

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent; this is normal.

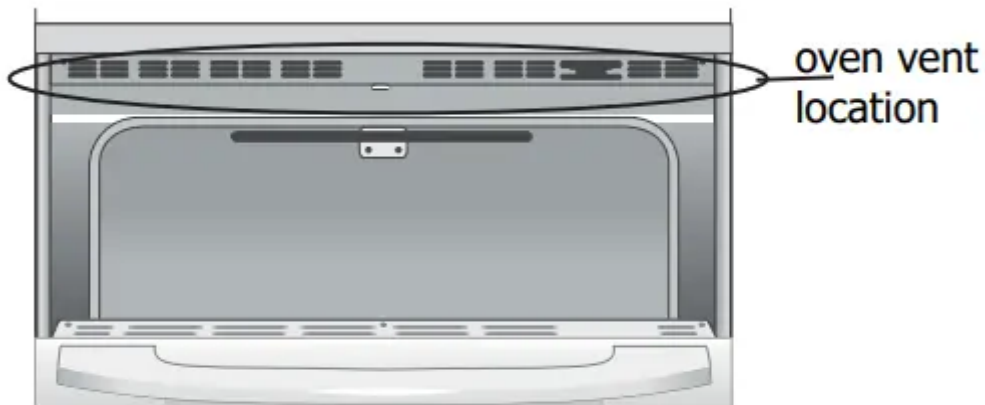


Figure 1: Do not block oven vent location

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks, and cooktop will become very hot which can cause burns.

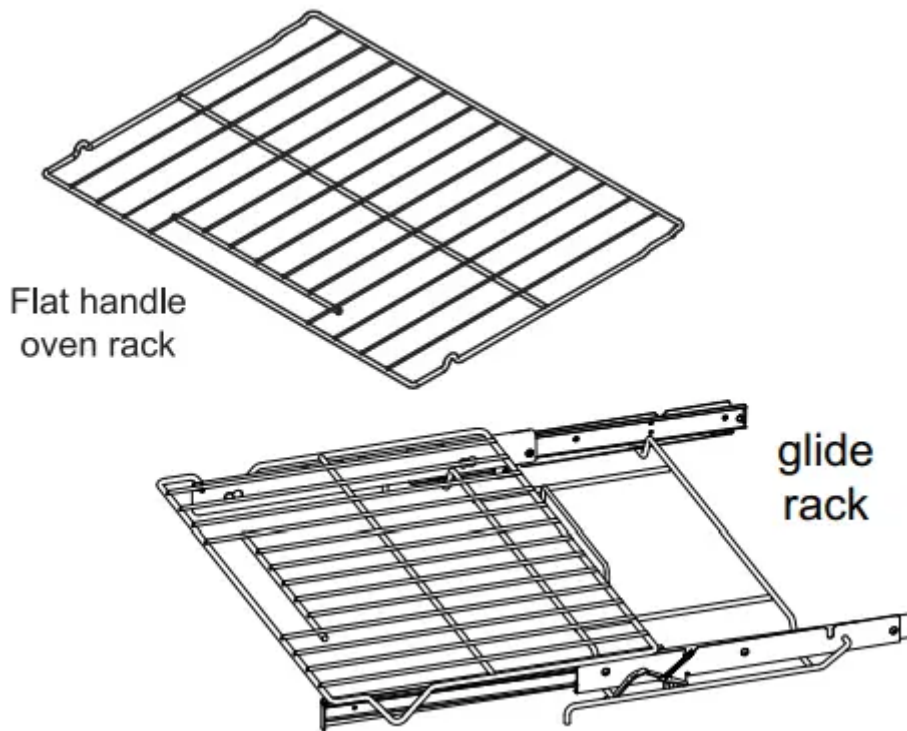
WARNING

Protective Liners — Do not use aluminum foil or any other materials to line the oven bottom, walls, racks or any part of the oven. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

All oven racks should be removed before a self clean operation. Racks left in the oven during the high heat of the self clean function can easily discolor. The ability of the racks to easily slide in and out along the rack positions may also be affected.

Types of oven racks



- Flat oven racks may be used for most cooking needs and may be placed in most oven rack positions.
- The fully extendable glide rack makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

Removing, replacing, and arranging flat or offset oven racks

To arrange - Always arrange the oven racks when the oven is cool (prior to operating the oven).

To remove - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To replace - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

Removing and Replacing the Glide Racks

The fully extendable Glide rack makes food preparation easier. This oven rack has glide tracks that allow the rack to be pulled away from the oven without rubbing the sides of the oven wall.

To remove - Make sure the baking rack is in the closed position. Using one hand, reach through handle opening and grasp both the upper and lower portions of the glide rack as shown in Figure 3.

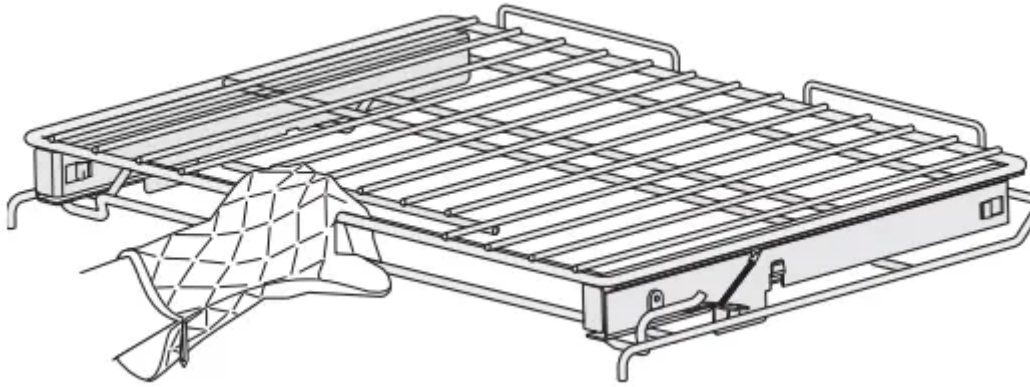


Figure 3: Grasp both rack sections

While holding both sections, pull the glide rack out of the oven until the stop position is reached (Figure 4).



