

## COOKING RECOMMENDATIONS

### Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food



#### Shiny metal bakeware

- Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.
  - Recommended cooking temperatures and times are based on shiny metal bakeware.



#### Dark metal bakeware

- Dark bakeware cooks hotter than shiny bakeware.
  - Reduce the cooking temperature by 25° F (13-14°C) when using dark bakeware.



#### Glass bakeware

- Glass bakeware cooks hotter than shiny bakeware.
- Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.
  - Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.



### **Insulated bakeware**

- Insulated bakeware cooks cooler than shiny bakeware.
- Insulated bakeware is designed for baking in gas ovens.
  - Increase the cooking temperature by 25° F (13-14° C) when using insulated bakeware.

### **Cooking Conditions**

Conditions in your kitchen can affect the performance of your appliance when cooking food.

#### **Aging cookware**

- As pans age and become discolored, cooking times may need to be reduced slightly.
  - If food is too dark or overcooked, use the minimum cook time in the recipe or packaging.
  - If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.

#### **High altitude**

- Air is drier and air pressure is lower.
  - Adjust cooking temperature, cooking time, or recipes as needed.
- Water boils at a lower temperature, and liquids evaporate faster.
  - Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation.
- Foods may take longer to bake.
  - Increase bake time or oven temperature.
- Doughs may rise faster.
  - Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

### **Cooking Results**

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

## Food too light

- Use the middle to maximum cook time recommended on packaging or recipe.

## Food too dark

- Use the minimum cook time recommended on packaging or recipe

## Cooking Tips

Use these additional tips to get the best results from your appliance.

### Baking

- Rack placement
  - Follow the instructions in “Setting Oven Controls” on starting .
  - When using only one rack, place the rack so the food is in the center of the oven.
- Preheat
  - Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
- Checking food
  - Use the window and oven light when checking food. Opening the door may reduce baking performance.
- Bake or Convection Bake
  - Convection bake is the best function to use for baking on multiple racks. For best performance, see “Convection Bake”
- Food placement
  - Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

### Broiling / Roasting

- Broiling pan
  - For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters.
  - If a broiler pan and insert are not supplied with this appliance, they may be purchased from [Frigidaire.com](http://Frigidaire.com).

## Convection Cooking

- Convection attributes
  - Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven.
  - Convection saves time when using multiple racks or cooking several food items at once.
- Convection bake
  - Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking.
  - Preheat the oven for best results.
- Convection broil
  - Reducing the cooking temperature for convection broil is not recommended.
  - Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, move the food farther from the broiler element.
- Convection roast
  - Convection roast is best for meats and does not require preheating for most meats and poultry.
  - Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time.
  - Since convection roast cooks faster, cook time may be reduced by 25% to 40% depending on food type. You can reduce cook times by 25% from the recommended time of your recipe, and check the food at this time. If needed, continue cooking until the desired doneness is obtained.
  - Use a meat probe if available with your appliance. Meat probes are also available from most grocery and home goods stores.
  - Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven.
  - Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
  - When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters. If you do not have one of these accessories, they may be purchased from [Frigidaire.com](http://Frigidaire.com).

# BEFORE SETTING SURFACE CONTROLS

## Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 1 and Figure 2.

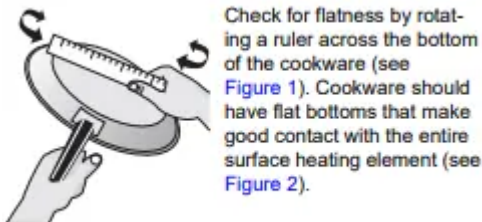


Figure 1: Testing cookware

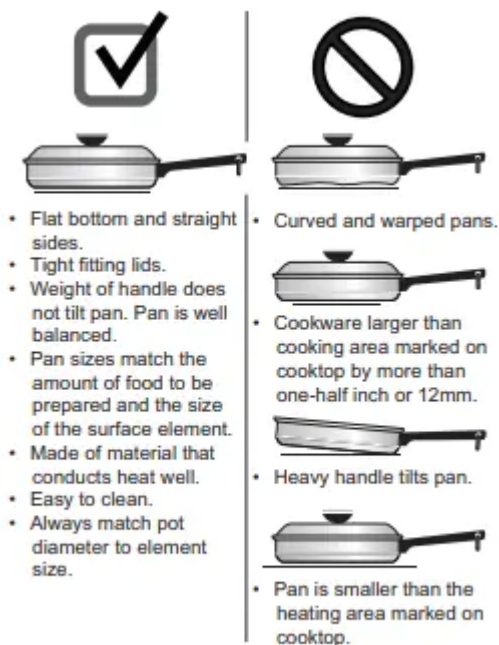


Figure 2: Proper cookware

## Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Copper - Excellent heat conductor but discolors easily (see Aluminum).

- Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- Cast Iron - A slow heat conductor that will retain heat very well. Cooks evenly once cooking temperature is reached. If cast iron pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

## **About the Ceramic Glass Cooktop**

The ceramic glass cooktop has heating elements below a smooth glass surface. The designs on the ceramic cooktop outline the areas of the surface elements underneath. Always match the pan size with the diameter of the element outline on the cooktop. Only flat-bottomed cookware should be used.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

The type and size of cookware, the number of surface elements in use, and their settings will all affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns

### **IMPORTANT**

- The cooktop should not be used as a cutting board or work surface.
- Dropping heavy or hard objects on the cooktop may crack it.
- Placing food directly on the smoothtop surface (without a cooking utensil) is not recommended, as difficult cleaning will result, and foods may smoke and cause potential fire hazard.
- Always lift cookware before moving on the ceramic glass cooktop. Any cookware that has a rough or dirty bottom can scratch the ceramic cooktop. Always start with clean cookware

## **About the Radiant Surface Elements**

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element

retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

## Element On and Hot Surface Indicator Lights

The **ELEMENT ON** indicator light will turn on when one or more elements are turned on.

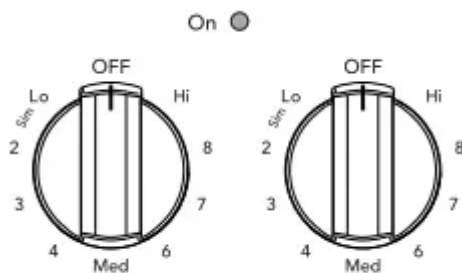


Figure 3: On indicator light

A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

The **HOT SURFACE** indicator light will turn on when the burner is hot enough to cause burns and will remain on after the burner is turned off until the surface has cooled to a safe temperature.

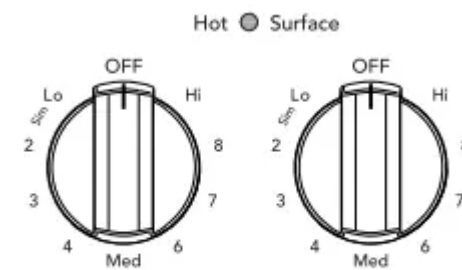


Figure 4: Hot surface indicator light

## Types of ceramic cooktop elements

The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.

- A single radiant element has one circle.
- A dual radiant element (some models) has two circles. The dual radiant element may be set using only the smaller inner element or both inner and outer elements may be set to heat together for a larger surface.
- Dual elements allow more flexibility with the size of cookware.



**Figure 5: Single and double elements**

- A keep warm element (some models) has one small circle. It is used to keep food warm after cooking. The keep warm element is not designed to cook food.

## SETTING SURFACE CONTROLS

### Single radiant surface elements (all models)

To operate the single radiant element:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction (Figure 6) to the desired setting (refer to the “Suggested radiant surface element settings” in Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot.

Use the graphics provided as a guide and adjust the control knob as needed (see Figure 6).

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

### Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids.

Settings may vary when using other types of pans.

**High (HI - 9)** Start most foods, bring water to a boil, pan broiling

**Medium High (7 - 8)** Continue a rapid boil, fry, deep fat fry

**Medium (5 - 6)** Maintain a slow boil, thicken sauces and gravies or steam vegetables

**Medium Low (2 - 4)** Keep foods cooking, poach, stew

**Low (1)** Low temperature cooking

**Low (LO)** Keep warm, melt

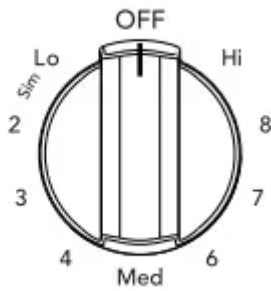


Figure 6: Single element knob

### Dual radiant surface elements (some models)

Symbols on the backguard will help choose which portion of the dual radiant element to set. The symbol indicates a setting for the inner element only. The symbol indicates a setting for both inner and outer elements.

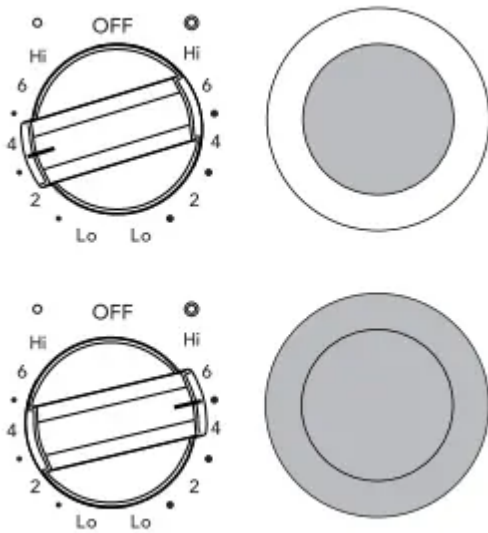
#### To operate a dual radiant element:

1. Place correctly sized cookware on the surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer elements. If only the inner element is needed for smaller cookware, push in and turn the knob counter-clockwise (see Figure 7).
3. When cooking is complete, turn the knob to OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

You may switch from either single or dual element setting at any time during cooking. See “Suggested radiant surface element settings”



**Figure 7: Dual element knob settings**

### Keep warm (some models)

Use the keep warm feature to keep cooked foods hot.

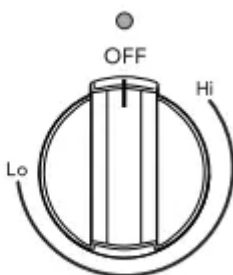
Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape.

Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean. Use only dishware, utensils, and cookware recommended for oven and cooktop use on the keep warm zone.

