

## BEFORE SETTING SURFACE CONTROLS

### Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 1 and Figure 2.



Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 1). Cookware should have flat bottoms that make good contact with the entire surface heating element (see Figure 2)

**Figure 1: Testing cookware**



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.



- Curved and warped pans.



- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.



- Heavy handle tilts pan.



- Pan is smaller than the heating area marked on cooktop

**Figure 2: Proper cookware**

## **Cookware Material Types**

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Copper - Excellent heat conductor but discolors easily (see Aluminum).
- Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- Cast Iron - A slow heat conductor that will retain heat very well. Cooks evenly once cooking temperature is reached. If cast iron pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

- Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.



**IMPORTANT** Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the ceramic cooktop. The melting point of cookware made with these materials may be reached quickly, especially if left empty, and they may bond to the ceramic cooktop. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's recommendations for use and care of cookware.

### **About the Ceramic Glass Cooktop**

The ceramic glass cooktop has heating elements below a smooth glass surface. The designs on the ceramic cooktop outline the areas of the surface elements underneath. Always match the pan size with the diameter of the element outline on the cooktop. Only flat-bottomed cookware should be used.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

The type and size of cookware, the number of surface elements in use, and their settings will all affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.



### **IMPORTANT**

- The cooktop should not be used as a cutting board or work surface.
- Dropping heavy or hard objects on the cooktop may crack it.
- Placing food directly on the smoothtop surface (without a cooking utensil) is not recommended, as difficult cleaning will result, and foods may smoke and cause potential fire hazard.
- Always lift cookware before moving on the ceramic glass cooktop. Any cookware that has a rough or dirty bottom can scratch the ceramic cooktop. Always start with clean cookware.



**NOTE** White glass cooktops only - Due to the high intensity of heat generated by the surface elements, the glass surface may discolor when the element is turned off. This is normal and the glass will return to its original white color after it has completely cooled down.

### **About the Radiant Surface Elements**

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.



### CAUTION

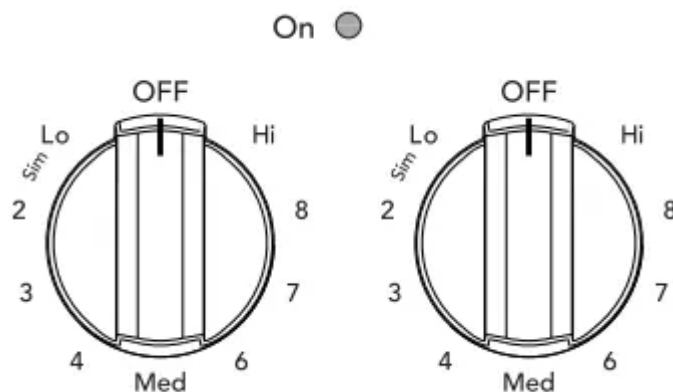
- Surface elements may appear to have cooled after they have been turned off. The element surface may still be hot, and burns may occur if the element or surrounding area is touched before it has cooled to a safe temperature.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.
- Do not allow aluminum foil, or any material that can melt, to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop.



**NOTE** Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic smooth top. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat. Be sure to read detailed instructions for ceramic glass cooktop cleaning in the Care and Cleaning section and Before You Call checklist section of this Use and Care Guide.

### Element On and Hot Surface Indicator Lights

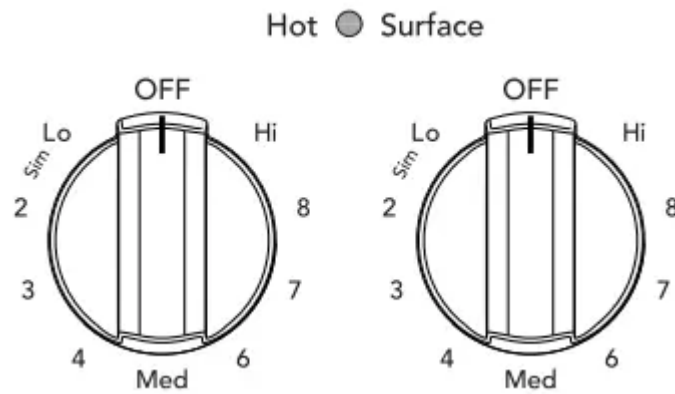
The ELEMENT ON indicator light will turn on when one or more elements are turned on.



**Figure 3: On indicator light**

A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

The HOT SURFACE indicator light will turn on when the burner is hot enough to cause burns and will remain on after the burner is turned off until the surface has cooled to a safe temperature



**Figure 4: Hot surface indicator light**

## Types of ceramic cooktop elements

The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.

- A single radiant element has one circle.
- A dual radiant element (some models) has two circles. The dual radiant element may be set using only the smaller inner element or both inner and outer elements may be set to heat together for a larger surface.

## SETTING SURFACE CONTROLS

### Single radiant surface elements (all models)

To operate the single radiant element:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction (Figure 5) to the desired setting (refer to the “Suggested radiant surface element settings” in Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 5).

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

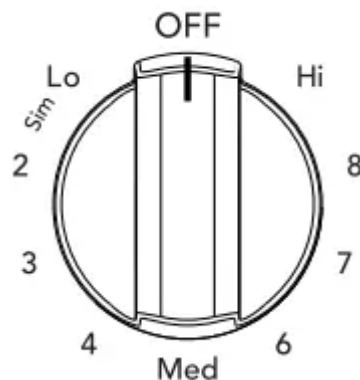
## Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Settings	Type of Cooktop
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium High (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 4)	Keep foods cooking, poach, stew
Low (1)	Low temperature cooking
Low (LO)	Keep warm, melt

**Table 1: Suggested radiant surface element settings**

**IMPORTANT** Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop.



**Figure 5: Single element knob**



### WARNING



- Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.