Figure 4: Pull rack to stop position

Using both hands, lift up the front of the rack slightly and continue to pull the rack away from the oven (Figure 5). Be sure to grasp both upper and lower rack portions together when removing or handling the glide rack.

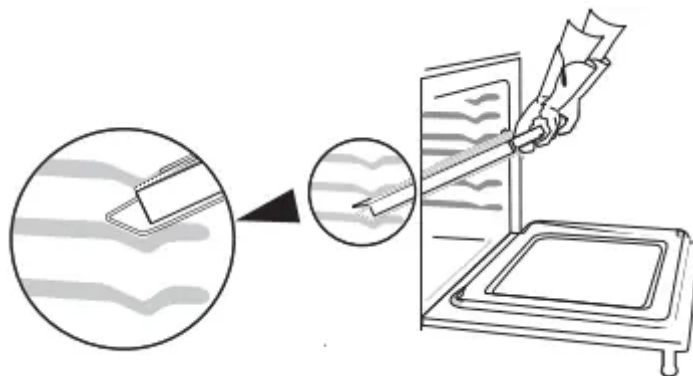


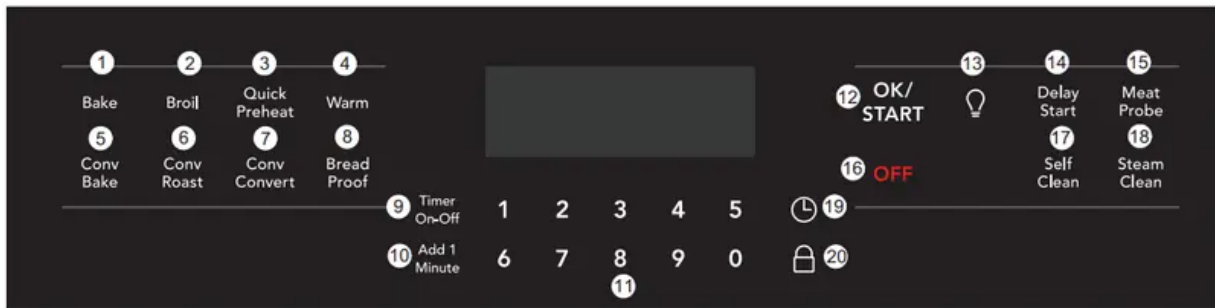
Figure 5: Remove and replace using both hands

The rack portions move independently and are difficult to handle unless held together.

To replace - Make sure the baking rack is in the closed position. Grasp both upper and lower portions of glide rack. Lift and hold the rack level between the oven cavity walls. Tilt the front of the rack upward slightly and slide the rack completely into position.

Important: To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

SETTING OVEN CONTROLS



Oven Control Features

1. Bake - Use to enter normal baking temperatures for recipes that call for regular baking.
2. Broil - Selects normal broil function for direct heat cooking.
3. Quick Preheat - Best used for single rack baking with packaged, convenience, and made from scratch foods.
4. Warm - Use to keep cooked foods at serving temperature.
5. Conv Bake - Circulates the oven heat evenly and continuously for baking foods.
6. Conv Roast - Uses a convection fan to gently brown meats and poultry and seal in the juices.
7. Convection Convert - Converts standard bake temperatures to convection temperature in convection bake feature.
8. Bread Proof - Maintains a warm environment useful for rising of yeast-leavened products.
9. Timer on-off - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function.
10. Add A Min - Use to add additional minutes to the timer.
11. 0 through 9 keys - Use to set temperature and set clock.
12. OK/START - Use to start cooking functions and when setting the clock.
13. Oven Light - Use to turn on internal light. Will turn on when the oven door is open.
14. Delay Start - Add to any cooking function and Self Clean to program a delayed starting time.
15. Meat Probe - Use when cooking meat like roasts, hams or poultry to cook to the desired internal temperature without any guesswork.
16. OFF - Use to turn off all cooking functions.

- 17. Self Clean - Use to set self-clean cycle between 2 and 4hrs.
- 18. Steam Clean - Use as a time saving method for cleaning light soils.
- 19. Set Clock - Use set the time of day
- 20. Oven Lock - Use to lock out oven controls.

Feature	Mode	Min.Temp. / Time	Max Temp. /Time
Quick Preheat		170°F (77°C)	550°F (288°C)
Bake		170°F (77°C)	550°F (288°C)
Broil		400°F (205°C)	550°F (288°C)
Conv Bake		170°F (77°C)	550°F (288°C)
Conv Roast		170°F (77°C)	550°F (288°C)
Meat Probe		140°F (60°C)	210°F (99°C)
Warm		170°F (77°C)	until canceled
Bread Proof		100°F (38°C)	until canceled
Timer		0:01 Min.	11:59 Hr./Min.
Clock Time	12 Hr. 24 Hr.	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min.
Delay Start	12 Hr. 24 Hr.	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min
Self Clean		2 hours	4 hours


Setting the Clock

When the appliance is first powered up, 12:00 will flash in the display (Figure 6). The time of day must first be set before operating the oven.

12:00

Figure 6: 12:00 in display before setting the clock

To Set Clock to 1:30:

1. Press .
2. Enter 1 3 0 using numeric keys.
3. Press OK/START.

Important note:



The clock cannot be changed when a Self Clean, Delay Start, or cooking feature is active.

Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 11 hours and 59 minutes.

To set timer for 5 minutes:

1. Press Timer on-off.
2. Enter 5 using numeric keypad.
3. Press Timer on-off to start the timer. When set time ends, END will show in the display and the control will sound a beep three times every 30 seconds until Timer on-off key is pressed.

To cancel the timer when active, press Timer on-off again.

Important note:

- The timer does not start or stop the cooking process. It serves as an extra minute timer that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- When timer is set for more than 1 hour it will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display counts down in minutes and seconds. With less than 1 minute remaining, only seconds will display.
- If the timer is active during a cooking process, the timer will show in the display. To view the status of any other active oven function, press the key of the cooking function once and it will appear in the display for a few seconds.

