

Overview

Layout

What's included

Control panel

01 START: Tap to start oven operation.

02 OFF: Tap to cancel oven operation.

03 Time Option: Go to set Cook Time or Delay Start.

04 More Function and System Settings: Go to set more functions and System Settings.

05 Smart Control: Set Smart Control function On/Off.

06 Light: Tap to turn oven light On/Off.

07 Dial knob: Turn Clockwise - Move focus to next / increase value. Turn Counterclockwise - Move focus to previous / decrease value. Push - Select the current value.

08 Back: Go to upper depth, previous page, etc.

09 Cavity: Select Upper and Lower Cavity to use.

How to use dial knob

The dial knob can be manipulated as following methods: turning and pushing.

1. Turning

Turning the dial knob clockwise or counterclockwise will show next or previous mode when selecting the cooking mode. Turning the dial knob clock-wise or counterclockwise will increase or decrease the value when selecting the cooking temperature or time.

2. Pushing

By pushing the dial knob, current value will be entered. NOTE Dial knob cannot be disassembled. Do not pull it forcibly

Before you start

Sleep mode

Sleep

After 2 minutes of inactivity (or 1 minute when the oven is in standby mode), the control panel enters Sleep mode. In Sleep mode, the control panel is inactive, displaying only the time, until it is reactivated by the user.

Wake-Up

To activate the control panel, push or turn the dial knob. User preferences are available in this mode including the timer, oven light, and control lock.

Clock

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

To set the clock time

1. Tap .
2. Select Set time using the dial knob.
3. Enter the current time using the dial knob.
4. Push the dial knob to confirm the settings.

To set the Date

1. Tap .
2. Select Set Date using the dial knob.
3. Enter the current Date using the dial knob.
4. Push the dial knob to confirm the settings.

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

1. Tap .
2. Select Time format using the dial knob.
3. Turn the dial knob to select 12hr or 24hr.
4. Push the dial knob to save the changes.

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

Oven vent/cooling vent

The cooling vents are located at the back of the oven range. Proper air circulation prevents combustion problems and ensures good performance.

- Do not block the vent or its surroundings.

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

Cooktop

STEP 1

Put all ingredients into a cooking container (pan, pot, etc.).

STEP 2

Place the container on a surface burner.

STEP 3

Ignite the surface burner. An LED on the control knob illuminates when you turn the control knob.

Gas burners

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

Ignition

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

1. Push in the control knob, and then turn it to the Lite position. The knob LED is on and you will hear a “clicking” sound indicating the electronic ignition system is working properly.
2. After the surface burner lights, turn the control knob to shift it out of the Lite position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

Manual ignition

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

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

Flame level

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

Cookware

Requirements

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

Material characteristics

- Aluminum: An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- Copper: An excellent heat conductor but discolors easily.
- Stainless steel: A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- Cast-Iron: A poor conductor but retains heat very well.
- Enamelware: Heating characteristics depend on the base material.
- Glass: A slow heat conductor. Use only glass cookware that is specified for range top cooking or oven use.

Size limitations

- Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware.
- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.
- When using glass cookware, make sure it is designed for range top cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause build up of dangerous pressure in closed plastic containers. You may get severe burns if you touch the surfaces near the vent while the oven is operating.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Wok grate

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

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

Griddle

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

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.

Dual Door™

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

How to use the upper door Push!

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

How to use the full door

1. Hold the lever-less area of the handle, and then pull.
 2. This will open the whole door as shown.
- Do not put heavy objects on, or apply excessive force, to the upper door.
 - Do not let children play with or on the upper door.

Electric oven

Single mode

STEP 1 Put all ingredients in a heat-safe container.

STEP 2 Select a cooking mode, and then start preheating.

STEP 3 Place the container on a rack.

STEP 4 Close the door and start cooking.

- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- There can be a slight popping sound during oven cooking. This sound may occur during the normal oven burner cycling, when the oven burner flame is extinguished.

Twin mode

STEP 1 Put all ingredients in a heat-safe container.

STEP 2 Insert the Smart Divider into the 4th rack position and push in until the range beeps.

CAUTION When the Smart Divider is properly inserted, the “-” icon appears.

