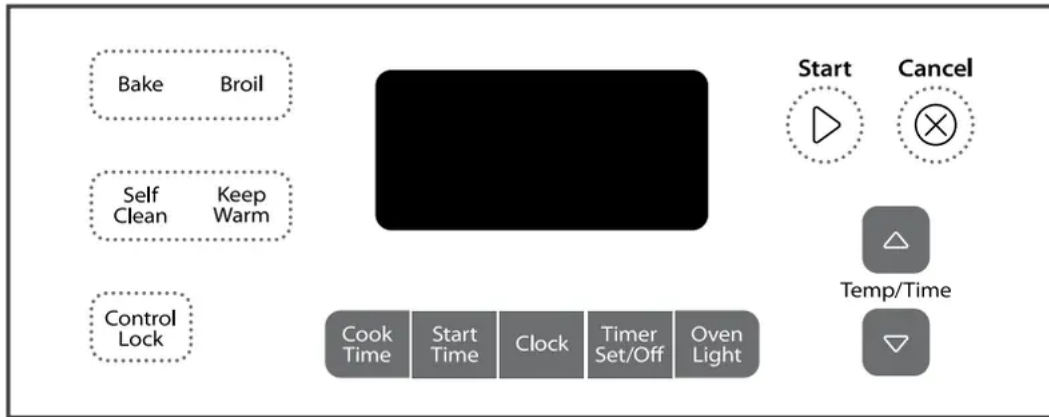


ELECTRIC RANGE USER INSTRUCTIONS

FEATURE GUIDE



KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	<p>The Clock uses a 12-hour cycle.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press CLOCK. 3. Press TEMP/TIME “up” or “down” arrow pads to set the time of day. 4. Press CLOCK or START.
OVEN LIGHT	Oven cavity light	<p>The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press the oven light switch to turn the light on and off. On some models, the oven light will come on when the oven door is opened.</p>
TIMER (Set/ Off)	Oven timer	<p>The Timer can be set in hours or minutes up to 12 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER. 2. Press TEMP/TIME “up” or “down” arrow pads to set the length of time. 3. Press START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER twice to cancel the Timer. Do not press the Cancel keypad because the oven will turn off. 5. If the TIMER is running, but not in the display, press TIMER to display the countdown for 5 seconds.
START	Cooking start	<p>The Start pad begins any oven function. If Start is not pressed within 5 seconds, “PUSH” appears in the display. If Start is not pressed within 1 minute after pressing a keypad, the function is canceled and the time of day is displayed.</p>
CANCEL	Range function	<p>CANCEL Range function The Cancel keypad stops any function except the Clock, Timer and Oven Control Lockout.</p>
TEMP/TIME		<p>The “up” or “down” arrow pads are used to adjust time and temperature settings.</p>

KEYPAD	FEATURE	INSTRUCTIONS
	Temperature and time adjust	
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press TEMP/TIME “up” or “down” arrow pads to set a temperature other than 350°F (175°C) in 5°F (5°C) increments between 170°F and 500°F (75°C and 260°C). 3. Press START. 4. To change the temperature, repeat Step 2. Press START or wait 5 seconds for the change to take effect. 5. Press CANCEL when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Press BROIL. 2. Press TEMP/TIME “up” or “down” arrow pads to change the temperature in 5°F (5°C) increments between 300°F and 500°F (150°C and 260°C). 3. Press START, and allow oven to preheat for 5 minutes. 4. Position cookware in the oven and close the oven door to the broil stop position so that the door is open approximately 6" (15 cm). 5. Press CANCEL when finished.
KEEP WARM (on some models)	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Temperature is set at 170°F (75°C) for 60 minutes (1.00 hour). 3. Press START. 4. Press CANCEL when finished. <p>NOTE: The oven will automatically turn off after 60 minutes</p>
START TIME (on some models)	Delayed start	<p>The Start Time keypad is used to enter the starting time for an oven function with a delayed start. Start Time should not be used for foods</p>

KEYPAD	FEATURE	INSTRUCTIONS
		such as breads and cakes because they may not bake properly.
COOK TIME (on some models)	Timed cooking	Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.
SELF CLEAN (on some models)	Self-Cleaning cycle	See the “Self-Cleaning Cycle” section.
CONTROL LOCK	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press and hold the CONTROL LOCK keypad for 3 seconds. 3. A tone will sound, and “Loc” will be displayed. 4. Repeat to unlock. Only the CLOCK, OVEN LIGHT and TIMER keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.

