

BEFORE SETTING SURFACE CONTROLS

Element On and Hot Surface Indicator Lights

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

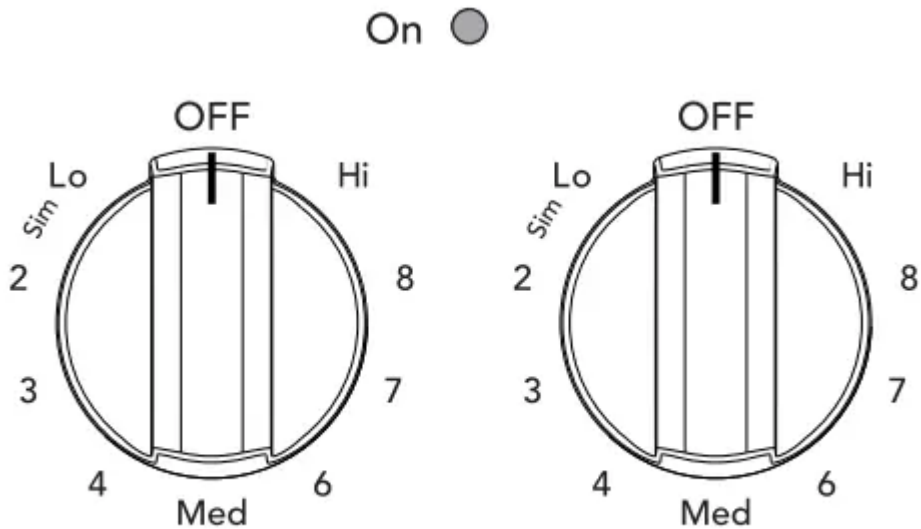


Figure 3: On indicator light

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

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

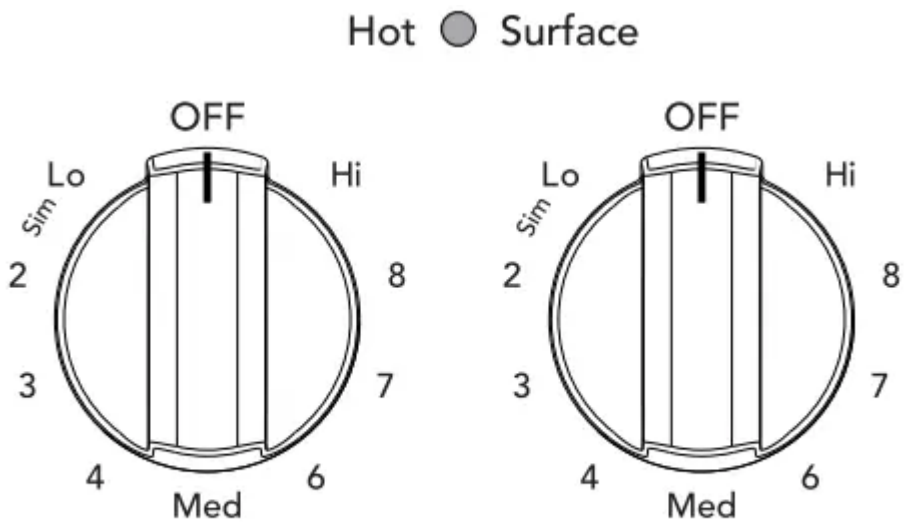


Figure 4: Hot surface indicator light

Types of ceramic cooktop elements

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

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

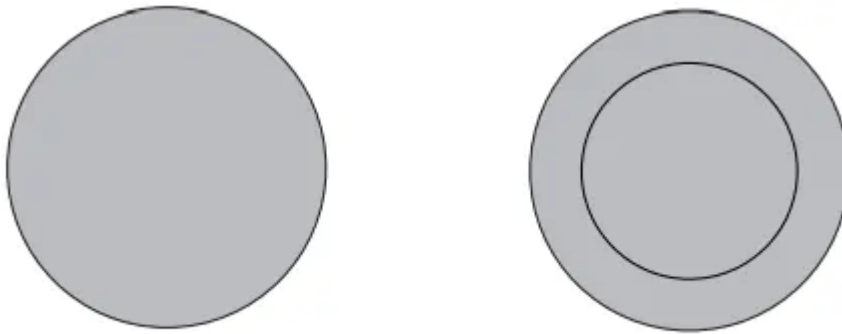


Figure 5: Single and double elements

- A warm zone element (some models) has one small circle. It is used to keep food warm after cooking. The warm zone element is not designed to cook food.