STEP 3 Select a cooking mode, and then start preheating.

STEP 4 Arrange food containers on the racks.

STEP 5 Close the door and start cooking.

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

Cooking mode

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

- Oven modes will be reordered by the frequency of use and the most frequently used temperature of each mode will be displayed as a default.

Single mode

1. Select a mode using the dial knob (Mode : Bake, Convection Bake, Convection Roast, Air Fry, Broil, etc.).
 2. If necessary, use the dial knob to change the default temperature. You can set the oven to any temperature.
- You can start right away with the setting value by tapping START.
3. If necessary, you can set the Cook Time and Delay Start when "Start" displays. Tap START or push the dial knob to start.
- The oven preheats until it reaches the temperature you set.
 - It will beep six times when it reaches the set temperature.
 - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, tap OFF, and then take out the food

Twin mode

1. Insert the Smart Divider into the cavity.
 2. Tap UPPER or LOWER.
 3. Select a mode using the dial knob.
 4. If necessary, use the dial knob to change the default temperature. You can set the oven to any temperature.
- You can start right away with the setting value by tapping START.
5. Push the dial knob, if necessary, you can set Cook Time and Delay Start when "Start" displays. Tap START or push the dial knob to start.
- The oven preheats until it reaches the temperature you set.
 - It will beep when it reaches the set temperature.
 - When preheating is complete, place the food in the upper oven, and then close the door.
6. When cooking is complete, choose the cavity and tap

Temperature setting guides

Twin Mode Temperature setting ranges

Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. The range for each oven changes, depending on the function and temperature setting of the other oven. See the tables below and on the next page for details.

Using the oven racks

Single Mode - One Oven Cavity

Your oven range comes with 2 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents the rack from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out.

Twin Mode - Two Oven Cavities

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

- The upper oven has 3 racks positions (A, B, C).
- The lower oven has 3 racks positions (1, 2, 3).
- For simultaneous cooking in twin modes, we recommend using the Gliding Rack for upper oven and broil rack for lower oven.
- For cooking fresh or homemade foods, spread the oil over a larger area more evenly, crisping up the food more effectively.
- We recommend cooking pizza and pies using the 2nd rack position in Single mode or the 2nd rack position of the lower oven in Twin mode for crispy bottoms.

Inserting and removing an oven rack

To insert an oven rack

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

To remove an oven rack

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

Rack and Pan placement

Centering the baking pans in the oven as much as possible will produce better results. If baking with more than 1 pan, place the pans so each has at least 1" to 1½" of air space around it.

When baking on a single oven rack, place the oven rack in position 3 or 4. See the figure on the left.

When baking cakes and cookies on multiple racks, place the oven racks in positions 3 and 5. See the figure on the left.

Before using the racks

The oven has two racks.

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in

Using the gliding rack

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

Installing the Gliding rack Rack Guides

With the Gliding rack in the "Closed" position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.

When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding Rack will be removed. Make sure you use oven mitts when handling the Gliding Rack during cooking.

Removing the Gliding rack

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

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

Using the divider

- To use twin mode operation, insert the divider.
- You cannot use the Self-Clean or Steam-Clean functions when the divider is installed in the oven cavity.

- Handle the divider with both hands.
- Use oven gloves when inserting or removing the divider.

To Install the Divider into the Oven Cavity

1. Insert the divider into the 4th rack position of the cavity.
2. Push the divider in until its back end rests against the back of the cavity.
3. If the divider is installed correctly, the "-" icon appears on the display.

To Insert the Divider into the Divider Storage Location

1. Open the Storage drawer.
2. Tilt the divider up slightly and rest it on the storage drawer.
3. Tip the divider down in

Recipe guide

Baking

Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first. Baking temperatures and times will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

- Place food in the oven after preheating if the recipe calls for it.
- Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 3 times.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection cooking

- The convection fan at the back of the oven circulates hot air evenly throughout the oven cavities so that food is evenly cooked and browned in less time than with regular heat.
 - When using convection cooking, always preheat the oven for the best results.
 - When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
 - For performance reasons, the convection fan may be turned on or off during the operation.

