

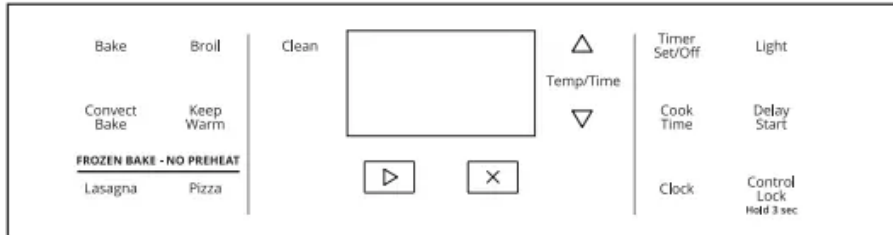
## FEATURE GUIDE



**⚠ WARNING**

**Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

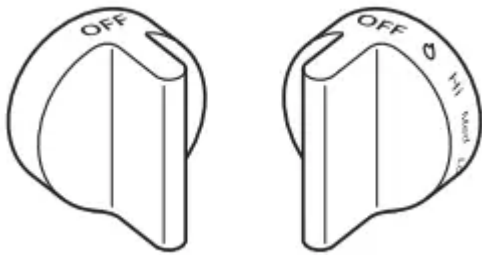


Keypad	Feature	Instructions
<b>CLOCK</b>	<b>Clock</b>	The Clock uses a 12-hour cycle. <ol style="list-style-type: none"> <li>1. Check that the oven is off.</li> <li>2. Press CLOCK.</li> <li>3. Press the Temp/Time up or down arrow keypad to set the hours. Press CLOCK to switch to the minutes. Press the Temp/Time up or down arrow keypad to set the minutes.</li> <li>4. Press CLOCK or the Start keypad.</li> </ol>
<b>LIGHT</b>	<b>Oven cavity light</b>	While the oven door is closed, press LIGHT to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Cleaning cycle.
<b>TIMER SET/OFF</b>	<b>Oven timer</b>	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> <li>1. Press TIMER SET/OFF.</li> <li>2. Press the Temp/Time up or down arrow keypad to set the length of time.</li> <li>3. Press the Start keypad to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.</li> <li>4. Press TIMER SET/OFF to cancel the Timer. Do not press the Cancel keypad because the oven will turn off.</li> </ol>
<b>Start</b> 	<b>Cooking start</b>	The Start keypad begins any oven function. If the Start keypad is not pressed within 10 seconds, a tone will sound and The Start keypad will blink until pressed or canceled. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.
<b>Cancel</b> 	<b>Range function</b>	The Cancel keypad stops any function except the Timer and Oven Control Lockout.
<b>TEMP/TIME</b>	<b>Temperature and time adjust</b>	The Temp/Time up and down arrow keypads are used to adjust time and temperature settings.
<b>BAKE</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press BAKE.</li> <li>2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.</li> <li>3. Press the Start keypad.</li> <li>4. To change the temperature, repeat Step 2. Press the Start keypad.</li> <li>5. Press the Cancel keypad when finished.</li> </ol> <p><b>NOTE:</b> The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>