SETTING SURFACE CONTROLS

Single radiant surface elements

To operate the single radiant element:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction (Figure 6) to the desired setting (refer to the “Suggested radiant surface element settings” in Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 6).

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

Suggested radiant surface element settings

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

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

Table 1: Suggested radiant surface element settings

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

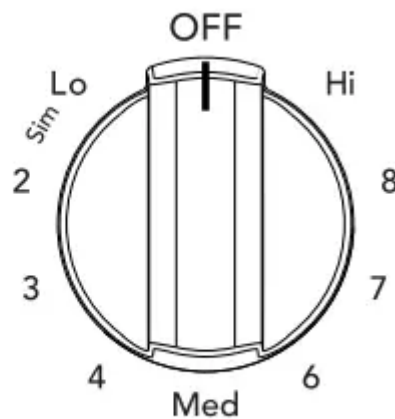


Figure 6: Single element knob

CAUTION



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

CAUTION



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

Dual radiant surface elements

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

To operate a dual radiant element:

1. Place correctly sized cookware on the surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer elements. If only the inner element is needed for smaller cookware, push in and turn the knob counter-clockwise (see Figure 7).
3. When cooking is complete, turn the knob to OFF before removing the cookware.

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

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

You may switch from either single or dual element setting at any time during cooking. See “Suggested radiant surface element settings” on page 13.

