

## User manual Range for GE JBS86SPSS

### Surface Units - Knob Models

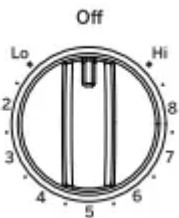
#### How to Set

Push the knob in and turn in either direction to the setting you want.

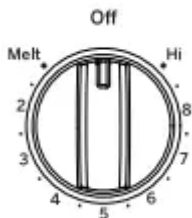
A surface ON indicator light will glow when any surface unit is on

#### For glass cooktop surfaces:

- come on when the unit is hot to the touch.
- stay on even after the unit is tuned off.
- stay on until the unit is cooled to approximately 150°F.



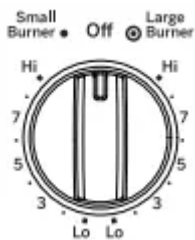
At both OFF and HI the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting. Be sure you turn the control knob to OFF when you finish cooking.



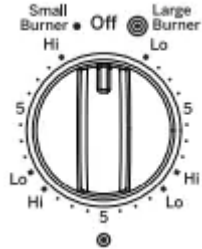
Melt setting (on some models) will melt chocolate or butter.

#### Dual and Triple Surface Units and Control Knobs (on some models)

The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



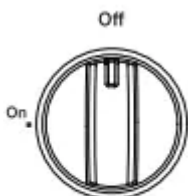
Model with a Dual-Ring surface element only



Models with a Tri-Ring surface element only

### Using the Warming Zone (on some models)

- The WARMING ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the WARMING ZONE could result in foodborne illness.
- Turn the control knob to the ON position.
- For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.
- Always use pot holders or oven mitts when removing food from the WARMING ZONE, since cookware and plates will be hot.
- NOTE: The surface warmer will not glow red like the cooking elements.



Warming Zone

### Radiant Glass Cooktop

The surface unit will cycle on and off to maintain your selected control setting. This is normal.

### For glass cooktop surfaces:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.

### To Turn On a Surface Unit:

1. Touch the On/Off pad, then touch the + or - pad.
2. Use the + or - pad to choose the desired power setting.
3. For the dual and triple surface units, touch the Burner Size pad to select the desired burner size.

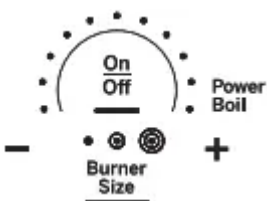
### To Turn Off a Surface Unit:

- Touch the On/Off pad.



### Dual and Triple Surface Units (on some models)

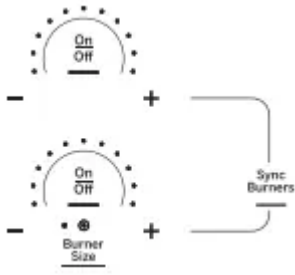
The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



Models with a Tri-Ring surface element only.

### Sync Burner Feature

This feature allows you to synchronize the left rear and left front burners to create one large cooking zone for griddle cooking. To use this feature, press the Sync Burners pad. You may then use either the left front or left rear +/- pads to adjust the power of both burners simultaneously. To unsync, press either burner's On/Off pad.



## Using the Warming Zone

### To Use the Warming Zone:

1. Touch the Warming Zone On/Off pad.
2. Use the + or - pad to choose the desired Lo/Me/Hi setting

### To Turn Off the Warming Zone:

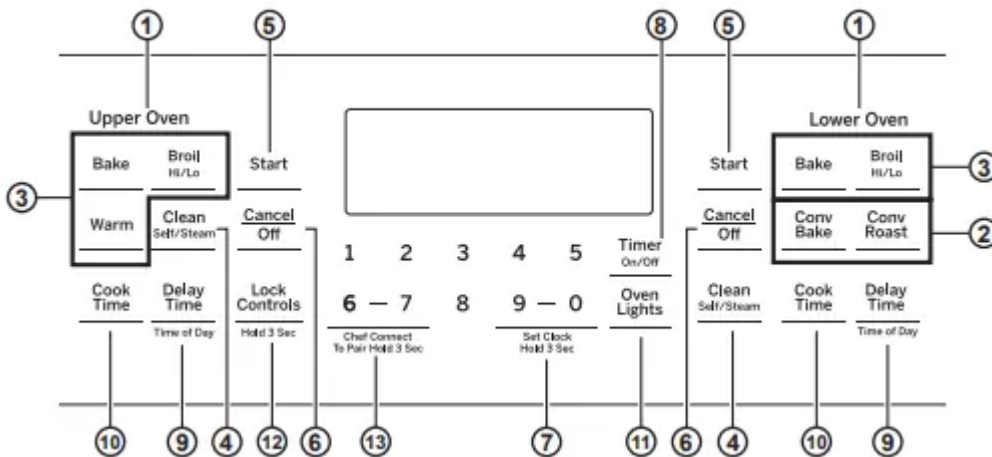
- Touch the Warming Zone On/Off pad.