Add 1 Min

Use the Add 1 Min feature to set additional minutes to the timer. Each press of the key will add 1 additional minute. If Add a Min is pressed when the timer is not active, the timer will activate and begin counting down from 1 minute.


To add 2 minutes to the timer:

Press Add 1 Min twice.

Setting 12 Hour or 24 Hour display mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:

1. Press and hold  for 6 seconds.
2. Press Self Clean to toggle between 12 Hr day or 24 Hr day display modes (Figure 7).

3. Press OK/START to accept the choice

The image shows a digital display with two options: '12 Hr dAY' on the left and '24 Hr dAY' on the right. The characters are in a simple, blocky font.

Figure 7: 12 Hr dAY and 24 Hr dAY settings

Changing between continuous bake setting or 12 hour energy saving

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

To change between continuous bake or 12 hour energy saving feature:

1. Press and hold Timer on-off for 6 seconds
2. Press Self Clean to toggle between 12 Hour OFF or Stay On feature (Figure 8).
3. Press OK/START to accept choice.

The image shows a digital display with two options: '12 Hr OFF' on the left and 'StAY On' on the right. The characters are in a simple, blocky font.

Figure 8: 12 hr energy saving (L) and continuous setting (R)

Changing temperature display from Fahrenheit to Celsius

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

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

1. Press and hold broil for 6 seconds.
2. Once F (or C) appears in the display, press Self Clean to toggle between Fahrenheit and Celsius temperature display modes (Figure 9).
3. Press OK/START to accept the choice.

Important note:

The oven temperature display cannot be changed during the cooking process or if a delay start has been set or self clean is active.

The image shows a digital display with two options: 'F' on the left and 'C' on the right. The characters are in a simple, blocky font.

Figure 9: Display showing Fahrenheit and Celsius

Setting Silent or Audible Control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later reset to operate with all the normal audible tones.

To set for silent or audible mode:

1. Press and hold Delay Start for 6 seconds.
2. Press the Self Clean key to toggle between bBEEP On or bBEEP OFF (Figure 10).
3. Press OK/START to accept the choice.

bE EEP On bE EEP OFF

Figure 10: Display showing audible and silent operation

Setting Oven Lockout

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

To activate the oven lockout features:

1. Be sure oven door is completely closed.
2. Press and hold the lock key for 3 seconds. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once door is locked, the word DOOR with a lock icon will appear in the display.

To cancel the oven lockout feature:

1. Press and hold the lock key for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the word DOOR with a lock icon no longer displays, the oven door may be opened, and the oven control keypad will be available for use.


Important note:

- If a control key is pressed when oven lockout is active, the control will triple beep indicating the key action is not available when the oven lockout feature is active.

Operating Oven Lights



The interior oven lights will automatically turn on when the oven door is opened. Oven lights will not operate during a self clean cycle or Sabbath. For best baking results, do not leave oven light on while cooking.

Press  to turn the interior oven lights on and off whenever the oven door is closed. The interior oven lights are located on the rear upper corner of the oven interior, and are covered with a glass shield.

To replace the interior oven light, see “Replacing the Oven Light” .

Quick Preheat

Quick Preheat is available for single rack baking with packaged convenience foods and foods made from scratch and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation time and temperature. When quick preheat is complete, a reminder tone will sound and food should be placed in the oven.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

During quick preheat function, the bake element will cycle on and off. The convection fan will turn on while the oven is preheating and cycle on and off as needed during cooking. Depending on your preference for doneness cooking times may vary. Watch food closely.

Important

- : • Always place food in center of the oven on rack position 2 Glide or 3 flat rack (Figure 12). Place the food as shown in Figure 11.
- For best results when baking batter and dough-based items such as cookies and pastries, use convection bake function and place food in oven when the reminder tone sounds signaling the oven is fully preheated.
- Food may need to be removed early and should be checked at minimum recommended bake time

To set the preheat temperature for 350°F:

1. Arrange the interior oven racks.
2. Press Quick Preheat. 350 will appear in the display.
3. Press OK/START.
4. 350 and PREHEAT will be displayed while the oven is preheating and disappear once oven reaches set temperature.
5. Press OFF when baking is complete or to cancel the preheat feature.

To change preheat temperature while oven is preheating (ex: changing from 350°F to 425°F):

1. Press Quick Preheat. 350 will appear in the display.
2. Enter the new preheat temperature. Press 4 2 5.
3. Press OK/START. 425 will show in the display.
4. When baking is complete, press OFF.



Figure 11: Single rack baking for convenience foods

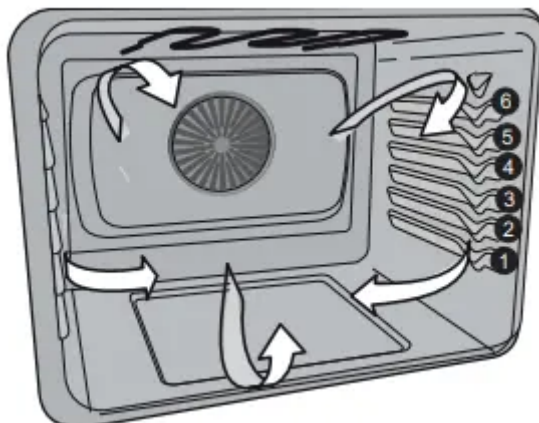


Figure 12: Oven rack positions

Note: The oven is equipped with a cooling fan that turns on when the oven reaches a high enough temperature and will remain on until the oven cavity has cooled. The cooling fans may remain on for a time after the oven function has been canceled. This is normal.

Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven. The convection fan will turn on during preheat and then turn on and off as needed during the baking process.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Baking tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- Use the convection bake function for best results when baking cookies on multiple racks.
- Bake is the best function to use for baking cakes.
- For best results when baking layer cakes using two oven racks, place racks in positions 1 flat and 4 glide and place pans as shown in Figure 13.
- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3 flat or 2 glide.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or over browned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.

To set Bake for (default) oven temperature of 350°F:

1. Press Bake.
2. 350° will appear in the display.
3. Press OK/START.

To cancel Bake at any time, press OFF.

