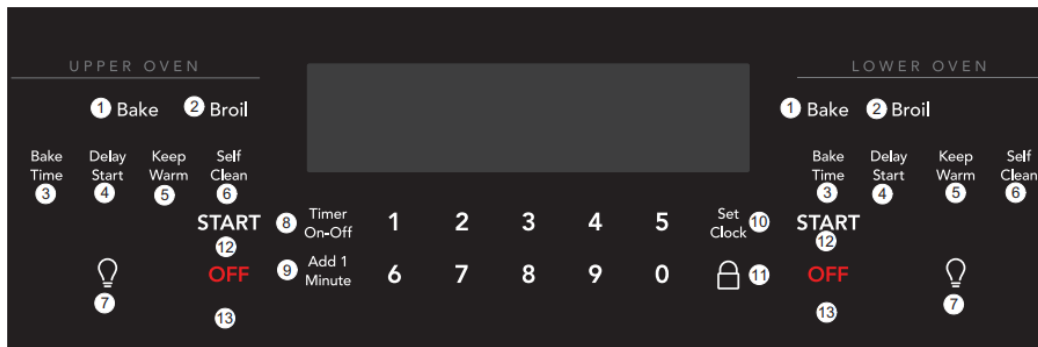


## SETTING OVEN CONTROLS



### Oven Control Features

1. Bake - Use Bake key to select the baking function.
2. Broil - Use Broil key to star boil function. The broil temperatures may be set between 400°F (205°C) and 550°F (288°C).
3. Bake Time - Use to enter the length of baking time.
4. Delay Start - Use to program a delayed time bake or delayed self-cleaning cycle start time.
5. Keep Warm - Use to keep food at serving temperature of 170°F (77°C) for up to three hours.
6. Self Clean - Use to select self-clean function between 2 and 4 hours.
7. Oven Light - Use to turn oven light on and off. The oven light comes on automatically when the oven door is opened.
8. Timer On-Off - Use to set or cancel the timer. Timer does not start or stop the cooking process.
9. Add 1 Minute - The Add 1 Minute key adds one minute to the timer with each key press.
10. Set Clock - Use with numeric keys and the START key to set oven clock.
11. Oven Lockout - When activated, this feature automatically locks the oven door, preventing the oven from being turned on.
12. START - Use START key to start all cooking features and for setting the clock.
13. OFF - Use to turn off any oven function entered except time of day and minute timer.

### Time and Temperature Settings

All of the features listed below may be entered into the control. An entry acceptance beep will sound each time a control key is touched (the acceptance beep on the oven lockout key is delayed 3 seconds). An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature

**Table 1: Minimum and maximum control settings**

<b>Feature</b>	<b>Mode</b>	<b>Min.Temp. / Time</b>	<b>Max Temp. /Time</b>
Preheat		170°F (77°C)	550°F (288°C)
Bake		170°F (77°C)	550°F (288°C)
Broil		400°F (205°C)	550°F (288°C)
Keep Warm		170°F (77°C)	3 hours
Timer		0:01 Min. 0:01 Min	11:59 Hr./Min. 11:59 Hr./Min.
Clock Time	12 Hr. 24 Hr.	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min.
Delay Start	12 Hr. 24 Hr.	1:00 Hr./Min. 0:00 Min	12:59 Hr./Min. 23:59 Hr./Min
Bake Time	12 Hr. 24 Hr.	0:01 Min 0:01 Min	11:59 Hr./Min. 23:59 Hr./Min.
Self Clean		2 hours	4 hours

## Setting the Clock

The set clock control is used to set the clock. The clock may be set for 12 or 24 hour display operation. The clock is preset at the factory for 12 hour display. When the oven is first plugged in, or when the power supply to the oven has been interrupted, the time in the display will flash.

### To set the clock (example: setting time for 1:30):

1. Press Set Clock. CLO will appear in the display.
2. Press 1 3 0 on the numeric keypad to set the time of day to 1:30. CLO will stay in the display.
3. Press START. CLO will disappear and the clock will start.

## Temperature Display (Fahrenheit/Celsius)

The oven control can be programmed to display temperatures in °F or °C. The oven is preset at the factory to display in °F.



## **To change display from °F to °C or °C to °F**

1. Press and hold Broil for about 6 seconds until F or C appears in the display.
2. Press Self Clean to switch between °F or °C display modes.
3. Press START to accept the change or press OFF to reject the change.

## **Setting the Timer**

The Timer On-Off key controls the minute timer and serves as an extra timer and can be used during any of the other oven control functions.