## Home Canning Tips

- Be sure the canner is centered over the surface unit.
- Make sure the canner is flat on the bottom.
- To prevent burns from steam or heat, use caution when canning.
- Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball? and Kerr and the Department of Agriculture Extension Service.
- Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

# Double Oven Controls



## 1. Upper Oven and Lower Oven:

Designates which oven the controls will operate.

## 2. Convection Cooking Modes:

Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake and Convection Roast. See the Cooking Modes section for more information.

## 3. Traditional Cooking Modes:

Your oven has the following traditional cooking modes: Bake, Broil Hi/Lo and Warm. See the Cooking Modes section for more information.

## 4. Self/Steam Clean:

See the Cleaning the Oven section for important information about using this mode.

## 5. Start:

Must be pressed to start any cooking, cleaning, or timed function.

## 6. Cancel/Off:

Cancels ALL oven operations except the clock and timer

## 7. Clock:

Sets the oven clock time. Press the Set Clock or 9 and 0 pads and hold for 3 seconds. Use the number pads to program the clock. Press Start to save the time.

## 8. Timer:

Works as a countdown timer. Press the Timer pad and the number pads to program the time in hours and minutes. Press the Start pad. If the oven is on, it will not turn off when the timer countdown is complete. To turn the timer off press the Timer pad.

## 9. Delay Time:

Delay when the oven will turn on. Use this to set a time when you want the oven to start. Press the Delay Time pad and use the number pads to program the time of day for the oven to turn on then press Start. Press the desired cooking mode and temperature then press Start. A Cook Time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake, Convection Roast and Self-Clean.

## 10. Cook Time:

Counts down cooking time and turns off the oven when the cooking time is complete. Press the Cook Time pad, use the number pads to program a cooking time in hours and minutes, then press Start. This can only be used with Bake, Convection Bake, and Convection Roast.

## 11. Oven Light(s):

Turns the oven light(s) on or off in both ovens. Note that lights in both ovens will not turn on if the door is opened while the other oven is in a clean mode.

## 12. Lock Controls:

Locks out the control so that pressing the pads does not activate the controls. Press and hold the Lock Controls pad for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

## 13. Chef Connect (on some models):

Pairs your range with compatible hood or over-the-range microwave. To pair devices, hold the 6 and 7 pads for 3 seconds. Bluetooth® icon will flash while pairing and remain lit once paired. This feature will synchronize clocks on both devices and turn on the fan and lights whenever a burner is active. Press again to disable feature.

## Special Features

- To enter the Special Features menu. press the Bake and Broil pads at the same time and hold for three seconds. "OFFSEt" will appear in the display
- Scroll through Special Features menu using the 8 pad for down and the 3 pad for up.
- To select a feature to change. or to confirm a change. press the 0 pad.
- To cancel a change and return to the Special Features menu. press the 6 pad. To exit the Special Features menu. press the 6 pad again.

## Adjust the Oven Temperature (OFFSEt)

- This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter. or down to 35°F cooler. Use ths feature if you believe your oven

temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected.

- Using the number pads to navigate as described above. select "OFFSEI". A number between positive and negative 35 will display. Use the 8 or 3 pads to increase or decrease the offset value. Save and confirm by pressing the 0 pad.

### **End of Timer Signals (End tonE)**

- This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed.

### **Fahrenheit or Celsius Temperature Display (dEg Unit)**

- The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C).