Broiling

- Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.
- This oven is designed for closed door broiling. While broiling, keep the door closed. Only open the door to put food in, turn food over, or take food out.
- Use the Broil Rack for the best results.
- Use the Broil LO for poultry or thick cuts of meat to prevent overbroiling.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

Broiling guide

- For detailed instructions, see page 32.
- This is for reference only.
- Preheating for 5 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.
- Use the broil rack for the best results.

Air Fry mode

This feature uses hot air for crispier and healthier frozen or fresh foods without or less oil than normal convection modes. For best results, use this mode in single oven mode and place the Air Fry tray in position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary for this mode. Follow recipe or package directions for set temperature, time or quantity.

How to set the oven for Air Fry mode

1. Place the tray on rack position 3.
2. Select Air Fry mode using the dial knob.
3. Use the dial knob to change the default temperature. Enter the suggested temperature for your food as recommended by its instructions. The default temperature is 425 °F.

4. Push the dial knob and set the Cook Time or Delay Start, if necessary.
5. Tap START or push the dial knob.
6. When cooking is complete, tap and take out the food. Tray or Baking sheet
Air fry tray Air Fry Tray recommended placement

- Place a baking sheet or tray on the rack below the Air Fry tray to catch any drippings. This will help to reduce splatter and smoke.
- Air Fry is designed for baking on a single oven rack. Place food on rack position 3 for best results.

Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon (or pineapple) juice or sprinkling sugar on the fruit helps the fruit retain sweetness.

- There is no preheating before dehydrating.
- Place the rack in rack position 3 or 4.

Bread Proof

Proof mode provides an optimal temperature for the bread proofing process, and therefore does not require a temperature adjustment. For the best results, always start the Proof option with a cool oven.

- There is no preheating before bread proof.
- Place the rack in rack position 3.

Keep Warm

Keeps cooked food warm at a low temperature up to 3 hours.

Temperature probe (Single Mode Only)

The temperature probe lets you cook roasts and poultry to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

You can use the temperature probe with the oven set to Bake, Convection Bake, or Convection Roast. When you use the temperature probe, the internal temperature is shown on the display when it reaches 100 °F.

1. Push the temperature probe into the meat so that the tip of the probe reaches the center of the meat.
 - When you insert the temperature probe, make sure it does not contact bone, fat, or gristle.
 - For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.

- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
 - If you remove the temperature probe while cooking is in process, the oven shuts off in 60 seconds.
 - The temperature probe may not function properly if inserted into frozen food. (The temperature probe icon doesn't appear.)
2. Insert the temperature probe plug into the socket on the top side wall of the oven.
 3. Select the cooking operation (Convection Bake, Convection Roast, or Bake) and the temperature.
 4. Set the internal temperature between 100 °F to 200 °F using the dial knob.
 5. Set Delay Start if necessary.
 6. Tap START. When the food reaches the set internal temperature, the oven automatically shuts off, and then beeps.
 - Temperature probe operation will shut off when the temperature reaches the temperature you set.

Temperature table

If you have covered the meat with aluminum foil and you let it stand covered for 10 minutes after cooking is complete, the internal temperature increases by 5-10 °F degrees.

Cooking options

Cook Time

Timed cooking sets the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes. Mode: Bake / Convection Bake / Convection Roast / Air Fry / Dehydrate

1. Select a desired cooking mode, such as Bake.
2. If necessary, change the temperature using the dial knob.
3. When "Start" displays, select Set Cook Time using the dial knob.
4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the dial knob.
5. Tap START. The oven will automatically turn on and start preheating. The temperature will increase until it reaches the temperature you set. The oven starts cooking for the amount of time you set.
6. When preheating is complete, put the container with the food on a rack, and then close the door.

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

- To change the programmed cooking time, tap the and enter a different time. Then, push the dial knob to confirm.

Delay Start

Delay Start function lets you delay when the oven will start cooking. You can set Delay Start so that it delays the automatic start of a cooking operation you select by up to 12 hours. Mode: Bake / Convection Bake / Convection Roast / Air Fry / Dehydrate / Self Clean

1. Place the container with the food on a rack, and then close the door.
2. Start a desired cooking mode, such as Bake.
3. If necessary, change the temperature using the dial knob.
4. When "Start" displays, select Set Delay Start using the dial knob.
5. Set the starting time using the dial knob.
6. Tap START.
7. The oven starts cooking at the set time.

