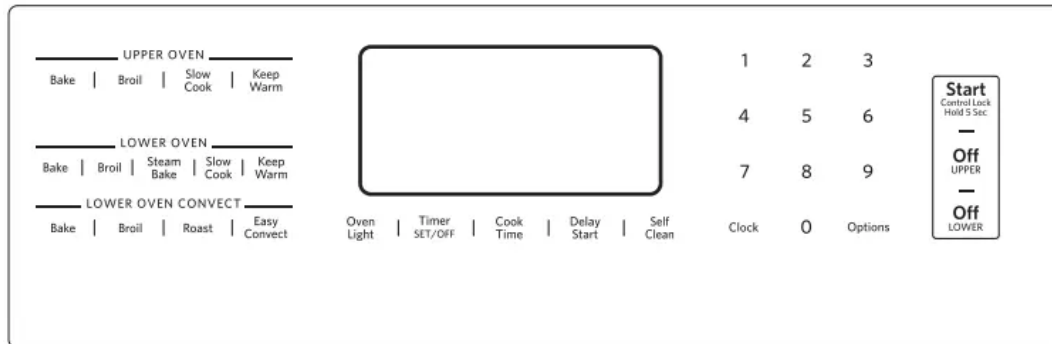


User manual Induction Range

FEATURE GUIDE



Keypad	Feature	Instructions
CLOCK	Clock	<p>This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section.</p> <ol style="list-style-type: none"> 1. Press CLOCK. 2. Press “3” for AM or “6” for PM. 3. Press the number keypads to set the time of day. 4. Press CLOCK or START.
OVEN LIGHT	Oven cavity light	<p>While the oven doors are closed, press OVEN LIGHT to turn the lights on and off. The oven lights will come on when an oven door is opened.</p>
TIMER SET/ OFF	Oven timer	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/OFF to begin the countdown. If enabled, end-of-cycle tones will sound at the end of countdown. The display will return to the time of day at the end of countdown. 4. Press TIMER SET/OFF to cancel the Timer and return to the time of day. Do not press the Off keypads because the oven will turn off.
START	Cooking start	<p>The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.</p>
OFF UPPER OFF LOWER	Range function	<p>The upper and lower Off keypads stop any oven function except the Clock, Timer, and Control Lock in the selected oven.</p>
BAKE UPPER	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures



BAKE LOWER		<p>allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</p> <p>3. Press START.</p> <p>4. To change the temperature, repeat Step 2. Press START for the selected oven for the change to take effect.</p> <p>5. Press OFF for the selected oven when finished.</p>
BROIL UPPER BROIL LOWER	Broiling	<p>1. Press BROIL for the desired oven.</p> <p>2. Press the number keypads as instructed by the scrolling text to set the desired temperature.</p> <p>3. Press START, and then allow the oven to preheat for 5 minutes.</p> <p>4. Position the cookware in the oven and leave the door open 4 1/2" (11.4 cm) at the broil stop position.</p> <p>5. Press OFF for the selected oven when finished.</p>
CONVECT BAKE	Convection cooking	<p>1. Press CONVECT BAKE.</p> <p>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</p> <p>3. Press START.</p> <p>4. To change the temperature, repeat Step 2. Press START for the change to take effect.</p> <p>5. Press OFF LOWER when finished.</p>
CONVECT ROAST	Convection cooking	<p>1. Press CONVECT ROAST.</p> <p>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</p> <p>3. Press START.</p> <p>4. To change the temperature, repeat Step 2. Press START for the change to take effect.</p> <p>5. Press OFF LOWER when finished.</p>

<p>CONVECT BROIL</p>	<p>Convection cooking</p>	<ol style="list-style-type: none"> 1. Press CONVECT BROIL. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press OFF LOWER when finished.
<p>EASY CONVECT</p>	<p>Recipe conversion for convection cooking</p>	<p>NOTE: For best results, preheat your oven to the required temperature prior to using EasyConvect™ Conversion. After preheating is complete, press OFF LOWER before using EasyConvect™ Conversion.</p> <ol style="list-style-type: none"> 1. Press EASY CONVECT until the desired EasyConvect™ option is displayed (MEATS, BAKED GOODS, or OTHER). 2. Press START. 3. Press the number keypads to enter the standard cook temperature, and then press START. 4. Enter the standard cook time, and then press START. 5. Place food in the oven at the appropriate time. Check food for doneness before the stop time is reached. If food will not be done when stop time is reached, add more cooking time before time elapses. See “Cook Time” section. At the end of the stop time, the oven will automatically turn off. 6. Press OFF LOWER when finished. <p>Refer to the “EasyConvect™ Conversion” section for more information.</p>
<p>SLOW COOK UPPER SLOW COOK LOWER</p>	<p>Slow cooking</p>	<p>It is not necessary to preheat the oven.</p> <ol style="list-style-type: none"> 1. Place food in the upper or lower oven. 2. Press SLOW COOK for the desired oven. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

