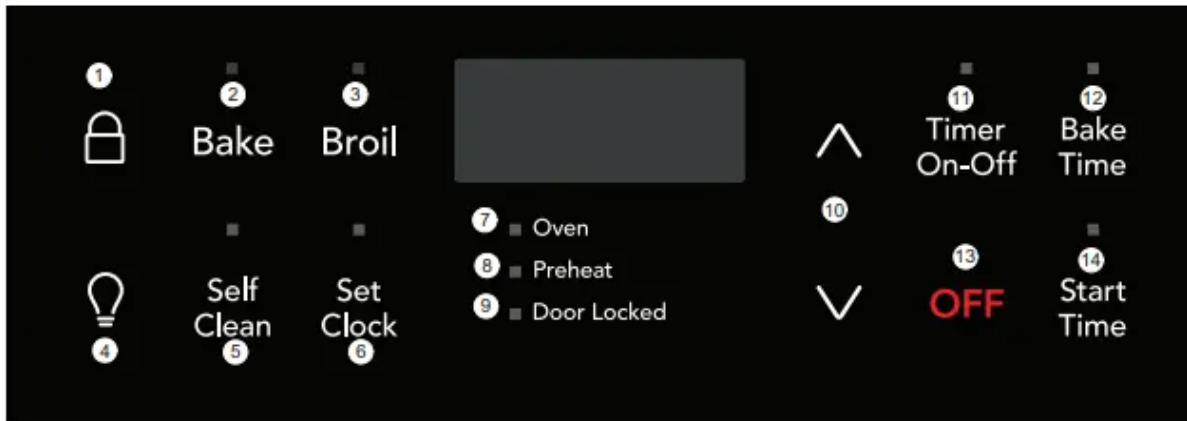


## SETTING OVEN CONTROLS

### Oven Control Features



1. Control Lock - Use to lock oven controls. (Locks only oven door on non Self-Clean model.)
2. Bake - Use to select bake feature.
3. Broil - Use to set Broil feature.
4. Oven Light - Use to turn on oven light when checking on food. Turns on when the oven door is open.
5. Self Clean - Use to with arrow keys to set self clean cycle of 2 or 3 hours.
6. Set Clock - Use with arrow keys to set the time of day.
7. Oven on indicator light - Glows each time the oven turns on to maintain the set oven temperature.
8. Preheat light - The preheat light will glow when the oven is preheating.
9. Door locked - The door locked light will flash when the oven door locks and unlocks, and remain on when the self clean cycle feature is active.
10. Up and Down arrows - Use with the control keys to set oven temperature, bake time, start time, clean time, and setting or adjusting the clock and minute timer.
11. Timer on-off - Use to set or cancel the minute timer.
12. Bake Time - Enters the length of baking time desired.
13. OFF - Use to clear any feature except the time of day and minute timer.
14. Start Time - Used with Bake and Self Clean to set a delayed starting time.

<b>Feature</b>	<b>Mode</b>	<b>Min Temp/ Time</b>	<b>Max Temp/ Time</b>
Bake		170°F (77°C)	550°F (287°C)
Broil		LO 400°F (205°C)	HI 550°F (287°C)
Timer	12 Hr.	0:01 Min.	11:59 Hr./Min.
Clock Time	12 Hr.	1:00 Hr./Min.	12:59 Hr./Min.
Bake Time	12 Hr.	0:01 Min	5:59 Hr./Min.
Self Clean		2 hours	3 hours

## 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 clock once (do not hold clock key down).
2. Within 5 seconds, press and hold until the correct time of day appears in the display.

## Temperature display (Fahrenheit/Celsius)

The electronic oven control is set to operate in Fahrenheit (°F) at the factory. The oven may be programmed for any temperature from 170°F to 550°F (77°C to 288°C).

### To change the temperature to Celsius (°C) or from °C to °F:

1. Press Broil. — — appears in the display.
2. Press and hold until HI appears in the display.
3. Press and hold Broil until °F or °C appears in the display.
4. Press to change °F to °C or °C to °F. To accept the change, wait 6 seconds until the oven control provides an acceptance beep.

## Changing between continuous bake setting or 12- hour energy saving feature

The oven control has a built-in 12-hour energy saving feature that will shut off the oven if the oven is left on for more than 12 hours. The oven control can be programmed to override this feature for continuous baking

### To change the continuous bake setting:

1. Press and hold Timer on-off for 6 seconds until a tone sounds. — — hr will appear in the display for continuous cooking. The current time of day will return to the display.

2. To cancel the continuous bake setting, press Timer on off and hold for 6 seconds until a tone sounds. 12 hr will appear in display indicating that the control has returned to the 12-hour energy saving feature.