COOKTOP USE

Coil Elements and Burner Bowls (on some models)

Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cooktop. They also help catch spills. Cookware should not extend more than ½" (13 mm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

Ceramic Glass (on some models)

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. The burner will cycle on and off to maintain the selected heat level. It will also randomly cycle off and back on again even while in High to keep the cooktop from extreme temperatures.

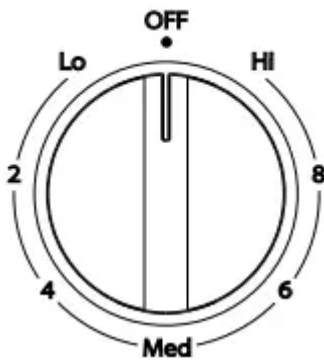
It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Clean the cooktop after each use to help avoid scratches, pitting, abrasions and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. The

Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the “Range Care” section for additional information.

IMPORTANT: To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.



The control knobs can be set to anywhere between HIGH and LOW. Push in and turn to setting.

- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (13 mm) outside the area.

	<p>A. Surface cooking area element and is recommended for larger size cookware.</p> <p>B. Cookware/canner</p> <p>C. ½" (13 mm) maximum overhang</p>
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- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
 - Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
 - Cookware designed with slightly indented bottoms or small expansion channels can be used.
 - Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
 - To avoid damage to the cooktop, do not cook foods directly on the cooktop.
-

Ceramic Glass Cooktop Cleaning (on some models)

Clean the cooktop after each use to help avoid scratches, pitting, abrasions and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the "Range Care" section for additional information. **IMPORTANT:** To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

Cooktop On Indicator

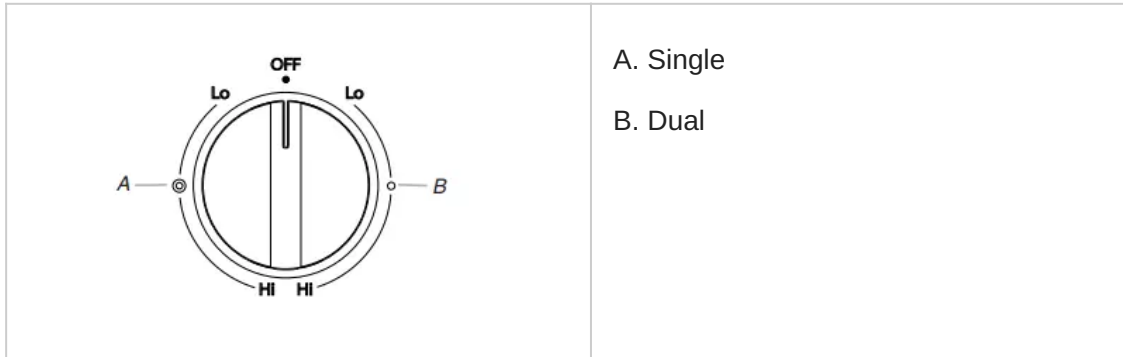
Light The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

Hot Surface Indicator Light (on some models)

On ceramic glass models, the hot surface indicator light is located on the console panel. The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

Dual Zone Cooking Element (on some models)

The Dual Zone Cooking Element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides and a wellfitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the surfaces.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.