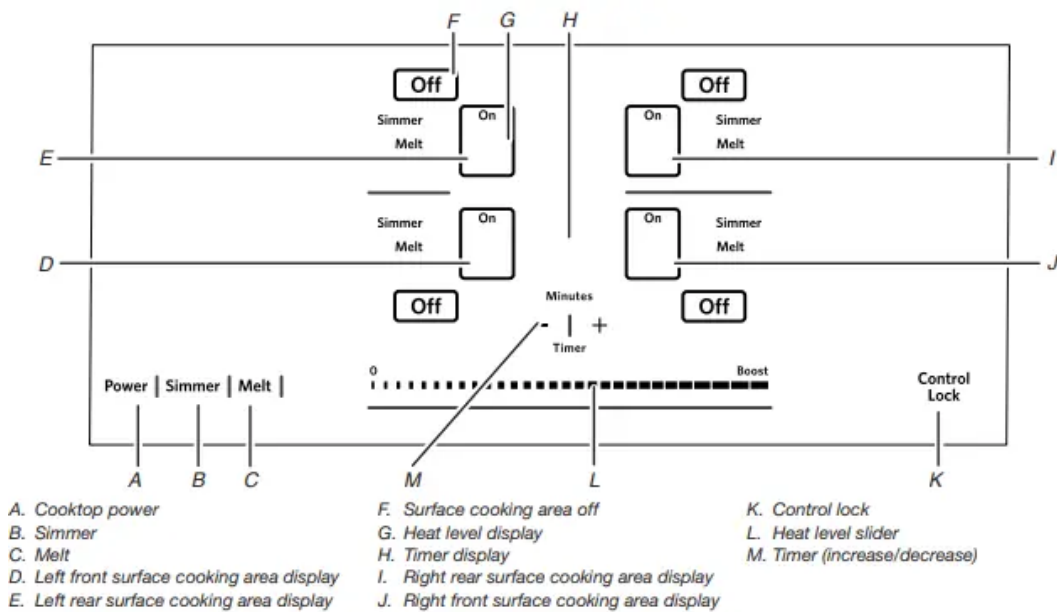


		<p>4. Press START.</p> <p>5. Press OFF for the selected oven when finished.</p>
<p>STEAM BAKE</p>	<p>Steam bake</p>	<p>1. Insert the steam rack with water reservoir in the oven.</p> <p>2. Pour 1 1/2 cups (350 mL) of warm water into the water reservoir.</p> <p>NOTE: Do not fill past the MAX mark.</p> <p>3. Press STEAM BAKE.</p> <p>4. Press the number keypad to select the desired food option.</p> <p>5. Press the number keypads to set the temperature.</p> <p>6. Press START.</p> <p>7. (Optional) Press COOK TIME. Press the number keypads to set the cook time.</p> <p>8. Press START.</p> <p>9. Insert food when preheating finishes.</p> <p>10. Press OFF LOWER when finished.</p> <p>NOTE: Let oven cool before removing and emptying water reservoir</p>
<p>KEEP WARM UPPER</p> <p>KEEP WARM LOWER</p>	<p>Hold warm</p>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <p>1. Press KEEP WARM for the desired oven.</p> <p>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</p> <p>3. Press START.</p> <p>4. Press OFF for the selected oven when finished.</p>



DELAY START	Delayed start	<p>The Delay Start keypad 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 Cook Time or a Delayed Cook Time, see the “Cook Time” section.</p>
COOK TIME	Timed cooking	<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 Cook Time or Delayed Cook Time, see the “Cook Time” section.</p>
SELF CLEAN	Self- cleaning cycle	See the “Self-Cleaning Cycle” section.
START CONTROL LOCK hold 5 sec.	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the ovens and timers are OFF. 2. Press and hold START for 5 seconds. 3. If enabled, a tone will sound, and “CONTROL LOCKED” will be displayed. 4. Repeat to unlock. No keypads will function when the control is locked.
OPTIONS	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.

COOKTOP USE



Induction Cooking

Induction cooking is quite different from traditional forms of cooking. The heat is generated directly in the pan, keeping the cooking surface cooler than a traditional element.

Induction cooking does not lose as much heat as traditional forms because all the heat is created in the pan itself.

The cooktop heats up or cools down quickly after the controls are set. It also stops heating when the pan is removed without turning off the power.

Food spilled on the cooktop surface will not burn because the glass is not heated. Induction cooking allows for immediate cleaning after use because the heat is created in the pan.

Pan size, material (see “Cookware” section), and positioning are very important to achieve maximum wattage.