To change the oven temperature to 425°F when the oven is baking:

1. Press Bake.
2. Enter new temperature of 4 2 5 using numeric keys.
3. Press OK/START.
4. To cancel Bake at any time, press OFF.

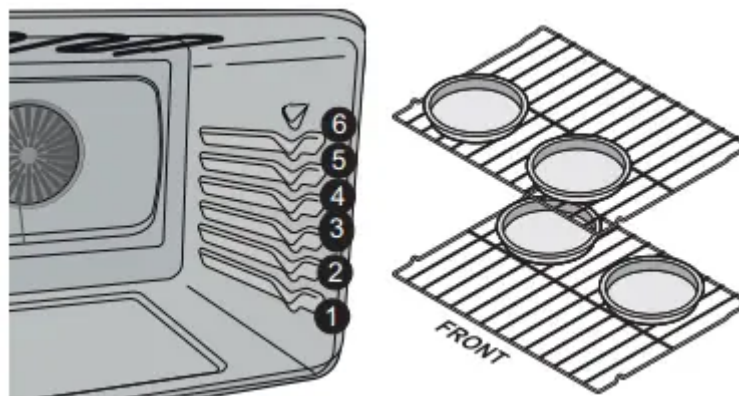


Figure 13: Rack positions and pan placement

Important: The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see “Changing between continuous bake setting or 12 hour energy saving” on page 14 for detailed information.

Convection Bake

Convection Bake uses a fan to circulate the oven's heat uniformly around the oven. This improved heat distribution allows for even cooking and browning. Heated air flows around the food from all sides.

Convection bake may be set for any oven temperature between 170°F (77°C) and 550°F (288°C).

Benefits of convection cooking include:

- Multiple rack baking.

Baking tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads.
- When baking cakes using two oven racks place bakeware in positions 1 flat and 3 glide and place bakeware as shown in Figure 14.
- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3 flat or 2 glide.
- Unless the recipe is written for convection cooking, use Conv Convert to reduce oven temperature from the recipe's recommended oven temperature.

To set convection bake with a default oven set temperature of 350°F:

1. Press Conv Bake.
2. Conv Bake and 350° will appear in the display.
3. Press OK/START. The convection fan will turn on and stay on during the cooking process.
4. To cancel convection bake at any time, press OFF.

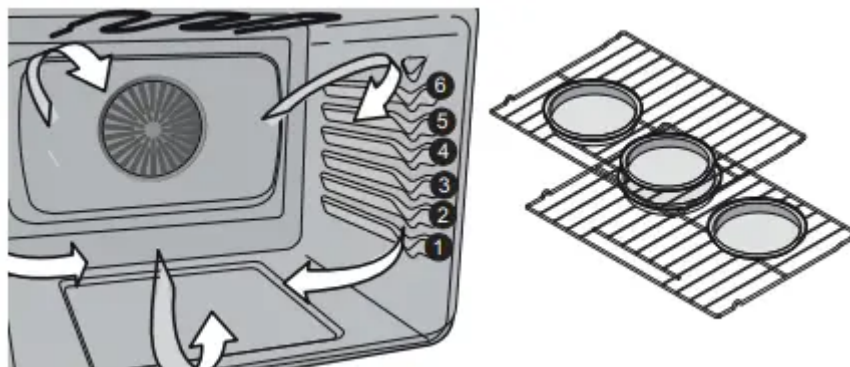


Figure 14: Rack positions and suggested pan placement

Setting Convection Convert

Pressing the Convection Convert key automatically converts the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking.

To set the oven for convection bake with a standard baking recipe temperature of 400°F:

1. Arrange interior oven racks.
2. Press Conv Bake.
3. Press 4 0 0.
4. Press Conv Convert.
5. Press OK/START.

6. Place food in the oven.

Important note:

- Convection convert may only be used with the Convection Bake function.
- When using convection convert, bake time reductions may vary depending on the oven set temperature.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- Do not open the oven door often. Opening the door will reduce the temperature in the oven and may increase the cooking time necessary for best results.

Cooking with Meat

Probe Use the meat probe feature for best results when cooking foods such as roasts, hams, or poultry.

The meat probe feature, when set correctly, will signal an alert when the internal food temperature reaches the desired set target temperature.

When active, the probe displays the internal food temperature which is visible in the display during the cooking process. This eliminates any guesswork or the need to open the oven door to check the thermometer.

For meats like poultry and roasts, using a probe to check internal temperature is the safest method to ensure properly cooked food.

CAUTION

Do not use kitchen utensils to pull on the probe cable or handles. Always insert and remove the meat probe using the provided handles, as shown in Figure 17, and always use a pot holder to protect hands from possible burns.



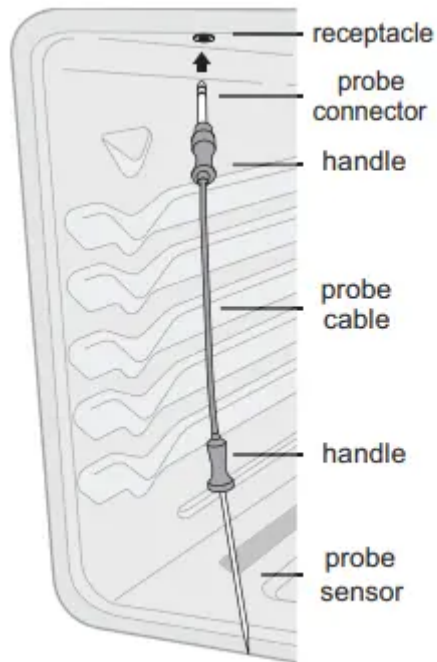


Figure 17: Using the meat probe

IMPORTANT

Do not store the meat probe inside the oven. Use only the original probe provided. Connecting any other probe or device could result in damage to the oven control, electronics, and the receptacle.

Before starting self clean, double check that the meat probe is removed from the oven interior. Defrost frozen foods completely before inserting the meat probe.

Proper placement of meat probe in food.

Insert the meat probe so that the probe tip rests inside the center of the thickest part of meat or food (See Figure 18). For best results, do not allow the probe temperature sensor to contact bone, fat, gristle, or the cookware.