#### Setting the keep warm control:

1. Push in the knob and turn in either direction (see Figure 8). The temperatures are designated by hi and lo. However, the control can be set at any position between hi and lo for different levels of warming.
2. When ready to serve, turn the control to OFF. The hot surface indicator light will remain on until the warm zone cools.



**Figure 8: Keep warm knob**

Temperature selection - Refer to the recommended keep warm zone settings table (see Table 2). If a particular food is not listed, start with the medium level and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

| Food Item               | Heating Level |
|-------------------------|---------------|
| Breads/Pastries         | LO (Low)      |
| Casseroles              | LO (Low)      |
| Dinner Plates with Food | LO (Low)      |
| Eggs                    | LO (Low)      |
| Gravies                 | LO (Low)      |
| Meats                   | MED (Medium)  |
| Sauces                  | MED (Medium)  |
| Soups (cream)           | MED (Medium)  |
| Stews                   | MED (Medium)  |
| Vegetables              | MED (Medium)  |
| Fried Foods             | HI (High)     |
| Hot Beverages           | HI (High)     |
| Soups (liquid)          | HI (High)     |

**Table 2: Recommended keep warm zone settings**

## Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USD (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## SETTING OVEN CONTROLS

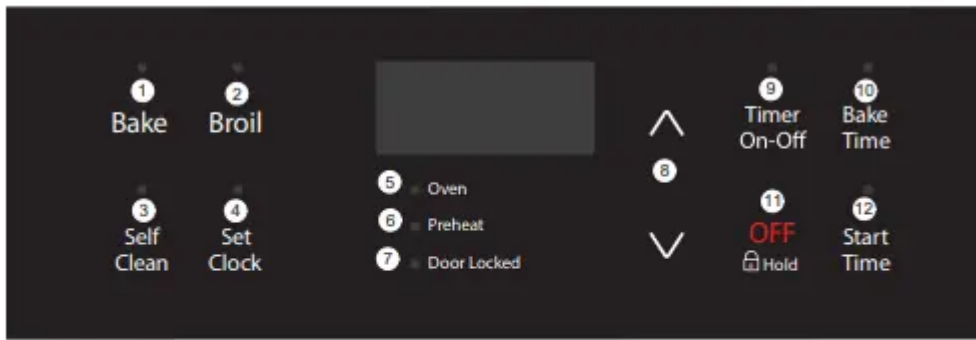


Figure 11: Model A

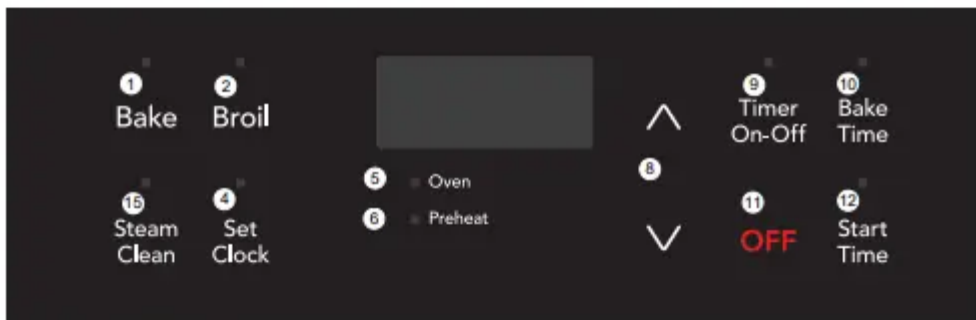


Figure 12: Model B

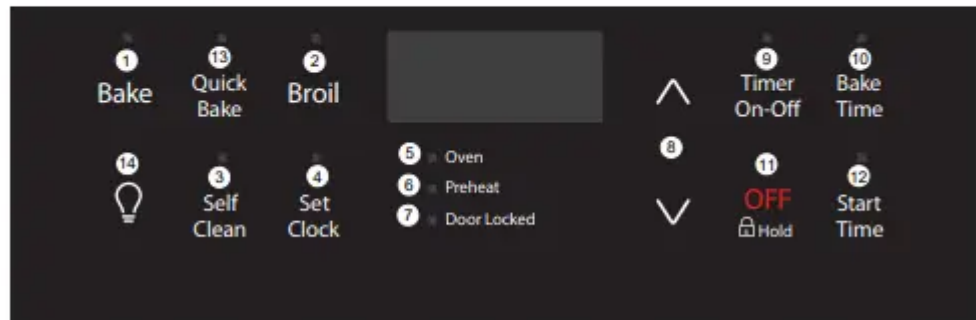


Figure 13: Model C

### Oven Control Features

1. Bake - Use to select Bake feature.
2. Broil - Use to set Broil feature.
3. Self Clean - (some models) Use to with arrow keys to set self clean cycle of 2 or 3hours.
4. Set Clock - Use with arrow keys to set the time of day.
5. Oven on indicator light - The oven light will glow each time the oven turns on to maintain the set oven temper ature.
6. Preheat light - The preheat light will glow when the oven is preheating or if the desired temperature is reset higher than the actual oven temperature.
7. Door locked - The door locked light will flash when the oven door locks and unlocks, when the oven door lockout is active, or when the self clean cycle feature is active.