## **Setting a silent control panel**

When selecting a function, an audible tone is heard each time a key is pressed. If desired, the control can be programmed for silent operation.

### **To set the controls for silent operation:**

1. Press and hold Start Time for 6 seconds. The control will beep once and release the key
2. The controls are now set for silent operation.

### **To return to non-silent operation:**

1. Press and hold Start Time again for 6 seconds until the control beeps once and release the key.
2. The control is now set for audible operation.

## **Setting oven lock**

The control can be programmed to lock the oven door and lockout the oven control keypad on the Self Clean model. On the Steam Clean model only the oven controls lock.

### **To set the oven lockout feature:**

1. Press OFF and hold for 6 seconds. Loc will appear in display, the door locked indicator light will flash, and the motor driven door lock will begin to close on the Self Clean model. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display.
2. To cancel the Oven Lock feature, press OFF and hold for 6 seconds. Allow about 15 seconds for the oven door to lock. Once the oven door is locked, the current time of day will appear in the display. The control will unlock the oven door and resume normal operation

## **Operating oven light**



The interior oven light will automatically turn on when the oven door is opened. Press the oven light key located on the control panel to turn the interior oven light on and off whenever the oven door is closed. For best baking results, do not leave oven light on while baking. The interior oven light is located at the upper left rear wall of the oven interior. To change the interior oven light, see “Changing the oven light” in the Care & cleaning section.

## **Setting the minute timer**

1. Press timer on-off.

2. Press to increase time in one-minute increments. Press and hold 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 time appears in the display, release the . The timer will begin to countdown in about 5 seconds.
4. To turn the timer off at any time Press Timer on-off.
5. 5. When the set time ends, the timer will beep three times and will continue to beep three times every minute until Timer on-off is pressed.

#### **To change the timer while it is in use:**

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

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

- Press timer on-off once.

### **Setting Bake**

The oven can be programmed to bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset automatic bake temperature is 350°F (177°C).

Bake cooks with heat that rises from the oven bottom. The heat and air circulate naturally in the oven. The oven indicator light above the BAKE key will remain on until oven is preheated. During baking the oven indicator light will turn on and off as the oven cycles to maintain set temperature. Follow baking recommendations for best results.

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).

#### **For best bake results:**

- Fully preheat the oven before baking items like cookies, cakes, biscuits, and breads.
- When baking items like cookies, cakes, biscuits, and breads using a single rack place rack in position 4.
- When using any single rack for items like frozen pies, angel food cake, breads, and casseroles, use rack position 4.
- For best results when baking cakes and cookies using two oven racks, place racks in positions 3 and 5 (See Figure 10).
- When baking cakes using two oven racks, position cookware as shown in Figure 10. Allow at least 2 inches (5 cm) of space between cookware for proper air circulation.

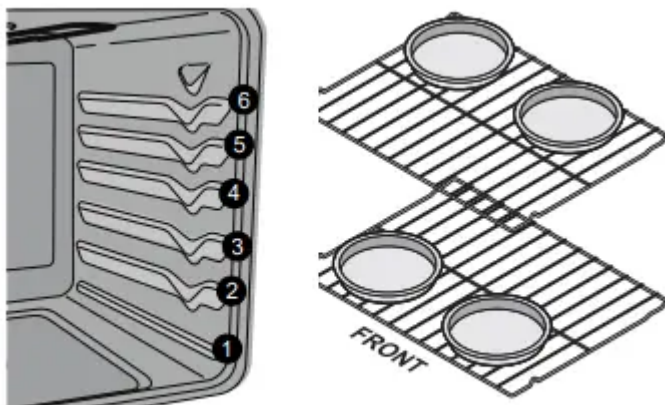
#### **To set Bake:**

1. Press Bake. — — — appears in the display.

2. Within 5 seconds, press . 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 oven will begin heating to the selected temperature. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
4. To cancel the baking function, press OFF.

