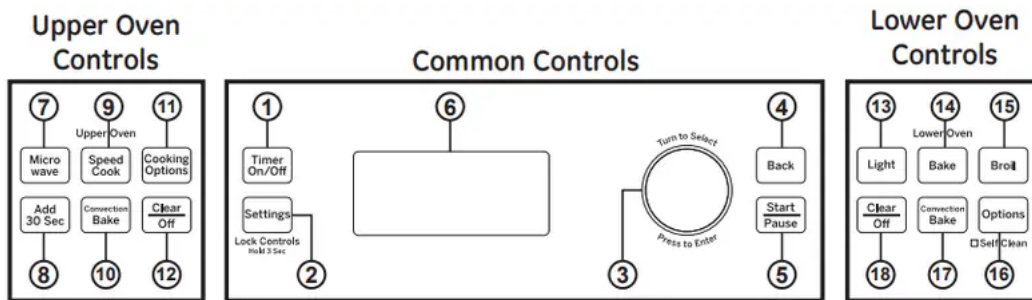


## Oven Controls



### Common Controls

**1. Timer On/Off:** Works as a countdown timer. Press the **Timer On/Off** pad, select the timer type (hours and minutes or minutes and seconds), use the selector dial to set the time, and press the selector dial to start the timer countdown. The oven will continue to operate when the timer countdown is complete. To turn the timer off, press the **Timer On/Off** pad.

**2. Settings / Lock Controls:** Find oven options for:

Help, Clock Settings, Display Mode, Auto Conversion, Auto Shut Off, Beeper Volume, Reminder, Temperature Units, Thermostat Adjust and Oven Information under this selection. See the Oven Settings section for more details. Press and hold **Settings** pad for 3 seconds to lock or unlock the controls. This locks out the control so that pressing any of the control pads does not activate the feature. Clear/Off is always active, even when the control is locked.

**3. Selector Dial:** The selector dial is used for both the upper and lower ovens. Rotate dial to select oven settings, upper/lower oven options and cooking options then press to confirm the selection. Rotate dial to increase or decrease temperatures or time and then press to confirm the set temperature or time.

**4. Back:** Press this pad to go back a menu level in the display.

**5. Start/Pause:** Press the **Start/Pause** pad to start any cooking, clean or timed function. Press the **Start/Pause** pad to pause any upper oven features.

**6. Display:** Information about both the upper and lower ovens is shown in this display window.

### Upper Oven Controls

**7. Microwave:** Press the **Microwave** pad for microwaving options. Use the selector dial to find the microwaving option desired and press the selector dial to select it. Options available include Cook by Time, Cook, Defrost, Beverage, Popcorn, Melt, Reheat, Simmer and Soften. Use the clear glass tray and microwave-safe cookware when using the microwave features. See Upper Oven Microwaving section for more detail.

**8. Add 30 Sec:** Press the **Add 30 Sec** pad for 30 seconds of microwave cooking time. Each time this pad is pressed an additional 30 seconds is added to the remaining cooking time. The oven starts immediately.

**9. Speed Cook:** Press the **Speed Cook** pad to access the preset speed cook menu. Place food or oven-safe dish directly on the metal tray when using the speed cook feature. Do not use plastic or silicone cookware when using this feature since they could melt or deform. See Upper Oven Speedcooking section for more detail.

**10. Convection Bake:** Press the **Convection Bake** pad

to convection bake in the upper oven. Place food or oven safe dish on the metal tray when using the convection bake feature. When convection baking on two levels, place food or oven safe dish on the aluminum baking sheet on the wire oven rack and place them on the metal tray. See Upper Oven Baking, Broiling and Toasting for more detail.

**11. Cooking Options:** Find the Repeat Last, Broil, Proof, Toast and Warm features under this selection. See the Oven Options section for more details.

**12. Clear/Off:** The Clear/Off pad cancels ALL upper oven programs except the clock and timer.

## Lower Oven Controls

**13. Light:** Press the **Light** pad to turn the oven light on or off in the lower oven. Note that light in the lower oven will not turn on if the oven is in a clean mode.

**14. Bake:** Press the **Bake** pad to bake, rotate selector dial to select baking temperature and press to select.

**15. Broil:** Press the **Broil** pad to broil, rotate selector dial to select Hi/Lo and press to select.

**16. Options:** Find the Delay Start, Probe, Proof, Sabbath, Self Clean, Steam Clean and Warm features under this selection. See the Oven Options section for more details.

**17. Convection Bake:** Press the **Convection Bake**

pad to convection bake. Convection cook modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your lower oven has the following convection cooking modes: Convection Bake (1 Rack/Multi) and Convection Roast. See the Lower Oven Cooking Modes section for more information.

**18. Clear/Off:** The Clear/Off pad cancels ALL lower oven programs except the clock and timer.

## Oven Settings

### Help

Use this feature to find out more about your oven and its features by pressing the **Settings** pad and selecting help. Turn the selector dial and press to select the feature you want to find out more about.

**NOTE:** Not all features of help may be on your oven model. Below are features found in the Help function:

#### Features found in the Help function.

|                         |                     |                   |
|-------------------------|---------------------|-------------------|
| Adding Time             | Defrost by Weight   | Start/Pause       |
| Auto Conversion         | Delay Start (Lower) | Steam Clean       |
| Auto Shut-Off           | Display Mode        | Temperature Units |
| Back                    | Edit                | Thermostat Adjust |
| Bake                    | Help                | Timer On/Off      |
| Beeper Volume           | Melt                | Toast             |
| Beverage                | Micro 30 Secs       | Warm              |
| Broil                   | Microwave           |                   |
| Clear/Off               | My recipes          |                   |
| Clock                   | Probe               |                   |
| Control Lockout         | Proof               |                   |
| Cook                    | Reheat              |                   |
| Cook by Food            | Reminder            |                   |
| Cook by Time            | Repeat Last         |                   |
| Cook by Time 1 & 2      | Resume              |                   |
| Cooking Options (Lower) | Sabbath             |                   |
| Cooking Options (Upper) | Self Clean          |                   |
| Defrost                 | Sensor Cooking      |                   |
| Defrost by Food         | Simmer              |                   |
| Defrost by Time         | Soften              |                   |
|                         | Speed Cook          |                   |

### Clock Settings

Use this feature to set the time of day and to specify how the time of day will be displayed. You can select a standard 12-hour clock (12 hr) or 24-hour military time display (24 hr). Prior to the first use of your oven, the clock must be set.