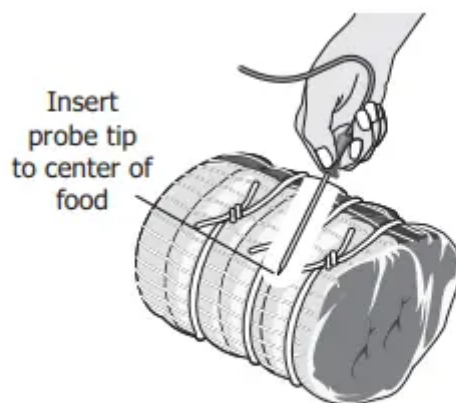


Figure 18: Probe in thickest area of food

- For bone-in ham or lamb, insert the meat probe into the center of lowest large muscle or joint.
- For meat loaf or casseroles, insert the meat probe into center of food.
- When cooking fish, insert meat probe just above the gill.
- For whole poultry or turkey, fully insert the probe sensor into the thickest part of the breast (See Figure 19)

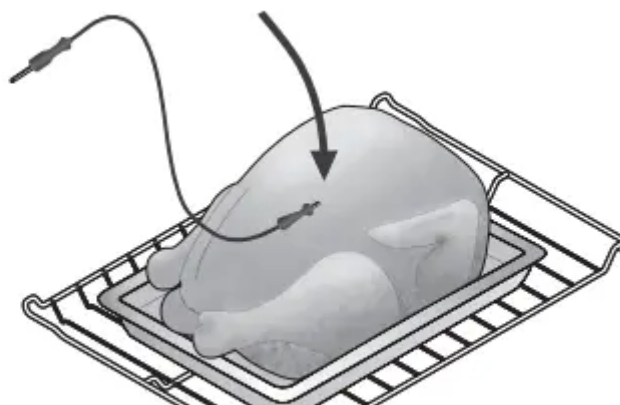


Figure 19: Probe in thickest part of breast

Self Clean

A self cleaning oven cleans itself with high 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. Self Clean can be programmed for clean times between 2 and 4 hours.

Important: Before starting self clean read all following caution and important statements before starting a self clean cycle

CAUTION

- Do not leave small children unattended near appliance. During self clean cycle, the outside of the oven can become very hot and cause burns if touched.
- Do not line the oven walls, racks, oven bottom, or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will melt to the oven interior.
- Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns, stand to side of oven when opening door to allow steam or hot air to escape.
- The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove all items from the oven and cooktop including cookware, utensils, and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not spray oven cleaners or oven protective coatings in or around any part of the oven interior. 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 (Figure 25). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean 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 high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices, or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.
- Do not clean the oven door gasket. The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.



Figure 25: Areas to clean and areas to avoid (gasket)

- The kitchen area should be well ventilated using an open window, ventilation fan, or exhaust hood during the first self clean cycle. This will help eliminate the normal odors.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes, the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.

Setting Self Clean

To set self clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the oven. Be sure oven door is completely closed.
2. Press Self Clean.
3. A 3 hour clean time will appear in the display. You may accept the 3 hour clean time or choose a different clean duration by entering any time between 2 and 4 hours clean time by entering the time using the numeric keys.
4. Press OK/START twice to activate self clean.
5. The warning to REMOVE RACKS will flash in the display and beep for 30 seconds to remind you that oven racks should be removed before a self clean.
6. The warning will end and Self Clean will start. The motor door lock will begin locking the oven door.

When the oven is set to run a self-clean cycle, the motor door lock will begin locking the oven door. Do not open the oven door while the lock motor is running or when any locking indicators or displays are showing. The oven door is completely locked in about 15 seconds. Once the oven door has locked, CLEAN will appear in the display indicating self clean has started.

Do not force the oven door open when self-clean is active. This can damage the automatic door-locking system. Use caution when opening the door after self-clean cycle is complete; the oven may still be very hot.

When self clean is finished:

1. CLEAN message will turn off, and Hot will appear in display window.
2. Once the oven has cooled down (about 1 hour) and Hot is no longer displayed, the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Setting Delay Start Self Clean

To start a delay self clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty, and all oven racks are removed. Be sure oven door is completely closed.
2. Press Self Clean
3. Press Delay Start.
4. Using numeric keypad, enter 9 0 0.
5. Press OK/START twice to accept.

If it becomes necessary to stop self clean when active:

1. Press OFF.
2. If self clean has heated the oven to a high temperature, allow enough time for the oven to cool.
3. Before restarting self clean, be sure to read important notes below.

Important note:

- If your clock is set with the (default) 12 hr display mode, the delay start for a self clean can only be programmed to start up to 11 hours and 59 minutes after the time showing in the display (be sure to set the clock to current time before programming a Delay Start). To set a Delay Start self clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) after the time of setting, be sure to first set the control in the 24 Hr display mode.
- If self clean was active and then interrupted by a power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run another self clean cycle.
- If the oven temperature was high enough when self clean was interrupted the oven control may not allow another self clean cycle to be set for up to 4 hours.

Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils. For heavier baked on soils use the Self Clean feature.

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 26) Close oven door.



Figure 26: Add 1 cup of tap water

4. Press Steam Clean.
5. Press OK/START. St C will appear in the display.
6. To see time remaining in the Steam Clean cycle press Steam Clean key. The time left will show in the display for 6 seconds before returning to the time of day. Do not open the door during this time. If door is opened during Steam Clean for more than 4 minutes, d-O will appear in the display and the display will sound a triple beep until the door is closed.
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.
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 27). Avoid leaning or resting on the oven door glass while cleaning cavity.
10. To cancel Steam Clean at any time press OFF.



Figure 27: Clean around the oven door gasket

Important: Opening oven door during Steam Clean cycle prevents the water from reaching the temperature needed to clean. If the door is left open once Steam Clean starts, an alarm will sound alerting you to close the door.