**To change oven temperature after Bake has started:**

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



**Figure 10: Rack positions; Pan positions two rack baking**

**Setting Broil**

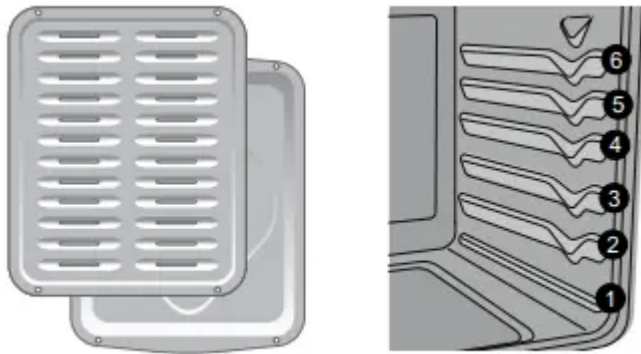
Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning. Broil with oven door closed. When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in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

**To set broil**

1. Arrange the oven rack while oven is still cool.
2. Press Broil. — — will appear in display.
3. Press for HI broil or for LO broil. Most foods may be broiled at the HI broil setting. Select the LO broil setting to avoid excess browning or drying of foods that should be cooked to the well-done stage.
4. For optimum results, preheat broil for 2-to-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. Broil with the oven door closed.
7. Broil on one side until food is browned. Turn and broil food on other side.
8. When broiling is finished press OFF.



**Figure 11:** Broil pan and insert; Rack positions

**Table 3: Broil recommendations**

Food item	Rack Position	Temp	Cook time in minutes		Internal Temperature	Doneness
			1st side	2nd side		
Steak 1" thick	6	HI(550°F)	5:00	4:00	135°F (57°C)	Rare**
Steak 1" thick	5 or 6	HI(550°F)	7:00	5:00	145°F (63°C)	Medium-well
Steak 1" thick	5 or 6	HI(550°F)	8:00	7:00	170°F (77°C)	Well
Pork Chops 3/4 "thick	5	HI(550°F)	8:00	6:00	170°F (77°C)	Well
Chicken - Bone In	4	LO(400°F)	20:00	10:00	170°F (77°C)	Well
Chicken Boneless	5	LO(400°F)	8:00	6:00	170°F (77°C)	Well
Fish	5	HI(550°F)	13:00	--	170°F (77°C)	Well
Shrimp	4	HI(550°F)	5:00	--	170°F (77°C)	Well
Hamburger 1" thick	6	HI(550°F)	5:00	4:00	135°F (57°C)	Rare**
Hamburger 1" thick	6	HI(550°F)	9:00	7:00	145°F (63°C)	Medium
Hamburger 1" thick	5	HI(550°F)	10:00	8:00	170°F (77°C)	Well

The U.S. Department of Agriculture states, "\*\*Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

## Self Clean

A self cleaning oven cleans itself with temperatures well above normal cooking temperatures which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth. While the oven is in operation, the oven heats to temperature much higher than those used

in normal cooking. Sounds of metal expansion and contraction are normal. Odor is also normal because the food soil is being removed. Smoke may appear through the oven vent.



**Figure 12: Clean around the oven door gasket**

### **To set a self clean cycle:**

1. Press Self Clean. --- appears in the display.
2. Press until 3:00 appears in the display for a 3 hour self clean process, or push until 2:00 appears in the display for a 2 hour self clean process.
3. As soon as the controls are set, the motor driven lock will begin to close automatically and the door locked indicator light will flash. Do not open the oven door while the light is flashing (allow about 15 seconds for the oven door to lock).
4. CLn will appear in the display during the self clean cycle, and the door locked light will glow until the self cleaning cycle is complete or cancelled and the oven temperature has cooled.

### **When the self clean cycle has completed:**

- The time of day will appear in the display window, and the Clean key and door locked light will continue to glow.
- Once the oven has cooled down for about 1 hour and the door locked light has gone out, the oven door may be opened.
- To avoid possible burns, use care when opening the oven door after the self cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

### **To stop or interrupt a self clean cycle (once it has been activated):**

1. Press OFF.
2. Once the oven has cooled down for about 1 hour and the door locked light has turned off, the oven door can be opened.
3. Restart the self clean cycle once all conditions have been corrected.

### **Setting Delay Start Self Clean**

To start a delay self clean with default clean time of 3 hours and a start time of 9:00 o'clock: Be sure the clock is set with the correct time of day, the oven is empty, and all oven racks are removed. Be sure oven door is completely closed.

1. Press Start Time and scroll to 9 0 0 and release key.
2. Press Self Clean. --- appears in the display.
3. Press until 3:00 appears in the display for a 3 hour self clean process, or push until 2:00 appears in the display for a 2 hour self clean process.
4. The motor driven lock will begin to close automatically and the door locked indicator light will flash. Do not open the oven door while the light is flashing (allow about 15 seconds for the oven door to lock).
5. CLn will appear in the display during the self clean cycle, and the door locked light will glow until the self cleaning cycle is complete or cancelled and the oven temperature has cooled.