8. Up and Down arrows - Use with the feature or function keys to set oven temperature, Bake Time, Start Time, clean time, and setting or adjusting the clock and minute timer.
9. Timer on-off - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function. Timer on-off is used to set the continuous bake function.
10. Bake Time - Enters the length of baking time desired.
11. OFF - Use to clear any feature previously entered except the time of day and minute timer. Also use OFF to activate oven lockout feature. (some models)
12. Start Time - Use to set the desired start time for baking and self clean. May be used with Bake Time to program a delayed timed bake.
13. Quick Bake - Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results.
14. Oven Light - Use to turn on internal light when checking on food. Also will turn on when the oven door is open.
15. Steam Clean (some models) - The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.



**Table 3: Minimum and maximum control settings<sup>a</sup>**

| Feature   | Mode        | Minimum Temp. /Time | Maximum Temp. /Time |
|---|-------------|---------------------|---------------------|
| Bake  |             | 170°F (77°C)        | 550°F (288°C)       |
| Quick Bake                                      |             | 170°F (77°C)        | 550°F (288°C)       |
| Broil   |             | LO - 400°F (205°C)  | HI - 550°F (288°C)  |
| Timer   | 12 Hr. Mode | 0:01 Min.           | 11:59 Hr./Min.      |
|   | 24 Hr. Mode | 0:01 Min            | 11:59 Hr./Min.      |
| Clock Time                                      | 12 Hr. Mode | 1:00 Hr./Min.       | 12:59 Hr./Min.      |
|   | 24 Hr. Mode | 0:00 Min            | 23:59 Hr./Min.      |
| Start Time (delays start of Bake or Quick Bake) | 12 Hr. Mode | 1:00 Hr./Min.       | 12:59 Hr./Min.      |
|   | 24 Hr. Mode | 0:00 Min            | 23:59 Hr./Min       |
| Bake Time                                       | 12 Hr. Mode | 0:01 Min            | 5:59 Hr./Min.       |
|   | 24 Hr. Mode | 0:01 Min            | 5:59 Hr./Min.       |
| Self Clean Time                                 |             | 2 hours             | 3 hours             |

## Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.




### To set the clock:

1. Press clock once (do not hold clock key down).
2. Within 5 seconds, press and hold  or  until the correct time of day appears in the display.

## Temperature display (Fahrenheit/Celsius)

The electronic oven control is set to operate in Fahrenheit (°F) at the factory. The oven may be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

### To change the temperature to Celsius (°C) or from °C to °F:

1. Press broil. — — appears in the display.
2. Press and hold  until HI appears in the display.
3. Press and hold broil until °F or °C appears in the display.
4. Press  or  to change °F to °C or °C to °F. To accept the change, wait 6 seconds.

## Changing between continuous bake setting or 12- hour energy saving feature

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking.

### To change the continuous bake setting:

1. Press and hold timer on-off for 6 seconds until a tone sounds. — — hr will appear in the display for continuous cooking. The current time of day will return to the display.
2. To cancel the continuous bake setting, press timer on off and hold for 6 seconds until a tone sounds. 12 hr will appear in display indicating that the control has returned to the 12-hour energy saving feature.

## Setting a silent control panel

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation.

### To set the controls for silent operation:

1. Press and hold Start Time for 6 seconds. The control will beep once and release the key.
2. The controls are now set for silent operation.

### To return to non-silent operation:

1. Press and hold Start Time again for 6 seconds until the control beeps once and release the key.
2. The control is now set for audible operation.

## Setting oven lockout (models A and C)

The control can be programmed to lock the oven door and lockout the oven control keypad.

### To set the oven lockout feature:

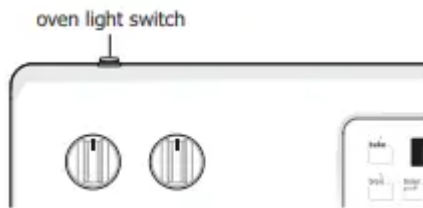
1. Press OFF and hold for 3 seconds. Loc will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the Oven Lockout feature, press OFF and hold for 3 seconds. The control will unlock the oven door and resume normal operation.


### Operating oven light

(Models A and B)



The interior oven light will automatically turn on when the oven door is opened. Press the oven light switch located on the upper left control panel to turn the interior oven light on and off whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see "Changing the oven light" in the Care & cleaning section.





On model C the oven light switch is located on the left of the control. Press  to turn the interior oven lights on and off whenever the oven door is closed.

### Setting the minute timer

1. Press timer on-off.
2. Press  to increase time in one-minute increments. Press and hold  to increase time in 10-minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.
3. When the set time ends, the timer will beep three times and will continue to beep three times every minute until timer on-off is pressed.

### To change the timer while it is in use:

While the timer is active and shows in the display, press and hold  or  to increase or decrease the time remaining.

### To cancel the minute timer before the set time has run out:

- Press timer on-off once.

## Setting Bake

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (177°C).

## Baking Tips



For best bake results:

- Fully preheat the oven before baking.
- When baking items like cookies, cakes, biscuits, and breads using a single rack place rack in position 4.
- When using any single rack for items like frozen pies, angel food cake, breads, and casseroles, use rack position 3.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 5 (See Figure 15).
- When baking using two oven racks, position cookware as shown in Figure 14.
- Allow at least 2 inches (5 cm) of space between cookware for proper air circulation..