Keypad	Feature	Instructions
<b>CONVECT BAKE</b>	<b>Convection baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT BAKE.</li> <li>2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.</li> <li>3. Press the Start keypad.</li> <li>4. To change the temperature, repeat Step 2. Press the Start keypad.</li> <li>5. Press the Cancel keypad when finished.</li> </ol> <p><b>NOTE:</b> The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<b>FROZEN BAKE</b>	<b>Prepackaged food</b>	<ol style="list-style-type: none"> <li>1. Position the food on a flat rack in the oven on rack position 3 or 4. See the "Positioning Racks and Bakeware" section. <b>NOTE:</b> Cook only 1 package of frozen food at a time when using Frozen Bake™ Technology.</li> <li>2. Press FROZEN BAKE LASAGNA or PIZZA.</li> <li>3. Press the Temp/Time up or down arrow keypad to set the temperature as recommended on the food packaging.</li> <li>4. Press COOK TIME.</li> <li>5. Press the Temp/Time up or down arrow keypad to set the maximum cook time as recommended on the food packaging.</li> <li>6. Press the Start keypad. The range will calculate the best cook time. <b>NOTE:</b> The cook time that appears in the display is the estimated required cook time as calculated by the oven control. It may be different than the time you entered. A beep will alert you to check the food's doneness with at least 2 minutes remaining on the timer. Follow the prompts on the display to select more time if desired.</li> <li>7. Press the Start keypad to start the calculated time.</li> <li>8. At the end of the cook time, a beep will alert you to check the food's doneness. When "End" is displayed and ☺ is flashing, you can add more time, if desired. Press the up or down arrow keypad to set the time, then press START. If more time is not added, the bake element will turn off. <b>NOTE:</b> Pressing Cancel will exit the Frozen Bake™ cycle.</li> <li>9. Press the Cancel keypad when finished. <b>NOTE:</b> The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</li> </ol>
<b>BROIL</b>	<b>Broiling</b>	<ol style="list-style-type: none"> <li>1. Press BROIL.</li> <li>2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.</li> <li>3. Press the Start keypad.</li> <li>4. Preheat the oven for five minutes, unless otherwise recommended by recipe. Position cookware in the oven and close the oven door.</li> <li>5. To change the temperature, repeat Step 2 and press the Start keypad.</li> <li>6. Press the Cancel keypad when finished.</li> </ol> <p><b>NOTE:</b> The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<b>KEEP WARM</b>	<b>Hold warm</b>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> <li>1. Press KEEP WARM.</li> <li>2. Temperature is set at 170°F (75°C). Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.</li> <li>3. Press the Start keypad.</li> <li>4. Press the Cancel keypad when finished.</li> </ol> <p><b>NOTE:</b> The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<b>DELAY START</b>	<b>Delayed start</b>	<p>Delay Start is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see "Cook Time" section.</p>
<b>COOK TIME</b>	<b>Timed cooking</b>	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see "Cook Time" section.</p>
Keypad	Feature	Instructions
<b>CLEAN</b>	<b>Self-Cleaning cycle</b>	See the "Self-Cleaning Cycle" section.
<b>CONTROL LOCK (Hold 3 sec)</b>	<b>Oven and cooktop control lockout</b>	<ol style="list-style-type: none"> <li>1. Check that the oven and cooktop are off.</li> <li>2. Press and hold CONTROL LOCK for 3 seconds.</li> <li>3. A tone will sound and a lock will be displayed.</li> <li>4. Repeat to unlock. No keypads will function with the controls locked.</li> </ol>

## COOKTOP USE



Electric igniters automatically light the surface burners when control knobs are turned to  IGNITE.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

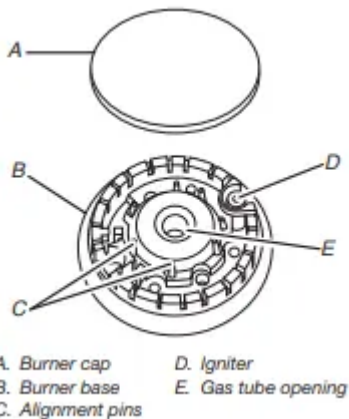
### To Set:

1. Push in and turn knob counterclockwise to IGNITE. All surface burners will click. Only the burner with the control knob turned to IGNITE will produce a flame.
2. Turn knob to anywhere between Hi and Lo.

### Power Failure

In case of a prolonged power failure, the surface burners cannot be lit manually. No attempt should be made to operate the appliance during a power failure.

### Sealed Surface Burners



**IMPORTANT:** Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

**Burner Cap:** Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

**Gas Tube Opening:** Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other

material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.

**Burner Ports:** Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

### To Clean:

**IMPORTANT:** Before cleaning, make sure all controls are OFF and the cooktop is cool. Do not use oven cleaners, bleach, or rust removers.

1. Remove the burner cap and the burner base and clean according to the “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.
4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.
5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

## Grates

### Models WFG525, WFG550, and WFG535

The grates on this range cover the full width of the cooktop. The three grates interlock, using the hook formed into the grates. The flat end of the middle grate drops onto the hooks on the other grates as shown in the following illustration.



To install the grates, place the grate embossed “Left” on the left side of the cooktop. Place the grate embossed “Right” on the right side of the cooktop. Place the middle grate last, as shown in the previous illustration.

## Burner Size

Select a burner that best fits your cookware. See the following illustration and chart.

## Small

- Low-heat cooking
- Melting chocolate or butter

## Medium

- Multipurpose burner

## Large

- For large cookware

## Extra-Large

- For large cookware
- Most powerful burner

## Oval

- For longer dishes

## Cookware

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

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

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

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

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

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

Use the following chart as a guide for cookware material characteristics.

### Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

### Cast iron

- Heats slowly and evenly.

- Good for browning and frying
- Maintains heat for slow cooking.

#### Ceramic or ceramic glass

- Follow manufacturer's instructions.
- Heats slowly but unevenly.
- Ideal results on low-to-medium heat settings.

#### Copper

- Heats very quickly and evenly.
- May leave copper residues which may be diminished if cleaned immediately after cooking.