### **Display Mode**

Use this feature to set Power Saver or Display Always On display mode.

### **Auto Conversion**

Use this feature to turn Auto Conversion on/off. When Auto Conversion is on it will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when using convection bake. This adjusts the temperature in both ovens.

### **Auto Shut-Off**

Use this feature to activate/deactivate Auto Shut-Off. Activating the Auto Shut-Off feature will turn off the lower oven after 12 hours of continuous operations.

The factory setting for Auto Shut-Off feature is activated. When in Sabbath mode Auto Shut-Off will be deactivated.

### **Beeper Volume**

Use this feature to set Beeper Volume to Mute or Normal **NOTE:** Some tones are not mutable.

### **Reminder**

Use this feature to Set, Review, or Clear Reminder.

### **Temperature Units**

Use this feature to set the display temperature unit to °F (Fahrenheit) or °C (Celsius).

### **Thermostat Adjust**

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler on the lower oven. The upper oven cannot be adjusted. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake, and Convection Bake modes. No other cooking modes are affected.

### **Oven Information**

This feature shows the Oven Model and Serial number.

## **Oven Options**

### **Upper Oven Options**

#### **Repeat Last**

This feature can only be used for upper oven cooking modes. Use this time saving feature for cooking repetitive items like cookies or appetizers. When selecting this feature, the last preset food will be displayed. Select **Start/Pause** pad or the selector dial to start cooking.

**NOTE:** The last program used is stored for two hours. Not all features can be repeated.

### **Broil**

Use this feature to broil. Remember to use the metal tray and metal rack. See Upper Oven Baking, Broiling and Toasting section for more detail.

### **Proof**

Use this feature to proof bread. See Upper Oven Warming and Proofing section for more detail.

### **Toast**

Use this feature to toast. Remember to use the metal tray and metal rack. See Upper Oven Baking, Broiling and Toasting section for more detail.

### **Warm**

Use this feature to warm. Select Moist or Crisp. See Upper Oven Warming and Proofing section for more detail.

## **Lower Oven Options**

### **Delay Start**

Use this feature to delay starting a Bake, Conv Bake, Probe, or Self Clean feature. To use this feature select Delay Start and set the time to start, then select cook mode. You can also use the Delay Start feature while programming a Bake, Conv Bake, or Probe cooking feature.

### **Probe**

Use this feature to cook by the internal temperature of the food. For many foods, especially roast and poultry, internal food temperature is the best test for doneness. This feature is available for the lower oven only. To use this feature, insert probe into food. Select Probe then enter the desired internal food temperature and program the Bake or Conv Bake cooking mode as normal.

This feature can also be accessed by connecting the temperature probe into the oven at any time.

### **Proof**

Use this feature to proof dough. See Lower Oven Cooking Modes for more detail.

### **Sabbath**

Use this feature to enter Sabbath mode. Sabbath mode sets the oven for observance of the Jewish Sabbath and Holidays. This feature conforms to the Star-K Jewish Sabbath requirements. Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when a button is pressed, but will still beep if certain oven faults occur), and all upper oven functions and lower oven functions, except lower oven Bake. During Sabbath mode only lower oven Bake is available.

While in Sabbath mode, after setting/changing a bake temperature, a random delay of approximately 30 seconds to 1 minute will occur before the oven will begin baking. To stop cooking, press the **Back** pad and then the **Start/Pause** pad. Your oven will shut off after a random delay of approximately 30 seconds to 1 minute. To immediately exit lower oven Bake, press the **Clear/ Off** pad at any time - cooking elements will immediately turn off and Sabbath Bake will change to Sabbath on the display, indicating that the oven has turned off. To exit Sabbath mode press and hold the **Back** pad for 3 seconds. Do not press any other buttons until Sabbath mode has exited, or Sabbath mode will be re-initialized and will not exit. See Lower Oven Sabbath Mode for more detail.

**NOTE:** If power outage occurs during Sabbath mode the unit will remain in Sabbath mode but will no longer be cooking when power is restored.

### **Self Clean**

Use this feature to enter Self Clean mode. See Cleaning The Oven section for more detail.

### **Steam Clean**

Use this feature to enter Steam-Clean mode. See Cleaning The Oven section for more detail.

### **Warm**

Use this feature to warm. See Lower Oven Cooking Modes for more detail.

## **Using the Oven**

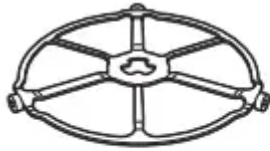
### **Baking, Broiling And Toasting**

Baking allows you to cook foods the same way as a conventional oven, using a heating element to raise the temperature of the air inside the oven. Any oven temperature from 250°F to 450°F may be set.

Broiling allows you to broil foods in the same way as a conventional oven.

Toasting allows you to toast foods the same way as a conventional oven.

A fan gently circulates heated air throughout the oven, over and around the food. Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook slightly faster than in regular oven cooking.



The **turntable** must always be in place when using the oven.



Put food or oven-safe cookware directly on the **metal tray to bake**.

Before you begin, make sure the turntable is in place. Use the metal tray at all times when baking.

**CAUTION: When baking, remember that the oven, door and dishes will be very hot!**

### How To Bake

1. Press the **Convection Bake** pad.
2. Turn the selector dial to set the oven temperature and press to enter.
3. Select **Start** or **Cook Time**.

#### Preheat after selecting start:

1. The oven starts preheating immediately. Do not place the food in the oven.
2. When the oven is finished preheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven.
3. Close the oven door. Press the selector dial twice to set the cook time and press **Start/ Pause** to start cooking. When cooking is complete, the oven will signal and turn off.

You may change the oven temperature during preheating by pressing the selector dial and turning the selector dial to select the new temperature.

If the oven door is opened during cooking, Pause will appear in the display. Close the door and press **Start/ Pause**. Limit door openings for optimal results at high temperatures.

Cook times are shown in minutes and can be a maximum of 179 minutes. Time can be changed during cooking by turning the selector dial.