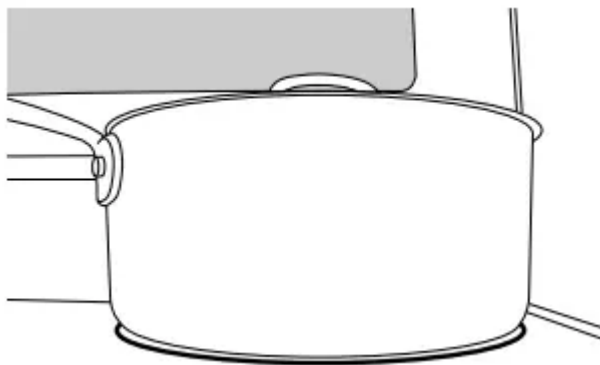
	Use the following chart as a guide for cookware material characteristics.
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COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks. ■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking. ■ Rough edges or burrs may scratch the cooktop.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings. ■ May scratch the cooktop.
Copper	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings. ■ May scratch the cooktop.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings. ■ May scratch the cooktop.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.



COOKWARE	CHARACTERISTICS
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than ½" (1.3 mm) outside the area.



Home Canning

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than ½" (13 mm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and wellventilated room.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When oven is not in use, the time of day is displayed.

Options Mode

Press and hold TIMER for 5 seconds, and "Opt" will appear. Use the Temp/Time "up" or "down" arrow pads to cycle through the following options. Press CANCEL to exit the mode.

Fahrenheit and Celsius

The temperature is preset at Fahrenheit, but can be changed to Celsius. Press TIMER to toggle between Fahrenheit and Celsius. Press CANCEL to exit.

End of Cycle Tones

b1" (beep once) or "b" (continue to beep) will be displayed. Press TIMER to toggle through selections. Press CANCEL to exit.

Oven Light with Door Open

LOn" indicates that the oven light will turn on when the door is open. If "LOFF" is displayed, the oven light will turn on only with the oven light switch. Press TIMER to toggle through selection. Press CANCEL to exit.

12 Hour Shutoff

If "12 Hr" is displayed, the oven will automatically shut off after hours. Press TIMER to toggle to "- - Hr" to disable the 12-hour shutoff. Press CANCEL to exit.

Tones

Tones are audible signals, indicating the following:

Basic Functions

One tone

- Valid pad press
- Oven is preheated (long tone)
- Function has been entered
- Reminder (on some models), repeating every 20 seconds after the end-of-cycle tones

Three tones

- Invalid pad press

Four tones

- End of cycle
-

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press and hold BAKE for 5 seconds until the oven display shows the current setting, for example "0°F CAL" or "00."
 2. Press the Temp/Time "up" or "down" arrow pads to increase or to decrease the temperature in 10°F (5°C or 6°C) amounts. The adjustment can be set between 30°F (17°C) and -30°F (-17°C).
 3. Press START.
-

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

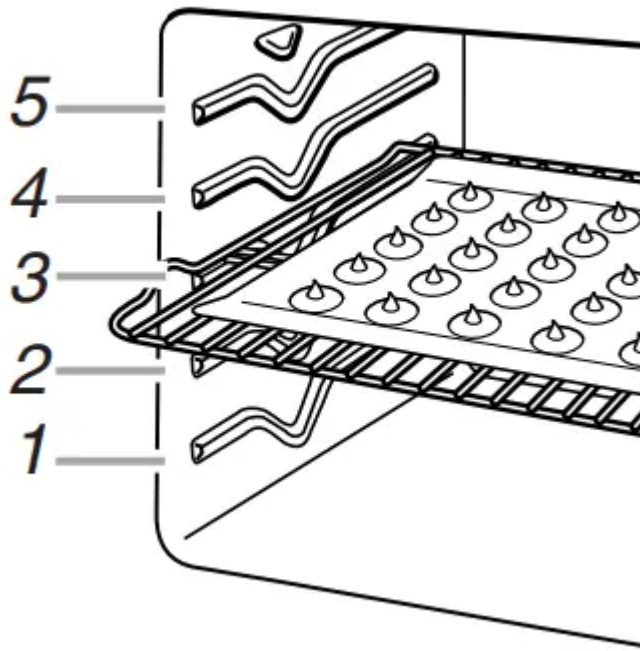
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not move racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



Rack Positions

Rack 5: Toasting bread or broiling thin, non-fatty foods.