Figure 14: Pan positions two rack baking

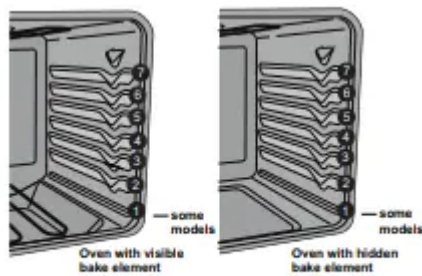
To set Bake:

1. Press Bake. — — — appears in the display.
2. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments.
3. When a key is released, the oven will begin heating to the selected temperature. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
4. To cancel the baking function, press OFF.

To change oven temperature after Bake has started:

1. Press Bake.
2. Press  or  to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during

preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature. To cancel baking press OFF.



**Figure 15: Rack positions for raised bake and hidden bake ovens**

### Setting Quick Bake (some models)

Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. Meats cooked with Quick Bake are crisp on the outside while staying tender and moist on the inside. Breads and pastry brown more evenly. Most foods can be cooked faster and more evenly with Quick Bake.

The oven may be programmed to Quick Bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset Quick Bake temperature is 350°F (177°C).

Benefits of the Quick Bake feature

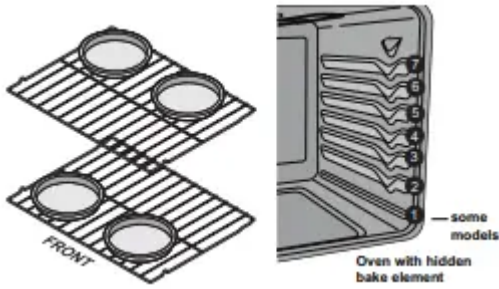
- Foods may cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.

### Baking Tips

- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- When using 2 oven racks place racks in positions 3 and 5 for and position cookware as shown in Figure 16.
- For single rack baking use rack position 4.



### Roasting Tips

- Preheating is not necessary when roasting foods using Quick Bake. Do not cover foods when dry roasting.
- For Turkey, roasts and hams, use rack position 2.
- For small cuts of meat or poultry use rack positions 2 or 3.





## Setting Quick Bake

To set Quick Bake:

1. Press Quick Bake. — — — ° appears in the display.
2. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments using the up or down arrow keys.
3. When a key is released, the oven will begin heating to the selected temperature.
4. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
5. To cancel Quick Bake, press OFF.



To change oven temperature after Bake has started:



1. Press Quick Bake.
2. Press  or  to increase or decrease to a new temperature. The oven indicator light on the electronic display will turn on and off when using the bake feature and during preheat. This is normal and indicates that the oven is cycling to maintain the selected baking temperature.
3. To cancel baking press OFF.

## Setting Bake Time

The Bake Time key sets the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set bake time ends.

**To program the oven to begin baking immediately and to shut off automatically (timed bake):**

1. Be sure the clock is set to the correct time of day.
2. Place the food in the oven.
3. Press Bake. — — — ° appears in the display.
4. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments,

5. Press Bake Time. 0:00 will appear in the display.
6. Press  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.







**When the set bake time runs out:**

1. End will appear in the display, and the oven will shut off automatically.
2. The control will beep three times every 60 seconds as a reminder until OFF is pressed.



**Setting Start Time (delayed start)**

Use the Start Time key to delay the starting time (delayed timed bake). The oven will turn on at a later time and stop automatically after the set bake time ends.

To program oven for a delayed start time and to shut-off automatically:

1. Be sure that the clock displays the correct time of day.
2. Place food in the oven.
3. Press Bake. — — — ° appears in the display. Within 5 seconds, press  or . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments.
4. Press Bake Time. 0:00 will appear in the display.
5. Press  or  until desired baking time appears.
6. Press Start Time. The time of day will appear in the display.
7. Press  or  until the desired start time appears in the display.
8. Once the controls are set, the control calculates the time when baking will stop. The oven will turn on at the delayed start time and begin heating.

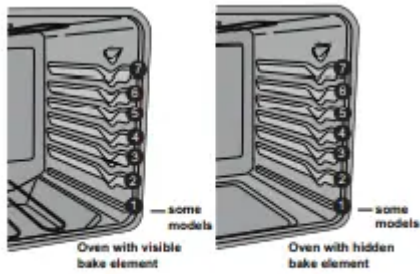
**To change the oven temperature (or bake time) after baking has started:**

1. Press the function you want to change.
2. Press  or  to adjust the setting.

**Setting Broil**



Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 4.

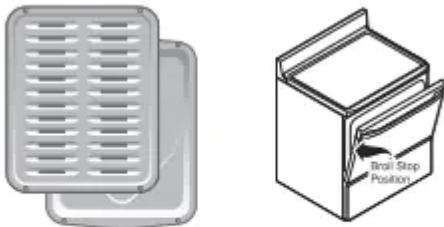




**Figure 17: Rack positions**

### To set broil

1. Arrange the oven rack while oven is still cool.
2. Press broil. — — will appear in display.
3. Press  for HI broil or  for LO broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum results, preheat broil for 2 to 5 minutes before adding food.
5. If using a broil pan and insert, place insert on the broil pan. Place food on the insert
6. Place the broiler pan and insert on the oven rack. Broil with oven door open to the broil stop position (Figure 18).
7. Broil on one side until food is browned. Turn and broil food on second side.
8. When broiling is finished press OFF.