The diameter of the pan’s base should be equal to the size of the element.

If the pan is too small, the burner does not sense the pan and will not activate.

Cooktop Controls

The touch-activated electronic controls offer a variety of heat settings for optimal cooking results. When melting foods such as chocolate or butter, the surface cooking area can be set to the Melt function for minimal surface cooking area operation.

For maximum surface cooking area operation, all cooktop touchactivated electronic controls can be set to Performance Boost function when bringing liquids to a fast and rapid boil. Select the desired surface cooking area, and then press BOOST to immediately reach the highest setting.



NOTE: Where 240 V installation is not available, this cooktop will automatically adjust to 208 V operation.

To Use:

To Turn On the Cooktop:

1. Press POWER.

The indicator light above the Power keypad and a dash ("-") in each surface cooking area will light to indicate that each surface cooking area is ready to be activated.

Inactivity for 60 seconds after the main power has been turned on will automatically turn off the power to the cooktop.

If a cooking function or the power slider is touched without first selecting a surface cooking area, all dashes (one for each zone) will flash and an invalid tone will sound 4 times.

To Turn On a Surface Cooking Area:

2. Touch directly on the display area for the surface cooking area you want to use. See D, E, I, and J of previous illustration.

The current power level and indicator light will flash for 10 seconds and then remain on.

Touching any other feature or the power slider stops the flashing and information for the keypad that was touched will be displayed.

When a surface cooking area is left at the "0" power level for 30 seconds, the surface cooking area will automatically turn off and display only the middle dash without the indicator light.

3. Select a heat setting from "1" through "9" by touching/sliding on the power slider. The heat setting will appear in the surface cooking area display.

The power slider consists of 9 positions plus a "Boost" position. When the user slides to "0," "0" will be displayed. The surface cooking area will not turn on but remains active/ selected.

When a surface cooking area is left at the "0" power level for 30 seconds, the zone will automatically turn off and display only the middle dash without the indicator light.

IMPORTANT: The heat setting for an active cooking area may be adjusted by a hand or cooking utensil above the heat level slider even if there is no contact with the cooktop glass. A beep will sound only if the slider moves to "0" or "Boost" or if the cooking area is turned off.

Use the following chart as a guide when setting heat levels.



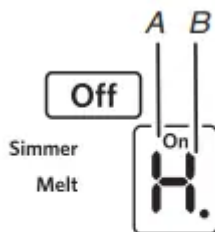
Setting	Recommended Use
9 – Boost	■ Bring liquid to a boil.
9	■ Start food cooking.
7 – 8	■ Quickly brown or sear food.
6 – 7	■ Hold a rapid boil.
5 – 6	■ Fry poultry or meat. ■ Cook soups, sauces, and gravies.
4 – 5	■ Maintain a slow boil. ■ Stew or steam food.
3 – 5	■ Simmer.
1 – 2	■ Keep cooked food warm. ■ Melt chocolate or butter.
Simmer	■ Maintain a slow boil.

To Turn Off:

1. Touch OFF to turn off desired surface cooking area. One tone will sound when OFF is pressed.
2. Touch POWER to turn off the cooktop when finished.

Hot Surface Indicator

An “H” will appear in the heat setting display of a surface cooking area that is too hot to touch, even after that surface cooking area is turned off.



A. Heat setting display
B. Hot surface indicator “H”

If the cooktop is on when a power failure occurs, the Hot Surface Indicator “H” will remain on up to 45 minutes after the power is restored to the cooktop.

Simmer

The Simmer function can be used on all surface cooking areas.

To Use:

To Turn On:

1. Check that a surface cooking area has been selected.

2. Touch SIMMER. “A” will appear in the display and the indicator light next to Simmer will light. The timer can be set if desired.

To Turn Off:

Simmer can be turned off in 3 different ways:

1. Use the power slider to set to a heat level.

OR

2. Touch the surface cooking area Off keypad.

OR

3. Select a different cooking function.

Melt

The Melt function can be used with all surface cooking areas.

To Use:

To Turn On:

1. Check that a surface cooking area has been selected.

2. Touch MELT. “A” will appear in the display and the indicator light next to Melt will light.

The timer can be set if desired.

To Turn Off:

Melt can be turned off in 3 different ways:

1. Use the power slider to set to a heat level.

OR

2. Touch the surface cooking area Off keypad.

OR

3. Select a different cooking function.

Pan Detection

If the system cannot recognize the pan, or if the pan has been removed from the surface cooking area, the “replace pan” animation appears in the cooking area display as a reminder. See the following illustration.



If the pan is not placed within 30 seconds, the zone(s) will switch off.

If a timer is running when a pan is removed, the countdown will continue.