### **Clock Configuration (Cloc cFg)**

- This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12 H) or 24-hour military time (24 H).

### **Clock Display (Cloc diSP)**

- This feature specifies whether the clock appears in the display. It may be On or Off.

### **Auto Recipe Conversion (Auto rEciPE)**

- When using Convection Bake cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off.

### **Sound Volume (Sound)**

- This feature allows the oven tone volume to be adjusted between high (Hi), medium (Reg), low (lo), and off (Off). The control will sound the oven tone at the new volume level each time the sound level is changed.

### **12-hour Shutoff (2H ShutoFF)**

- This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled.

## **Sabbath Mode**

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed

baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

### Setting the Sabbath Mode

1. Press the Bake and Broil pads at the same time and hold until the special features menu is displayed.
2. Use the 3 or 8 number pads to scroll through the special features until "SABbAth" is displayed and then press 0. Refer to the graphic in the Special Features section to see how the number keys are mapped.
3. Use the 3 or 8 number pads to scroll through the options until "On" is shown in the display, then press the 0 number pad to save the setting. Press 6 to exit the Special Features menu. A single bracket "]" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed. Continuous bake or timed bake can now be programmed.

### Starting a Continuous Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, press Start. If a different cooking temperature is desired, use the 1 through 5 number pads or Timer pad to select a preset cooking temperature, then press Start. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking.

Temperature (°F)					400
1	2	3	4	5	Timer On/Off
170	200	250	300	325	
6	7	8	9	0	Lock Controls
2h	2.5h	3h	3.5h	4h	Hold 3 Sec
Time (hours)					6h

1 = 170° F, 2 = 200° F, 3 = 250° F, 4 = 300° F, 5 = 325° F, Timer = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours, 0 = 4 hours, Lock Controls = 6 hours

### Adjusting the Temperature

1. Press Bake, use the 1 through 5 number pads and the Timer pad to select a different preset cooking temperature, and press Start.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

### Starting a Timed Bake

1. Press the Bake pad.

2. If the desired temperature is 350F, use the 6 through 0 number pads or the Lock Control pad to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads or the Timer pad to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press Start. After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket "]" indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

### **Exit the Sabbath Mode**

Exiting the Sabbath mode should be done after the Sabbath is over.

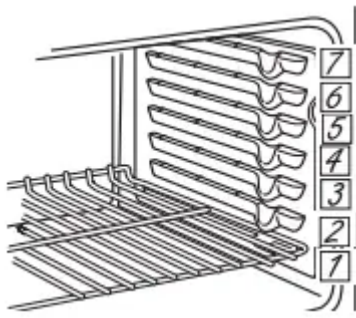
1. Press Cancel/Off to end any bake mode that may be running.
2. Press Bake and Broil pads at the same time and hold until the Special Features menu is displayed.
3. Use the 3 or 8 number pads to scroll through the special features until "SAbbAth" is displayed, then press 0.
4. Use the 3 or 8 number pads to scroll through the options until "OFF" is displayed and press 0 to save the setting. Press the 6 number pad to exit the Special Features menu.

### **Sabbath Mode Power Outage Note**

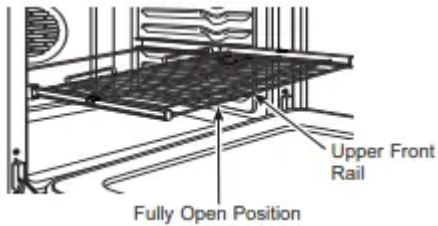
- If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored. However, the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

## **Oven Racks**

- Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.
- When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.
- Your Oven may have extension racks and/or traditional flat racks.
- To avoid possible burns, place the racks in the desired position before you turn the oven on.

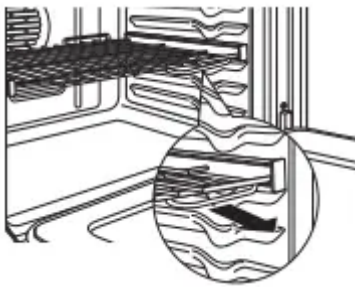


The number of rack positions may vary by model



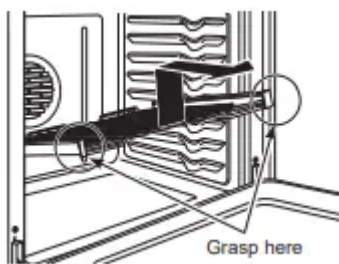
### Extension Racks (on some models)

- Always pull the rack out by its upper front rail to its fully open position, when placing or removing cookware.
- If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the side tracks with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.
- To order additional graphite lubricant, see the Accessories and Consumer Support sections at the end of this manual.



