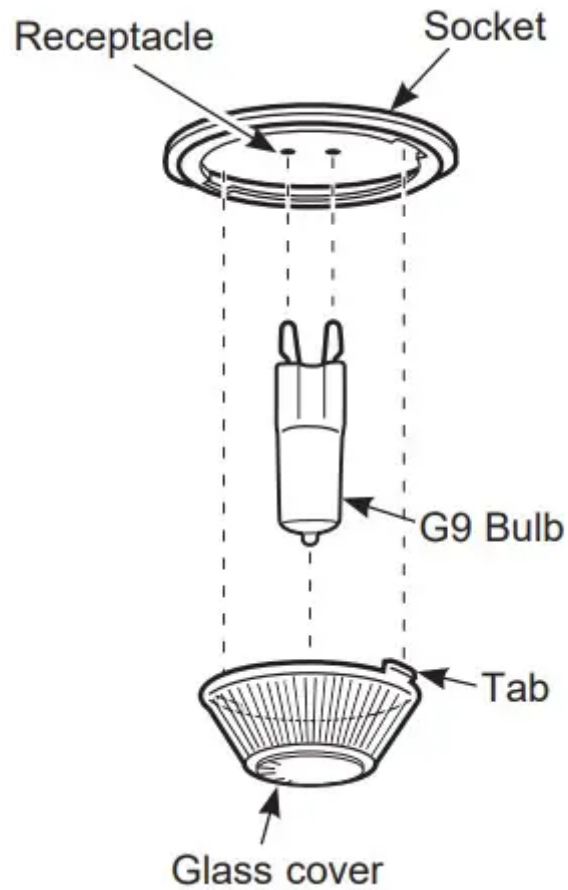
To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

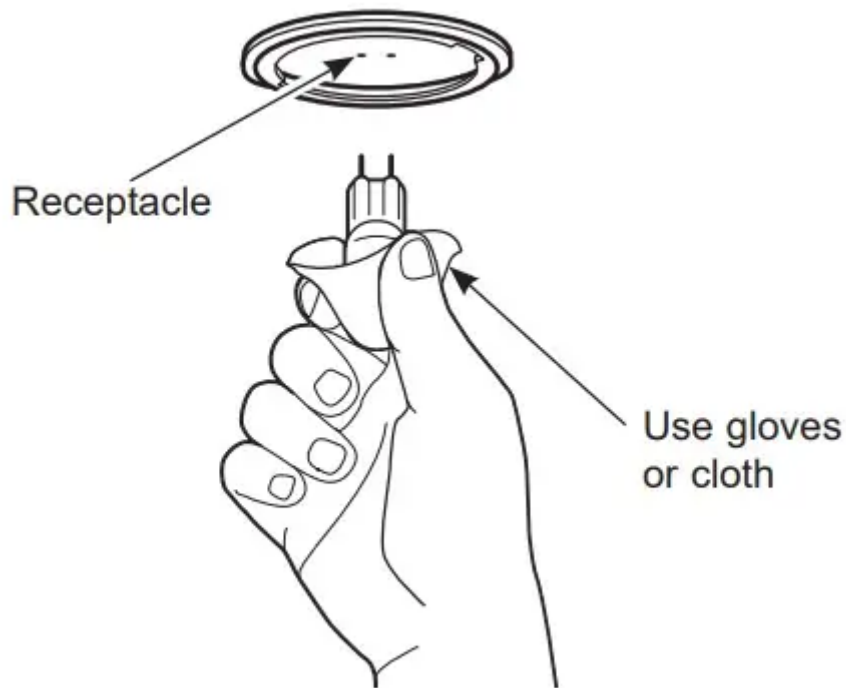
To replace:

1. Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
3. Push the bulb straight into the receptacle all the way.

4. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
5. Reconnect electrical power to the oven.



(on some models)