Control Lock

The Control Lock avoids unintended use of the surface cooking areas.

If Control Lock is activated when power to the cooktop is OFF, the cooktop is locked out and the surface cooking areas cannot be turned on by the cooktop touch controls.

If Control Lock is activated when power to the cooktop is ON, all keypads are locked out except for the Power and Off keypads.

To Lock Cooktop:

Touch and hold the Control Lock keypad for 5 seconds. After 5 seconds, a tone will sound and the indicator light above the Control Lock keypad will light, indicating that the cooktop controls are in the lockout position.

If the cooktop is in use when Control Lock is activated, cooking will proceed as normal and any timers that have been set will continue their countdown.

To Unlock Cooktop:

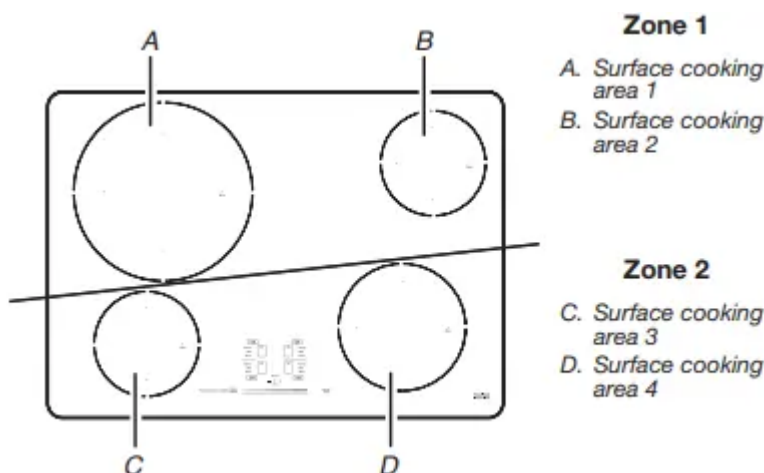
Touch and hold the Control Lock keypad for 5 seconds.

Performance Boost Function

This function allows you to increase the heat setting level above the maximum heat setting "9" for 10 minutes or less.

NOTES:

- Performance Boost function is available on only 1 surface cooking area at a time within a zone. See the following illustration for zones.



■ If you attempt to use Performance Boost on more than one surface cooking area in the same zone, “P” will briefly flash in the display and the first surface cooking area selected for Performance Boost will automatically be set back to the highest power available setting. The last surface cooking area selected will be set to Performance Boost.

1. Check that a surface cooking area has been selected.
2. Touch BOOST. “P” will appear in the display.
3. Touch BOOST when finished. The “P” will no longer be visible in the display and the Performance Boost function will no longer be active. The surface cooking area turns back to the highest available power level.

NOTE: The Performance Boost function may automatically deactivate to keep the internal electronic components of the cooktop from becoming too hot.

Timer

Use the cooktop timer to set times up to 90 minutes. The timer is independent of any other control settings. A cooktop element must be active in order for the cooktop timer to be used. If the element is turned off, then the timer will also turn off.

To Use:

1. Touch the Timer “+” keypad. “01” appears in the timer display.
2. Touch the Timer “+” keypad to increase the time in 1-minute increments.

OR

Touch the Timer “-” keypad to decrease the time in 1-minute increments.

3. The timer will start to count down after a few seconds. To change the time, touch the Timer “+” or Timer “-” keypad.
4. When the countdown is finished, “00” flashes and a tone will sound.
5. Touch the Timer “-” keypad to turn off the timer.

NOTE: When the power is restored after an outage, the timer will no longer be running.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Slider is moved to “0” power level.
- Slider is moved to “Boost” power level.

Three Tones

- End of Timer cycle

Four Tones

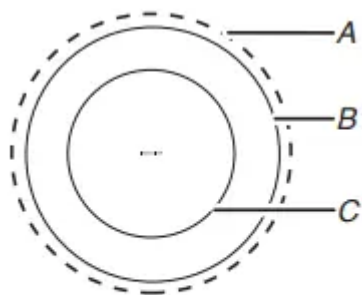
- Invalid keypad press

Ceramic Glass

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

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

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1 /2" (1.3 cm) outside the area. Minimum pan size is also noted on the cooktop with the inner ring, if applicable.



A. 1/2" (1.3 cm) maximum overhang
 B. Outer edge of cooking area
 C. Minimum pan size, if applicable

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed, or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



- To determine which pan to use on which induction element, measure the bottom of the flat area of your pan. Do not include the sides if they curve up. Use this measurement to help determine which induction element would best fit your pan. Manufacturer measurements listed on pans are usually for the top opening dimension. The flat bottom may be smaller.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.