#### Preheat after selecting cook time:

1. After selecting a cook time, oven will prompt you to start cook time or start preheat.
2. Press start cook time to skip preheat or press start preheat to preheat.
3. When the oven is finished preheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven.

4. Close the oven door. Press selector dial to edit temperature or cook time, if needed and/ or press **Start/Pause** to start cooking. When cooking is complete the oven will signal and turn off.



For two-level baking, place food in a metal baking dish or directly on the non-stick metal tray. Place the aluminum baking sheet or your baking dish with food on top of the wire rack. Stand the rack with food on the metal tray.

### How To Broil Or Toast

1. Press the **Cooking Options** pad.
2. Turn the selector dial to Broil or Toast and press to enter.
3. If Broil, press the selector dial to start.
4. If Toast, turn selector dial to select time and press to select. Press selector dial again to start.

If the oven door is opened during cooking, Pause will appear in the display. Close the door and press **Start/ Pause**.



Put food directly on the aluminum baking sheet on the wire oven rack, and place them on the metal tray, when broiling or toasting foods.

### Warming

The Warm feature will keep hot, cooked foods at serving temperature. Always start with hot food. Use cookware and utensils that can withstand temperatures up to 230°F.

1. Press the **Cooking Options** pad.

2. Turn the selector dial to Warm. Press the selector dial to enter.
3. Turn the selector dial to select Moist/Crisp. Press the selector dial to enter.

If the oven door is opened during warming, Pause will appear in the display. Close the door and press **Start/ Pause**.

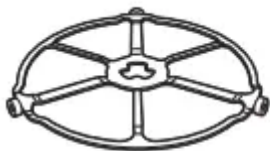
### Temperature and Moisture Selection Chart

| Food Type         | Moisture Setting |
|-------------------|------------------|
| Bread, hard rolls | CRISP            |
| Bread, soft rolls | MOIST            |
| Casseroles        | MOIST            |
| Fried foods       | CRISP            |
| Meats* and fish   | CRISP            |
| Pancakes, waffles | CRISP            |
| Pizza             | CRISP            |
| Potatoes, baked   | CRISP            |
| Potatoes, mashed  | MOIST            |
| Poultry           | MOIST            |
| Tortilla Chips    | CRISP            |
| Vegetables        | MOIST            |

\* USDA/FSIS recommends an internal temperature of 145°F as the minimum doneness for beef. Use a portable meat thermometer to check internal temperatures.

### To Crisp Stale Items:

- Place food or dishes directly on the black metal tray.
- Check crispness periodically. Add time as needed.



The **turntable** must always be in place when using the oven.



Put food directly on the **non-stick metal tray** to warm.

### Tips for Crisp Foods:

- Leave food uncovered.
- Do not use plastic containers or plastic wrap.

### Tips for Moist Foods:

- Cover food with lid or aluminum foil.
- Do not use plastic containers or plastic wrap.

## Sabbath Mode

### To Enter Sabbath Mode

Press the lower oven **Options** pad and turn the selector dial to Sabbath and press to select. The display will show “During Sabbath Mode the upper oven is unavailable.” Press the selector dial to continue. Any upper oven features running will exit, and the lower oven will immediately transition into Sabbath mode.

### To Change Temperature

Once in Sabbath mode, in order to change oven temperature or start a bake feature, the user can change temperature to one of 10 pre-set temperatures as indicated below:

| UI Key                              | Temp. (°F)          |
|-------------------------------------|---------------------|
| <b>Left Side Keys (Upper Oven)</b>  |                     |
| Microwave                           | 170                 |
| Speed Cook/ Defrost                 | 200                 |
| Cooking Options/ Popcorn            | 225                 |
| Add 30 Sec                          | 250                 |
| Convection Bake/Reheat              | 300                 |
| <b>Right Side Keys (Lower Oven)</b> |                     |
| Back                                | 0                   |
| Clear/Off                           | Cancels immediately |
| Light                               | 325                 |
| Bake                                | 350                 |
| Broil                               | 375                 |
| Convection Bake/Warm                | 400                 |
| Options                             | 450                 |

Changing to one of the above temperatures requires the user to press the keypad associated with the desired temperature and then press the **Start/Pause** pad. For example, to set a Bake 350°F, the user will press the **Bake** pad on the lower oven and then press **Start/Pause** pad. The Bake feature will start (or if already running, the oven temperature will change) at a random time between 30 - 60 seconds after the **Start/Pause** pad is pressed, with the exception of pressing the **Clear/Off** pad, which will immediately cancel the cooking settings. (The unit will remain in Sabbath mode). Change of temperature may be executed at any time in the cooking cycle.

### To Turn Oven Off

Press **Clear/Off** pad or **Back** and then **Start** pads at any time. The oven will immediately turn off but will stay in Sabbath mode and return to the standby Sabbath display screen.

## To Exit Sabbath Mode

Press and hold the **Back** pad for 3 seconds. The oven will shut down at a random time between 30 - 60 seconds after the **Back** pad is pressed and held.

**NOTE:** Do not press any other pads during this time, or the Sabbath mode will be re-initialized and will not exit. The oven will exit Sabbath mode and return to its default screen.

## Timed Cook Feature In Sabbath Mode

The Sabbath mode is not capable of running a timed cook feature on its own. If there is a desire to run a Timed Cook, the following steps must be followed:

1. Use the **Settings** pad to set your Beeper Volume to Mute.
2. Use the **Light** pad to set your lower oven Light to On.
3. Use **Bake** to program a temperature. After programming a temperature select a cook time and enter your cook time. Press **Start** to start the oven. **NOTE:** Convection Bake should NOT be used.
4. Once the oven is started, do NOT open the door until the oven has finished preheating and reached a steady state temperature. Doing so prior to preheating completing will result in the air distribution fan de-energizing immediately upon door opening.
5. Once the food has been placed in the oven, do not open the door until cooking has completed. Doing so will result in the display on the screen changing to prompt you to close your door.
6. Do NOT open the upper oven door. Doing so will turn the light on immediately.
7. Do not press any additional buttons on the lower oven controls once started or the display will change immediately upon the button press.