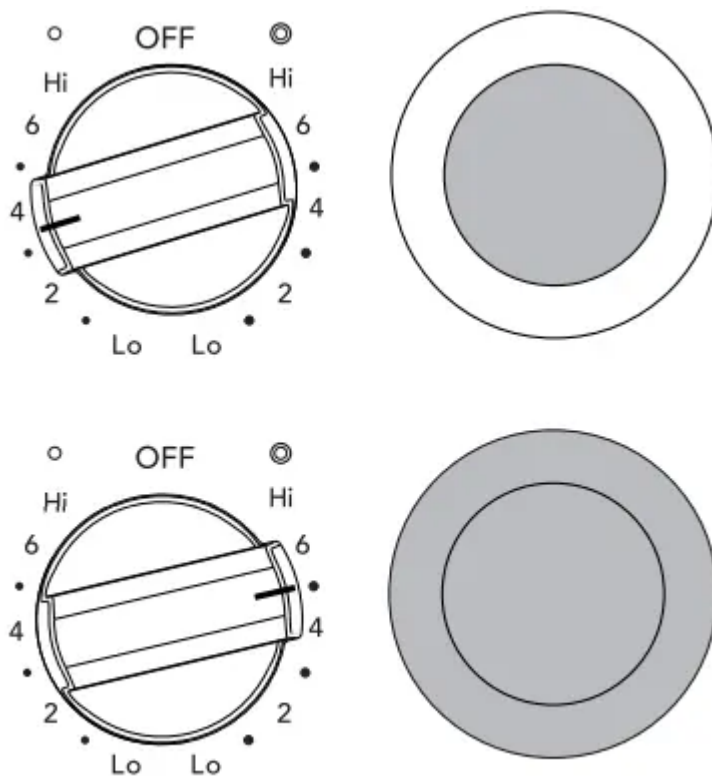


Figure 7: Dual element knob settings

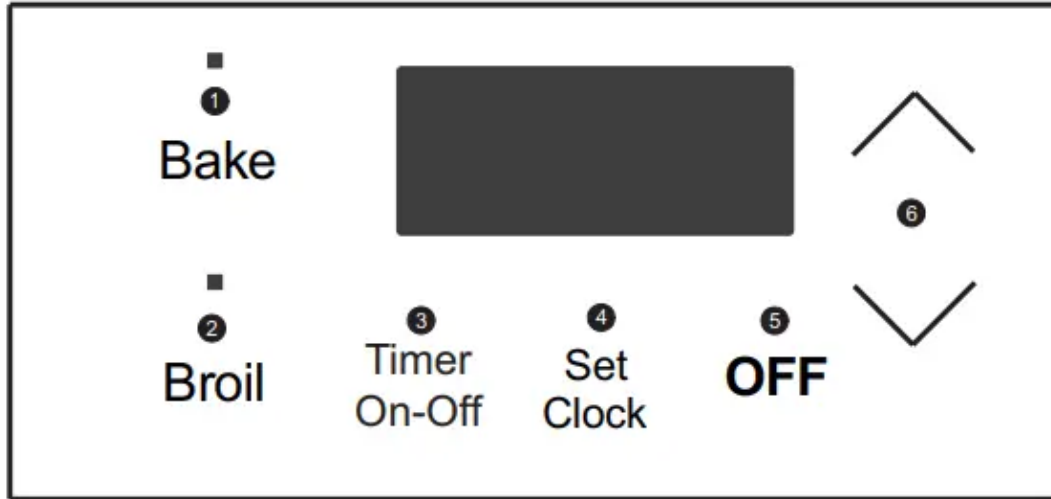
Home Canning

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

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

- Do not leave water bath or pressure canners on high heat for an extended amount of time.

SETTING OVEN CONTROLS



1. Bake - Use to select for all baking.
2. Broil - Use to select the broil feature. When broil is active the indicator light above the broil key will glow.
3. Timer On-Off - Use to set or cancel the minute timer. The minute timer does not start or stop cooking.
4. Set Clock - Use with up or down arrows to set the time of day.
5. OFF - Use to stop or to clear any feature previously entered except time of day and minute timer. Press OFF to stop cooking.
6. Up and Down arrow keys - Use with the feature or function keys to set oven temperature or to adjust the clock or minute timer.

Minimum and Maximum Setting

Feature	Mode	Min Temp or Time	Max.Temp or Time
Bake		170°F (77°C)	500°F (260°C)
Broil		LO	HI
Timer	12 Hr.	1 minute	11 hrs 59 mins
Clock Time	12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.

Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock:

1. Press Set Clock once (do not hold Set Clock key down).
2. Within 5 seconds, press and hold \wedge or \vee until the correct time of day appears in the display.

IMPORTANT The clock cannot be changed when the oven is set for cooking.

Temperature display (Fahrenheit/Celsius)

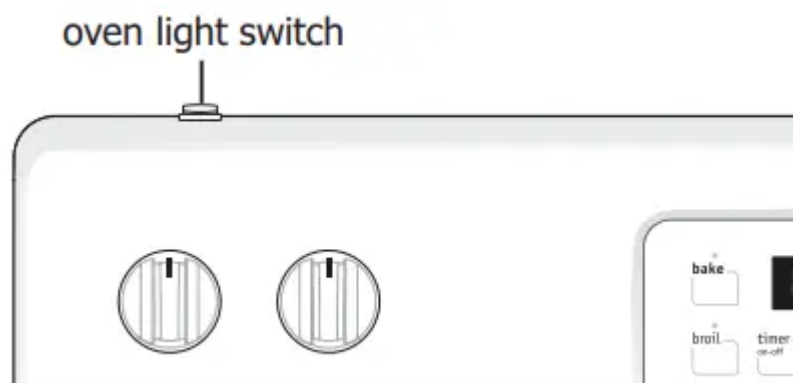
The electronic oven control is set to operate in Fahrenheit ($^{\circ}\text{F}$) at the factory. The oven may be programmed for any temperature from 170°F to 500°F (77°C to 260°C).

To change the temperature to Celsius ($^{\circ}\text{C}$) or from $^{\circ}\text{C}$ to $^{\circ}\text{F}$:

1. Press Broil until F or C appears in the display.
2. Press \wedge or \vee to change $^{\circ}\text{F}$ to $^{\circ}\text{C}$ or $^{\circ}\text{C}$ to $^{\circ}\text{F}$. To accept the change, wait 6 seconds until the oven control provides an acceptance beep.
3. The display will return to the time of day.

Operating oven light

The interior oven light will automatically turn ON when the oven door is opened. Press the oven light switch located on the upper left control panel to turn the interior oven light ON and OFF whenever the oven door is closed.



Setting the minute timer

1. Press Timer on-off.
2. Press \wedge to increase time in one-minute increments. Press and hold \wedge to increase time in 10-minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

3. When the desired timer setting is reached, release the arrow key. The timer will start counting down within a few seconds.