- Opening oven door during Steam Clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam clean works best for soils on the oven bottom.
- Place a paper towel or cloth in front of the oven to capture any water that may spill while wiping out.
- A non abrasive scouring pad, stainless steel sponge, plastic scraper, or eraser style cleaning pad (without cleaner) can be used for difficult soils. Moisten pads with water before use.
- Do not leave the residual water in the oven for any length of time.
- Some condensation or water vapor may appear close to the oven vent. This is normal. The oven gasket may become damp; do not wipe dry.
- Local water sources often contain minerals (hard water). If hard water deposits occur, wipe cavity with a 50/50 solution of water and vinegar or 50/50 solution of lemon juice and water.
- Steam clean cannot be programmed with a delay start.
- If Steam Clean results are not satisfactory, run a Self Clean. See “Self Clean” on page 30.

CARE AND CLEANING

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 trim Painted body parts Painted decorative trims Plastic	<p>Use hot, soapy water and dry with a clean cloth. 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.</p>
Control Pad Decorative trim (some models)	<p>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.</p>
Stainless steel (some models)	<p>Only use cleaners and polishes specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Be sure to wipe excess cleaner/polish off from the metal surface as soon as possible. Bluish stains may occur during future oven heating that cannot be removed. Clean with hot, soapy water and a cloth or sponge. Use clean water to rinse and a cloth to dry.</p>
Smudge-Proof™ Stainless Steel (some models)	<p>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 store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. Use mild dish soap and water or a 50/50 solution of water and vinegar.</p>
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	<p>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. Do not scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove other cleaners or the porcelain may become damaged during future heating.</p>



Oven interior	Remove oven racks from the oven cavity before cleaning the oven interior. Use an abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Oven racks	Oven racks must be removed before a self clean. 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. Only 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, powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket which is essential for a good seal. Do not rub, damage, or remove this gasket.

General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven

Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. 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 cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

Cleaning Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

To remove heavy soil:

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do not mix ammonia with other cleaners.
3. 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. Clean with hot, soapy water. Rinse well using clean water and a cloth.

Broiler Pan Cleaning Tips

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use oven mitts because the broiler pan is extremely hot. Pour off grease. Soak the pan in hot, soapy water.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.

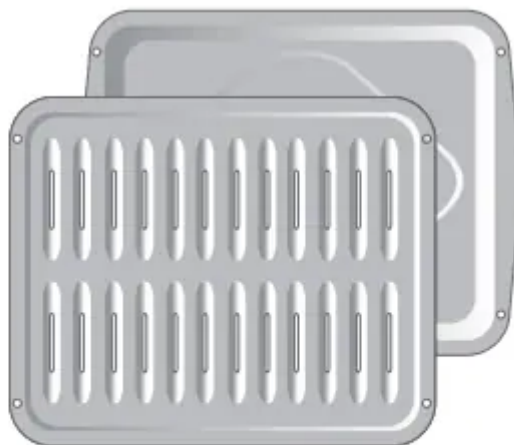


Figure 28: Broiler pan with insert

Aluminum Foil, Aluminum Utensils, and Oven Liners

- Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

Adhere to the following precautions when using spray oven cleaners:

- Do not spray cleaner on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
- Do not spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the oven, plastic or painted surfaces. The cleaner can damage these surfaces.

- Do not allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. The bulb is located in the rear of the oven. Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.

Replacing the Oven Light

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use (Figure 29).

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.
4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock

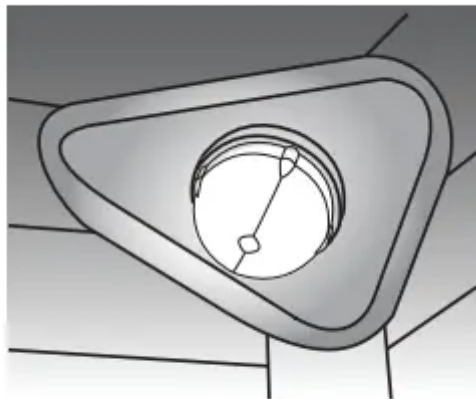


Figure 29: Wall oven Halogen light

Caring for Your Glide Racks

Caution: Handle oven racks only when they are cool. After cooking or after the fresh-clean cycle, racks will be very hot and can cause burns.

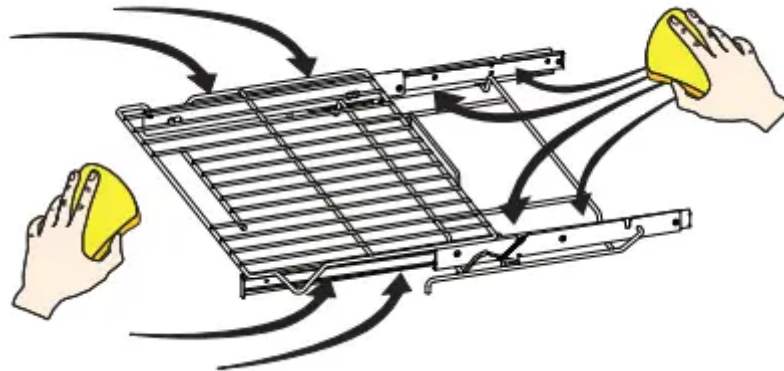
Important Notes:

- Remove all oven racks, including ladder racks, before starting a clean cycle.
- Do not use cooking oil, cooking spray, or other oil-based lubrication products on the glide rack extension tracks. Use only the graphite lubrication in this area. To order graphite lubrication, contact your installer, servicer or dealer.

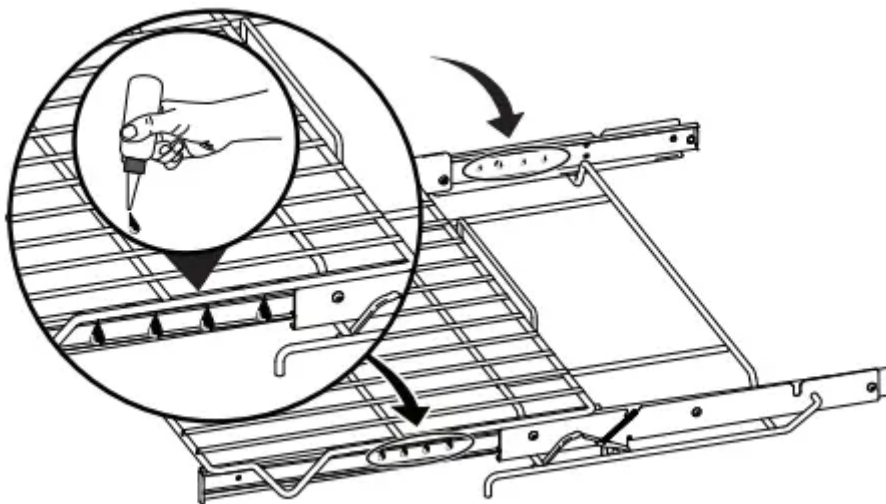
- It is important that the parts of the rack that contact the oven sides always have a light coating of vegetable oil. Apply a thin layer of vegetable oil to the sides of the rack after every fresh-clean cycle and when the rack becomes difficult to reposition in the oven.