## **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.

### **To adjust oven temperature:**

1. Press Bake.
2. Set the temperature to 550°F (287°C) by pressing and holding
3. Within 3 seconds, press and hold Bake until numeric digit(s) appear. Release Bake key. The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read 00.
4. The temperature can now be adjusted up or down 35°F (19°C), in 5°F (1°C) increments. Press and hold to adjust the temperature higher until the desired amount of offset appears in the display. When lowering the oven temperature using , a minus sign (-) will appear before the number to indicate that the oven will be cooler by the displayed amount of degrees.
5. When you have made the desired adjustment, press OFF to go back to the time of day display

## CARE AND CLEANING

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

### Aluminum and vinyl

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

### Painted and plastic control knobs

### Painted body parts

### Painted decorative trims

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

### Control panel

- Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area.
- Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.

### Control knobs

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

### Stainless Steel

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

### Smudge Proof™ Stainless Steel Black Stainless Steel

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

### Porcelain-enameled broiler pan and insert

### Porcelain door liner

### Porcelain body parts

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

### Self-cleaning oven interior

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

### Oven door

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

### Ceramic cooktop

- See “Cooktop Maintenance”

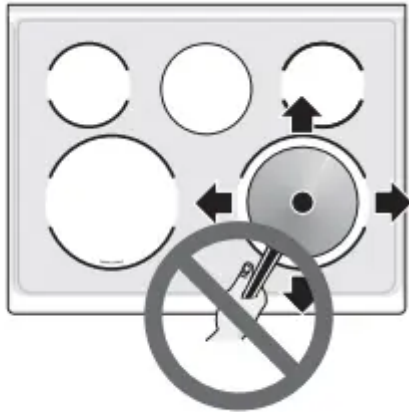
## **Cooktop Maintenance**

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 14: Cooktop care**

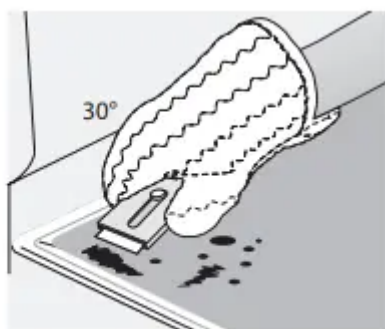
## Cooktop Cleaning

### 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:

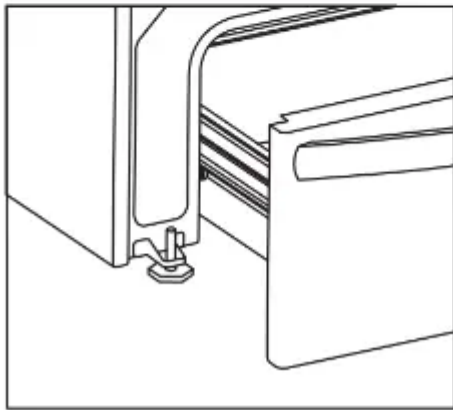
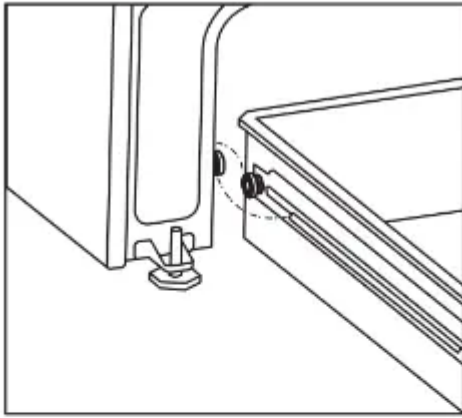
Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. If soils remain, carefully scrape soils with a metal razor blade scraper,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



**Figure 15: Cooktop cleaning**

## Remove and replace storage drawer

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



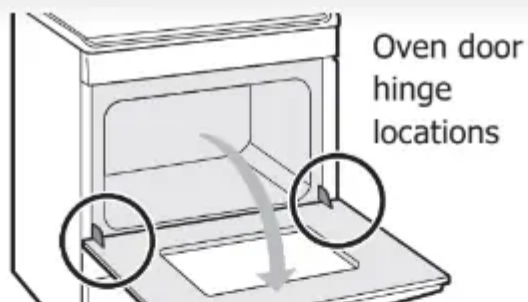
## Removing and Replacing the Oven Door

### To remove oven door:

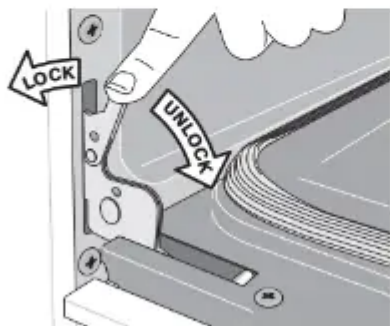
1. Open oven door completely, horizontal with floor (See Figure 20).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (See Figure 17). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 18).
4. Close the door to approximately 10 degrees from the door frame (See Figure 18).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 19).