IMPORTANT If ∇ is pressed first, the timer will advance to 11 hours and 59 minutes.

4. When the set time expires, the timer will sound a 3 second tone. The display will show 00:00 until the timer is cancelled by pressing Timer On/Off.

IMPORTANT The minute timer will not start or stop the cooking process. The minute timer can be used alone or while using any of the other oven features. If another feature is active when the minute timer is active, the minute timer will show in the display. To view information about other active features, press the key for that feature.

To change the timer while it is in use:

While the timer is active and shows in the display, press and hold \wedge or ∇ to increase or decrease the time remaining.

To cancel the minute timer before the set time has run out:

1. Press Timer on-off once.

Setting Bake

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. Follow baking recommendations for best results. The oven (and oven on indicator light) will cycle on and off to maintain the set temperature.

The oven can be programmed to bake at any temperature from 170°F to 500°F (77°C to 260°C). The factory preset automatic bake temperature is 350°F (177°C).

Baking Tips

- Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- When using any single rack, use rack position 4.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 5.
- When baking using two oven racks, position cookware to allow at least 2 inches (5 cm) of space between cookware for proper air circulation and position pans as shown in Figure 11.
- Dark or dull bakeware absorbs more heat than shiny bakeware, resulting in dark or overbrowned foods. It may be necessary to reduce oven temperature or cook time to prevent overbrowning of some foods.
- Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies, and muffins

- Do not open oven door often. Opening the door will reduce the temperature in the oven and may increase cook time.
- Do not leave oven light on while baking.

CAUTION Always use oven mitts. Oven racks will become very hot which can cause burns.

To set Bake:

1. Press Bake. — — — appears in the display.
2. Within 5 seconds, press \vee or \wedge . The display will show 350°F (177°C). The temperature can then be adjusted in 5°F (1°C) increments.
3. When a key is released, the bake indicator light turns on and the oven will heat to the selected temperature. When the oven reaches the set temperature, the control will beep once indicating the oven is finished preheating. During bake, the indicator light will cycle on and off as the oven maintains the set temperature.
4. To cancel the baking function, press OFF.

To change oven temperature after bake has started:

1. Press Bake.
2. Press \wedge or \vee to increase or decrease to a new temperature. The bake indicator light on the electronic display will turn on and off when using the bake feature. This is normal and indicates that the oven is cycling to maintain the selected baking temperature.
3. To cancel baking press OFF.

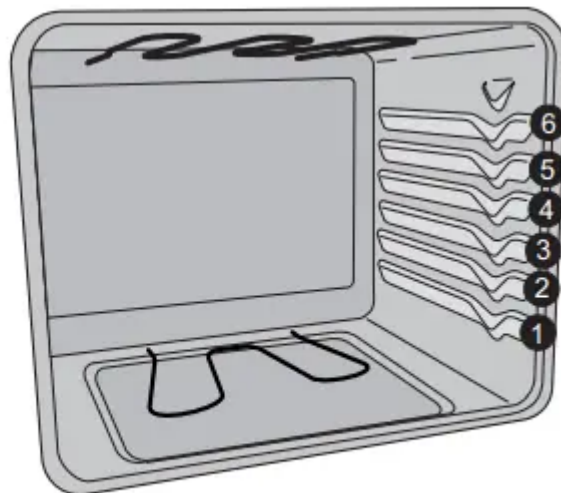


Figure 11: Rack positions

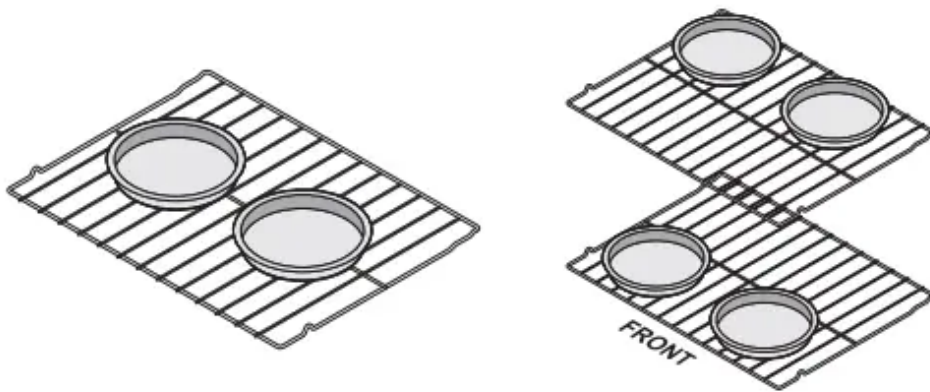


Figure 12: Baking layer cakes with one or two oven racks

Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. Always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 3.