Rack 4: Use for 2-rack baking and broiling.

Rack 3: Most baked goods on a cookie sheet or jelly roll pan, layer cakes, frozen convenience foods. Broiling chicken pieces.

Rack 2: Roasting small cuts of meat, pies, casseroles, bundt cakes, and 2-rack baking.

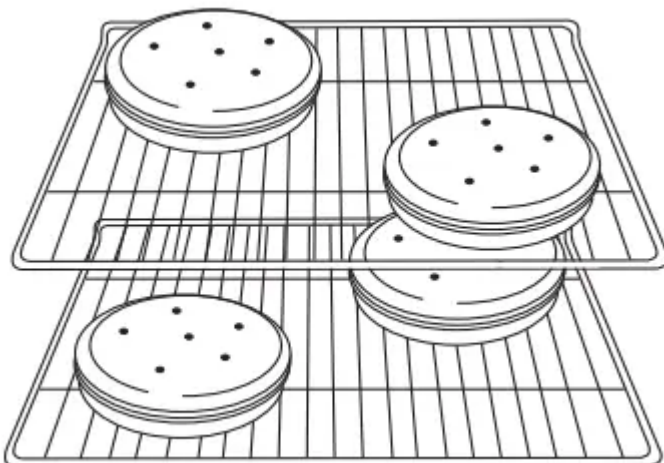
Rack 1: Roasting large cuts of meat and poultry.

Multiple Rack Cooking

2-rack: Use rack positions 2 and 4.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use racks 2 and 4 for baking. Place the cakes on the racks as shown.



Oven Vent

	<p>The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.</p>
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Baking and Roasting

ACCUBAKE® Temperature Management System

The ACCUBAKE® system electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements cycle on and off in intervals. The bake element will glow red when cycling on; the broil element will not. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Preheating

When START is pressed, the oven will begin preheating. Once F (38°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display.

Broiling

Leave the door open 6" (15 cm) at the broil stop position to ensure proper broiling temperature. Preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack.



NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Use racks 4 or 5 for broiling.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

■ For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

Cook Time (on some models)

To Set a Timed Cook:

1. Press BAKE. The bake indicator light will light up.
2. Press the TEMP/TIME “up” or “down” arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press the TEMP/TIME “up” or “down” arrow pads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically and “End” will appear on the display.
6. Press CANCEL to clear the display.

To Set a Delayed Timed Cook:

Before setting, make sure the clock is set to the correct time of day.

See the “Clock” keypad feature in the “Feature Guide” section.

1. Press BAKE.
2. Press the TEMP/TIME “up” or “down” arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press TEMP/TIME “up” or “down” arrow pads to enter the length of time to cook.
5. Press START TIME. The start time/delay oven indicator light will light up.
6. Press TEMP/TIME “up” or “down” arrow pads to enter the time of day to start.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 1-7. When the set cook time ends, the oven will shut off automatically and “End” will appear on the display.

8. Press CANCEL to clear the display

RANGE CARE

Self-Cleaning Cycle (on some models)

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

- Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely.
- Do not clean, rub, damage or move the oven door gasket.

Prepare Range

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1½" (cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

Before self-cleaning, make sure the door is completely closed or the door will not lock and the self-cleaning cycle will not begin.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

To stop the self-cleaning cycle at anytime, press the CANCEL keypad. If the temperature is too high, the oven door will remain locked and "cool" and "locked" will be displayed.

The oven light will not function during the self-cleaning cycle.

Style 1 - Electronic Oven Control with Adjustable Clean Time (on some models)

The SELF CLEAN self-cleaning cycle is time adjustable between 2 hours 30 minutes and 4 hours 30 minutes in 15-minute increments. Suggested clean times are 2 hours 30 minutes for light soil, and 4 hours 30 minutes for heavy soil. The last 30 minutes of the cycle is for cool down.