#### Earthenware

- Follow manufacturer's instructions.
- Use on low heat settings.

#### Porcelain enamel on steel or cast iron

- See stainless steel or cast iron.

#### Stainless steel

- Heats quickly but unevenly.
- A core or base of aluminum or copper on stainless steel provides even heating.

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.

## Home Canning

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

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (13 mm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

## OVEN USE

The normal operation of the range will include several noises that may be heard each time the bake or broil burners ignite during the cooking cycle:

- Gas valves may make a “popping” sound when opening or closing.
- Igniters will “click” several times until a flame is sensed.
- A “poof” sound is heard when a bake or broil burner ignites. Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

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

**NOTE:** The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

### Electronic Oven Controls

#### Control Display

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

#### Fahrenheit and Celsius

The temperature is preset at Fahrenheit, but it can be changed to Celsius.

To change: Press and hold the Temp/Time up arrow keypad for 5 seconds. “C” or “F” will appear on the display. Repeat to change back.

To exit mode, press the Cancel keypad.

#### Keypress Tones

Activates or turns off the tones when a keypad is pressed.

To change: Press and hold LIGHT for 5 seconds. Repeat to change back.

To exit mode, press the Cancel keypad.

#### Demo Mode

**IMPORTANT:** This feature is intended for use on the sales floor with a 120V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

To change: Press the Cancel keypad, the Cancel keypad, the Temp/Time up arrow keypad, and TIMER SET/OFF. Repeat to change back and end Demo mode.

#### Tones

Tones are audible signals, indicating the following:

### **Basic Functions**

One tone

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

Three tones

- Invalid keypad press

Four tones

- End of cycle

### **Oven Temperature Control**

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

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

#### **To Adjust Oven Temperature:**

1. Press and hold the Temp/Time down arrow keypad for 5 seconds until the oven display shows the current setting, for example "0°F CAL" or "00."
2. Press the Temp/Time up or down arrow keypad to increase or decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press the Start keypad.

### **Sabbath Mode**

The Sabbath mode sets the oven to remain on in a Bake setting until turned off. A Timed Bake can also be set to keep the oven on for only part of the Sabbath. The Oven Control Lockout feature (if present) will be disabled during the Sabbath. After the Sabbath mode is set, no tones will sound, the display will not show the temperature, the Kitchen Timer mode will be canceled (if active), and only the following keypads will function:

- Temp/Time up or down arrow keypad
- Cancel

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

When power is restored after a power failure, the oven will return to Sabbath mode and remain Sabbath compliant with the bake elements off until the Cancel keypad is pressed.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

Before entering the Sabbath mode, it must be decided if the oven light is to be on or off for the entire Sabbath mode period. If the light is on when entering Sabbath mode, it will remain on for the entire time Sabbath mode is in use. If the light is off when entering Sabbath mode, it will remain off for the entire time Sabbath mode is in use. Opening the oven door or pressing LIGHT will not affect the oven light once Sabbath mode has been entered.

On the Holiday, the oven temperature can be changed once the oven is in Sabbath mode by pressing the Temp/Time up or down arrow keypad. The oven temperature will change 25°F (14°C) each time the Temp/Time up or down arrow keypads are pressed. The display will not change, and there will be no sounds during this adjustment.

#### **To Activate and Bake Using Sabbath Mode:**

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypa
3. Press the Start keypad.
4. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
5. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant.

NOTE: If "SAb" does not appear in your display, the Sabbath mode is not active. After Sabbath mode is deactivated, you must activate Sabbath mode by completing steps 1 through 5.

#### **To set a Timed Bake using Sabbath mode (on some models):**

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press the Start keypad.
6. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
7. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven

is now in Sabbath mode and is Sabbath compliant. The Bake, On, and Cook Time indicator lights will be displayed.

When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

**To set a Delayed Timed Bake using Sabbath mode (on some models):**

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press DELAY START. The Delay indicator light will light up.
6. Press the Temp/Time up or down arrow keypad to enter a start time.
7. Press the Start keypad.
8. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
9. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The On and Delay indicator lights will be displayed.

When the start time is reached, the Bake, On, and Cook Time indicator lights will automatically turn on. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

## **Keep Warm**

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

## To Use:

1. Press KEEP WARM.
2. Press Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.
3. Press the Start keypad.
4. Place food in the oven.
5. Press the Cancel keypad when finished.