Broiling tips:

- If using broil pan and insert, place insert on broil pan. Place on oven rack, preheat on broil HI for 5 minutes before placing food on insert. Broil with the oven door open to the broil stop position (Figure 14).
- Always use the broiler pan with the insert when broiling. It allows the dripping grease to be kept away from the high heat of the broil element. Do not use the pan without the insert.
- Always pull the rack out to the stop position before turning or removing food.
- Do not cover the broil pan insert with aluminum foil. The exposed grease could catch fire. Do not use a roasting rack when broiling.

To set Broil

1. Arrange the oven rack while oven is still cool.
2. Press Broil. — — will appear in display.
3. Press \wedge for HI broil or \vee for LO broil. Most foods may be broiled at the HI broil setting.
4. For optimum results, preheat Broil for 5 minutes before adding food..
5. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (if using a broiler pan and insert).
6. Place the broiler pan and insert on the oven rack.
7. Broil on one side until food is browned. Turn and broil food on 2nd side.
8. When broiling is finished press OFF



Figure 13: Broil pan and insert (L) Broil stop position (R)

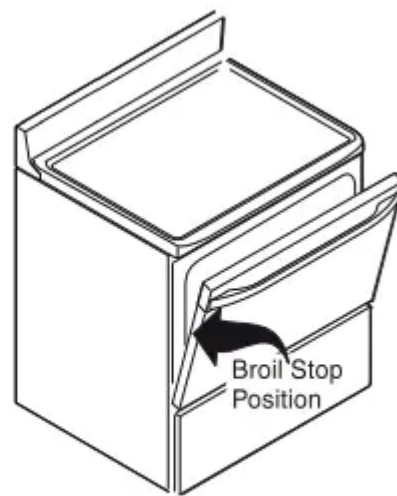


Figure 14: Open door broil position

Adjusting the oven temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you can adjust the control so the oven cooks hotter or cooler than the temperature displayed.

Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 degrees from actual temperatures.

NOTE

- Oven temperature adjustments made will not affect the Broil temperatures.
- If the display is set for Celsius, adjustments made will be in 1°C increments each press of arrow keys.

- If at any time during the process of adjusting the oven temperature feature you decide not to make the change, press the OFF key once before the acceptance beep.

To adjust oven temperature:

1. Press and hold the Bake key and release when the display shows the factory temperature setting of 00. If the oven temperature has been previously adjusted from the factory setting, the last adjusted value will appear in the display instead.
2. The temperature can now be adjusted up +35°F (+19°C), in 5°F increments with each press of the \wedge key.
3. When lowering the oven temperature using the \vee key, minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
4. To accept the change, wait for the oven control to provide an acceptance beep.

CARE AND CLEANING

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

CAUTION

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

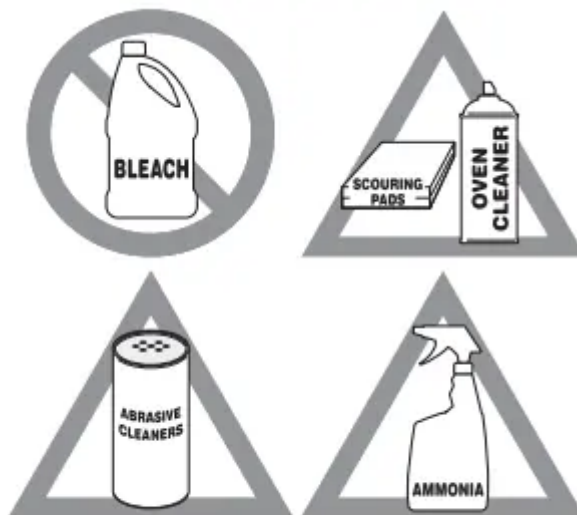


Figure 14: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.