To lubricate the glide rack:

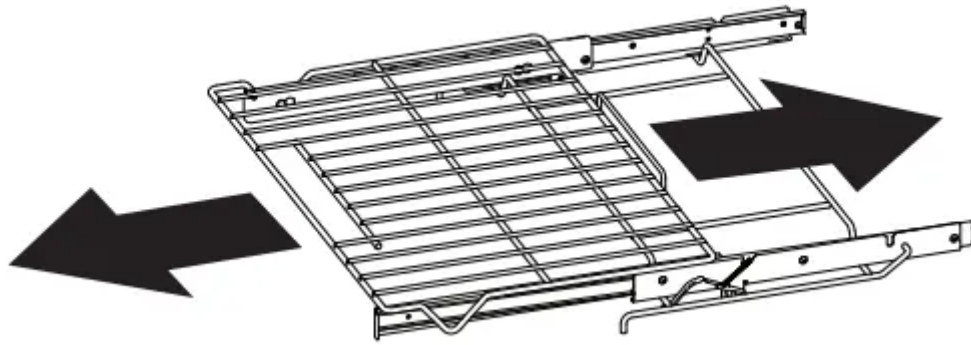
1. Remove the rack from the oven and place the rack on a large flat surface covered with newspaper or scrap cloth. Fully extend the rack.
2. Wipe away debris and crumbs from the glide track using a cloth or sponge.



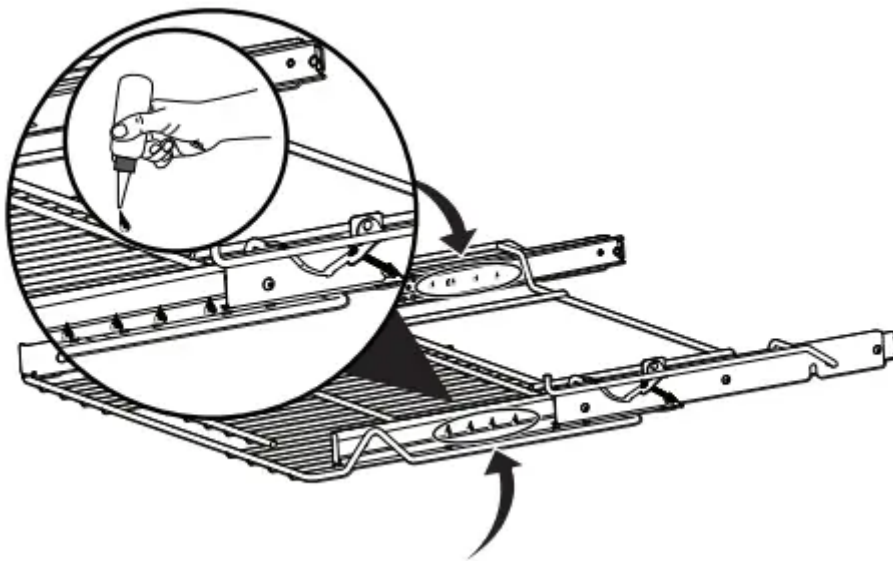
3. Shake graphite lubrication very well before applying. Apply to loading guides, and rotation pin. Repeat on both sides of the glide rack.



4. Extend and return the glide rack several times along the tracks to distribute the lubrication.

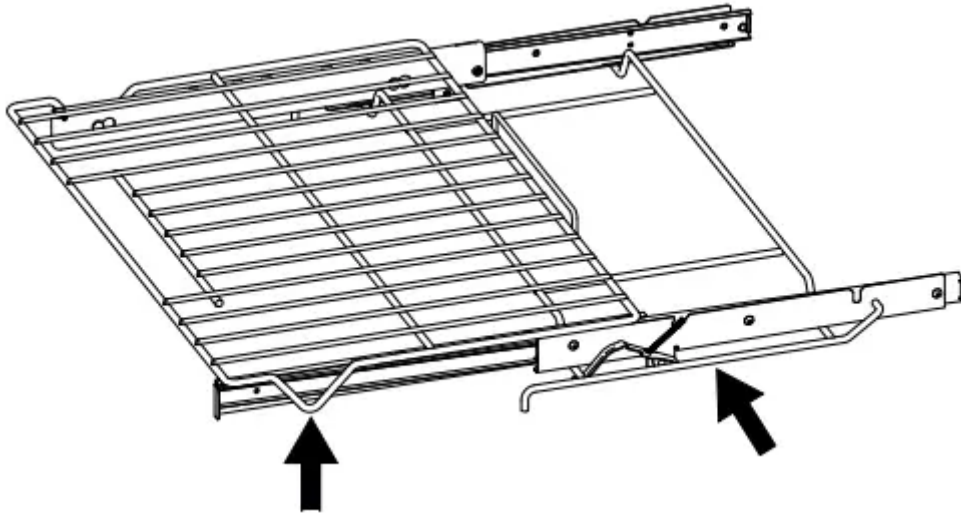


5. Turn the rack upside down and apply graphite lubrication to the insides of the loading guides.



6. Extend and return the glide rack several times along the tracks to distribute the lubrication.

7. Apply a thin layer of cooking oil to the bottom of the “V” and the glide channels. Keeping the frame sides lightly lubricated allows the entire rack to slide easily when changing rack positions.