**To replace oven door:**

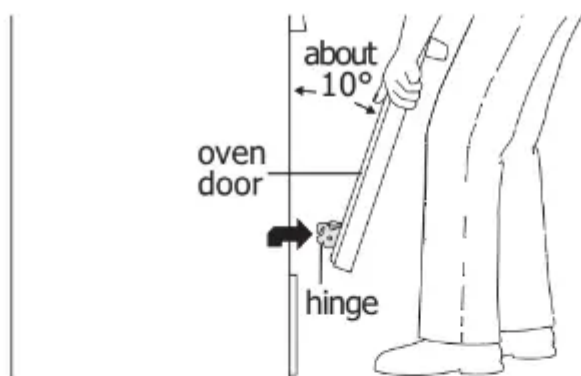
1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 18).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 18 and Figure 19). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 16).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges to the locked position (See Figure 17).
5. Close the oven door.



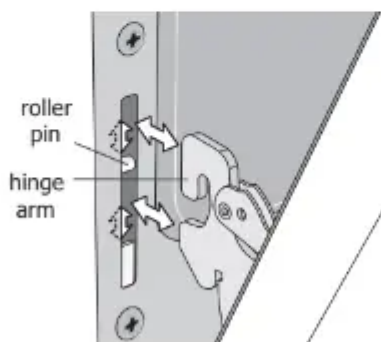
**Figure 16: Door hinge location**



**Figure 17: Door hinge locks**



**Figure 18: Holding door for removal**



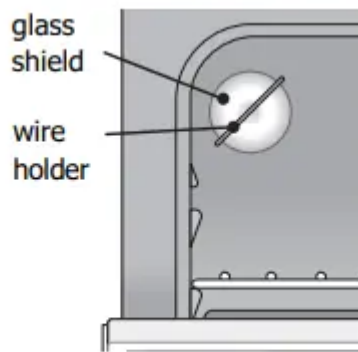
**Figure 19: Replacement and location of hinge arm and roller pin**

## Replacing the Oven Light

### Replacing the oven interior light bulb:

The interior oven light is located at the rear of the oven cavity and covered with a glass shield. The glass shield must be in place whenever the oven is in use (Figure 20).

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



**Figure 20: Oven light protected by glass shield**

## 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

### Cookies and biscuits burn on the bottom.

- Cookies and biscuits put into oven before oven is preheated.
  - Allow oven to preheat to desired temperature before placing food in oven.
- Oven rack is overcrowded.
  - Choose pan sizes that will permit at least 2" of air space (5.1 cm) on all sides when placed in the oven.

- Dark pan absorbs heat too fast.
  - Use a medium weight shiny baking sheet.

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

- Cakes put in oven before oven is preheated.
  - Allow oven to preheat to the selected temperature before placing food in the oven.
- Rack position too high or too low.
  - Use proper rack position for baking needs.
- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.

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

- Oven too hot.
  - Set oven temperature 25°F (13°C) lower than recommended.
- Incorrect pan size.
  - Use pan size suggested in recipe.
- Pan not centered in oven.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.
- Glass cookware slow heat conductor.
  - Reduce temperature and increase cook time or use shiny bakeware.

### **Cakes not level.**

- Oven not level.
  - Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.
- Pan too close to oven wall or rack overcrowded.
  - Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.
- Pan warped.
  - Do not use pans that are dented or warped.
- Oven light left on while baking.
  - Do not leave the oven light on while baking.

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

- Oven too cool.
  - Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.
- Oven overcrowded.
  - Be sure to remove all pans from the oven except the ones to be used for baking.
- Oven door opened too frequently.
  - Open oven door only after the shortest recommended baking time.

### **Solutions to Common Problems:**

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

#### **Entire appliance does not operate.**

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

### **Oven Problems**

#### **Poor baking results**

- Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Adjusting the oven temperature" if you feel the oven is too hot or too cool.

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

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

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

- Incorrect setting. Follow the "Setting Broil" instructions .
- Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.

- Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.

#### **Oven control panel beeps and displays any F or E code error.**

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

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

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

### **Cooktop Problems**

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

- Incorrect surface control setting. Adjust power level setting.

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

- Be sure the correct surface control knob is turned on for the element needed. Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavy weight 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.

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

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

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

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

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

- Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.

### **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.

## **Self Clean Problems**

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

- Oven control not set properly. See “Self Clean”

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

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

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

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

## **Other Problems**

### **Appliance is not level**

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

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

- Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.

- Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.

**Oven light does not work.**

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

**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.