## Aluminum Foil

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

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

## Positioning Racks and Bakeware

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

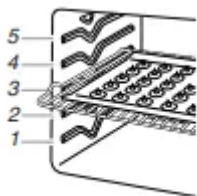
### Bakeware

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

### Racks

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

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



## Rack Positions

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

Rack 4: two-rack baking and broiling

Rack 3: Most baked goods on a cookie sheet, muffin pan, or jelly roll pan; layer cakes; broiling chicken pieces

Rack 2: Pies, casseroles, yeast bread, quick breads, frozen convenience foods, and two-rack baking

Rack 1: Roasting large and small cuts of meat and poultry

### **Multiple Rack Cooking**

Two-rack: Use rack positions 2 and 4 or 2 and 5.

### **Baking Cookies and Layer Cakes on Two Racks**

#### **Baking Layer Cakes**

For best results when baking cakes on two racks, use the Bake function, a flat rack in rack position 4, and a flat rack in rack position 2. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes



#### **Baking Cookies on Two Racks**

For best results when baking cookies on two racks, use the Convection Bake function and place flat racks in positions 2 and 5.

### **Oven Vent**

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

### **Baking and Roasting**

#### **Temperature Management System**

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

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

## **Preheating**

When beginning a Bake cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

## **Oven Temperature**

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down

## **Broiling**

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

When broiling, preheat the oven for 2 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

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

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

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. Please refer to the "Accessories" section for more information.

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

## **Convection Baking and Roasting(on some models)**

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

During convection baking or roasting, the bake and broil elements or burners cycle on and off in intervals to maintain the oven temperature while the fan circulates the hot air. If the oven door is opened during convection baking or roasting, the fan will turn off immediately. It will come back on when the oven door is closed.

NOTE: The convection fan will turn on approximately 5 minutes into any convection cycle

## **Cook Time**

### **To Set a Timed Cook:**

1. Press BAKE. The Bake indicator light will light up.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter the length of time to cook.
5. Press the Start keypad. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press the Cancel keypad to clear the display.

### **To Set a Delayed Timed Cook:**

Before setting, make sure the clock is set to the correct time of day. See the "Clock" keypad feature in the "Feature Guide" section.

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter the length of time to cook.
5. Press DELAY START. The Delay indicator light will light up.
6. Press the Temp/Time up or down arrow keypad to enter the time of day to start.
7. Press the Start keypad. When the start time is reached, the oven will automatically turn on. The Temperature and/or Cook Time settings can be changed anytime after the oven

turns on by repeating steps 2-4 and pressing the Start keypad. To change to a different delay time, cancel the features and repeat steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press the Cancel keypad to clear the display

## **RANGE CARE**

### **Self-Cleaning Cycle**

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

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see the “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage, or move the oven door gasket.

#### **Prepare Range:**


- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks, aluminum foil, and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1&1 /2"(38 mm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

#### **How the Cycle Works**

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

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

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

To stop the Self-Cleaning cycle at any time, press the Cancel keypad. If the temperature is too high, the oven door will remain locked and “cool” and “ ” will be displayed. The cooling fan may continue to run. The oven light will not function during the Self-Cleaning cycle.

#### **Electronic Oven Control with Adjustable Clean Time (on some models)**

The Self-Cleaning cycle is time adjustable between 2 hours 30 minutes and 4 hours 30 minutes in 30-minute increments. Suggested clean times are 2 hours 30 minutes for light soil and 4 hours 30 minutes for heavy soil. Last 30 min. are for cool down.

### **To Self-Clean:**

1. Press CLEAN.
2. Press the Temp/Time up or down arrow keypad to enter the desired Self-Cleaning cycle time.
3. Press the Start keypad. The oven door will automatically lock. The Door Locked and Clean indicator lights will be displayed. The time remaining will also be displayed.
4. When the Self-Cleaning cycle is complete and the oven cools, the Door Locked and Clean indicator lights will turn off.
5. When the oven is completely cooled, remove ash with a damp cloth.

To exit the Self-Cleaning cycle before completed, press the Cancel keypad. The door will unlock once the oven cools.

### **General Cleaning**

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

#### **EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)**

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

#### **Cleaning Method:**

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

#### **STAINLESS STEEL (on some models)**

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

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

#### **Cleaning Method:**

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included): See the “Accessories” section for more information.

#### **METALLIC PAINT (on some models)**

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

#### **PORCELAIN-COATED GRATES AND CAPS**

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

#### **Cleaning Method:**

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates, and caps are cool.
- Dishwasher (grates only, not caps): Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher.
- Gas Grate and Drip Pan Cleaner Part Number 31617A (not included): See the “Accessories” section for more information.

#### **SURFACE BURNERS**

- See the “Sealed Surface Burner” section

#### **COOKTOP CONTROLS**

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

#### **Cleaning Method:**

- Soap and water: Pull knobs straight away from control panel to remove.