8. Replace rack in oven right-side up.

Removing and Replacing the Oven Door

IMPORTANT

Special door care instructions - The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are positioned correctly in the cavity. Do not hit the glass with bakeware or any other objects. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.

To remove the oven door:

1. Open oven door completely, horizontal with floor.
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 31 and Figure 32).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 33).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 33).
2. Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge

notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 33).

3. Fully open the oven door, horizontal with floor (Figure 30).
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 31).
5. Close the oven door.

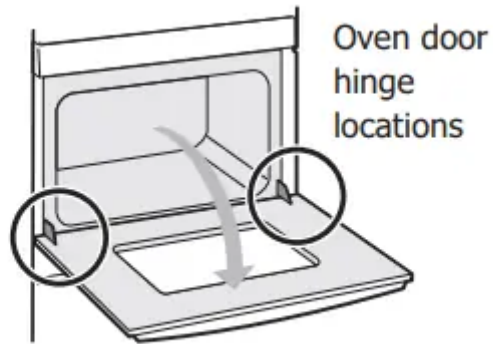


Figure 30: Door hinge location

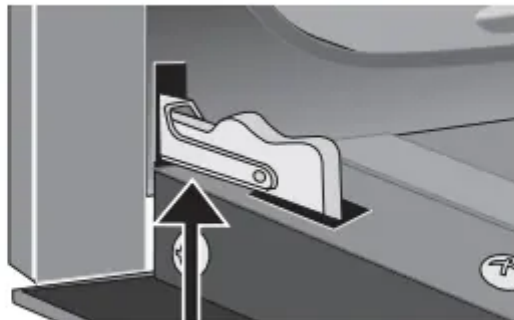


Figure 31: Door hinge locked

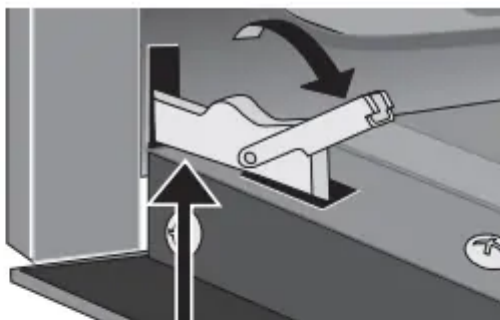


Figure 32: Unlocking door hinge

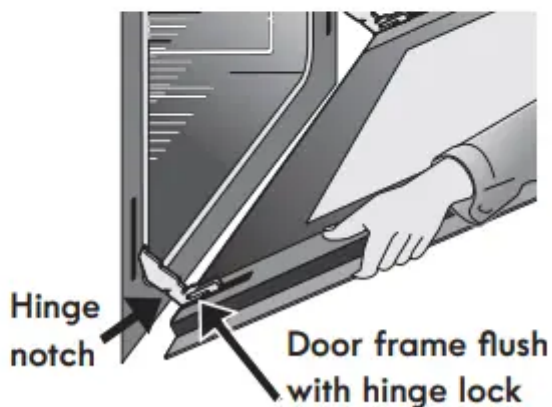





Figure 33: Remove door position

BEFORE YOU CALL

Solutions to Common Baking Problems

For best cooking results, fully preheat 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 Chart

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. • Oven rack is overcrowded. • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven, • Choose pan sizes that will permit 2 to 4 inches (5.1 to 10.2 cm) space on all sides when placed in the oven. • 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. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
<p>Cakes not done in center.</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan to allow for 2 to 4 inches (5.1 cm to 10.2 cm) space on all sides of pan.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. • Oven light left on while baking. 	<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. • Be sure to allow 2" to 4" (5.1 cm to 10.2 cm) of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped. • Leave oven light off while baking.
	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.

Foods not done when cooking time is over.



- Oven door opened too frequently

- Be sure to remove all pans from the oven except the ones to be used for baking.

- 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
Oven control panel beeps and displays error codes	<ul style="list-style-type: none"> • Oven control has detected a fault or error condition. When this occurs an E or F will show in the display. • Press OFF: Activate a Bake or Broil. • 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 a fault code appears again, press OFF to clear the error code and contact your servicer.
Poor baking results	<ul style="list-style-type: none"> • 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 "Adjusting Oven Temperatures" on page 29 if you feel the oven is too hot or cold.
Quick Preheat performs poorly	<ul style="list-style-type: none"> • Quick Preheat not used correctly. This cooking function is intended for convenience, precooked, and other specific foods. See "Quick Preheat" on page 16 and follow tips for best using this feature.
Appliance is not level	<ul style="list-style-type: none"> • Poor installation. Place oven rack in center of oven. Place a level on the oven rack to check if oven has been properly installed. • Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance. • If cabinets are not square or are built in too tightly, contact builder or installer to make appliance accessible.
Cannot move appliance easily Appliance must be accessible for service	<ul style="list-style-type: none"> • Cabinets not square or are built in too tightly. • Contact builder or installer to make appliance accessible.



Appliance does not operate	<ul style="list-style-type: none"> • Electrical power outage. Check house lights to be sure. • Call your local electric company for service outage information. • Service wiring is incomplete. Call 1-800-944-9044 for assistance.
Flames inside oven or smoking from oven vent	<ul style="list-style-type: none"> • 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 broiling, see See “Setting Broil” on page 20.
Oven does not operate.	<ul style="list-style-type: none"> • The time of day is not set. The oven clock must first be set in order to operate the oven. See “Setting the Clock” on page 14. • Be sure oven controls are set properly. See “Oven Control Features” beginning on page 13 and review instructions for the desired cooking function in this manual.
Oven smokes excessively when broiling.	<ul style="list-style-type: none"> • Incorrect setting. See “Setting Broil” on page 20. • Meat too close to the broil element. Reposition rack to provide proper clearance between the meat and broil element. 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 racks discolored or do not slide easily.	<ul style="list-style-type: none"> • Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven light does not work.	<ul style="list-style-type: none"> • Be sure the oven light is secure in the socket. “See “Replacing the Oven Light” on page 35.
Fan noise occurring after the oven is turned off	<ul style="list-style-type: none"> • Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven has been turned off.

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.

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