Cookware

IMPORTANT: This range has induction cooktop elements. Pan size, material, and positioning are very important to achieve the best results. See “Induction Cooking” in the “Cooktop Use” section before using the cooktop.

Only ferromagnetic pans can be used for induction cooking.

Ferromagnetic Materials Include:

- Enameled steel
- Cast iron
- Stainless steel designed for induction cooking

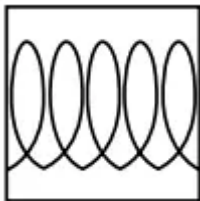
Non-Ferromagnetic Materials Include:

These types of pans will not work with induction cooking.

- Stainless steel
- Glass
- Ceramic
- Copper or aluminum pans

To find out whether your pans can be used with an induction cooktop, flip the pan over, hold a magnet to the bottom of the pan, and then see whether it sticks. If the magnet sticks to the bottom of the pan, the pan is ferromagnetic and can be used for induction cooking.

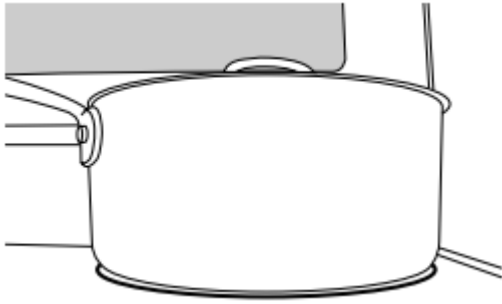
In addition, many manufacturers are now placing an “induction compatible” symbol on the bottom of their cookware or they will note compatibility on their packaging. See the following symbol.



The number on the surface cooking area heat setting display will flash if no pan is placed on the surface cooking area, if the pan is not made of the right material, or if it is not the right size. It will stop flashing once a suitable pan is placed on the surface cooking area. If you take longer than 30 seconds to place the correct pan on the surface cooking area, the surface cooking area will turn off. If there is no activity for 90 seconds, the cooktop will turn off.

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

Choose the correct pan size for each surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area.



NOTE: Cookware manufacturers often give the diameter across the top of the pan. This is usually larger than the diameter of the base.

Pans with rough finishes may scratch the cooktop.

Home Canning

Canning can be performed on the induction cooktop. See the “Cookware” section to check if the canner will work on the induction 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" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

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

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

Electronic Oven Controls

Control Display

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

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Kitchen timer (long tone with reminder tone every minute)
- Function has been entered.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle (with reminder tone every minute).

Use the Options keypad to change the tone settings.

Options

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Options keypad.

Use the Options keypad to scroll through the features that can be changed. Each press of the Options keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all of the feature changes are explained in the following sections.

Press OFF UPPER or OFF LOWER to exit Options.

Fahrenheit and Celsius

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

1. Press OPTIONS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end of cycle tone and keypress tones.

1. Press OPTIONS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.

4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press OPTIONS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press OPTIONS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Keypress Tones

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

1. Press OPTIONS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press OPTIONS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

12/24 Hour Clock

1. Press OPTIONS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Demo Mode

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

1. Press OPTIONS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press OPTIONS until "12 HR AUTO OFF" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Languages - Scrolling Display Text

Language options are English, Spanish, and French.

1. Press OPTIONS until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the number keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Energy Save

The Energy Save mode deactivates the display to reduce energy consumption. The setting will be activated after being idle for several minutes. Any mode may be used with the range in Energy Save by selecting the desired mode.

1. Press OPTIONS until "ENERGY SAVE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they 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 OPTIONS until "TEMP CALIB" is displayed.
2. The current setting will be displayed. Press the "1" keypad to toggle between the upper and lower ovens.
3. Press START to select the choice displayed in Step 2. Wait 10 seconds for the display to change or press START, and then continue with Step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START.
6. Press OFF UPPER or OFF LOWER to exit and display the time of day.

Keep Warm

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 for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START.
3. Press START.
4. Place food in the oven.
5. Press OFF for the selected oven when finished.
6. Remove food from the oven.

To Cancel Keep Warm:

1. Press OFF for the selected oven.
2. Remove food from oven.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

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

To Enable Sabbath Mode Capability (one time only):

1. Press OPTIONS until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath mode can be activated for baking.
3. Press OFF UPPER or OFF LOWER to save the setting and exit to display the time of day.

NOTE: To disable the Sabbath mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START. For timed cooking in Sabbath mode, press COOK TIME, and then press the number keypads to set the desired cook time. Press START.
4. (Optional) If Sabbath mode is to be used for both ovens, repeat steps 1 through 3 for the second oven.
5. Press OPTIONS. Three tones will sound. Then press "7." "SAb" will appear in the display.