### **To set the minute timer:**

1. Press Timer On-Off. -- -- will appear and timer will flash in the display. Press the number keys to set the desired time.
2. Press START. The time will begin to count down and TIMER will stay in the display. When the time expires, End and TIMER will show in the display. The clock will beep three times every 30 seconds until Timer On-Off is pressed.
3. To cancel the minute timer before the set time expires, press Timer On-Off.

## **Setting 12 or 24 Hour Time of Day Display**

1. Press and hold set clock for 6 seconds. CLO will appear in the display.
2. Continue holding the key until 12Hr dAY or 24Hr dAY appears in the display and the control beeps once.
3. Press Self Clean to switch between the 12 and 24 hour time of day display. The display will show either 12Hr dAY or 24Hr dAY.
4. Press START to accept the change or press OFF to reject the change.

## **Setting Continuous Bake or 12 Hour Energy Saving**

The Timer On-Off and Self Clean keys are used to set the continuous bake or 12 Hour Energy saving features. The oven control has a factory preset 12 hour energy saving feature that shuts off the oven if the oven control is left on for more than 12 hours. The oven can be programmed to override this feature for continuous baking.

To set the control for continuous bake or 12 hour energy saving:

1. Press and hold Timer On-Off for 6 seconds. After 6 seconds 12Hr OFF or StAY On will appear in the display and the control will beep once.
2. Press Self Clean to switch between the 12 hour energy saving and continuous bake features
3. Press START to accept the change (display will return to time of day) or press OFF to reject the change.

12Hr OFF indicates the control is set for the 12 hour energy saving mode. StAY On indicates the control is set for the continuous bake feature.

## Setting Control for Silent Operation

Delay Start and Self Clean keys control the silent operation feature. This feature allows the oven control to be operated without sounds or beeps whenever necessary. If desired the control can be programmed for silent operation and later returned to operating with all the normal sounds and beeps.

### To change control from normal sound operation to silent control operation:

1. Press and hold Delay Start. -- -- will appear and DELAY will flash in the display. Continue to hold the key until bEEP On or bEEP OFF appears in the display. Then release the Delay Start key.
2. Press Self Clean to switch between normal sound operation (bEEP On) and silent operation (bEEP OFF).
3. Press START to accept the change or press OFF to reject the change.

## Setting Bake Time

Use Bake Time when setting the oven to cook for a specific length of time and shut off automatically when the time is complete. When cooking time ends, the oven will shut off and will beep. This feature can be used with bake, convection bake, convection roast, and slow cook modes.

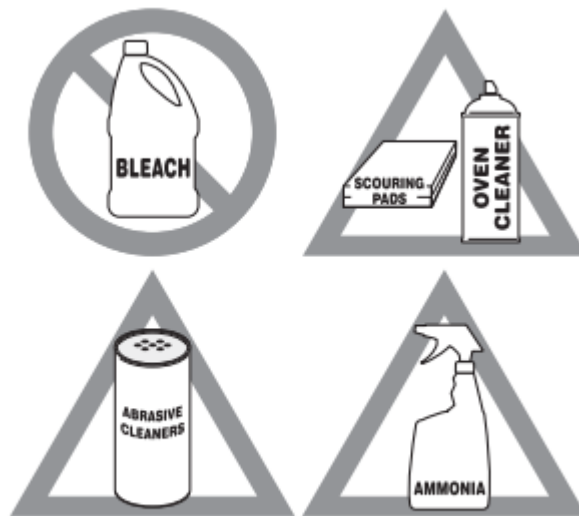
### To program the oven to begin baking immediately and to shut off automatically (example: Bake at 350°F (176°C) for 30 minutes):

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food in then oven.
3. Press Bake. 350 will appear in the display.
4. Press START. \*(see NOTE below)
5. Press Bake Time. -- -- will appear in the display.
6. Enter the desired baking time by pressing 3 0.
7. Press START. Once the timed bake feature starts, the current time of day will appear in the display.
8. Press OFF when baking has finished or at any time to cancel.

## CARE AND CLEANING

Remove spills and any heavy soiling as soon as possible.

Regular cleaning will reduce the difficulty of major cleaning later.



**Figure 7: Use cleaners with caution**

### Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the number of major cleaning later.