## NOTES

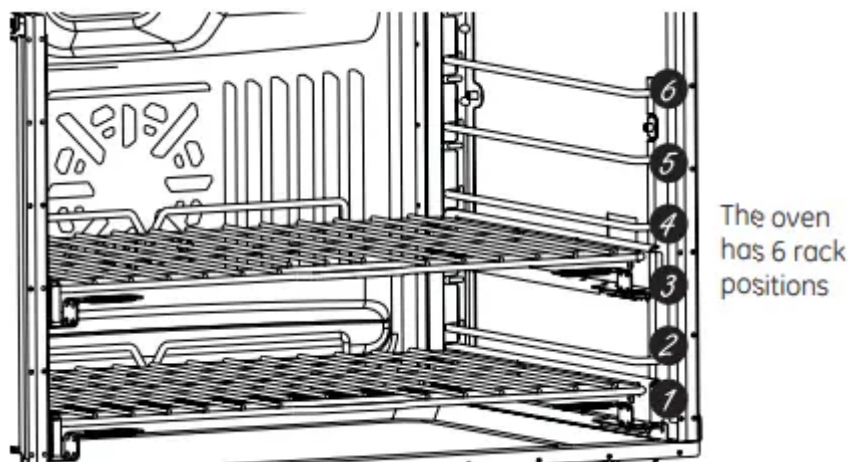
- During Sabbath mode only lower oven Bake is available. Broil, Convection Bake, Warm, or other functions are not available.
- When in Sabbath mode, the 12-hour auto shutoff is disabled regardless of the setting selected in the **Settings**.
- Sabbath mode can be entered only if no cooking mode is running in the lower oven. Entering the Sabbath Mode will cancel all functions in the lower and upper oven (including timer and reminder).
- When any buttons are pressed in Sabbath Mode, there are no beeps or tones, no changes to lights or change in the display. Also, when the door is opened or closed in Sabbath Mode, there are no beeps or tones, no changes to lights or change in the display.

- If a power outage occurs during Sabbath mode baking, the unit will return to Sabbath Mode when power comes back, but will not return in the baking mode.

## Racks

Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

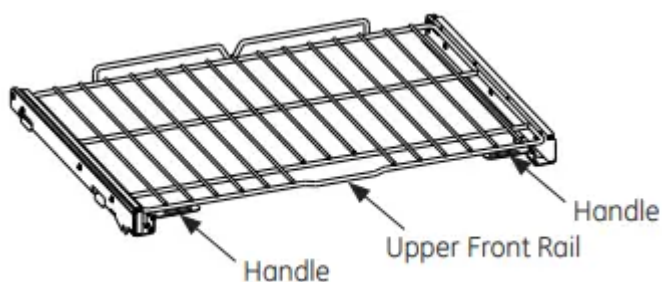
When baking with multiple pans and on multiple racks, ensure there is at least 1/2" between pans to allow sufficient space for air to flow.



## Oven Racks

Your oven may have extension racks and/or traditional flat racks.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

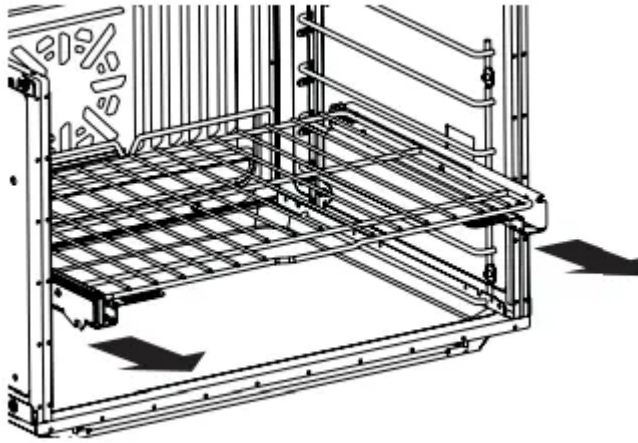


## Extension Racks

Extension racks have an install feature that locks into the rack supports (guides) on both sides. Once the install feature is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware.

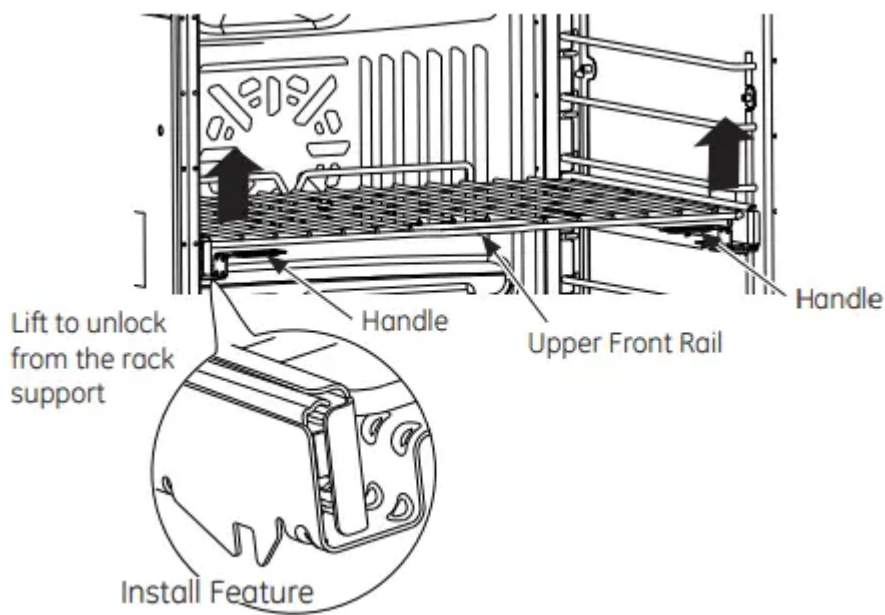
If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the slide tracks

with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.



To order additional graphite lubricant, read the Assistance and Accessories section at the beginning of this manual.

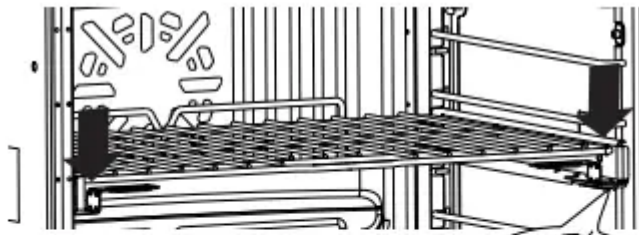
**To Remove An Extension Rack:**



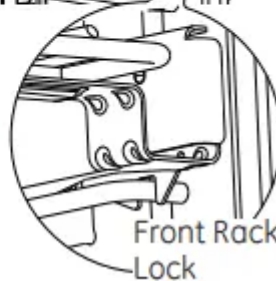
1. Make sure the rack is pushed all the way into the oven.
2. Grasp the rack by both its upper front rail and its lower handles on two sides and lift straight up to unlock the rack from the rack supports.
3. Firmly holding onto both the upper front rail and lower handles on both sides, pull the rack forward. Grasp the rack on both sides if necessary. Then remove it from the oven.