### NOTE

- The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The Element ON indicator lights will turn on when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the “OFF” position and will stay on until the heating surface area has cooled sufficiently

## Dual radiant surface elements

Symbols on the backguard will help choose which portion of the dual radiant element to set. The  symbol indicates a setting for the inner element only. The  symbol indicates a setting for both inner and outer elements.

### To operate a dual radiant element:

1. Place correctly sized cookware on the surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer elements. If only the inner element is needed for smaller cookware, push in and turn the knob counter-clockwise (see Figure 6).
3. When cooking is complete, turn the knob to OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area. You may switch from either single or dual element setting at any time during cooking. See “Suggested radiant surface element settings” on page 15.



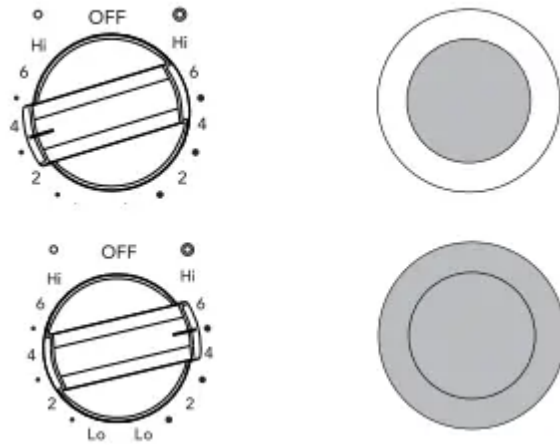
### CAUTION

- Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.



### IMPORTANT

Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop



**Figure 6: Dual element knob settings**

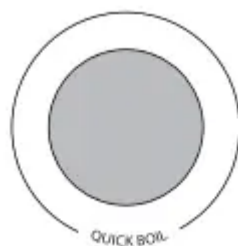
 **NOTE**

The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.

The Element ON indicator lights will turn on when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the “OFF” position and will stay on until the heating surface area has cooled sufficiently

**Quick Boil (some models)**

Quick Boil uses a higher wattage radiant element to bring liquids to boil much quicker. The left front radiant element is the Quick Boil element. To use the Quick Boil feature, place the cookware on the left front surface element and follow the instructions for “Dual radiant surface elements” in this section.




**Figure 7: Quick boil element**

**Triple Surface Radiant Element (some models)**

Symbols around the knob are used to indicate which element of the triple radiant element will heat.

The  symbol indicates that only the inner element will heat. The  symbol indicates that the



inner and middle elements will heat. The  symbol indicates that the inner, middle and outer elements will heat (Figure 8). You may switch the element setting at any time during cooking.

### To Operate the Triple Surface Element

1. Place correctly sized cookware on the triple surface element.
2. Push in and turn the control knob to the inner element symbol for smaller cookware or to the inner and middle element symbol for average cookware or to the inner, middle, and outer element symbol for large cookware (Figure 8). Turn the knob to adjust the setting if needed.
3. When cooking has completed, turn the surface control knob to OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.

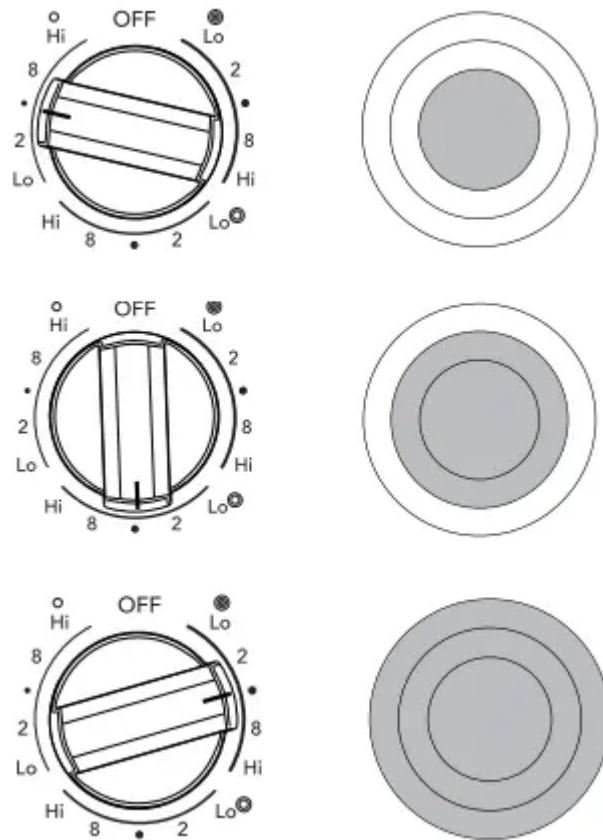
A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

You may switch to the single, dual, or triple element setting at any time during cooking. See “Suggested radiant surface element settings” on page 15.



#### CAUTION

- Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.



**Figure 8: Triple element knob settings**



**IMPORTANT** Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop

### Keep warm (some models)

Use the keep warm feature to keep cooked foods hot.

Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean. Use only dishware, utensils, and cookware recommended for oven and cooktop use on the keep warm zone.

Setting the keep warm control:

1. Push in the knob and turn in either direction (see Figure 9). The temperatures are designated by hi and lo. However, the control can be set at any position between hi and lo for different levels of warming.

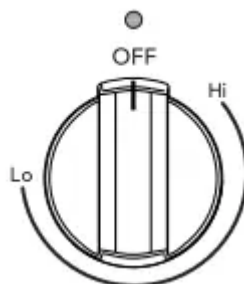
2. When ready to serve, turn the control to OFF. The hot surface indicator light will remain on until the warm zone cools.