<p>Smudge Proof™ Stainless Steel Black Stainless Steel</p>	<p>Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.</p>
<p>Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts</p>	<p>Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.</p>
<p>Manual clean oven interior</p>	<p>The oven interior is porcelain coated and safe to clean using oven cleaners. Always follow manufacturer's instructions for cleaners. After cleaning, remove any oven cleaner or the porcelain may become damaged during future heating. Do not spray oven cleaner on any electrical controls or switches. Do not spray or allow oven cleaner to build up on the oven temperature sensing probe. Do not spray cleaner on oven door trim, door gasket, plastic drawer glides, handles or any exterior surfaces of the appliance.</p> <p>Ammonia must be rinsed before operating the oven. Provide adequate ventilation.</p>



Oven door	<p>Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.</p> <p>Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.</p>
Ceramic cooktop	See "Cooktop Maintenance" on page 25.

Cooktop Maintenance

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

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

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

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

Do not:

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

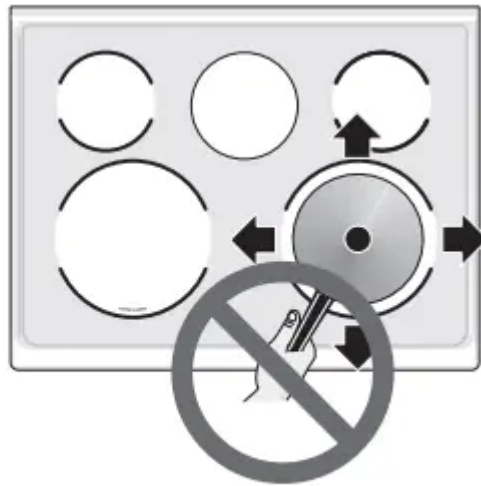


Figure 15: Cooktop care

Cooktop Cleaning

For light to moderate soil:

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

For heavy, burned on soil:

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.

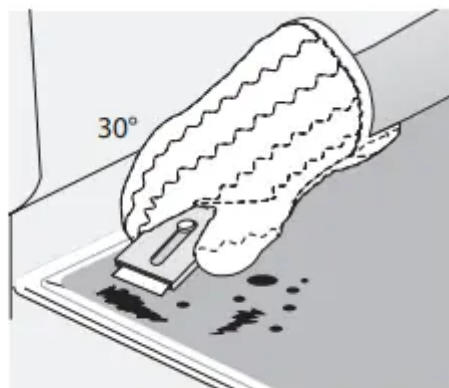


Figure 16: Cooktop cleaning

Cleaning under bake element (some models)

The bake element is located in the lower oven cavity. For some models, if the lower bake element is visible it may be tilted up for easier access to the oven bottom for cleaning. Remove the oven racks before raising the element. Be careful not to raise the element more than 4 or 5 inches from the resting position.

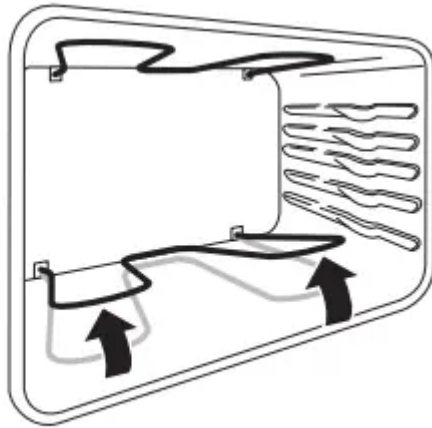


Figure 17: Lift bake element

Replacing the Oven Light

Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity (Figure 22).

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace the bulb with a new appliance bulb.
3. Turn the power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