**To Replace An Extension Rack:**





Hold the upper front rail and lower handles and push the rack all the way in until the install feature locks on the front support

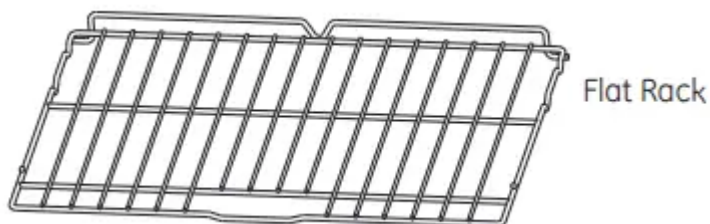


1. Place the rear portion of the rack onto the rack supports (guides) as shown in the picture.
2. Hold the upper front rail and lower handles and push the rack all the way in until the install feature locks into the front rack support.

If extension racks are difficult to replace or remove, wipe the oven rack supports with cooking oil. Do not wipe oil on the rack slides.

### **Traditional Flat Racks**

The racks have stops so that when placed correctly on the supports they will stop before coming completely out and will not tilt. When placing and removing cookware, pull the rack out until it stops.



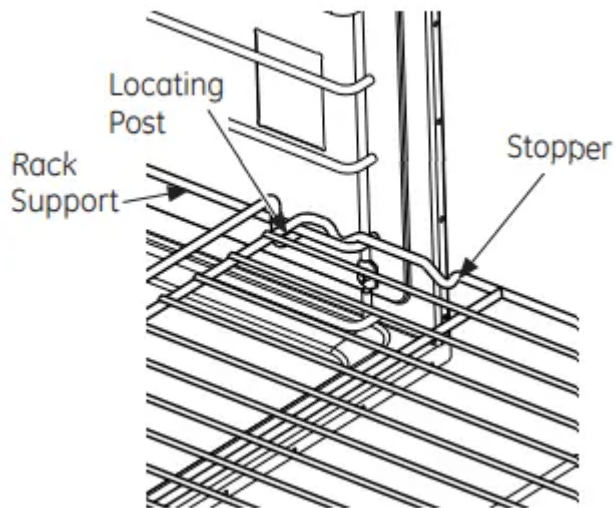
### **To Remove a Rack**

Pull it toward you, tilt the front end up and pull it out.

### **To Replace a Rack**

Tilt the front of the rack up, hook the rear locating posts under the rack supports, push the rack back (past the stop-locks) and lower it into position. Push the rack all the way in.

If flat racks are difficult to slide and/or remove, place some cooking oil on a soft cloth or paper towel and rub onto the sides of the rack and each rack support.



## Aluminum Foil and Oven Liners

**CAUTION : Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.**

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

## Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

## CARE AND CLEANING

### Cleaning The Oven

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

### Helpful Hints

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh. Also we recommend against using cleaners with ammonia or alcohol, as they can damage the appearance of the oven. If you choose to use a common household cleaner, first apply the cleaner directly to a clean cloth, then wipe the soiled area.

### **Control Panel**

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

### **Oven Exterior**

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven.

Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth.

When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

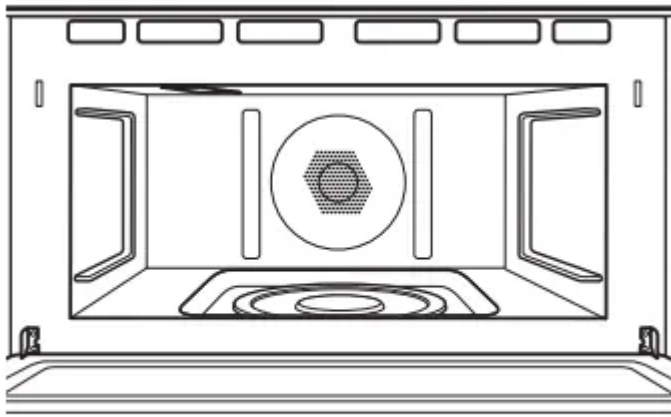
If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

### **Stainless Steel Surfaces (on some models)**

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, read the Assistance and Accessories section at the beginning of this manual.

## **How To Clean The Upper Oven Interior**



Walls, Floor, Inside Window, Metal and  
Plastic Parts on the Door

Clean the inside of the oven often for proper heating performance.

Some spatters can be removed with a paper towel, others may require a warm soapy cloth. Remove greasy spatters with a sudsy cloth; then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

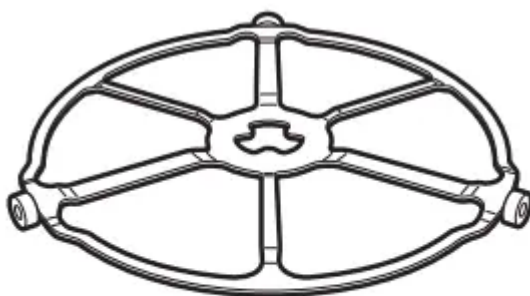
**Never use a commercial oven cleaner on any part of your oven.**

Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad, causing electrical shock.

#### **Door Seal**

It's important to keep the area clean where the door seals against the oven. Use only mild, nonabrasive detergents applied with a clean sponge or soft cloth. Rinse well.

#### **Removable Turntable**



Turntable

Do not use the oven without the  
turntable in place.