### To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven so that side paddles on the rack disengage from the oven support.
2. Slide the rack toward you to the bump (stop position) on the rack support.
3. Firmly grasp both sides of the rack frame and the sliding rack, tilt the front end up and pull it out.

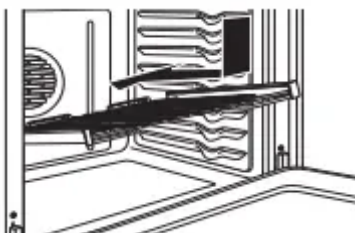


### To Replace An Extension Rack:

1. Firmly grasp both sides of the rack frame and the sliding rack.
2. Place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push it in as far as it will go.

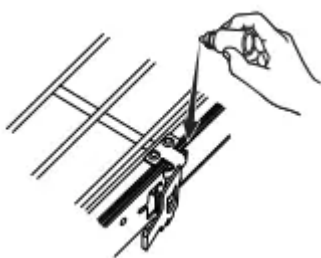
If extension racks are difficult to replace or remove, wipe the oven rack supports with vegetable oil. Do not wipe oil on the rack slides.

NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



### To Lubricate the Paddle:

- Shake lubricant and apply to the moving parts of the paddle mechanisms as shown.



## Aluminum Foil and Oven Liners

**CAUTION** Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack. several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil atleast 1-1/2" from oven walls to prevent poor heat circulation.

# Cookware

## Cookware Guidelines

- The material, finish, and size of cookware affect baking performance.
- Dark, coated and dull pans adsorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.
- Air insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.

## Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

### Baking and Roasting Modes

- Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

### Bake

- The bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the Bake pad, enter a temperature, and then press Start. Preheating is generally recommended when using this mode.

### Convection Bake Multi Rack

- The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element, when available, but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a

single rack. To use this mode press the Convection Bake pad, enter a temperature, and then press Start. Always preheat when using this mode.

### **Convection Roast**

- The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements, when available, along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode or use a meat probe. To use this mode press the Convection Roast pad, enter a temperature, and then press Start. It is not necessary to preheat when using this mode.

### **Broiling Modes**

- Broiling is available in both ovens. For better broiling, the lower oven is recommended. When broiling in the upper oven, the door should remain CLOSED. When broiling in the lower oven, the door should remain OPEN. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element.
- Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

### **Broil Hi**

- The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the Broil pad once and then press Start. It is not necessary to preheat when using this mode.

### **Broil Lo**

- The Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the Broil pad twice and then press Start. It is not necessary to preheat when using this mode.

### **Warm**

- Warm mode is designed to keep hot food hot, it is not intended to heat cold food. To use this mode, press the Warm pad then press Start. Preheating is not required. Cover foods that need to remain moist and do not cover foods that should be crisp. It is recommended, for food quality, that food not be kept warm for more than 2 hours.

## Lower Oven for Double Oven Models

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	4	Use shiny cookware.
<b>JB960 and JBS86 only</b> Layer cakes* on Multiple Racks	Bake Convection Bake	3 and 5 2 and 5	Ensure adequate airflow (see illustration below).
<b>PB960 and PBS80 only</b> Layer cakes* on Multiple Racks	Bake Convection Bake	3 and 5	Ensure adequate airflow (see illustration on next page).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	4	Use shiny cookware.
<b>JB960 and JBS86 only</b> Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5	Ensure adequate airflow.
<b>PB960 and PBS80 only</b> Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5 2, 4 and 6	Ensure adequate airflow.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Roasts	Bake Convection Roast	3 or 4	Use a low sided pan such as a broil pan. Preheating is not necessary.
<b>Poultry</b>			
Whole chicken	Bake Convection Roast	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	2	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	2 or 3	
Boneless chicken breasts	Broil Lo Bake	2 or 3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Bake Convection Roast	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	6 (1/2 inch thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	3 or 4	
<b>Frozen Convenience Foods</b>			
Pizza, potato products, chicken nuggets, appetizers on a Single Rack	Bake	3 or 4	Use shiny cookware.
Pizza, potato products, chicken nuggets, appetizers on Multiple Racks	Convection Bake	3 and 5	Use shiny cookware.