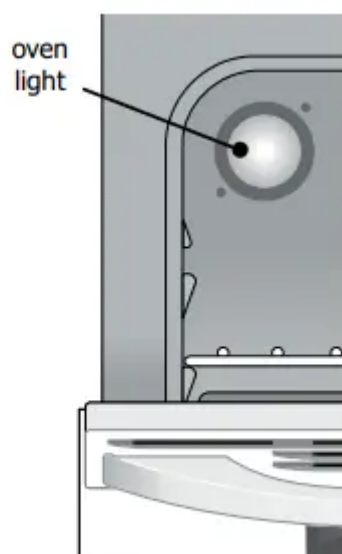
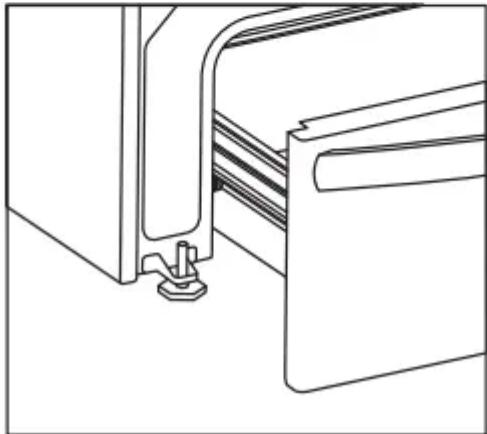
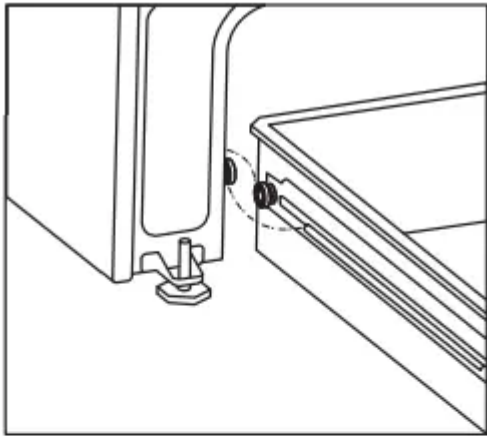


Figure 22: Oven light

Remove and replace storage drawer (some models)





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




BEFORE YOU CALL

Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions		
Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before oven is preheated. • Oven rack is overcrowded. • Dark pan absorbs heat too fast. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven. • Use a medium weight shiny baking sheet.
<p>Cakes too dark on top or bottom</p> 	<ul style="list-style-type: none"> • Cakes put in oven before oven is preheated. • Rack position too high or too low. • Oven too hot. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F (13°C) lower than recommended.
<p>Cakes not done in center</p> 	<ul style="list-style-type: none"> • Oven too hot. • Incorrect pan size. • Pan not centered in oven. • Glass cookware slow heat conductor. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. • Reduce temperature and increase cook time or use shiny bakeware.
<p>Cakes not level.</p> 	<ul style="list-style-type: none"> • Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.

	<ul style="list-style-type: none"> • Oven light left on while baking. 	<ul style="list-style-type: none"> • Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. • Do not use pans that are dented or warped. • Do not leave the oven light on while baking.
<p>Foods not done when cooking time is over.</p> 	<ul style="list-style-type: none"> • Oven too cool. • Oven overcrowded. • Oven door opened too frequently. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after the shortest recommended baking time.

Solutions to Common Problems:

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed.



Problem	Cause / Solution
Entire appliance does not operate.	<p>Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</p>
Oven Problems	
Poor baking results.	<p>Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "" on page 22 if you feel the oven is too hot or too cool.</p>
Flames inside oven or smoking from oven vent.	<p>Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Setting Broil" on page 21.</p>
Oven smokes excessively when broiling.	<p>Incorrect setting. Follow the "Setting Broil" instructions on page 21.</p> <p>Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.</p> <p>Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</p>
Oven control panel beeps and displays any F or E code error.	<p>Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with</p>



	correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.
Oven portion of appliance does not operate.	<p>The time of day is not set. The clock must be set in order to operate the oven. See “Setting the Clock” on page 18.</p> <p>Be sure the oven controls are set properly for the desired function. See “Setting Oven Controls” starting on page 18 and review instructions for the desired cooking function in this manual or see “Entire appliance does not operate.” in this checklist.</p>
Cooktop Problems	
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly	<p>Be sure the correct surface control knob is turned on for the element needed.</p> <p>Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Scratches or abrasions on cooktop surface.	<p>Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less visible with time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p>



	Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see “Cooktop Maintenance” on page 25.
Brown streaks or specks on cooktop surface.	Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see “Cooktop Maintenance” on page 25.
Other Problems	
Appliance is not level.	<p>Be sure the floor is level, strong, and stable enough to adequately support the range.</p> <p>If the floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level.</p> <p>Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.</p> <p>Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.</p>
Oven light does not work.	Be sure the oven light is secure in the socket. See “Replacing the Oven Light” on page 28.

Warning



This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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