**Figure 18: Broil pan and insert (L); Door in broil stop position (R)**

**Table 4: Broil recommendations**

| Food item             | Rack Position | Temp      | Cook time in minutes |          | Internal Temperature | Doneness    |
|-----------------------|---------------|-----------|----------------------|----------|----------------------|-------------|
|                       |               |           | 1st side             | 2nd side |                      |             |
| Steak 1" thick        | 6 or 7        | HI(550°F) | 6:00                 | 5:00     | 135°F (57°C)         | Rare**      |
| Steak 1" thick        | 6 or 7        | HI(550°F) | 7:00                 | 5:00     | 145°F (63°C)         | Medium-well |
| Steak 1" thick        | 6 or 7        | HI(550°F) | 8:00                 | 7:00     | 170°F (77°C)         | Well        |
| Pork Chops 3/4" thick | 6             | HI(550°F) | 8:00                 | 6:00     | 170°F (77°C)         | Well        |
| Chicken - Bone In     | 5             | LO(400°F) | 20:00                | 10:00    | 170°F (77°C)         | Well        |
| Chicken Boneless      | 6             | LO(400°F) | 8:00                 | 6:00     | 170°F (77°C)         | Well        |
| Fish                  | 6             | HI(550°F) | 13:00                | --       | 170°F (77°C)         | Well        |
| Shrimp                | 5             | HI(550°F) | 5:00                 | --       | 170°F (77°C)         | Well        |
| Hamburger 1" thick    | 7             | HI(550°F) | 6:00                 | 5:00     | 135°F (57°C)         | Rare**      |
| Hamburger 1" thick    | 7             | HI(550°F) | 9:00                 | 7:00     | 145°F (63°C)         | Medium      |
| Hamburger 1" thick    | 6             | HI(550°F) | 10:00                | 8:00     | 170°F (77°C)         | Well        |

The U.S. Department of Agriculture states, "\*\*Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

### Self Clean (models A and C)

A self cleaning oven cleans itself with temperatures well above normal cooking temperatures which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

While the oven is in operation, the oven heats to temperature much higher than those used in normal cooking. Sounds of metal expansion and contraction are normal. Odeur is also normal because the food soil is being removed. Smoke may appear through the oven vent.



**Figure 19: Clean around the oven door gasket**




### IMPORTANT

Adhere to the following self clean precautions:

- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior.

- Do not clean the oven door gasket (Figure 19). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the gasket.
- Do not use any cleaning materials on the oven door gasket. Doing so could cause damage.
- Remove the broiler pan and insert, all utensils, and any aluminum foil. These items cannot withstand high cleaning temperatures and will melt.
- Completely remove all oven racks and any accessories. If the oven racks are not removed, they will lose their special coating properties and no longer slide in and out of the oven cavity easily.
- Remove any excessive spills. Any spills on the oven bottom should be wiped-up and removed before starting the self cleaning cycle. To clean, use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water. These areas are shown in white (Figure 19).

**To set a self clean cycle or a delayed start self clean cycle:**

1. Be sure the clock displays the correct time of day.
2. Press Start Time. The: in the time of day will flash.
3. Press and hold  to scroll to the time to start the delayed self clean cycle. Release the key when the desired time is displayed.
4. Press clean. --- appears in the display.
5. Press  until 3:00 appears in the display for a 3 hour self clean process, or push  until 2:00 appears in the display for a 2 hour self clean process.
6. As soon as the controls are set, the motor driven lock will begin to close automatically and the door locked indicator light will flash. Do not open the oven door while the light is flashing (allow about 15 seconds for the oven door to lock).
7. CLn will appear in the display during the self clean cycle, and the door locked light will glow until the self cleaning cycle is complete or cancelled and the oven temperature has cooled.

**When the self clean cycle has completed:**

1. The time of day will appear in the display window, and the Self Clean indicator light and Door Locked light will continue to glow.

2. Once the oven has cooled down for about 1 hour and the Door Locked light has gone out, the oven door may be opened.
3. To avoid possible burns, use care when opening the oven door after the self cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

**To stop or interrupt a self clean cycle (once it has been activated):**

1. Press OFF.
2. Once the oven has cooled down for about 1 hour and the door locked light has turned off, the oven door can be opened.
3. Restart the self clean cycle once all conditions have been corrected.

**Steam Clean (model B)**

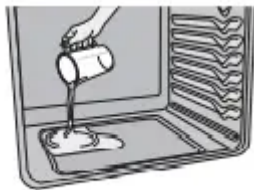
The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.

Be sure the oven is level and cool before starting Steam Clean. If the oven temperature is above room temperature a triple beep will be heard and the function will not start.

Steam Clean produces best results when started with a cool oven.

**To set a Steam Clean cycle:**

1. Remove all racks and oven accessories.
2. Scrape or wipe loose debris and grease from the oven bottom.
3. Pour 1 cup of tap water onto the oven bottom.(Figure 20) Close oven door.