 **IMPORTANT**

Do not allow aluminum foil or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop, they will damage the ceramic cooktop.

 **CAUTION**

- Unlike the surface elements, the keep warm zone will not glow red when it is hot. To avoid burns always use potholders or oven mitts when removing food from the cooktop, including the keep warm zone, as cookware and plates will be hot.
- Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on the cooktop when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.



**Figure 9: Keep warm knob**

Temperature selection - Refer to the recommended keep warm zone settings table (see Table 2). If a particular food is not listed, start with the medium level and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

Food Item	Heating Level
Breads/Pastries	LO (Low)
Casseroles	LO (Low)
Dinner Plates with Food	LO (Low)
Eggs	LO (Low)
Gravies	LO (Low)
Meats	MED (Medium)
Sauces	MED (Medium)
Soups (cream)	MED (Medium)
Stews	MED (Medium)
Vegetables	MED (Medium)
Fried Foods	HI (High)
Hot Beverages	HI (High)
Soups (liquid)	HI (High)

**Table 2: Recommended keep warm zone settings**



**WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

## Home Canning

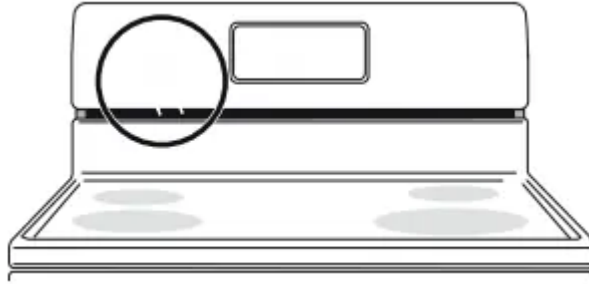
Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.

- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## 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 10: Oven vent**



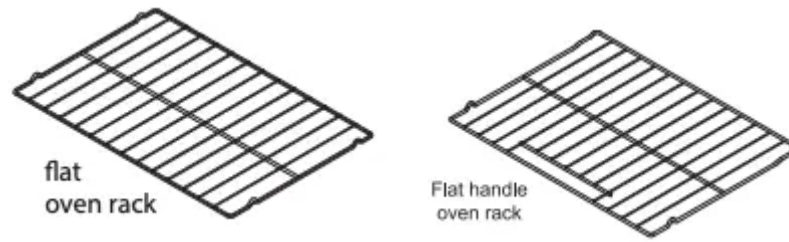
**WARNING Protective Liners** — Do not use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire. During self clean, temperatures in the oven will be hot enough to melt foil.



### **CAUTION**

- Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.
- Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.
- 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

## Type of oven racks



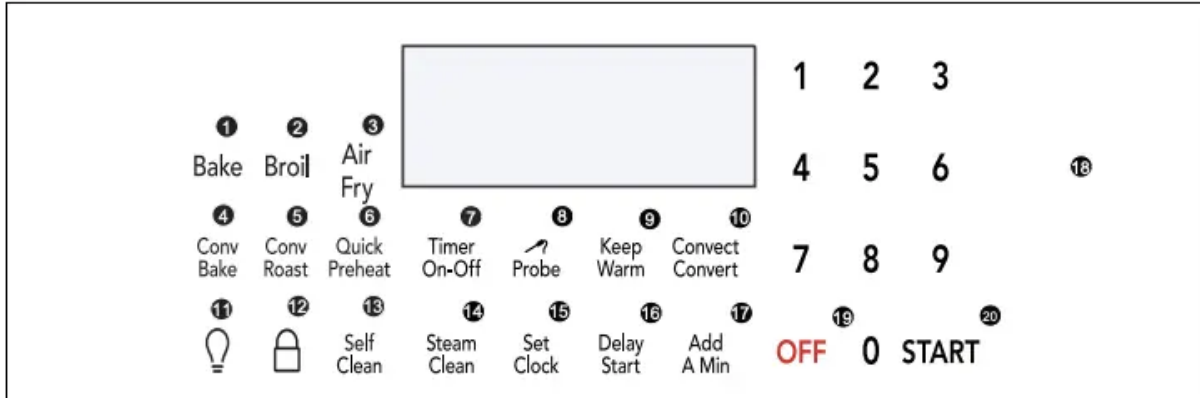
**Figure 11: Oven rack types**

- Flat oven racks are used for most cooking needs and may be placed in most oven rack positions.

## Removing, replacing, and arranging oven racks

Always arrange the oven racks when the oven is cool.

- **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.



## Oven Control Features

1. Bake - Use to select Bake feature.
2. Broil - Use to set Broil feature.
3. Air Fry - Uses super hot air circulating around food to produce crispy golden results.
4. Conv Bake - Circulates the oven heat evenly and continuously for faster cooking of some foods.
5. Conv Roast - Uses a convection fan to gently brown meats and poultry and seal in the juices.
6. Quick Preheat - Best used for single rack baking with packaged and convenience foods.

7. Timer On-Off - Use to set or cancel the minute timer. The minute timer does not start or stop any cooking function.
8. Probe - Use to set and adjust temperatures when using probe.
9. Keep Warm - Use to keep cooked foods at serving temperature.
10. Convect Convert - Use to change standard bake recipe to a convection bake recipe.
11. Oven Light - Use to turn on internal light when checking on food. Also will turn on when the oven door is open.
12. Oven Lock - Use to lock out oven controls.
13. Self Clean - Use with arrow keys to set self clean cycle for any duration between 2 and 4 hours.
14. Steam Clean - Use for cleaning light soils.
15. Set Clock - Use set the time of day
16. Delay Start - Add to any cooking feature or Self Clean to program a delay start time.
17. Add A Min -Use to add additional minutes to the timer.
18. 0 through 9 keys - Use to set temperature and time.
19. OFF - Use to clear any feature except the time of day and minute timer.
20. START - Use to start most oven features.