Oven Doors

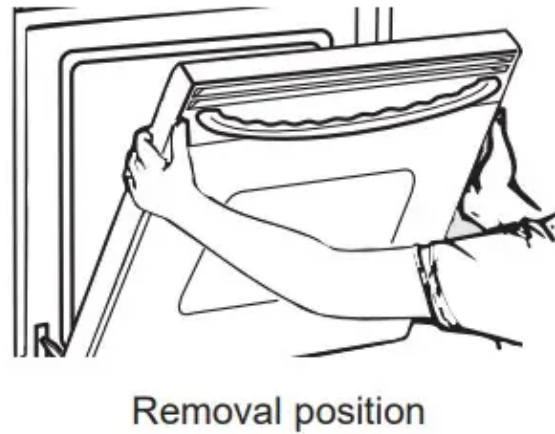
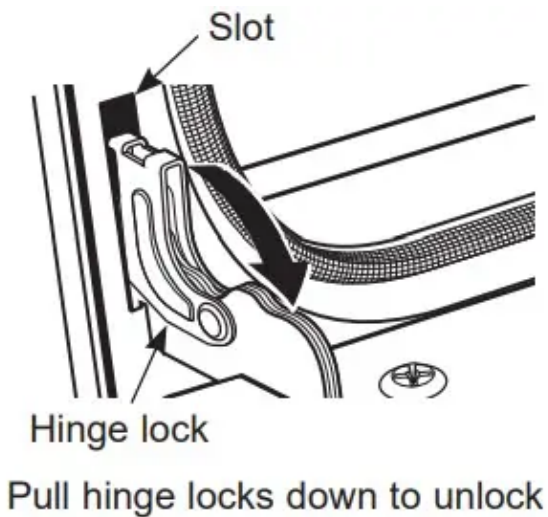
Lift-Off Lower Oven Door

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

Do not lift the door by the handle.

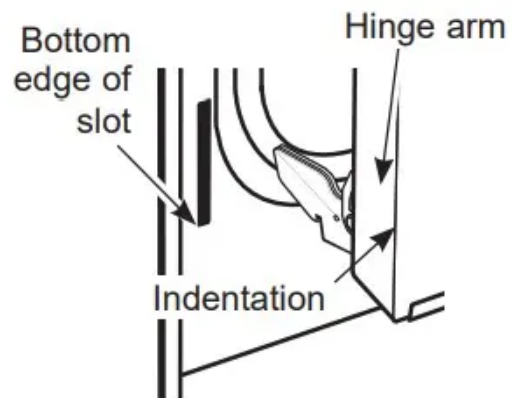
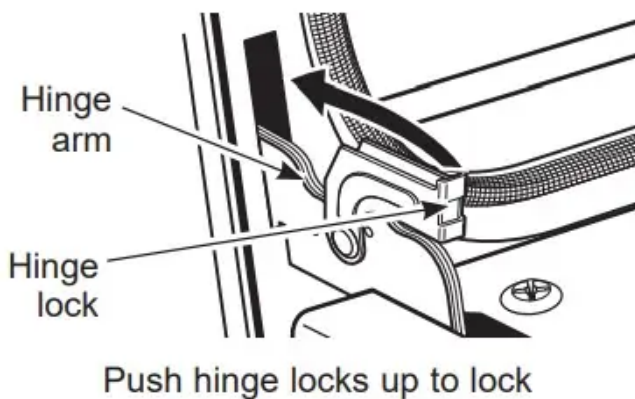
To remove the door:

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



To replace the door:

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

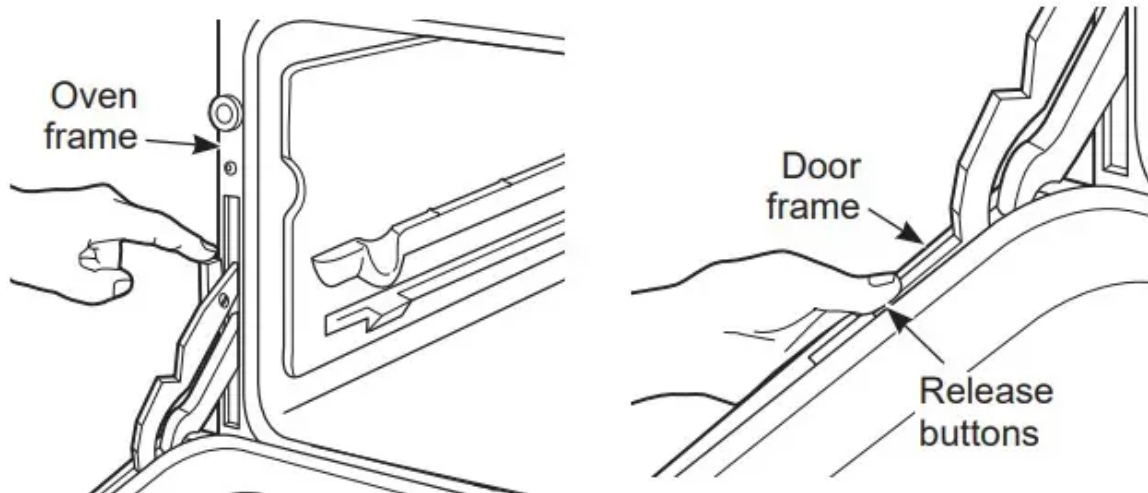


Lift-Off Upper Oven Door (for double oven)

To remove the door:

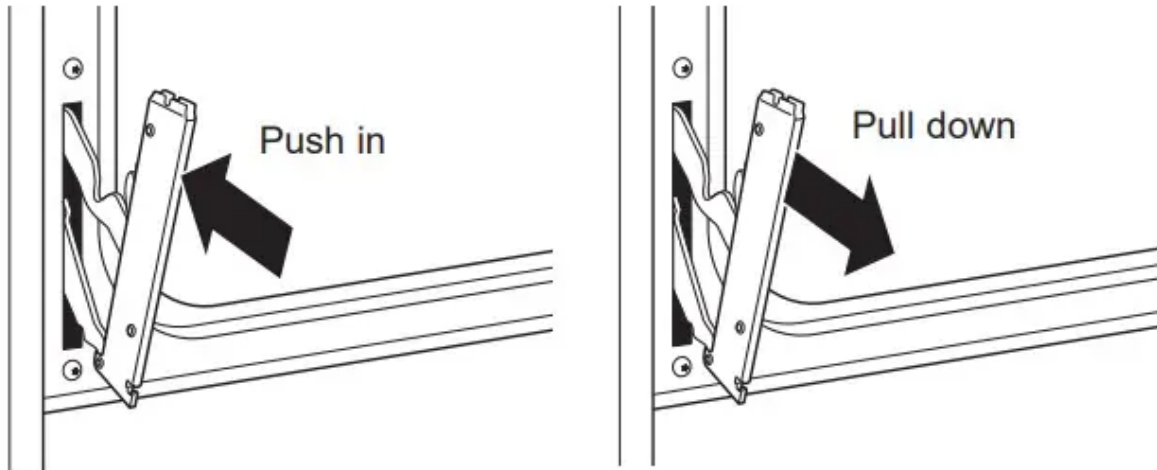
1. Fully open the door.
2. Lift up on the hinge lock toward the oven frame until they stop.
3. Close the door to 45 degrees (you will feel the door stop). The hinge lock will contact the oven frame.
4. On both sides of the door, press down on the release buttons on each hinge.

5. Lift door up until it is clear of the hinge.
6. Pull on hinge arms slightly to relieve pressure on the locking tabs.
7. Push the hinge locks down onto the hinge.
8. Push the hinges in toward the unit so they are closed.



To replace the door:

1. Pull the hinges down away from the oven frame to the fully open position.
2. Lift up on the hinge locks toward the oven frame until they stop.
3. The hinges will release to the 45-degree position. The hinge locks will contact the oven frame.
4. Slide the door back onto the hinges. Make sure the buttons pop back out.
5. Fully open the door.
6. Push the hinge locks down onto the hinge.
7. Close the oven door.



Troubleshooting Tips ...

Before you call for service

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

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover pan with a lid until desired heat is obtained.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.

Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface—potential for permanent damage section in the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	<p>For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference.</p> <p>NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean</p>
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	The probe is plugged into the outlet in the oven.	Unplug and remove the probe from the oven.
	Oven temperature needs adjustment.	See the Special Features section
	Ingredient substitution	Substituting ingredients can change the recipe outcome.

Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	Plug on range is not completely inserted in the electrical outlet.	Make sure 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.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a	Your range cycles the heating elements by turning	This is normal.

"clicking" noise when using my oven?	relays on and off to maintain the oven temperature.	
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Oven controls improperly set.	See the Oven Control section.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, re-install the door. See the "Lift-Off Oven Door" instructions in the "Care and Cleaning" section.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not steam clean.	Display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set.	See the Using Steam Clean section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe

		up the excess soil and reset the clean cycle
Excessive smoking during broiling	Food too close to broil element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"DOOR LOCKING" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Latch the door.
DOOR LOCKED is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.



	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Oven or cooktop will not stay set.	Function error.	Disconnect all power for at least 30 seconds and then reconnect power. If repeating, call for service.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.
“Burning” or “oily” odor emitting from the vent	This is normal in a new oven and will disappear in time	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a selfclean cycle.
Fan noise	A convection fan may automatically turn on and off.	This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
	A cooling fan may automatically turn on and off.	This is normal on some models. The cooling fan will turn off and on to cool internal parts. It may run after the oven is turned off.

My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven.	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes.	The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake).
Display flashes	Power failure.	Reset the clock.
Unable to set cook time or delay time	You forgot to enter a cooking mode first.	See the Options section
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.
Drawer does not slide smoothly or drags	The drawer is out of alignment.	Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer contents.



Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.
Water remaining on oven floor after Steam Clean cycle	This is normal.	Remove any remaining water with a dry cloth or sponge.
Oven will not steam clean	Display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set	See the Using Steam Clean section.
	Oven door is not closed.	Make sure you close the door to start steam clean cycle.

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.