To Adjust Temperature (when Sabbath mode is running in only 1 oven):

1. Press the number keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
2. Press START.

To Adjust Temperature (when Sabbath mode is running in both ovens):

1. Press BAKE for the desired oven.
2. Press the number keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

3. Press START

To Deactivate Sabbath Mode:

Press OPTIONS, then press “7” to return to regular baking or press OFF to turn off the range.

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.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast 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.

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 or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during Bake to provide the best results. 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.

Steam Bake

The Steam Bake function works in conjunction with the steam rack to provide additional moisture during baking. The steam rack contains a water reservoir which heats up and releases steam into the oven cavity during the Steam Bake cycle. There are 3 preprogrammed food options to choose from: Breads, Desserts, and Fish as well as a Refresh/Reheat option.

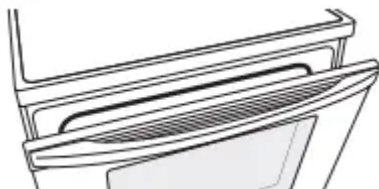
For best performance, place the steam rack in the lowest available rack position in the cavity and pour 1 1/2 cups (350 mL) of water into the reservoir. Do not fill past the MAX level indicated on the reservoir.

After the Steam Bake cycle is complete, some water may remain in the reservoir. This is normal. Wait for the oven to cool and discard the water.



Broiling

When broiling, preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Leave the desired oven door open 4 1/2" (114 mm) at the broil stop position to ensure proper broiling temperature. Position food on grid in a broiler pan, and then place it in the center of the oven rack.



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

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. 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. See the “Accessories” section.

EasyConvect™ Conversion

Convection cooking temperatures and times can differ from those of standard cooking. Depending upon the selected category, EasyConvect™ Conversion automatically reduces the standard recipe temperature and/or time you input for convection cooking,

Foods are grouped into 3 general categories. Choose the category most appropriate for the food to be cooked. Use the following chart as a guide.

Setting	Foods
MEATS	Chicken: whole and pieces Meat loaf, Roasts: pork, beef, and ham (Turkey and large poultry are not included because their cook time varies.)
BAKED GOODS	Biscuits, Breads: quick and yeast Cakes and Cookies Casseroles
OTHER	Frozen convenience foods: French fries, nuggets, fish sticks, lasagna

To Use:

NOTE: For best results, preheat your oven to the desired temperature prior to using EasyConvect™ Conversion. After preheating is complete, press OFF LOWER before using EasyConvect™ Conversion.

1. Press EASY CONVECT until the desired option (MEATS, BAKED GOODS, or OTHER) is displayed.
2. Press START.
3. Press number pads to enter standard cook temperature, and then press START.
4. Press number pads to enter standard cook time, and then press START.

5. Place the food in the oven. Check food for doneness before the stop time is reached. If food will not be done when the stop time is reached, add more cooking time before time elapses. See “Cook Time” section. At the end of the stop time, the oven will automatically turn off.
6. Press OFF LOWER when finished.
7. Remove food from the oven.

Slow Cook

Slow Cook is best for food items such as beef, poultry, and pork. This cycle is available to cook food at low temperatures for long periods of time. Food can be cooked up to 12 hours depending on the temperature chosen.

Recommended Temperature Range:

4 hour cook time = 250°F to 300°F (120°C to 150°C)

8 hour cook time = 200°F to 250°F (93°C to 120°C)

12 hour cook time = 170°F to 226°F (77°C to 108°C)

- Food should be completely thawed.
- Cover food to keep moist.
- Prior to Slow Roasting, meat can be pan seared or broiled on the sides to enhance browning, flavor, and tenderness.
- Use a flat rack in position 3 for best results.

To Use Slow Cook:

Before using Slow Cook, see the “Positioning Racks and Bakeware” section. It is not necessary to preheat the oven.

1. Place food in the oven.
2. Press SLOW COOK for the desired oven.
3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
4. Press START. “Preheating” will show in the display until the set temperature is reached. When a minimum oven temperature is reached, the oven display will show the temperature increasing. A single tone will sound when the set temperature is reached.
5. Press OFF for the selected oven when finished.

Cook Time

To Set a Cook Time:

1. Press the keypad for any cooking function except Self-Clean or Keep Warm.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press COOK TIME.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically. The temperature and/or time setting can be changed at any time by repeating steps 2 through 5.
6. Press OFF for the desired oven to clear the display.

To Set a Delayed Cook Time:

1. Press DELAY START.
2. Press the number "1" or "2" keypad to select the desired oven.
3. Press the number keypads to enter the number of hours and/ or minutes you want to delay the start time.
4. Press the keypad for any cooking function except Keep Warm.
5. Press the number keypads to choose the appropriate clean level or set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
6. Press START or COOK TIME.
7. Press the number keypads to enter the length of time to cook.
8. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7.