- To change the starting time, push the dial and enter a new starting time.

Special features

The Sabbath Option (Single mode only)

(For use on the Jewish Sabbath and Holidays) Use this option only for baking on the Jewish Sabbath and Holidays. For more information, visit the website at <http://www.star-k.org>

With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and the oven will not beep when you change the temperature.
- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, tap before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.

- Do not use the surface cooktop when the Sabbath option is on.

To enable the Sabbath option

1. Start a Bake Mode (single mode only).
 2. Tap , and select the Sabbath option.
 3. Turn the dial knob to select On.
 4. Push the dial knob to save the changes.
- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.
 - You can turn off the oven at any time by tapping OFF. However, this doesn't deactivate the Sabbath option.
 - To deactivate the Sabbath option, hold down for 3 seconds.
 - You can set the cooking time before activating the Sabbath option.
 - After a power failure, the oven will not resume operation automatically. "Sabbath" will appear in the control panel, but the oven will not turn back on. Food can be safely removed from the oven, but you should not turn off the Sabbath option and turn the oven back on until after the Sabbath/Holidays.
 - After the Sabbath observance, turn off the Sabbath option by tapping and holding for at least 3 seconds.

More Functions

Tap the button on the control panel, and then turn the dial knob to use additional functions or change various settings for your oven. Please refer to the following table for detailed descriptions.

Timer

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

1. Tap , and select Timer using the dial knob.
2. Enter a desired time using the dial knob.
3. When done, push the dial knob.
4. To cancel the timer settings, push or turn the dial knob. To select cancel using the dial knob.

5. When the set time elapses, the oven beeps and displays the “Time is up”. Timer starts counting up the time after finishing Timer, it lasts for only 10 minutes. Push or turn the dial knob.

Favorite

You can add up to 10 frequently used cook settings to the Favorites list to easily apply them in the future.

Adding the new cook settings to the Favorites

1. Tap . and select Favorite using the dial knob.
2. Set the cook setting (Mode, Temperature, Cook Time, Probe Temp).
3. If necessary, select option (Cook Time and Probe Temp).

Editing the favorite cook settings

1. Tap . and select Favorite using the dial knob.
2. Select Edit.
3. Change the cook settings. Items appear on the list may change upon what you select. (Cook mode, temperature, Cook Time, etc.)

Deleting the favorite cook settings

1. Tap . and select Favorite using the dial knob.
2. Select Delete.
3. Select the favorite cook setting you want to delete.

Using the favorite cook settings

1. The saved Favorite item will be displayed as one of the oven modes. Select your favorite item among the modes.
2. Tap START.

My Mode List

You can add or remove the cooking modes and create a custom list.

1. Tap . and select My Mode List using the dial knob.
2. Turn and push the dial knob to check or uncheck the modes.
3. Select Save to save the changes.

Lock

- Lock the control panel and the door to prevent accidental operations or product tipping.

- Tap , and select Lock using the dial knob to lock both the control panel and the door. When the Oven Lock is on, the oven panel does not operate and the oven door is locked and cannot be opened. Turn and push the dial knob to check or uncheck the modes.

Auto Conversion

Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350 °F and tap START, the oven displays the converted temperature of 325 °F.

1. Tap , and select Auto Conversion using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.

Screen Timeout

You can set the length of time before the screen saver turns on.

1. Tap , and select Screen Timeout using the dial knob.
2. Turn the dial knob to select time setting (5min, 10min, 15min, 20min and always on).
3. Push the dial knob to save the changes.

12hr Energy Saving

This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.

1. Tap , and select 12hr Energy Saving using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.

Sound

Turn sound (beeps) On/Off.

1. Tap , and select Sound using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.

System Setting

Tap and hold for 3 sec, on the control panel, and then turn the dial knob to use additional functions or change various settings for your oven. Please refer to the following table for detailed descriptions.