<b>Surface or area</b>	<b>cleaning recommendation</b>
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% 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 the surface; spray onto cloth and wipe .
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50% solution of vinegar and water. Do not spray liquids directly on the 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% 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% solution of vinegar and water. Rinse with clean water, dry with a soft 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% solution of vinegar and water. Rinse with clean water, dry with a soft cloth . Do not use appliance cleaner, stainless steel cleaner, or cleaners containing abrasives, chlorides, chlorine, or ammonia . These cleaners will damage the finish .



Surface or Area	Cleaning Recommendation
<p>Porcelain-enameled broiler pan and insert</p> <p>Porcelain door liner</p> <p>Porcelain body parts</p>	<p>Rinse with clean water and a damp cloth . Scrub gently with a soapy abrasive scouring pad to remove most spots . Rinse with a 50/50 solution of clean water and ammonia . If necessary, cover difficult spots with ammonia-soaked paper towel for 30 to 40 minutes . Rinse and wipe with a clean cloth . Remove all cleaners or future heating could damage porcelain . Do not allow food spills with a high sugar or acid content (tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces . These spills may cause a dull spot even after cleaning .</p>
<p>Self-cleaning oven interior</p>	<p>Before setting a self-clean cycle, clean soils from the oven frame, outside the oven door gasket, and the small area at the front center of the oven bottom . See “Self Clean” on page 23 .</p>
<p>Oven door</p>	<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 scrubber 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 vents . Do not use oven cleaners, cleaning powders, or any harsh 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 woven material which is essential for a good seal . Do not rub, damage or remove this gasket .</p>

## General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

### Follow these cleaning precautions:

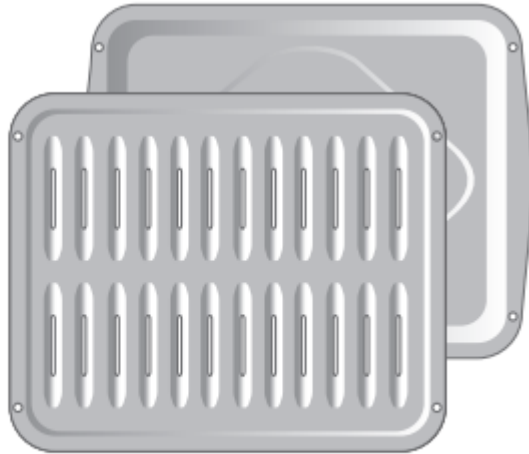
- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

### Boiler Pan Cleaning Tips

To prevent grease from baking on, remove the broiler pan from the oven as soon as cooking is completed. Use oven mitts because the broiler pan is extremely hot. Pour off grease. Soak the pan in hot, soapy water.

Clean the broiler pan as soon as possible after each use. If necessary, use soap-filled steel wool pads. Heavy scouring may scratch the grid.



**Figure 8: Broiler pan with insert**

### **Aluminum Foil, Aluminum Utensils, and Oven Liners**

- Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

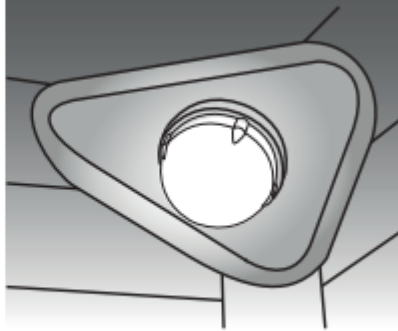
### **Replacing the Oven Light**

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use (Figure 9).

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.

4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock



**Figure 9: Wall oven Halogen light**

### Removing and Replacing the Oven Door

To remove the oven door:

1. Open oven door completely, horizontal with floor.
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 11 and Figure 12).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges.
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 13).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 13).
2. Hold the oven door at the same angle as the removal position. Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 13).
3. Fully open the oven door, horizontal with floor (Figure 10).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 11)
5. Close the oven door.