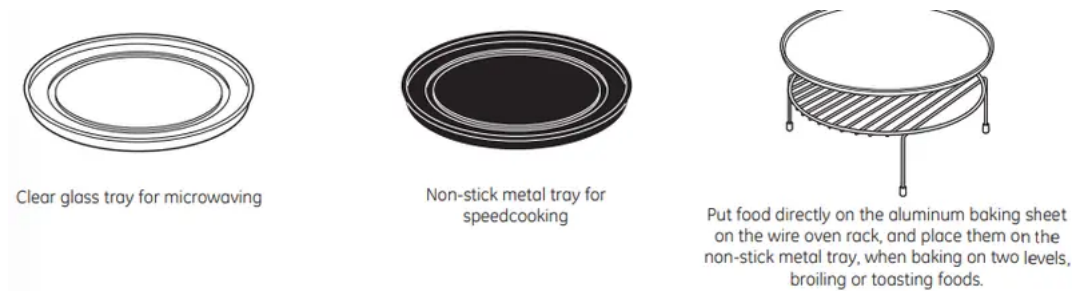
The area underneath the turntable should be cleaned frequently to avoid odors and smoking during a cooking cycle.

The turntable can be broken if dropped. Wash carefully in warm, sudsy water. Dry completely and replace.

To replace the turntable, place its center over the spindle in the center of the oven and turn it until it seats into place. (Make sure the smooth side of the turntable is facing up and that its center seats securely on the spindle.)

### Cooking Trays And Baking Sheet

To prevent breakage, allow the trays to cool completely before cleaning. Wash carefully in warm, sudsy water or in the dishwasher.



Do not use metal scouring pads or abrasives, as they may damage the finish. A soap-filled scouring pad may be used to clean the trays.

### How To Clean The Lower Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean or Self Clean modes. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

#### Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

#### Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the **Options** pad, select Steam Clean, and then press **Start**. The oven door will lock. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

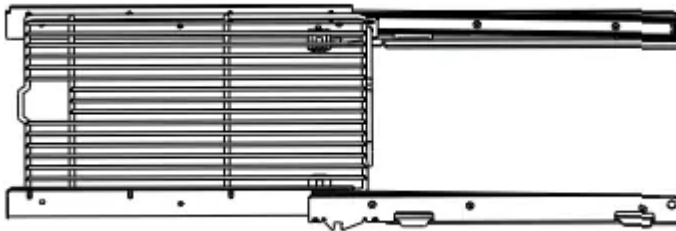
#### Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self-clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the **Options** pad, select Self Clean, and a default self-clean time is displayed.

The clean time can be changed to 3:00, 4:00, or 5:00 hours by using the selector dial. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the **Start** pad immediately after selecting the Self Clean. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

## Lower Oven Racks



The racks that were provided with your oven (dark enameled racks, not shiny) may remain in the oven during the self-cleaning cycle without being damaged.

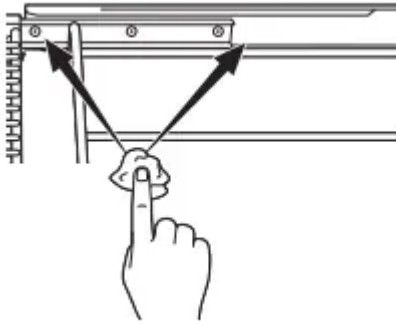
To manually clean racks, use warm, soapy water. Make sure not to wash the rack slides on an extension rack.

If racks become more difficult to remove from the oven, put some vegetable oil on a soft cloth or paper towel and rub onto the oven rack supports. Do not wipe the oil on an extension rack slide.

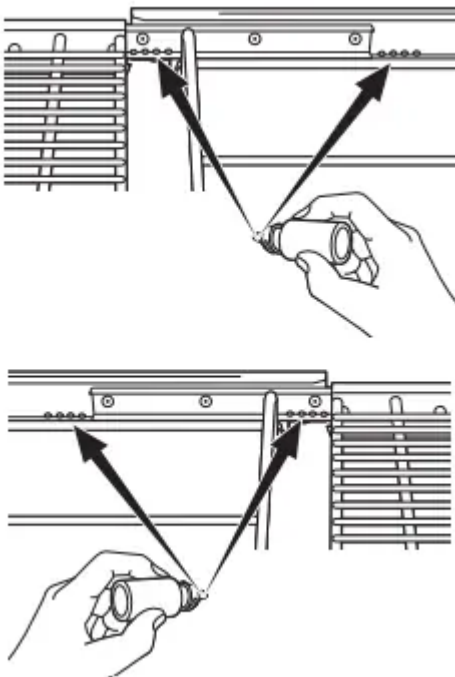
Periodically, after several self-clean cycles, the extension rack slides may need to be lubricated using the graphite lubricant shipped with your wall oven. To order additional graphite lubricant read the Assistance and Accessories sections at the beginning of this manual.

1. Remove extension rack from the oven. See the Extension Oven Racks section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy clean up.

3. If there is debris in the slide tracks, wipe it away using a paper towel. **NOTE:** Any graphite lubricant wiped away must be replaced.



4. Shake the graphite lubricant before opening it. Starting with left slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.



5. Repeat for the right slide mechanism of the rack.

6. Open and close the rack several times to distribute the lubricant.

7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.

8. Close the rack, turn rack right-side-up and place in the oven. See the Extension Oven Racks section.

9. Repeat above steps for each rack.

**NOTE:** Do not spray with cooking spray or other lubricant sprays.

## **Lower Oven Maintenance**

### **Lower Oven Light Replacement**

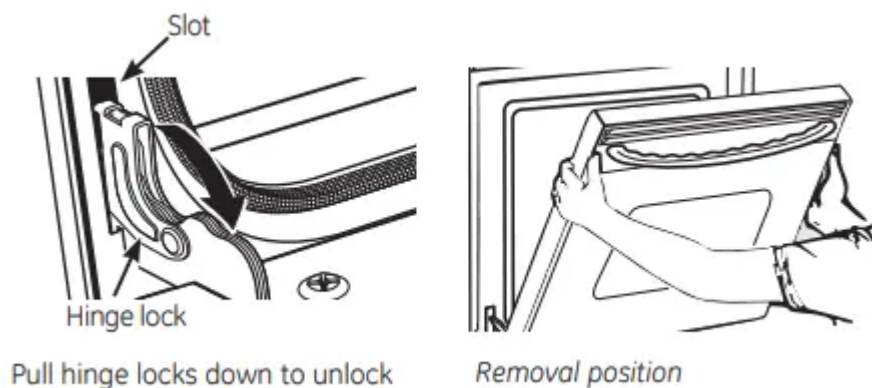
1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Slide a flat blade screwdriver between the housing and the glass light cover.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven. Be careful not to chip the oven coating.
5. Gently twist the screwdriver blade to loosen the glass light cover.
6. Remove the glass light cover.
7. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
9. Slide the protective lens into the holder and push until the clips snap into the housing.
10. Reconnect power.