Language

Select a preferred language from English, French. You can not change the language during cooking.

1. Tap and hold for 3 seconds.
2. Select Language using the dial knob.
3. Turn the dial knob to select Language and push to save the changes.

Temp. Unit (°F or °C)

Change the temperature format of the oven to Fahrenheit or Centigrade. The default is Fahrenheit.

1. Tap and hold for 3 seconds.
2. Select Temperature unit using the dial knob.
3. Turn the dial knob to select unit and push to save the changes.

Calibrate Temperature

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by ± 35 °F (± 19 °C).

1. Tap and hold for 3 seconds.
2. Select Calibrate Temp using the dial knob.
3. Turn the dial knob to adjust temperature value.
4. Push the dial knob to save the changes.

My Pattern

This function remembers and stores the cook settings frequently used by the user.

1. Tap and hold for 3 seconds.
2. Select My Pattern using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.

Default Cavity

One cavity will be selected as a default in twin mode when oven turns on.

1. Tap and hold for 3 seconds.
2. Select Default Cavity using the dial knob.
3. Turn the dial knob to select Upper or Lower and push to save the changes.

Welcome Lighting

Lighting pattern will be shown on cooktop knobs when the oven display wakes up.

1. Tap and hold for 3 sec.
2. Select Welcome Lighting using the dial knob.
3. Turn the dial knob to select On/Off and push to save the change.

Demo mode

This is used by retailers for display purposes only. In this mode, the heating element does not operate.

1. Tap and hold for 3 seconds.
2. Select Demo mode using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.

Reset

Reset your oven to its factory default settings. This will erase all data and can't be recovered.


1. Tap and hold for 3 seconds.
2. Select Reset using the dial knob.
3. Turn the dial knob to select Cancel/Reset.

Smart control

How to connect the oven

1. Download and open the SmartThings app on your smart device.
2. Follow the app's on-screen instructions to connect your range.
3. Once the process is complete, the connected icon located on your range displays and the app will confirm you are connected.
4. If the connection icon does not turn on, follow the instruction on the app to reconnect.

To control the oven remotely

1. Tap  appears in the display. The oven can now be controlled remotely with a connected device.
2. Select the oven icon on the SmartThings app to open the Oven Control app. When the app is connected to the oven, you can perform the following functions through the application:

WI-FI On/Off

If you turn WI-FI mode Off, mobile devices cannot connect to the range.

1. Tap and hold for 3 seconds.
 2. Select Wi-Fi using the dial knob.
 3. Turn the dial knob to select On/Off and push to save the changes.
- Opening the oven door or tapping will delete from the display and prevent most of the remote functions from operating.
 - When oven cooking is finished or cancelled, is removed from the display.
 - For safety reasons, you cannot turn on the electric oven remotely.
 - For safety reasons, you must specify the cooking time to enable remote control.
 - The oven continues operating even if the Wi-Fi connection is lost.
 - Smart Control will not work properly if the Wi-Fi Connection is unstable.
 - See the SmartThings app manual for detailed information.

Maintenance

Cleaning

Control panel

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

1. Tap , and select Lock using the dial knob to lock both the control panel and the door.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.
3. When done, touch , and select Lock using the dial knob to unlock both the control panel and the door.

Stainless steel surface

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

Racks

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

Air fry tray

To keep the Air fry tray clean, remove them from the cavity, and soak them in Lukewarm soapy water. Then, scour soil off of the Air fry tray using a plastic scouring pad.

Gliding Rack

Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the slides of the rack.

To lubricate the slides

1. Remove the rack from the oven. See removing the gliding rack in the USING THE GLIDING RACK section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)
4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.
5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5, and 6.
8. Close the rack, turn rack right-side-up and place in the oven. See installing the gliding rack in the USING THE GLIDING RACK section.

Door

- Do not remove the inner gasket of the oven door for cleaning. Don't hand clean the oven door gasket. You may hand clean the door.
- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner 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. Care should be taken not to rub, damage, or remove this gasket.

Door inner side

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

Door outer side

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

Burner controls

Make sure all surface burner knobs are in the OFF position.

1. Pull knobs off the control valve stems.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Re-attach the knobs to the control valve stems.

