

Oven Controls



1. **Bake** - Selects Bake function.

2. **Broil** - Selects Broil function.

3. **Self Clean** - Use to select 2, 3, or 4hr Self-Clean cycle.

4. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.

5. **Oven Lock** - Use to lock oven door and oven functions.

6. **PREHEAT indicator light** - Is on when oven is preheating. Stays on until the oven reaches the desired temperature.

7. **OVEN LOCK indicator light** - Is on when door locks or unlocks and when oven lockout is active.

8. **OVEN ON indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.

9. **START** - Use to start all cooking functions.

10. **Up / Down arrows** - Use with the function keys to accept settings and adjust temperature and times.

11. **STOP** - Cancels any active oven function except clock and timer.

12. **Timer Set/Off** - Use to set and cancel the timer and to set the Continuous Bake feature.

13. **Set Clock** - Use with arrow keys to set time of day.

14. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.



15. **Delay Start** - Use with Bake and Self Clean functions to program a delayed start bake or delayed start self clean cycle.

16. LIGHT - Use to turn internal oven light on and off.



Setting Clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, 12:00 will flash in the display. The time of day must first be set before operating the oven.

To set the clock

1. Press **Set Clock** once. **CLO** appears in display.
2. Press  or  and the time appears in the display. Continue to hold arrow key until the correct time of day appears in the display.
3. Press **START** to accept time of day

Silent or audible control mode

1. Press and hold **Delay Start** until the control beeps once (about 3 seconds). The present mode appears as OFF (silent operation) or ON (for audible operation).
2. Use  or  to toggle between audible or silent modes. To save press **START** when the desired mode of operation appears in the display



Door Open Indicator

When the oven door is opened, **D-O** will appear in the display. This will not stop any cooking function. Once the door is closed the set temperature will reappear in the display

Changing Temperature Display (°F or °C)

The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The display may be changed to show either Fahrenheit or °C (Celsius) oven temperatures.

To change temperature display mode from °F to °C or from °C to °F

1. Press **Broil**. **HI** appears in the display.
2. Press and hold **Broil** until **F** or **C** appears in the display.
3. Press either  or  to toggle between **F** or **C** mode choices.
4. Press **START** to accept change. The display will return to the time of day.

Oven Lock

The **OVEN LOCK** feature allows you to lock the oven portion of the appliance while the oven is not in use.

To activate OVEN LOCK feature:

1. Be sure the door is completely closed.

2. Press and hold OVEN LOCK for 3 seconds. Loc will appear in the display. The OVEN LOCK indicator light will flash while the motor driven door latch begins locking the oven door. Do not open the door during this time. Allow 15 seconds for the door to completely lock. Once oven door is locked, the time of day will appear in the display

To cancel the OVEN LOCK feature

1. Press and hold OVEN LOCK for 3 seconds. The OVEN LOCK indicator light will flash and the motor driven door latch will begin to unlock. Do not open the door at this time. The door will unlock completely in about 15 seconds.
2. The oven control keys will be available and the oven door can be opened again.

Changing between continuous bake setting or 12-Hour Energy Saving feature

The oven control has a factory-preset 12-Hour Energy Saving feature that will turn the oven off automatically if the oven is left on for more than 12 hours. The control may be programmed to override this feature to continuously bake.

To change to continuous bake mode

Press and hold Timer Set/Off until the control beeps once (about 6 seconds). - - hr will appear in display. The control is set for continuous bake setting.



To change to 12-Hour Energy Saving feature:



Press Clean to toggle between continuous and 12hr energy saving modes. Press START to select desired setting.

Setting Timer

The timer may be set from 1 minute to 11 hours and 59 minute

To set the timer

1. Press Timer Set/Off.
2. Press and hold  to increase the time. Release  when the desired time appears in the display.
3. Press START and timer will begin to count down.
4. When the set time has run out, the Timer will sound with 3 beeps and will continue to beep 3 times every 60 seconds until Timer Set/Off is pressed.





To change time remaining in Timer, press and hold  or  to increase or decrease any time remaining. To cancel the Timer before at any time, press Timer Set/Off once.


Setting Bake

Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached. Bake may be programmed for any



temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (177°C).

To set Bake

1. Arrange oven racks and close oven door.
2. Press Bake. 350° appears in display.
3. Within 15 seconds, press  or . By pressing  or , the oven temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius).
4. Press START when desired temperature appears, the oven will begin heating to the selected temperature. When the oven temperature reaches the set temperature, the PREHEAT indicator light will turn off and the oven control will beep 3 times.

To cancel bake at anytime Press .

To change the oven temperature after Bake has started

1. Press Bake. The current set oven temperature will display.
2. Press  or  to increase or decrease the current set temperature to the new oven temperature.

Baking tips

- Fully preheat the oven before cooking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes or cookies using 2 oven racks, place cookware as shown in Fig. 10, on page 14 and place racks in rack positions 3 & 5. (Fig. 11, on page 14)
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over-browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over-browning of some foods. Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies and muffins.