**Table 3: Minimum/Maximum time and temperatures**

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)
Air Fry		170°F (77°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)
Probe		140°F (60°C)	210°F (99°C)
Timer		0:01 Min. 0:01 Min	11:59 Hr./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

**Note:** An entry acceptance tone (1beep) will sound each time a key is touched (the oven lock key is delayed 3 seconds). An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.



## Setting the Clock

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

A digital display showing the time 12:00 in a large, black, sans-serif font.

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

### To set clock to 1:30:

1. Press Set Clock.
2. Enter 1 3 0 using numeric keys.
3. Press START.

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

### 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 Set Clock for 3 seconds.
2. Press Self Clean to toggle between 12 Hr day or 24 Hr day display modes (Figure 13).
3. Press START to accept the choice.

A digital display showing two options: "12 Hr dAY" and "24 Hr dAY" in a large, black, sans-serif font.

**Figure 13: 12 Hr dAY and 24 Hr dAY settings**

## 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 a Min**

Use the add a 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 a min twice.

**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 3 seconds
2. Press Self Clean to toggle between 12 Hour OFF or Stay On feature (Figure 14).
3. Press START to accept choice.



**Figure 14: 12hr 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 3 seconds.



2. Once F (or C) appears in the display, press Self Clean to toggle between Fahrenheit and Celsius temperature display modes (Figure 15).
3. Press 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.



**Figure 15: 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 3 seconds.
2. Press the Self Clean key to toggle between bEEP On or bEEP OFF (Figure 16).
3. Press START to accept the choice.




**Figure 16: Display showing audible and silent operation**

### Setting Oven Lockout


The oven lockout feature is used to lock the controls and the oven door.

#### To activate the oven lockout features:

Be sure oven door is completely closed.

1. 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.
2. 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 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. 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 side wall of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use. To replace the interior oven light, see “Replacing the Oven Light” on page 47.

**Quick Preheat**

Quick Preheat is available for single rack baking with packaged and convenience foods 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 the Quick Preheat function, the bake burner will cycle on and off. The convection fan will turn on and stay on until baking is canceled. 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 4 (Figure 18). Place the food as shown in Figure 17.
- 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.

**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 START.
4. 350 and PREHEAT will be displayed while the oven is preheating.



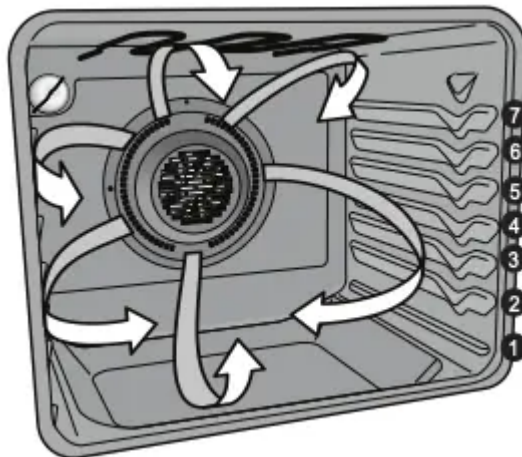
5. Press OFF when baking is complete or to cancel the preheat feature.

**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 START. 425 will show in the display.
4. When baking is complete, press OFF.



**Figure 17: Single rack baking for convenience foods**



**Figure 18: Oven rack position (4) best for cooking convenience foods**

### **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 fans will turn on in preheat and then cycle on and off as needed during baking. Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

**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.

### **Baking tips**

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Cookies and biscuits should be baked on pans with no sides or very low sides.
- 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 3 and 6 and place pans as shown in Figure 19.
- When using any single rack for baking cookies, cakes, biscuits, or muffins use rack position 3.
- 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 overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Dark pans are recommended for pies; 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.
- For best results leave oven light off while baking.

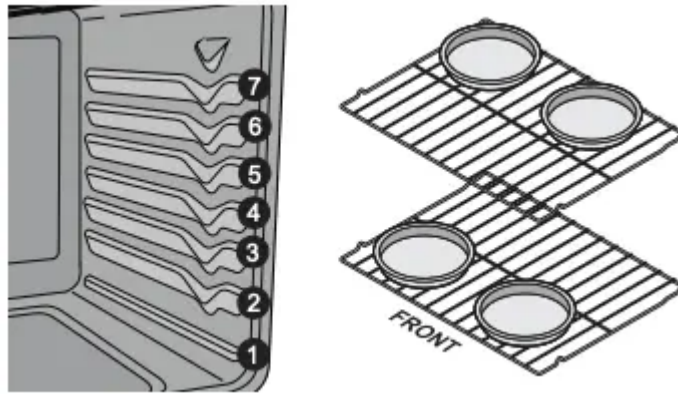
**To set Bake for (default) oven temperature of 350°F:**

1. Press Bake.
2. 350° will appear in the display.
3. Press 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 4 2 5 using numeric keys.
3. Press START.
4. To cancel Bake at any time, press OFF



**Figure 19: 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 23 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 results. 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.
- Foods may cook faster, saving time and energy.