### **Lift-Off Lower Oven Door**

The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.

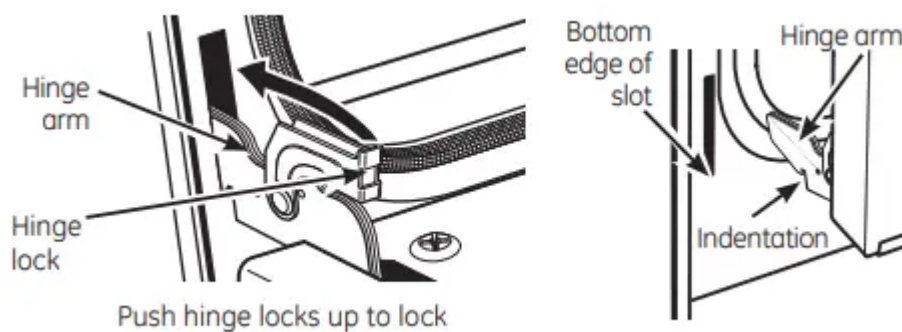
#### **To remove the door:**

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots.



**To replace the door:**

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



**Troubleshooting tips**

Save time and money! Review the charts on the following pages first and you may not need to call for service.



| <b>Problem</b>  | <b>Possible Cause</b>  | <b>What to do</b>  |
|---|--|--|
| <b>LIGHTS</b>   |  |  |
| <b>Light during a speedcook cycle dims and cycles on and off, even at full power levels</b> | <b>This is normal. Power level has been automatically reduced because the oven is hot.</b>       | This is normal. The oven senses and adjusts automatically.                       |
| <b>Light visible around the door and outer case while speedcooking</b>                      | <b>This is normal.</b>   | When the oven is on, light may be visible around the door and outer case.        |
| <b>FAN</b>  |  |  |
| <b>Fan continues to run after cooking stops</b>   | <b>The oven is cooling.</b>  | The fan will automatically shut off once internal parts of the oven have cooled. |
| <b>Oven vent emits warm air while oven is on</b>  | <b>This is normal.</b>   |  |
| <b>Fan comes on automatically when using the microwave</b>                                  | <b>This is normal.</b>   |  |
| <b>COOKING</b>  |  |  |
| <b>The oven makes unusual sounds while cooking</b>  | <b>Clicks and fans blowing are normal. The relay board is turning the components on and off.</b> | These sounds are normal.   |
| <b>Smoke comes out of the oven when I open the door</b>                                     | <b>Food is high in fat content. Aerosol spray used on the pans.</b>                              | Smoke is normal when cooking.  |

|  |   |   |
|--|---|---|
| <p>Food is not fully cooked or browned at the end of a cooking program</p> | <p>Programmed times may not match the size or amount of food you are cooking.</p>   | <p>Adjust time for doneness or adjust or lower lamps for browning and</p>   |
| <p><b>SENSOR ERROR</b> displayed along with an oven signal</p>             | <p>Food amount or type placed in the oven does not match the program that was set.</p>  | <p>Press the <b>Clear/Off</b> pad. Set the program to match the food or liquid cooked or heated.</p>  |
|  | <p>Steam was not sensed by the oven because plastic wrap was not vented, a lid too tight was on the dish or a liquid was covered.</p> | <p>Vent plastic wrap, use a looser lid or liquids when cooking or heating.</p>  |
| <p><b>DISPLAY</b></p>  |   |   |
| <p>The display is blank</p>  | <p>Power saver mode may be activated.</p>   | <p>Check the <b>Settings</b> menu for clock settings. Turn the display on.</p>  |
|  | <p>A fuse in your home may be blown or the circuit breaker tripped.</p>   | <p>Replace the fuse or reset the circuit breaker.</p>   |
|  | <p>Power outage or surge</p>  | <p>Reset the clock. If the oven was off, you must reset it by pressing the <b>Settings</b> pad, setting the clock and resetting the function.</p> |
| <p>“Control is LOCKED” appears in display</p>                              | <p>The control has been locked.</p>   | <p>Press and hold <b>Settings</b> pad for 3 seconds to unlock the control.</p>  |
| <p><b>DISPLAY</b></p>  |   |   |
| <p>Control display is lit yet oven will not start</p>                      | <p>Clock is not set.</p>  | <p>Set the clock.</p>   |
|  | <p>Door not securely closed.</p>  | <p>Open the door and close securely.</p>  |



|  |   |   |
|--|---|---|
|  | <b>Start/Pause pad or selector dial not pressed after entering cooking selection.</b>                                   | Press <b>Start/Pause</b> pad or select  |
|  | <b>Another selection already entered in oven and Clear/Off pad not pressed to cancel it.</b>                            | Press <b>Clear/Off</b> pad.   |
|  | <b>Size, quantity or cooking time not entered after final selection.</b>  | Make sure you have entered cooking time after selecting.  |
|  | <b>Clear/Off pad was pressed accidentally.</b>  | Reset cooking program and press <b>Pause</b> pad.   |
| <b>OTHER PROBLEMS</b>                                      |   |   |
| <b>The door and inside of the oven feels hot</b>           | <b>The heat lamps produce intense heat in a small space.</b>  | This is normal. Use oven mitts to handle the door when ready.   |
| <b>Oven will not start</b>                                 | <b>A fuse in your home may be blown or the circuit breaker tripped.</b>   | Replace fuse or reset circuit breaker.  |
| <b>Cannot edit cooking features</b>                        | <b>Some pre-programmed cooking features may not be able to be edited to prevent degradation of cooking performance.</b> | This is normal.   |
| <b>The pads on one side of the control do not function</b> | <b>The control has locked out the use of these pads and need to be reset.</b>   | Press and hold the <b>Clear/Off</b> pad on the right side of the display for 30 seconds. If the control does not reset, it may be necessary to cycle the circuit breaker. |

## FCC RADIO FREQUENCY INTERFERENCE

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for an ISM

Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of radio or television.
- Relocate the Microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