**Figure 20: Add 1 cup of tap water**

4. Press steam clean.
5. Press either the up arrow or down arrow to activate. St Cn will appear in the display.
6. The oven will start automatically and the display will show the time remaining in the Steam Clean cycle. Do not open the door during this time. If door is open while in steam clean (d-O) will appear in the display.
7. When the steam clean cycle is complete an alert will sound and the END message will show in the display. Press OFF to return to the clock. Press OFF at any time to cancel the Steam Clean.

8. Take care opening the door when the steam clean is finished. Stand to the side of the oven out of the way of escaping vapor.

9. Wipe oven cavity and bottom. Do not clean oven door gasket (Figure 21). Avoid leaning or resting on the oven door glass while cleaning cavity.






Figure 21: Clean around the oven door gasket

## Adjusting the oven temperature

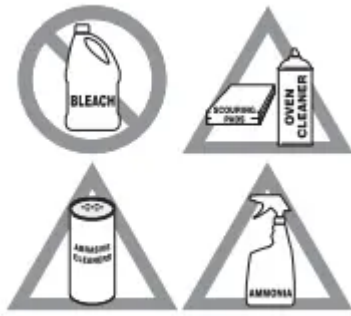
Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

### To adjust oven temperature:

1. Press Bake.
2. Set the temperature to 550°F (288°C) by pressing and holding .
3. Within 3 seconds, press and hold Bake until numeric digit(s) appear. Release Bake key. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read 00.
4. The temperature can now be adjusted up or down 35°F (19°C), in 5°F increments. Press and hold  to adjust the temperature higher until the desired amount of offset appears in the display. When lowering the oven temperature using , a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press OFF to go back to the time of day display.

## CARE AND CLEANING

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.



**Figure 22: Use cleaners with caution**

#### Aluminum and vinyl

- Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.

#### Painted and plastic control knobs

#### Painted body parts

#### Painted decorative trims

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.

#### Control panel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area.
- Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.

#### Control knobs

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.

#### Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

#### Smudge Proof™ Stainless Steel Black Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance

cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

Porcelain-enameled broiler pan and insert

Porcelain door liner

Porcelain body parts

- Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.

Self-cleaning oven interior

- Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See “Self Clean (models A and C)” .

Oven door

- Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

Ceramic cooktop

- See “Cooktop Maintenance”

## **Cooktop Maintenance**

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum, cast iron, or copper bottomed pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled

using cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic, or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.

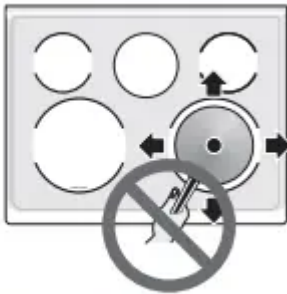


Figure 23: Cooktop care

## Cooktop Cleaning

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

**For light to moderate soil:** For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

**For heavy, burned on soil:** Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.

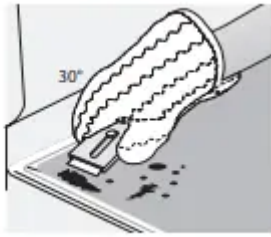


Figure 24: Cooktop cleaning

## Cleaning under bake element (some models)

The bake element is located in the lower oven cavity. For some models, if the lower bake element is visible it may be tilted up for easier access to the oven bottom for cleaning. Remove the oven racks before raising the element. Be careful not to raise the element more than 4 or 5 inches from the resting position.

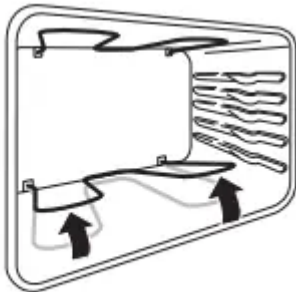


Figure 25: Lift bake element

## Removing and Replacing the Oven Door

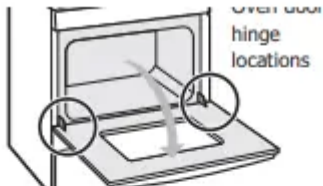
### To remove oven door:

1. Open oven door completely, horizontal with floor (See Figure 26).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Figure 27). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 28).
4. Close the door to approximately 10 degrees from the door frame (See Figure 28).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 29).

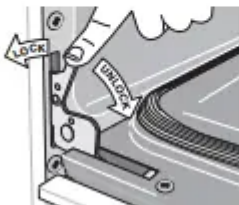
### To replace oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 28).

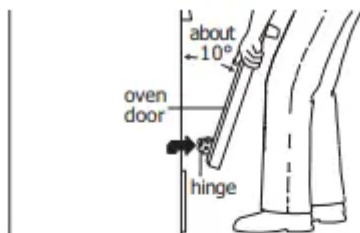
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 28 and Figure 29). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 26).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (See Figure 27).
5. Close the oven door.