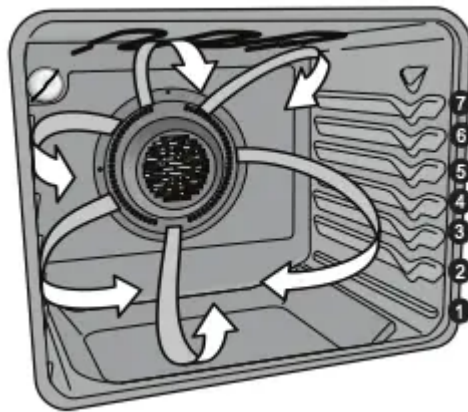
### Baking tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food.
- When baking cakes using two oven racks place bakeware in positions 3 and 6 and place bakeware as shown in Figure 20.
- When using any single rack for baking cookies, cakes, biscuits or muffins, use rack position 3.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Unless the recipe is written for convection cooking, use Conv Convert to reduce oven temperature from the recipe's recommended oven temperature.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.

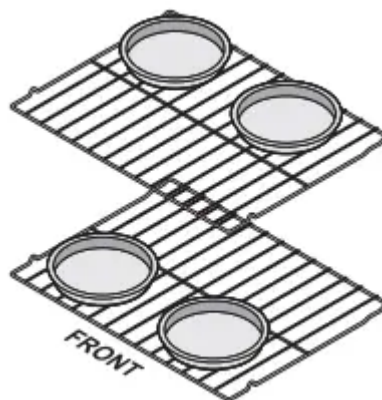
- Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies, and muffins.
- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- For best results leave oven light off while baking.

**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 START. The convection fan will turn on after a few minutes and stay on during the cooking process.
4. To cancel convection bake at any time, press OFF.



**Figure 20: Rack positions**



**Figure 21: Pan positions**

**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 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.

**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

#### **Setting Delay Start**

Delay Start sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly. Delay Start must be set before starting the cooking function. If the oven door is opened after Delay Start is set the program will be canceled and must be reset.

**WARNING** Food Poisoning Hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

### **To program oven for a delay start beginning at 5:30, and for baking at 375°F:**

1. Press Bake.
2. Enter 3 7 5 using numeric keypad.
3. Press Delay Start.
4. Enter 5 3 0 using numeric keypad.
5. Press START to accept.
6. The oven will turn on when the delay start time (5:30) is reached.

**Important note:** Delay Start may be set using a 24 hr clock. To set clock for 24 Hr operation, See “Setting 12 Hour or 24 Hour display mode” on page 22 for more information. The Delay Start

feature may be used with Convection Bake, Convection Roast, Convection Convert, Bake, Broil and Self Clean functions.

### Setting Broil

Use the broil function to cook foods that require direct exposure to radiant heat for optimum browning results. Broiling is direct heat cooking and may produce smoke. If smoke is excessive, place food further away from the flames. Broil is preset to 550°F and may be set to any temperature between 400°F (205°C) and 550°F (288°C).

### WARNING

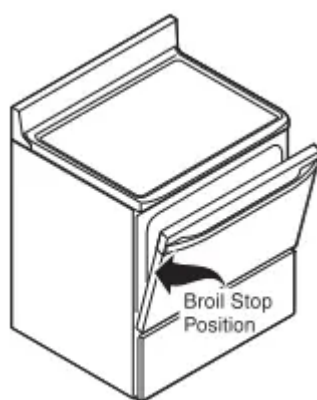
Should an oven fire occur, close oven door and turn off the oven. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury

### 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.

Broiler pans and inserts allow the grease to drain away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with foil – the exposed grease could ignite.

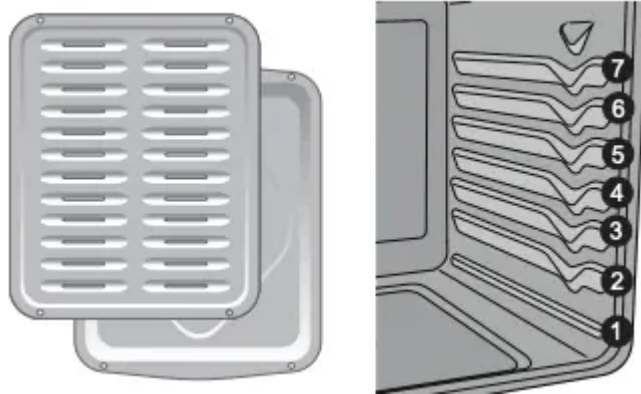
**Note:** During Broil the oven door may be open to the broil stop position



To set broil with the default broil oven temperature of 550°F:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 2 minutes before adding food. Broil may be set with Delay Start.
2. Position bakeware in oven.
3. Press Broil. Broil with the oven door open to the broil stop position.
4. Press START. To adjust the broil temperature, press Broil again and then enter the new temperature using the number keys. Press START.
5. Broil on one side until food is browned; turn and broil other side until done to your satisfaction.

6. When finished broiling, press OFF. To cancel broil at any time, press OFF.



**Figure 22: Broil pan with insert (L) Rack positions (R)**

**Note:** If a broiler pan and insert are not supplied with this appliance they may be purchased from [www.frigidaire.com](http://www.frigidaire.com)

**Important notes:**

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- If a broiler pan and insert are not supplied with this appliance they may be purchased from [frigidaire.com](http://frigidaire.com).

Food	Rack Position	Temperature	Cook time (minutes)		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	7th**	550°F (288°C)	5	4	140°F (60°C)	Rare*
Steak 1" thick	6th or 7th**	550°F (288°C)	6	4	145°F (63°C)	Medium
Steak 1" thick	6th or 7th**	550°F (288°C)	8	7	170°F (77°C)	Well
Pork Chops 3/4" thick	6th	550°F (288°C)	12	10	170°F (77°C)	Well
Chicken bone-in	5th	450°F (232°C)	20	10	170°F (77°C)	Well
Chicken boneless	6th	450°F (232°C)	8	6	170°F (77°C)	Well
Fish	6th	550°F (288°C)	as directed		170°F (77°C)	Well
Shrimp	6th	550°F (288°C)	as directed		170°F (77°C)	Well
Hamburger 1" thick	7th**	550°F (288°C)	9	7	145°F (63°C)	Medium
Hamburger 1" thick	7th	550°F (288°C)	10	8	170°F (77°C)	Well *

The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C).