To Self-Clean:

1. Press SELF CLEAN.
2. Press the TEMP/TIME "+" or "-" arrow pads to enter the desired self-clean cycle time.

3. Press START. The oven door will automatically lock. The DOOR LOCKED and CLEAN indicator lights will be displayed. The time remaining will also be displayed.
4. When the self-clean cycle is complete and the oven cools, the DOOR LOCKED and CLEAN indicator lights will turn off.
5. When the oven is completely cooled, remove ash with a damp cloth.

Style 2 - Electronic Oven Control with Adjustable Self-Clean (HI - LO) (on some models)

The self-cleaning cycle can be set at HI self-clean time (4 hours 30 minutes) or LO self-clean time (3 hours 30 minutes). The suggested clean times are 3 hours 30 minutes for light soil, or 4 hours 30 minutes for heavy soil. The last 30 minutes of the cycles is for cool down.

To Self-Clean:

1. Press SELF CLEAN to set the clean time to HI (4 hours minutes).
2. Press the TEMP/TIME "+" or "-" arrow pads to cycle between LO and HI clean time.
3. Press START. The oven door will automatically lock. The CLEAN indicator light will be displayed. The time remaining will also be displayed.
4. When the self-clean cycle is complete and the oven cools, the CLEAN indicator light will turn off.
5. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:

Gently clean around the model and serial number plate because scrubbing may remove numbers.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

- Rub in direction of grain to avoid damaging.
- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.

METALLIC PAINT (on some models)

- Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS (on some models)

Cleaning Method:

A regularly to avoid stain buildup, pitting and scratching, while conditioning the cooktop for easier future cleaning. These can be ordered as accessories. See the “Accessories” section for more information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

Light to moderate soil

- Can be cleaned with damp paper towels or sponge. Light stains should be addressed with cleaner and cleaning pad.

Sugary spills (jellies, candy, syrup)

- Clean with cooktop scraper and cooktop cleaner. Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Heavy soil, dark streaks, specks and discoloration

- Clean with Cooktop Cleaner or nonabrasive cleaner and cleaning pad.

Burned-on soil

- Clean with Cooktop Cleaner, Cleaning Pad and Cooktop Scraper.

Metal marks from aluminum and copper

- Clean with Cooktop Cleaner and Cleaning Pad as soon as cooktop has cooled down. The marks will not totally disappear, but after many cleanings they will become less noticeable.

Tiny scratches and abrasions

- Use Cooktop Cleaner and Cleaning Pad for scratches. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

COOKTOP CONTROLS

- To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.
- To avoid damage, do not soak knobs.
- When replacing knobs, make sure knobs are in the OFF position.
- On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:

Pull knobs straight away from control panel to remove.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

Glass cleaner and soft cloth or sponge:

Apply glass cleaner to soft cloth or sponge, not directly on panel. affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included)

COIL ELEMENTS (on some models)

Cleaning Method:

- Damp cloth: Make sure control knobs are off and elements are cool.
- Do not clean or immerse in water. Soil will burn off when hot.

BURNER BOWLS (on some models)

Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the OFF position.

Remove the coil element by pushing the edge of the coil element toward the receptacle. Lift it enough to clear the burner bowl. Pull the coil element straight away from the receptacle to remove. Lift out the burner bowl.

Cleaning Method:

Chrome burner bowls

Wash frequently in warm, soapy water. (It is not recommended to wash chrome bowls in a dishwasher.) A mild abrasive cleaner and a plastic scrubber can be used to remove stubborn stains.

For heavily soiled bowls, place an ammonia soaked paper towel on the stains and allow to soak for a short time, then gently scrub with a plastic scrubber.

OVEN RACKS

- Cleaning Method:
- Steel-wool pad

For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage drawer or warming drawer is cool and empty before cleaning.