#### **CONTROL PANEL AND OVEN DOOR EXTERIOR**

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

#### **Cleaning Method:**

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

#### **OVEN RACKS**

#### **Cleaning Method:**

- Steel-wool pad

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

## **STORAGE DRAWER**

Check that storage drawer is cool and empty before cleaning.

### **Cleaning Method:**

- Mild detergent

## **OVEN CAVITY**

Do not use oven cleaners on models with Self-Cleaning cycle. Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

### **Cleaning Method:**

- See the “Self-Cleaning Cycle” section.

## **Oven Light**

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

### **To Replace:**

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

## **TROUBLESHOOTING**

### **Operation**

#### **Nothing will operate**

- Power supply cord is unplugged: Plug into a grounded 3 prong outlet.
- Household fuse is blown or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- Main or regulator gas shut-off valve is in the Off position: See the Installation Instructions.
- The range is improperly connected to the gas supply: Contact a trained repair specialist, or see the Installation Instructions.

### **Surface burners will not operate**

- The control knob is not set correctly: Push in knob before turning to a setting.
- Air in the gas lines: If this is the first time the surface burners have been used, turn on any one of the surface burner knobs to release air from the gas lines.
- Clogged burner ports: See the “Sealed Surface Burners” section.

### **Surface burner flames are uneven, yellow, and/or noisy**

- Clogged burner ports: See the “Sealed Surface Burners” section.
- Burner caps positioned improperly: See the “Sealed Surface Burners” section.
- Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information.

### **Excessive heat around cookware on cooktop**

- Cookware is not the proper size: Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than 1/2" (13 mm) outside the cooking area.

### **Cooktop cooking results not what expected**

- Improper cookware: Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of a medium-to-heavy thickness.
- Control knob set to incorrect heat level: See the “Cooktop Use” section.
- Range is not level: Level the range. See the Installation Instructions.

### **Oven burner flames are yellow or noisy**

- Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information.

### **Oven will not operate**

- Delay Start is set: See the “Electronic Oven Controls” section.
- Control lock is on: Press and hold CONTROL LOCK for 3 seconds to unlock.
- Control is in Demo mode: Demo mode will deactivate all oven elements. See “Demo Mode” in the “Electronic Oven Controls” section.
- Electronic oven control set incorrectly: See the “Electronic Oven Controls” section.

### **Oven temperature too high or too low**

- Oven temperature needs adjustment: See “Oven Temperature Control” in the “Electronic Oven Controls” section.

## Display shows messages

- Power failure (display shows flashing time): Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.
- Error code (display shows letter followed by number): Depending on your model, press the Cancel keypad to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service
- Start needs to be pressed so a cycle can begin (display shows “PUSH” or “PSH”): See the “Start” keypad feature in the “Feature Guide” section.
- Range is in Sabbath mode (display shows “SAb”): Press CANCEL UPPER or CANCEL LOWER to exit Sabbath mode.

## Self-Cleaning cycle did not work on all spills

- Several cooking cycles between Self-Cleaning cycles or spills on oven walls and doors: Run additional Self-Cleaning cycles. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” and “Self-Cleaning Cycle” sections for more information.

## Oven cooking results not what expected

- Range is not level: Level the range. See the Installation Instructions.
- The set temperature was incorrect: Double-check the recipe in a reliable cookbook.
- Oven temperature needs adjustment: See “Oven Temperature Control” in the “Electronic Oven Controls” section.
- Oven was not preheated: See the “Baking and Roasting” section.
- Racks were positioned improperly: See the “Positioning Racks and Bakeware” section.
- Not enough air circulation around bakeware: See the “Positioning Racks and Bakeware” section.
- Darker browning of food caused by dull or dark bakeware: Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.
- Lighter browning of food caused by shiny or light colored bakeware: Move rack to a lower position in the oven.
- Batter distributed unevenly in pan: Check that batter is level in the pan.
- Incorrect length of cooking time was used: Adjust cooking time.
- Oven door was not closed: Be sure that the bakeware does not keep the door from closing.
- Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.

- Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.
- Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

## Noises

### Surface burner making popping noises

- Wet burner: Allow it to dry.

### Gas range noises during bake and broil operations

The following are some normal sounds with the explanations.

- These sounds are normal operational noises that can be heard each time the bake or broil burners ignite during the cycle.

### Pop

- Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass: This is normal.

### Click

- The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass: This is normal.
- Convection fan relay is cycling on and off (on some models): This is normal.

### Woosh or poof

- Bake or broil burner is igniting: This is normal.

### Oven burner flames are yellow or noisy

- Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information

#### 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.