## Upper Oven for Double Oven Models

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
<b>Baked Goods</b>			
Layer cakes, sheet cakes, muffins, baked on Single Rack	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	1	Use shiny cookware.
<b>Beef &amp; Pork</b>			
Hamburgers	Broil Hi	1	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
Steaks & Chops	Broil Hi	1	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element.
<b>Poultry</b>			
Bone-in chicken breasts, legs, thighs	Broil Lo Bake	1	Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
Boneless chicken breasts	Broil Lo Bake	1	For best performance when broiling, center food below the broil heating element.
Fish	Broil Lo	1	Watch food closely when broiling. For best performance center food below the broil heating element.
<b>Frozen Convenience Foods</b>			
Pizza, potato products, chicken nuggets, appetizers on a Single Rack	Bake	1	Use shiny cookware.

**NOTE:** For better broiling, the lower oven is recommended.

## Cleaning the Range – Exterior

### Control Knobs

- The control knobs may be removed for easier cleaning. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning.
- The knobs can be washed with soap and water. Make sure the inside of the knobs are dry before replacing.
- Replace the knobs, in the OFF position to ensure proper placement.

### Control Lockout

- If desired, the touch pads may be deactivated before cleaning.
- See Lock Controls in the Oven Controls section in this manual.
- Clean up splatters with a damp cloth.
- You may also use a glass cleaner.
- Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.
- Reactivate the touch pads after cleaning.

### Control Panel

- It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.
- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control

### Oven Exterior

- Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.
- If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

### Painted Surfaces

- Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.
- Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

### **Stainless Steel Surfaces (on some models)**

- Do not use a steel wool pad; it will cratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.
- Cleanser with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.
- To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

### **Porcelain Enamel Cooktop (on some models)**

- The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.
- If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.
- For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

## **Cleaning the Range – Interior**

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

### **Manual Cleaning**

- Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

### **Steam Clean Mode (on some models)**

- Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.
- To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the Steam Clean pad and then press Start. The oven door will lock. Do not open the door during the 30 minute steam

clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

### **Self Clean Mode (on some models)**

- Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Clean pad. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.
- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle. Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand.
- Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.
- Make sure the oven light bulb cover is in place and the oven light is off.
- **IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another wellventilated room.

### **On Some Models:**

- The surface units are automatically disabled during the self-clean cycle. Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Any surface unit that is set to an “on” position while the self-clean cycle is operating will automatically come on after the self-clean cycle is finished, and could result in an “on” unattended surface unit. Wait until the self-clean cycle is finished to set and use the surface units.

### **Racks**

- All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self clean.
- Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

- **NOTE:** Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.

### Oven Heating Elements

- Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.
- To clean the oven floor when the bake element is exposed, gently lift the bake element. On some models, the bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.



Gently lift the bake element    Wipe up heavy soil on the oven bottom.

## Cleaning the Glass Cooktop

### Normal Daily Use Cleaning

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
4. Use a paper towel or non-scratch cloth on ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

**NOTE:** It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.

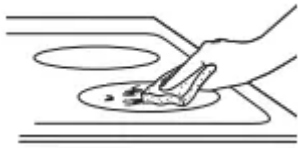


*Clean your cooktop after each spill. Use ceramic cooktop cleaner.*

### Burned-On Residue

**NOTE:** DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

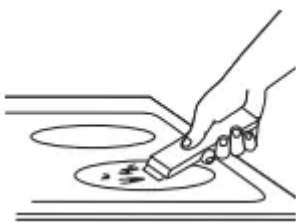
1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a non-scratch cleaning pad for ceramic cooktops. rub the residue area. applying pressure as needed.
4. If any residue remains. repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.



*Use a cleaning pad for ceramic cooktops.*

### **Heavy, Burned-On Residue**

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper. spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use a non-scratch cleaning pad to remove any remaining residue.
4. For additional protection. after all residue has been removed. polish the entire surface with ceramic cooktop cleaner and a paper towel.