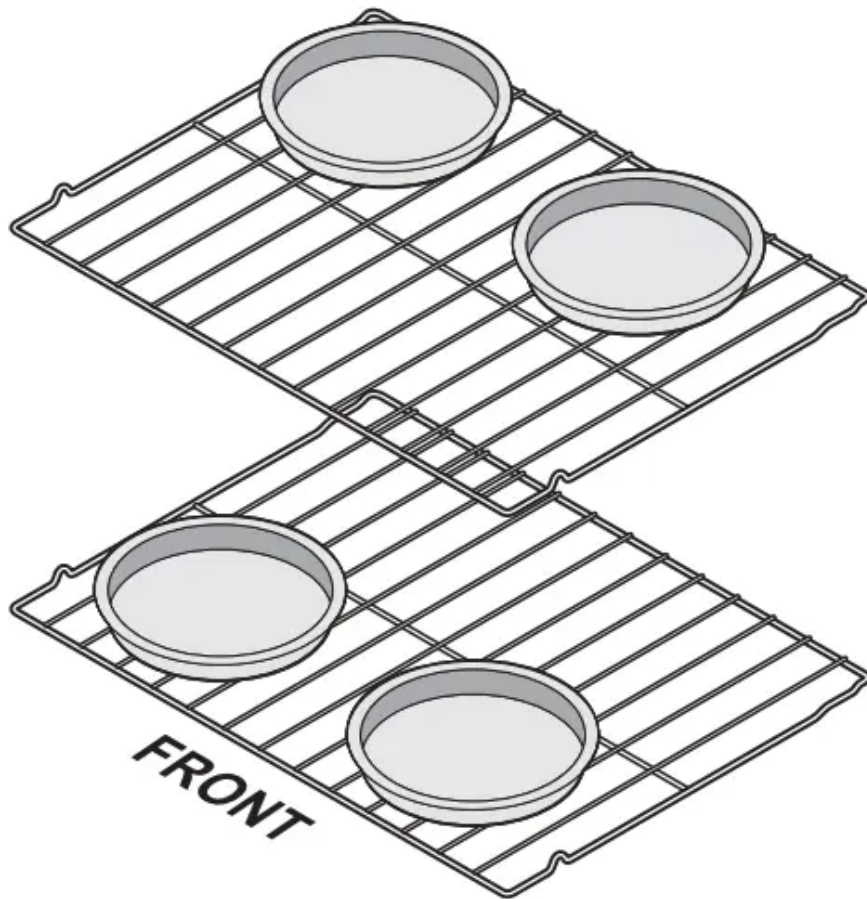


Figure 10: Baking on multiple levels

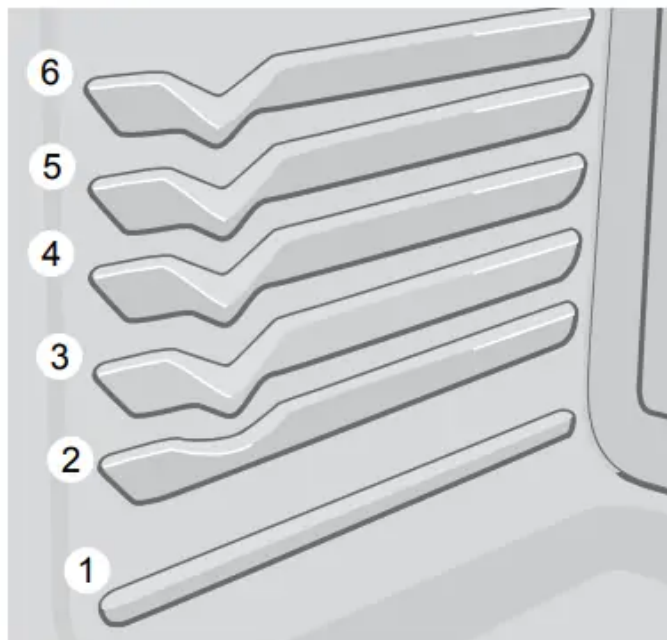


Fig. 11 Oven rack positions

Care and Cleaning

Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts Painted decorative trims	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. 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.
Easy Clean™ Stainless Steel	Your oven finish may be Easy Clean™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Oven racks	Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Oven 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 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. On self-clean models, 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.

Removing and Replacing the Oven Door



To remove the oven door:

1. Open oven door completely, horizontal with floor (See Figure 15).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See Figure 16). 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 17).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 17).

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 17).
2. Holding the oven door at the same angle as the removal position (See Figure 17), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 18). 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 15).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 16).
5. Close the oven door.