**\*\*Use the offset or half-racks (if available) only in the top position, NOTE: Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from element. Always watch foods carefully to prevent burning.**

## **Air Fry**

The Air Fry feature works best for single rack baking with packaged and convenience foods and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation quantity, time, and temperature.

### **Important:**

- Air Fry is designed for baking on a single oven rack. Food should be arranged in single layers on a pan.
- When using Air Fry, use dark bakeware with low or no sides and place food on rack position 4 for best results.
- Leave oven light off when baking.
- Food may need to be removed early and should be checked at minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.

### **To set the Air Fry function:**

1. Arrange food on rack as suggested.
2. Press Air Fry. Enter the suggested temperature for particular food.
3. Press START.
4. When preheat tone sounds place the tray on rack position 4.

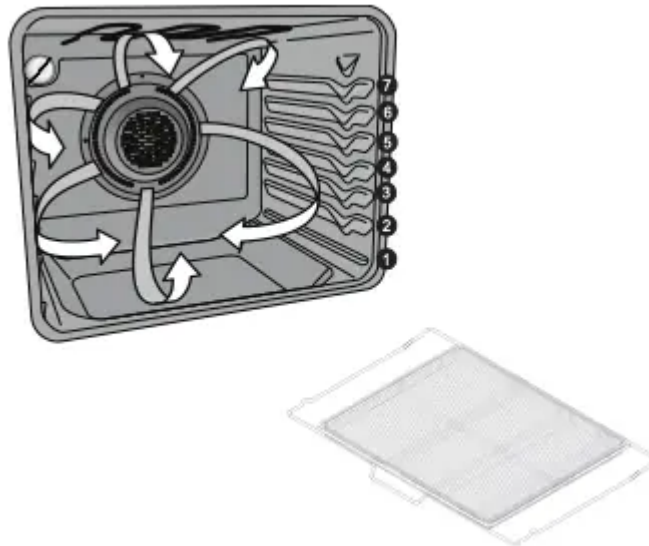
**Note:** Set the minute timer for the minimum suggested cook time listed in the table below and check food for desired doneness when timer ends.

5. When cooking is complete press OFF.

**Note:** Frigidaire offers an optional Air Fry Tray specifically designed to deliver superior performance.

### **Some Benefits of the Optional Air Fry Tray:**

- Tray optimized for oven space.
- Fits in the dishwasher for easy clean up.
- Higher yield than countertop models.
- Frees up countertop space.
- Compatible with convection ovens.
- The optional Air Fry tray may be purchased from [www.frigidaire.com](http://www.frigidaire.com).



**Figure 24:** Optional Frigidaire Air Fry Tray. Use rack position 4 with tray or dark pan with low or no sides for best results.

**Table 5: Suggested Air Fry Settings**

Food	Quantity (oz.)	Temperature	Cook Time (mins)
Frozen Tater Tots	50 (Full Tray)	450 °F - 232°C	29-33
Frozen Golden Fries	43 (Full Tray)	425°F - 218°C	25-35
Frozen Sweet Potato Fries	43	425°F - 218°C	20-25
Frozen Chicken Nuggets	32	400°F - 205°C	11-13
Frozen Crispy Chicken Strips	25	400°F - 205°C	18-20
Frozen Hot Wings Bone-In	42	450 °F -232°C	18-25
Frozen Chicken Wings	42	375°F -190°C	60-65
Fresh Chicken Wings	42	425°F - 218°C	30-40
Homemade French Fries	24	425°F - 218°C	30-40

### Keep Warm

Keep Warm should only be used with foods that are already at serving temperatures. Keep Warm will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Keep Warm will shut-off automatically. Keep Warm will keep the oven temperature at 170° F (77°C).

### To set Keep Warm:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press Keep Warm: KEEP WARM will appear in the display. (If no other keys are touched within 25 seconds the request for keep warm will clear.)
3. Press START. Keep Warm will automatically turn on and then turn off after 3 hours unless cancelled. To turn Keep Warm off at any time, press OFF.



**WARNING** Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

**Important note:** When using the Probe for cooking, the Keep Warm function will turn on automatically once the probe reaches the target temperature of the food. Keep Warm will remain on at a serving temperature of 170°F until canceled.

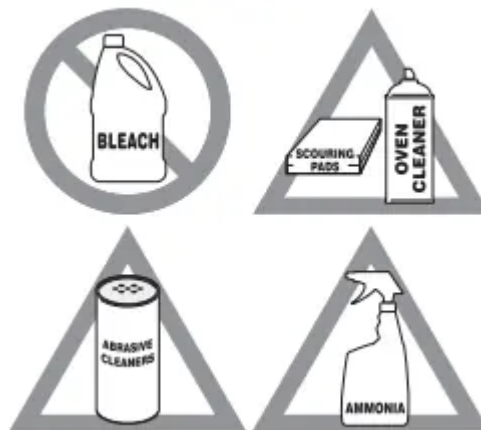
## CARE AND CLEANING

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.



### CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.



**Figure 35: Use cleaners with caution**

#### Aluminum and vinyl

- Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.

#### Painted and plastic control knobs

#### Painted body parts

#### Painted decorative trims

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.

### Control panel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. 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.

### Control knobs

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.

### Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

### Smudge Proof™ Stainless Steel

### Black Stainless Steel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

### Porcelain-enameled broiler pan and insert

### Porcelain door liner

### Porcelain body parts

- Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.