When resetting the time and temperature, it is necessary to press START for the desired oven between steps 4 and 5 to continue making changes.

When the set cook time ends, the oven will shut off automatically.

9. Press OFF for the desired oven 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.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “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 and 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.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.
- Remove plastic items from the cooktop because they may melt.

NOTE: The cooktop burners will not function during the Self-Cleaning cycle.

IMPORTANT:

- Oven temperature must be below 500°F (260°C) to program a clean cycle.
- Only 1 oven can be cleaned at a time.
- Both oven doors will lock when either oven is running the Self-Cleaning cycle.

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.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

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.

The oven light is disabled during the Self-Cleaning cycle.

To stop the Self-Cleaning cycle at anytime, press OFF UPPER or OFF LOWER. If the temperature is too high, the oven doors will remain locked.

When "LOCK" shows in the display, the doors of the oven cannot be opened. To avoid damage to the doors, do not force the doors open when "LOCK" is displayed.

Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

NOTE: Only one oven can use the Self-Cleaning cycle at a time and 12 hours must pass before the next Self-Cleaning cycle can begin.

The oven is preset for a 3-hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3 hours and 4 hours for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

Cleaning Level	Total Cleaning Time (Includes a 30-Minute Cool-Down Time)
1 (Quick)	2 hours
2	2 hours 30 minutes
3	3 hours
4 (reg)	3 hours 30 minutes
5	4 hours
6 (Maxi)	4 hours 30 minutes

To Self-Clean:

1. Close the oven doors, and then press SELF CLEAN.
2. Press the number "1" or "2" keypad to select the desired oven to clean.
3. Choose the clean level desired by pressing the appropriate number keypad.
4. Press START. The oven doors will automatically lock. When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
5. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Clean:

1. Close the oven doors, and then press DELAY START.
2. Press the number "1" or "2" keypad to select the desired oven.

3. Press the number keypads to enter the desired amount of time by which you want to delay the start.
4. Press SELF CLEAN.
5. Choose the clean level desired by pressing the appropriate number keypad.
6. Press START. The oven doors will automatically lock after the Delay Start countdown. When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
7. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

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

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/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)

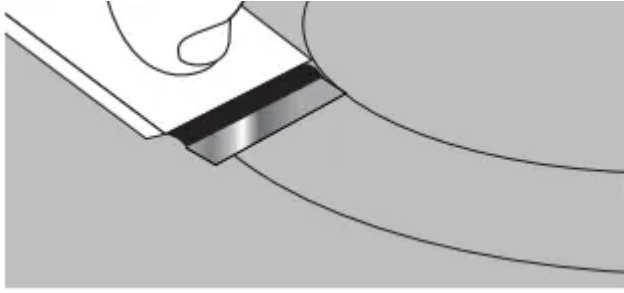
Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS

Cleaning Method:

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

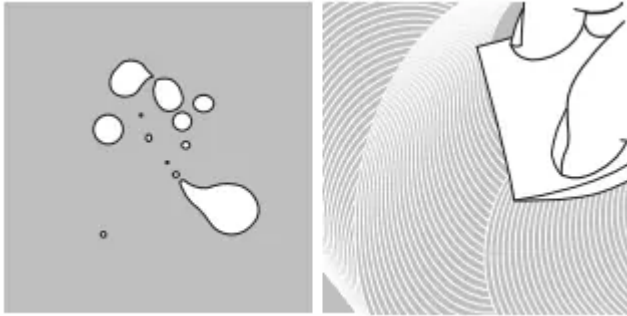
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
- Allow the cleaner to dry to a white haze before proceeding to Step 3.

3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order and includes the following:

- Cooktop Scraper
- affresh® Cooktop Cleaner

- Blue Cooktop Cleaning Pads

See the “Accessories” section for part numbers and information on ordering.

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.
- Dishwasher (steam rack water reservoir only, not racks): Although the water reservoir is durable, it may lose its shine and/or discolor when washed in a dishwasher.

OVEN CAVITY

Do not use oven cleaners.

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:

- Clean cycle: See the “Self-Cleaning Cycle” section.