Cooktop surface

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

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

Burner grates and components

Turn off all surface burners and make sure they have all cooled down.

1. Remove the center burner grate(C) following both sides grates.(L/R)

2. Remove the burner caps from the burner heads.
 3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
 4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
 5. Rinse and dry grates and burner components thoroughly.
 6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.
 7. Return the burner caps to their positions on top of the burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
 8. Reinstall the burner grates in their respective positions.
 9. Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.
- The brass parts of your burner will change color with use. However, this will not affect performance and you can clean the brass parts with a brass cleaner.
 - After cleaning, confirm that the burner port openings aren't plugged.
 - Do not wash any burner components in a dish washer.

Burner reinstall guide

Dual burner head

1. Orient the burner head so that the opening for the electrode lines up with the electrode.
2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

Round burner head

1. Orient the burner head so that the opening for the electrode lines up with the electrode.
2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

Oval burner

1. Orient the burner head so that the opening for the electrode lines up with the electrode.
2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

Burner cap

1. Match the burner caps to the burners by size, and then reinstall the caps on the burner heads.

Self-cleaning (Single mode only)

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

To perform the self-cleaning cycle

Make sure the door lock is released. Remove all racks from the oven cavity.

1. Make sure the oven door is closed completely and unlocked.
2. Tap **⏸**, and select **Cleaning > Self-Clean** using the dial knob. Then, select the cleaning time by turning the dial knob one or more times in accordance with the table below.
3. Tap **START**. The oven door is locked and the oven begins to heat up.
4. When the self-cleaning cycle is complete, the oven beeps 10 times. The door will remain locked until the oven temperature falls below 400 °F (200 °C). You can open the door when it is safe to open.

To delay starting a self-cleaning cycle

1. Repeat steps 1 and 2 on the previous page.
2. Select **Set Delay Start**.
3. Set the time you want the oven to start self-cleaning using the dial knob.
4. Tap **START**. The oven will start self-cleaning at your specified time.

To cancel the self-cleaning cycle

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, tap **OFF**. The cycle turns off, but the door remains locked and the **Lock** icon blinks until the oven temperature falls below 400 °F (200 °C).

After self-cleaning

- The door stays locked until the internal oven temperature falls below 400 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.

- If you are not satisfied with the cleaning results, repeat the cycle. Wait until the oven cools down, and then start a new cycle.
- The cooling fan automatically runs for certain amount of time after self-cleaning.
- Self-cleaning does not operate within 2 hours after running the self-cleaning cycle.

Steam-cleaning

How to set the oven for steam-cleaning For light cleaning, the steam-cleaning function saves time and energy. For heavier duty cleaning, use the self-cleaning function.

1. Remove all accessories from the oven.
 2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and then close the oven door. Use normal water only, not distilled water.
 3. Tap **⏏**, and select **Cleaning > Steam Clean** using the dial knob.
 4. Tap **START**. The oven door is locked automatically and the oven begins to heat up. When the operation is complete, the display will blink and a beep will sound.
 5. Press **OFF**.
 6. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.
- After a steam-cleaning cycle
 - Take care when opening the door before a steam-cleaning procedure has ended. The water on the bottom is hot.
 - Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
 - Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
 - If the oven remains dirty, you can repeat the procedure once the oven has cooled.
 - For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
 - After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly

Replacing the oven light

Oven light

The oven light is a standard 40-watt appliance bulb. It comes on when you open the oven door. Remove Glass bulb cover Bulb Replace

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

Removing and reinstalling the oven door

How to remove the door

1. Open the door completely.
2. Pull the hinge locks down toward the door frame to the unlocked position. Locked position Hinge lock Unlocked position Fig. 1 about 5° Fig. 2
3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).
5. Lift the door up and out until the hinge arm is clear of the slot (Fig. 2).

How to reinstall the door

You can reinstall the upper door the same way you reinstall the full door.

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot. Hinge arm Indentation Bottom edge of slot
3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity into the locked position. Unlocked position Hinge lock Locked position
5. Close the oven door.

How to remove and reinstall the Storage drawer

1. Slide open the drawer until it stops.

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

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.