### Self-cleaning oven interior

- Before setting a self-clean cycle, clean soils from the oven frame, areas outside the oven door gasket, and the small area at the front center of the oven bottom. See "Self Clean" on page 39.

## Oven door

- Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.

## Ceramic cooktop

- See “Cooktop Maintenance” on page 44.

## **Cooktop Maintenance**

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

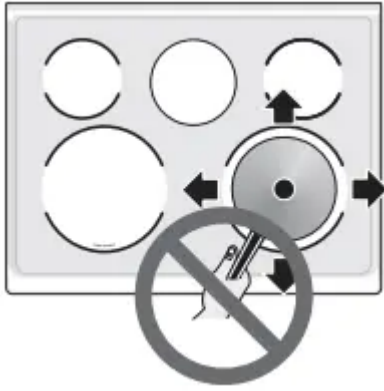
Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum, cast iron, or copper bottomed pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic, or glass) with rough bottoms can mark or scratch the cooktop surface.

### **Do not:**

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.



**Figure 36: Cooktop care**

## Cooktop Cleaning



**WARNING** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.



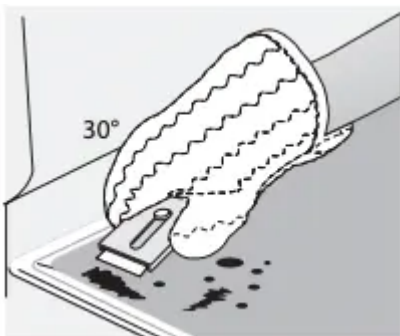
**CAUTION** Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

### For light to moderate soil:

For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

### For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.



**Figure 37: Cooktop cleaning**

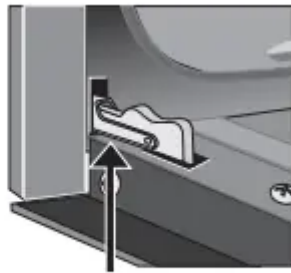
## Removing and Replacing the Oven Door



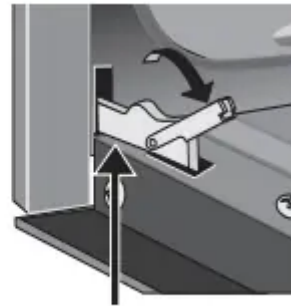
**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

### 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 39 and Figure 40).

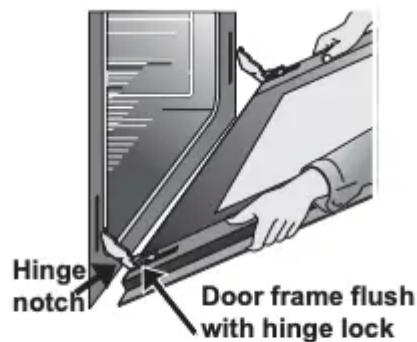


**Figure 39: Door hinge locks**



**Figure 40: Unlocking door hinge**

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 41).

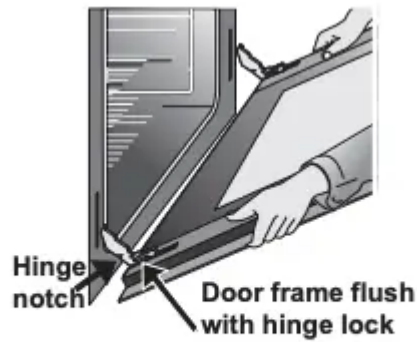


**Figure 41: Replacement and location of hinge arm and roller pin**

### To Replace Oven Door:

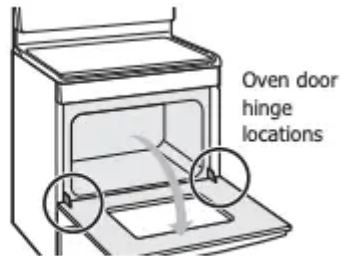
1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 41).
2. Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches.

The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 41).



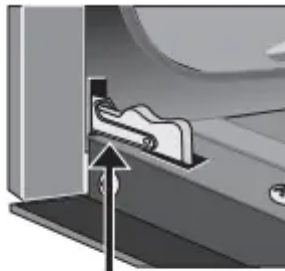
**Figure 41: Replacement and location of hinge arm and roller pin**

3. Fully open the oven door, horizontal with floor (Figure 38).



**Figure 38: Door hinge location**

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 39).



**Figure 39: Door hinge locks**

5. Close the oven door.



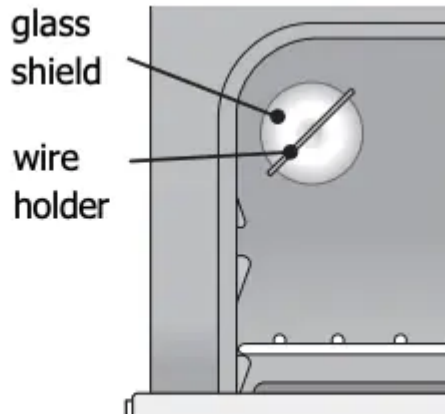
**IMPORTANT** Special door care instructions - Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

## Replacing the Oven Light

**CAUTION** Be sure the oven is unplugged and all parts are cool before replacing the oven light

### Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (Figure 42).