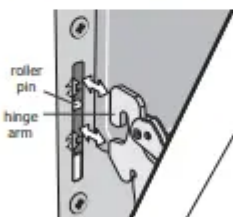
**Figure 26: Door hinge location**



**Figure 27: Door hinge locks**



**Figure 28: Holding door for removal**



**Figure 29: Replacement and location of hinge arm and roller pin**

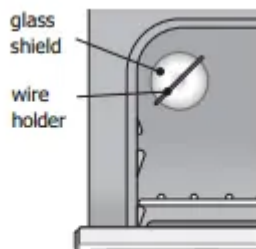
## Replacing the Oven Light

### Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (Figure 30).

1. Turn electrical power off at the main source or unplug the appliance.

2. Remove the interior oven light shield after removing the wire holder by carefully moving the wire to the side of the glass shield. The tension from the wire holds the glass shield in place.
3. Pull the shield straight out. Do not twist or turn.
4. Replace the bulb with a new appliance bulb.
5. Replace the glass oven light shield. Replace wire holder.
6. Turn the power back on again at the main source (or plug the appliance back in).
7. Be sure to reset the time of day on the clock.



**Figure 30: Oven light protected by glass shield**

### **Remove and replace storage drawer (some models)**

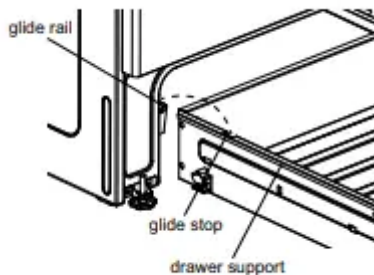
Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.

#### **To remove the drawer:**

1. Pull empty drawer out until it stops.
2. Tilt up the front of the drawer up and pull it out over the glide stop.

#### **To replace the drawer:**

1. Insert the back of the drawer into the opening.
2. Lift up the drawer and line up the drawer supports with the rails. Make sure to clear the glide stop.
3. Push in the drawer until it stops.



**Figure 31: Parts of storage drawer**

# BEFORE YOU CALL

## Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance



### Cookies and biscuits burn on the bottom.

- Cookies and biscuits put into oven before oven is preheated.
  - Allow oven to preheat to desired temperature before placing food in oven.
- Oven rack is overcrowded.
  - Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven.
- Dark pan absorbs heat too fast.
  - Use a medium weight shiny baking sheet.



### Cakes too dark on top or bottom

- Cakes put in oven before oven is preheated.
  - Allow oven to preheat to the selected temperature before placing food in the oven.
- Rack position too high or too low.
  - Use proper rack position for baking needs.
- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.



### Cakes not done in center

- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.
- Incorrect pan size.
  - Use pan size suggested in recipe.

- Pan not centered in oven.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.
- Glass cookware slow heat conductor.
  - Reduce temperature and increase cook time or use shiny bakeware.



### Cakes not level.

- Oven not level.
  - Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.
- Pan too close to oven wall or rack overcrowded.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.
- Pan warped.
  - Do not use pans that are dented or warped.
- Oven light left on while baking.
  - Do not leave the oven light on while baking.



### Foods not done when cooking time is over.

- Oven too cool.
  - Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.
- Oven overcrowded.
  - Be sure to remove all pans from the oven except the ones to be used for baking.
- Oven door opened too frequently.
  - Open oven door only after the shortest recommended baking time.

### Solutions to Common Problems:

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed

### **Entire appliance does not operate.**

- Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

### **Oven Problems**

#### **Poor baking results**

- Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting the oven temperature" if you feel the oven is too hot or too cool.

#### **Flames inside oven or smoking from oven vent.**

- Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity.
- Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Setting Broil" .

#### **Oven smokes excessively when broiling.**

- Incorrect setting. Follow the "Setting Broil" instructions .
- Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.
- Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

#### **Oven control panel beeps and displays any F or E code error.**

- Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.

#### **Oven portion of appliance does not operate.**

- The time of day is not set. The clock must be set in order to operate the oven. See "Setting the Clock"
- Be sure the oven controls are set properly for the desired function. See "Setting Oven Controls" starting and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate." in this checklist

## **Cooktop Problems**

### **Surface element is too hot or not hot enough.**

- Incorrect surface control setting. Adjust power level setting.

### **Surface element does not heat or does not heat evenly.**

- Be sure the correct surface control knob is turned on for the element needed.
- Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavy weight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

### **Areas of discoloration with metallic sheen on cooktop surface.**

- Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.

### **Scratches or abrasions on cooktop surface.**

- Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less visible with time.
- Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.
- Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.

### **Metal marks on the cooktop.**

- Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see “Cooktop Maintenance.”

### **Brown streaks or specks on cooktop surface.**

- Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see “Cooktop Maintenance”

## **Self Clean Problems**

### **Self clean does not work.**

- Oven control not set properly. See “Self Clean (models A and C)” .

### **Oven racks discolored or do not slide easily.**

- Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.

### **Soil not completely removed after self clean.**

- Self clean was interrupted. Review instructions on “Self Clean (models A and C)”
- Excessive spills on oven bottom. Remove excessive spills before starting self clean.
- Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket

### **Other Problems**

#### **Appliance is not level**

- Be sure the floor is level, strong, and stable enough to adequately support the range.
- If the floor is sagging or sloping, contact a carpenter to correct the situation.
- Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.
- Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.

#### **Cannot move appliance easily. Appliance must be accessible for service.**

- Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.
- Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.

#### **Oven light does not work.**

- Be sure the oven light is secure in the socket. See “Replacing the Oven Light”

#### **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.