Cleaning Method:

- Mild detergent

OVEN CAVITY

Do not use oven cleaners on models with self-clean.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the off position.

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING



PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Nothing will operate	Power supply cord is unplugged.	Plug into a grounded outlet.
	Household fuse is blown, or a circuit breaker is tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	The control displays an F9 or F9 EO error code.	The electrical outlet in the home may be faulty. Contact a qualified electrician to verify the electrical supply.
Cooktop will not operate	The control knob is not set correctly.	Push in knob before turning to a setting.
	On ceramic glass models, the oven control lockout is set.	See the control lock keypad feature in the "Control Lock" section of the User's Guide."
Excessive heat around cookware on cooktop	Cookware is not the proper size.	Use cookware about the same size as the burner area, element or surface burner. Cookware should not extend more than 1/2" (13 mm) outside the burner area.
Cooktop cooking results not what expected	Control knob set to incorrect heat level	See "Cooktop Use" section.
	Range is not level.	Level the range. See the Installation Instructions.
Cooktop element cycles on and off on High setting.	Element cycling due to a temperature limiter	This is normal operation. The element cycles on and off to keep the cooktop from overheating.
Oven will not operate	Delay start is set.	See "Cook Time" section.
	Control lock is on.	Press and hold START for 3 seconds to turn off the control lock.
	Control is in Demo Mode.	Press and hold START for 3 seconds to exit Demo Mode.

		Press and hold START TIME for 10 seconds to enter Demo Mode. Demo Mode is used for display in the showroom.
	Electronic oven control set incorrectly	See “Electronic Oven Controls” section.
Oven temperature too high or too low	Oven temperature needs adjustment.	See “Oven Temperature Control” in the “Electronic Oven Controls” section.
Oven indicator lights flash	Power to range is turned on or restored.	See “Control Display” in the “Electronic Oven Controls” section. If the indicator lights keep flashing, contact a service technician for service. See cover for contact information.



PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Display shows messages	Power failure (display shows flashing time)	Clear the display. On some models, reset is needed. See “Clock” keypad feature in the “Controls” section of the “Installation and Use Guide” section.
	Error code (display shows letter followed by number)	Depending on your model, press CANCEL on the display. See “Control Display” in the “Error Codes” section of the “Controls” section. If it reappears, call factory support cover for contact information.
	Start needs to be pressed so a cycle can begin (display shows “PUSH” or “PSH”).	See the “Start” keypad feature in the “Controls” section.
Self-Cleaning Cycle will not operate	The oven door is not closed.	Make sure the oven door is fully closed.
	The Self-Cleaning function has not been entered correctly.	See the “Self-Cleaning Cycle” section.
	A Timed Cooking function has been entered.	See the “Cook Time” section.
	The range is in Sabbath Mode.	See the “Sabbath Mode” section.
Oven cooking results not what expected	Range is not level.	Level the range. See the Installation Instructions.
	The temperature set was incorrect.	Double-check the recipe in a reliable cookbook.
	Oven temperature needs adjustment.	See “Oven Temperature Control” in the “Controls” section.
	Oven was not preheated.	See “Baking and Roasting” section.
	Racks were positioned improperly.	See “Positioning Racks and Bakeware” section.
	Not enough air circulation around bakeware.	See “Positioning Racks and Bakeware” section.



Batter distributed unevenly in pan	Check that batter is level in the pan
Darker browning of food caused by dull or dark bakeware	Lower oven temperature 25°F (15°C) or move to a higher position in the oven.
Lighter browning of food caused by shiny or light colored bakeware	Move rack to a lower position in the oven.
Incorrect length of cooking time was used	Adjust cooking time.
Oven door was not closed.	Be sure that the bakeware does not keep the door from closing
Oven door was opened during cooking.	Oven peeking releases oven heat and extends cooking times.
Rack is too close to bake burner, making baked items too brown on bottom	Move rack to higher position in the oven.
Pie crusts browning too quickly	Use aluminum foil to cover the edge of the crust and reduce baking temperature.

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.