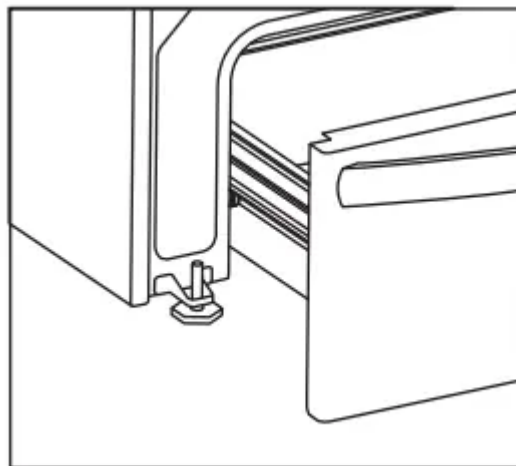
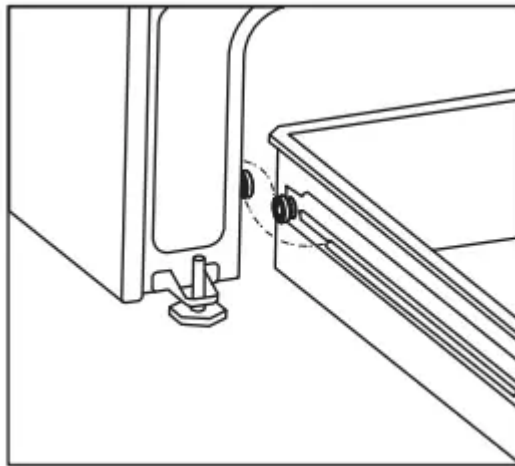


**Figure 42: Oven light protected by glass shield**

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove the interior oven light shield after removing the wire holder by carefully moving the wire to the side of the glass shield. The tension from the wire holds the glass shield in place.
3. Pull the shield straight out. Do not twist or turn.
4. Replace the bulb with a new appliance bulb.
5. Replace the glass oven light shield. Replace wire holder.
6. Turn the power back on again at the main source (or plug the appliance back in).
7. Be sure to reset the time of day on the clock

### Remove and replace storage drawer (some models)

Use the storage drawer for storing cooking utensils. The drawer can be removed to facilitate cleaning under the range. Use care when handling the drawer.



## BEFORE YOU CALL

### Oven Baking

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

#### Cookies and biscuits burn on the bottom.



Cookies and biscuits put into oven before oven is preheated.

- Allow oven to preheat to desired temperature before placing food in oven.

Oven rack is overcrowded.

- Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven.

Dark pan absorbs heat too fast.

- Use a medium weight shiny baking sheet.

### **Cakes too dark on top or bottom**



Cakes put in oven before oven is preheated.

- Allow oven to preheat to the selected temperature before placing food in the oven.

Rack position too high or too low.

- Use proper rack position for baking needs.

Oven too hot.

- Set oven temperature 25°F (13°C) lower than recommended.

### **Cakes not done in center**



Oven too hot.

- Set oven temperature 25°F (13°C) lower than recommended.

Incorrect pan size.

- Use pan size suggested in recipe.

Pan not centered in oven.

- Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.

Glass cookware slow heat conductor.

- Reduce temperature and increase cook time or use shiny bakeware.

### **Cakes not level.**



Oven not level.

- 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.

Pan too close to oven wall or rack overcrowded.

- Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.

Pan warped.

- Do not use pans that are dented or warped.

Oven light left on while baking.

- Do not leave the oven light on while baking.

**Foods not done when cooking time is over.**



Oven too cool.

- Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.

Oven overcrowded.

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

Oven door opened too frequently

- Open oven door only after the 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.

**Entire appliance does not operate.**

- Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active.
- Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

## Oven Problems

### **Poor baking results.**

- Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the 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 38 if you feel the oven is too hot or too cool.

### **Flames inside oven or smoking from oven vent.**

- Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Setting Broil" on page 28.

### **Oven smokes excessively when broiling.**

- Incorrect setting. Follow the Setting Broil instructions on page 32.
- Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. 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 control panel beeps and displays any F or E code error.**

- Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.

### **Oven portion of appliance does not operate.**

- The time of day is not set. The clock must be set in order to operate the oven. See "Setting the Clock" on page 22.
- Be sure the oven controls are set properly for the desired function. See Oven Controls starting on page 25 and review instructions for the desired cooking function in this manual or see Entire appliance does not operate in this checklist.

### **Convection fan does not rotate.**

- Oven door is open. The convection fan will turn off if the oven door is opened when convection is active. Close the oven door..

## Electric Cooktop Problems

### **Surface element is too hot or not hot enough.**

- Incorrect surface control setting. Adjust power level setting.

### **Surface element does not heat or does not heat evenly.**

- Be sure the correct surface control knob is turned on for the element needed.
- Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily

## **Smooth Cooktop Problems**

### **Areas of discoloration with metallic sheen on cooktop surface.**

- Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.

### **Scratches or abrasions on cooktop surface.**

- Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less visible with time.
- Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.
- Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.

### **Metal marks on the cooktop.**

- Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see "Cooktop Maintenance" on page 44.

### **Brown streaks or specks on cooktop surface.**

- Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see "Cooktop Maintenance" on page 44.

## **Self Clean Problems**

### **Self clean does not work.**

- Oven control not set properly. See Setting Self Clean on page 45.

### **Oven racks discolored or do not slide easily.**

- Oven racks left in oven cavity during self clean. Remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.

### **Soil not completely removed after self clean.**

- Self clean was interrupted. Review instructions on Self Cleaning on page 45.
- Excessive spills on oven bottom. Remove excessive spills before starting self clean.
- Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

### **Appliance is not level.**

- Be sure the floor is level, strong, and stable enough to adequately support the range.
- If the floor is sagging or sloping, contact a carpenter to correct the situation.
- Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.
- Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.

### **Cannot move appliance easily. Appliance must be accessible for service.**

- Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.
- Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.

### **Oven light does not work.**

- Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 47.

#### **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.