Oven Lights

The oven lights are standard 40-watt appliance bulbs. 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 and then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING



Problem	Possible Causes and/or Solutions
Possible Causes and/or Solutions	<p>Power supply cord is unplugged: Plug into a grounded outlet.</p> <p>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.</p>
Cooktop will not operate	<p>The control is set incorrectly: Touch the display area on the control panel to select a cooking surface before selecting a function.</p> <p>The cooktop control lockout is set: See “Control Lock” in the “Cooktop Use” section.</p> <p>Cooktop is turned off: The Power keypad was unintentionally touched. Press POWER again. Reset the cooktop.</p>
Cooktop cooking results not what expected	<p>Improper cookware being used: See the “Cookware” section.</p> <p>Cooktop control set to incorrect heat level: See “Cooktop Controls” in the “Cooktop Use” section.</p> <p>Range is not level: Level the range. See the Installation Instructions.</p>
Oven will not operate	<p>Delay Start is set: See the “Cook Time” section.</p> <p>Control is locked: Press and hold START for 5 seconds to unlock.</p> <p>Control is in Demo mode: See the “Electronic Oven Controls” section. Demo mode is used for display models in a showroom.</p> <p>Electronic oven control set incorrectly: See “Electronic Oven Controls” section.</p>
Oven temperature too high or too low	<p>Oven temperature needs adjustment: See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p>
Oven indicator lights flash	<p>Power to range is turned on or restored: See “Control Display” in the “Electronic Oven Controls” section. If the indicator lights keep flashing, call for service. See the “Warranty” section for contact information.</p>

<p>Oven control displays messages</p>	<p>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.</p> <p>Error code (display shows letter followed by number): Depending on your model, press OFF UPPER or OFF LOWER to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See the “Warranty” section for contact information.</p>
<p>Cooktop display shows messages</p>	<p>Improper pan being used (“replace pan” animation showing in the display when you place a saucepan on an induction surface cooking area): See “Pan Detection” in the “Cooktop Use” section. Check that the saucepan is ferromagnetic. Check that the diameter of the saucepan is large enough. Center the saucepan on the surface cooking area. Allow the saucepan to cool down in the event that it has become hot when used. Switch the surface cooking area off, then on again. If the display still does not light up, turn power off at the circuit breaker. Wait 20 seconds and turn power back on.</p> <p>Long cooking time (Performance Boost function display flashing and switching off): The Performance Boost function operates the surface cooking area with the most power. During long cooking times, it is possible that the function will switch the surface cooking area off to keep the cooktop from overheating. You can continue to use the cooktop if the display is not flashing.</p> <p>Error code (display flashing “Er” and numbers): If an “Er” and a series of numbers appear in the display panel, turn power off at the circuit breaker. Turn on again. If problem continues, call customer service. See the “Warranty” section for contact information.</p>
<p>Cooktop has turned off and is beeping every 10 seconds</p>	<p>An object, liquids or soils are putting pressure on the control panel: Thoroughly wipe or remove any object on touch keys.</p>
<p>Clean cycle did not work on all spills</p>	<p>Several cooking cycles between clean cycles or spills on oven walls and doors: Run additional clean cycles. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used</p>



	<p>for stubborn soils. See the “Accessories” and “Self-Cleaning Cycle” sections for more information.</p>
<p>Oven cooking results not what expected</p>	<p>Range is not level: Level the range. See the Installation Instructions.</p> <p>The set temperature was incorrect: Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature is calibrated incorrectly: See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p> <p>Oven was not preheated: See “Baking and Roasting” section.</p> <p>Racks were positioned improperly: See “Positioning Racks and Bakeware” section.</p> <p>Not enough air circulation around bakeware: See “Positioning Racks and Bakeware” section.</p> <p>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.</p> <p>Lighter browning of food caused by shiny or light colored bakeware: Move rack to a lower position in the oven.</p> <p>Batter distributed unevenly in pan: Check that batter is level in the pan.</p> <p>Incorrect length of cooking time was used: Adjust cooking time.</p> <p>Oven door was not closed: Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>
<p>If “F” or “C” and a number are alternately flashing on the display, refer to the following for possible solutions:</p>	
<p>F42, F43</p>	<p>The power voltage is too low or too high: Turn off the cooktop. Wait 5 seconds, and then turn it back on. If this continues, contact a qualified electrician.</p>



C81, C82, C83	The surface cooking area has overheated: The surface cooking area automatic shutoff was activated. Wait 5 minutes for it to cool down, and then turn it back on.
F12, F21, F25, F36, F37, F40, F47, F56, F58, 560, F61, F62, F63, F64	Call for service. See the "Warranty" section for contact information.

Noises

Problem	Possible Causes and/or Solutions
<p>Operational cooktop sounds</p> <p>The following are some normal sounds with the explanations. These sounds are normal operational noises.</p>	
Low humming	This occurs when cooking at high power. The cause of this is the amount of energy that is transmitted from the appliance to the cookware: This sound will quiet or go away when the power is turned down.
Crackling	Cookware is used that consists of different materials. The noise is caused by vibrations in the joint faces between the different layers: The sound may change depending on the amount and type of food being cooked.
Fan noise	The electronics require a controlled temperature in order to function reliably: The cooktop is fitted with a fan that runs at various speeds according to the temperature detected. The fan may also continue to run even after the cooktop has been switched off if the temperature it detects is too high.

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.