Figure 10: Door hinge location

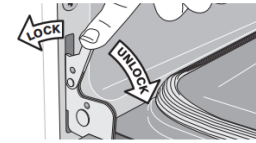


Figure 11: Door hinge locked

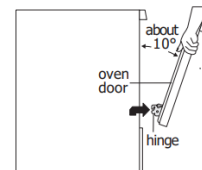


Figure 12: Unlocking door hinge

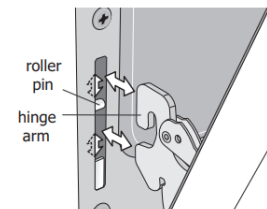


Figure 13: Remove door position

## BEFORE YOU CALL

Solutions to Common Baking Problems

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

Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<p>Cookies and biscuits put into oven before oven is preheated.</p>	<p>Allow oven to preheat to desired temperature before placing food in oven.</p> <p>Choose pan sizes that will permit at least 2" of air space</p>
<p>Cakes too dark on top or bottom</p> 	<p>Cakes put in oven before oven is preheated.</p>	<p>Allow oven to preheat to the selected temperature before placing food in the oven.</p>
	<p>Rack position too high or too low.</p>	<p>Use proper rack position for baking needs.</p>
	<p>Oven too hot.</p>	<p>Set oven temperature 25°F (13°C) lower than recommended.</p>
<p>Cakes not done in center</p> 	<p>Oven too hot.</p>	<p>Set oven temperature 25°F (13°C) lower than recommended.</p>
	<p>Incorrect pan size.</p>	<p>Use pan size suggested in recipe.</p>
	<p>Pan not centered in oven.</p>	<p>Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.</p>
	<p>Glass cookware slow heat conductor.</p>	<p>Reduce temperature and increase cook time or use shiny bakeware.</p>
<p>Cakes not level.</p> 	<p>Oven not level.</p>	<p>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</p>
	<p>Pan too close to oven wall or rack overcrowded.</p>	<p>Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan.</p>

	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.

Before you call for service, review the following list. It may save you time and expense.

Possible solutions are provided with the problem listed:



<b>Problem</b>	<b>Solution</b>
Oven control panel beeps and displays error codes	<ul style="list-style-type: none"> <li>• Oven control has detected a fault or error condition. When this occurs an E or F will show in the display.</li> <li>• Turn both oven selectors to the OFF position; Activate a Bake or Broil using both the oven mode and temperature selectors.</li> <li>• If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day.</li> <li>• Try Bake or Broil function again. If a fault code appear again, turn both oven selectors to the OFF position to clear the error code and contact your servicer.</li> </ul>
Poor baking results	<ul style="list-style-type: none"> <li>• Many factors effect baking results.</li> <li>• Use proper oven rack position.</li> <li>• Center food in the oven and space pans to allow air to circulate.</li> <li>• Preheat oven to the set temperature before placing food in the oven.</li> <li>• Try adjusting the recipe's recommended temperature or baking time. See "Adjusting Oven Temperature"on page 20 if you feel the oven is too hot or cold.</li> </ul>
Appliance is not level	<ul style="list-style-type: none"> <li>• Poor installation. Place oven rack in center of oven. Place a level on the oven rack to check if oven has been properly installed.</li> <li>• Kitchen cabinet alignment may make oven appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</li> <li>• If cabinets are not square or are built in too tightly, contact builder or installer to make appliance accessible.</li> </ul>



<p>Cannot move appliance easily</p> <p>Appliance must be accessible for service</p>	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly.</li> <li>• Contact builder or installer to make appliance accessible.</li> </ul>
<p>Appliance does not operate</p>	<ul style="list-style-type: none"> <li>• Electrical power outage. Check house lights to be sure.</li> <li>• Call your local electric company for service outage information.</li> <li>• Service wiring is incomplete. Call 1-800-944-9044 for assistance</li> </ul>
<p>Flames inside oven or smoking from oven vent</p>	<ul style="list-style-type: none"> <li>• Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven.</li> <li>• If flames or excessive smoke are present when broiling, see See “Setting Broil” on page 17.</li> </ul>
<p>Oven does not operate.</p>	<ul style="list-style-type: none"> <li>• The time of day is not set. The oven clock must first be set in order to operate the oven. See “Setting the Clock” on page 13.</li> <li>• Be sure oven controls are set properly. See “Oven Control Features” beginning on page 12 and review instructions for the desired cooking function in this manual.</li> </ul>
<p>Oven smokes excessively when broiling</p>	<ul style="list-style-type: none"> <li>• Incorrect setting. See “Setting Broil” on page 17.</li> <li>• Meat too close to the broil element. Reposition rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.</li> <li>• Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</li> </ul>
<p>Oven racks discolored or do not slide easily.</p>	<ul style="list-style-type: none"> <li>• Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven..</li> </ul>



Oven light does not work.	<ul style="list-style-type: none"><li>• Be sure the oven light is secure in the socket. “See “Replacing the Oven Light” on page 27.</li></ul>
Fan noise occurring after the oven is turned off	<ul style="list-style-type: none"><li>• Some models are equipped with a cooling fan that runs during the cooking process to cool internal electronic components. It is normal for this fan to continue to run for an extended period of time, even when the oven has been turned off.</li></ul>

### **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.