Important: Special Door Care Instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. Do not hit the glass with pots, pans, or any

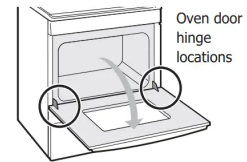


Figure 15: Door hinge location

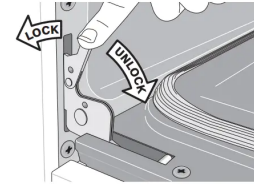


Figure 16: Door hinge locks

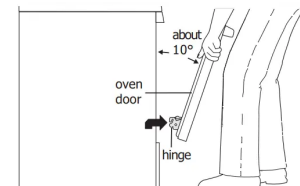


Figure 17: Holding door for removal

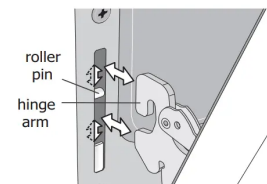


Figure 18: Location of hinge arm and roller pin

other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

Replacing the oven light

The interior oven light is located at the rear of the oven cavity. (See Figure 19).

To replace the oven interior light bulb:

Important note:

Use a paper towel or cotton glove while handling the new bulb when installing.

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

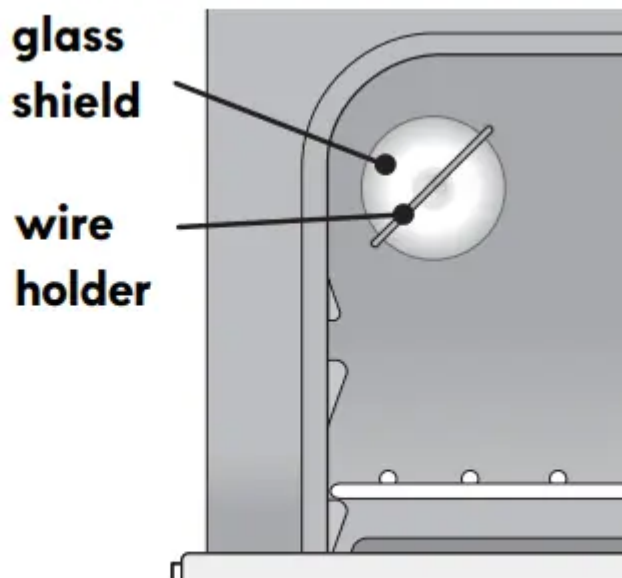


Figure 19: Replacing oven light





Before You Call


Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or 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

Baking Problems and Solutions

Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven.
	<ul style="list-style-type: none"> • Oven rack is overcrowded. 	<ul style="list-style-type: none"> • Choose pan sizes that permit 2" to 4" of air space (5.1 cm to 10.2 cm) on all sides when placed in the oven.
	<ul style="list-style-type: none"> • Dark pans absorbs heat too fast. 	<ul style="list-style-type: none"> • Use a medium weight baking sheet.
<p>Cakes too dark on top or bottom</p> 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven.
	<ul style="list-style-type: none"> • Rack position too high or too low. 	<ul style="list-style-type: none"> • Use proper rack position for baking needs.
	<ul style="list-style-type: none"> • Oven too hot. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended.
<p>Cakes not done in center</p> 	<ul style="list-style-type: none"> • Oven too hot. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C lower than recommended.
	<ul style="list-style-type: none"> • Incorrect pan size. 	<ul style="list-style-type: none"> • Use pan size suggested in recipe.
	<ul style="list-style-type: none"> • Pan not centered in oven. 	<ul style="list-style-type: none"> • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Oven not level. 	<ul style="list-style-type: none"> • 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.
	<ul style="list-style-type: none"> • Pan too close to oven wall or rack overcrowded. 	<ul style="list-style-type: none"> • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.

	<ul style="list-style-type: none"> • Pan warped. 	<ul style="list-style-type: none"> • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is over.</p> 	<ul style="list-style-type: none"> • Oven too cool. 	<ul style="list-style-type: none"> • Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.
	<ul style="list-style-type: none"> • Oven overcrowded. 	<ul style="list-style-type: none"> • Be sure to remove all pans from the oven except the ones to be used for baking.
	<ul style="list-style-type: none"> • Oven door opened too frequently 	<ul style="list-style-type: none"> • Open oven door only after 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:

Problem	Solution
Poor baking results	Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Setting Self Clean" on page 19 if you feel the oven is too hot or cold.
Oven does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. Be sure oven controls are set properly. See "Setting Clock" on page 12 and review instructions for the desired cooking function in this manual. Service wiring is not complete.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing the oven light" on page 22.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see "Setting Broil" on page 16.
Self clean does not work.	Oven control not set properly. Review "Setting Self Clean" on page 19.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in "Setting Broil" on page 16 Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

<p>Oven control panel beeps and displays any F or E code error.</p>	<p>Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.</p>
<p>Soil not completely removed after self clean.</p>	<p>Self Clean was interrupted. Review instructions in “Setting Self Clean” section on page 19.</p> <p>Excessive spills on oven bottom. Clean before starting self clean.</p> <p>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 selfcleaning area, but they 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.</p>

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.