**The manufacturer** is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

| Problem   | Possible Cause   | What to do   |
|---|--|--|
| <p><b>My new oven doesn't cook like my old one. Is something wrong with the temperature settings?</b></p> | <p><b>Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.</b></p> | <p>For the first few uses, follow your recipe's temperatures carefully. If you still think the oven is too hot or too cold, you can adjust the temperature yourself to meet your cooking preference. <b>NOTE:</b> This adjustment only applies to Convection Bake 1 Rack and Convection Multi temperatures; it will not affect Roast, Broil, or Clean.</p> |
| <p><b>Food does not bake properly</b></p>   | <p><b>Oven controls improperly set.</b></p>  | <p>See the Cooking Modes section.</p>  |
|   | <p><b>Rack position is incorrect or rack is not level.</b></p>   | <p>See the Cooking Modes section and the User Guide.</p>   |
|   | <p><b>Incorrect cookware or cookware of improper size being used.</b></p>  | <p>See the Cookware section.</p>   |
|   | <p><b>Oven temperature needs adjustment.</b></p>   | <p>See the <b>Settings</b> section.</p>  |
|   | <p><b>Ingredient substitution</b></p>  | <p>Substituting ingredients can change the outcome.</p>  |
| <p><b>Food does not broil properly</b></p>  | <p><b>Oven controls improperly set.</b></p>  | <p>Make sure you select the appropriate broiling mode.</p>   |
|   | <p><b>Improper rack position being used.</b></p>   | <p>See Cooking Guide for rack location.</p>  |
|   | <p><b>Food being cooked in a hot pan.</b></p>  | <p>Make sure cookware is cool.</p>   |
|   | <p><b>Cookware not suited for broiling.</b></p>  | <p>Use a pan specifically designed for broiling.</p>   |
|   | <p><b>Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.</b></p>                  | <p>If using aluminum foil conform to pan's instructions.</p>   |



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|--|--|--|
|  | <b>In some areas the power (voltage) may be low.</b>   | Preheat the broil element for 10 mi                                      |
| <b>Oven temperature too hot or too cold</b>                          | <b>Oven temperature needs adjustment.</b>  | See the <b>Settings</b> section.   |
| <b>Oven does not work or appears not to work</b>                     | <b>A fuse in your home may be blown or the circuit breaker tripped.</b>  | Replace the fuse or reset the circuit                                    |
|  | <b>Oven controls improperly set.</b>   | See the Using the Oven section.  |
|  | <b>Oven is in Sabbath Mode.</b>  | Verify, that the oven is not in Sabbath the <b>Sabbath Mode</b> section. |
| <b>“Crackling” or “popping” sound</b>                                | <b>This is the sound of the metal heating and cooling during both the cooking and cleaning functions.</b>  | This is normal.  |
| <b>Why is my range making a "clicking" noise when using my oven?</b> | <b>Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, convection, and self-clean cycles.</b> | This is normal.  |
| <b>Clock and timer do not work</b>                                   | <b>A fuse in your home may be blown or the circuit breaker tripped.</b>  | Replace the fuse or reset the circuit                                    |
| <b>Oven light does not work</b>                                      | <b>Light bulb is loose or defective.</b>   | Tighten or replace bulb.   |
|  | <b>Pad operating light is broken.</b>  | Call for service.  |



|   |  |  |
|---|--|--|
| Oven will not selfclean                                       | The temperature is too high to set a self-clean operation.   | Allow the oven to cool and reset the   |
|   | Oven controls improperly set.  | See the Cleaning the Oven section  |
| Excessive smoking during clean cycle                          | Excessive soil or grease.  | Press the <b>Clear/Off</b> pad. Open the oven door to clear the room of smoke. Wait until the <b>COOLING DOOR IS LOCKED</b> display appears. Wipe up the excess soil and reset the |
| Excessive smoking during broiling                             | Food too close to burner element.  | Lower the rack position of the food.   |
| Oven door will not open after a clean cycle                   | Oven too hot.  | Allow the oven to cool below locking   |
| Oven not clean after a clean cycle                            | Oven controls improperly set.  | See the Cleaning the Oven section  |
|   | Oven was heavily soiled.   | Clean up heavy spillovers before starting a clean cycle. Heavily soiled ovens may need to be cleaned again or for a longer period of time.   |
| "CLOSE DOOR TO CONTINUE COOKING" show on display section      | The door is open during a cooking or cleaning feature.   | Close the oven door.   |
| "OVEN IS COOLING DOOR IS LOCKED" show on display section      | The oven door is locked because the temperature inside the oven has not dropped below the unlocking temperature. | Press the <b>Clear/Off</b> pad. Allow the  |
| An oven error and "SERVICE MAY BE NEEDED" show in the display | You have a function error code.  | Press the <b>Clear/Off</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.   |



|  |  |  |
|--|--|--|
|  | <b>If the function code repeats.</b>   | Disconnect all power to the oven for 30 seconds and then reconnect power. If the error code repeats, call for service.   |
| <b>“Burning” or “oily” odor emitting from the vent</b>   | <b>This is normal in a new oven and will disappear in time.</b>  | To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Clean section.  |
| <b>Strong odor</b>   | <b>An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.</b>   | This is temporary and will go away after a few uses or a self-clean cycle.   |
| <b>Fan noise</b>   | <b>A cooling fan may automatically turn on.</b>  | This is normal. The cooling fan will run to cool the internal parts. It may run for up to 10 minutes after the oven is turned off.                                   |
| <b>My oven door glass appears to be “tinted” or have a “rainbow” color. Is this defective?</b> | <b>No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.</b> | This is normal. Under certain light conditions, you may see this tint or rainbow color.  |
| <b>Sometimes the oven takes longer to preheat to the same temperature</b>                      | <b>Cookware or food in oven</b>  | The cookware or food in the oven will cause the oven to take longer to preheat. Remove the cookware or food to reduce preheat time.                                  |
|  | <b>Number of racks in oven</b>   | Adding more racks to the oven will cause the oven to take longer to preheat. Remove the extra racks to reduce preheat time.  |
|  | <b>Different cooking modes</b>   | The different cooking modes use different methods to heat the oven for the same amount of time. Some modes will take longer to preheat (i.e. convection bake multi). |

**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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