*The ceramic cooktop scraper and all recommended supplies are available through our Parts Center. See the Accessories and Consumer Support sections at the end of this manual.*

**NOTE:** Do not use a dull or nicked blade

### **Metal Marks and Scratches**

- Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

- These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.
- If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.
- This should be removed immediately before heating again or the discoloration may be permanent.
- NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

## Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.



## Oven Light

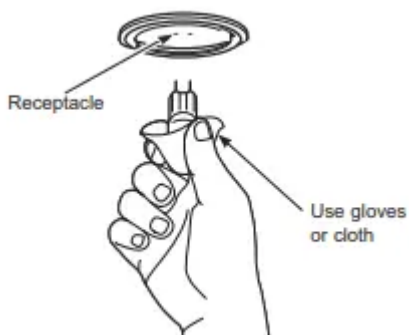
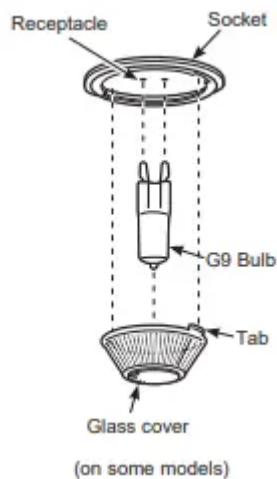
### Oven Light Replacement (on some models)

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

1. Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
3. Push the bulb straight into the receptacle all the way.
4. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
5. Reconnect electrical power to the oven.



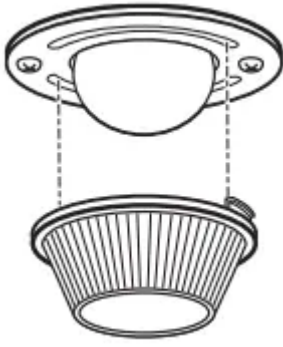
### Oven Light Replacement (on some models)

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Remove the bulb by turning it counter-clockwise.

To replace:

1. Replace bulb with a new 40-watt appliance bulb. Insert the bulb and turn it clockwise until it is tight.
2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
3. Reconnect electrical power to the oven.

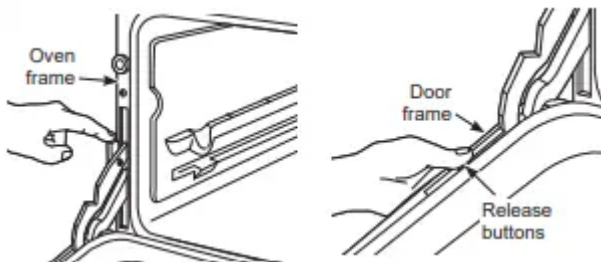


## Oven Door

### Lift-Off Upper Oven Door

To remove the door:

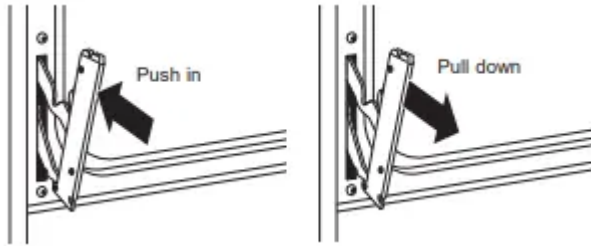
1. Fully open the door.
2. Lift up on the hinge lock toward the oven frame until they stop.
3. Close the door to 45 degrees (you will feel the door stop). The hinge lock will contact the oven frame.
4. On both sides of the door, press down on the release buttons on each hinge.
5. Lift door up until it is clear of the hinge.
6. Pull on hinge arms slightly to relieve pressure on the locking tabs.
7. Push the hinge locks down onto the hinge.
8. Push the hinges in toward the unit so they are closed.



**To replace the door:**

1. Pull the hinges down away from the oven frame to the fully open position.
2. Lift up on the hinge locks toward the oven frame until they stop.
3. The hinges will release to the 45-degree position. The hinge locks will contact the oven frame.
4. Slide the door back onto the hinges. Make sure the buttons pop back out.
5. Fully open the door.
6. Push the hinge locks down onto the hinge.

7. Close the oven door.



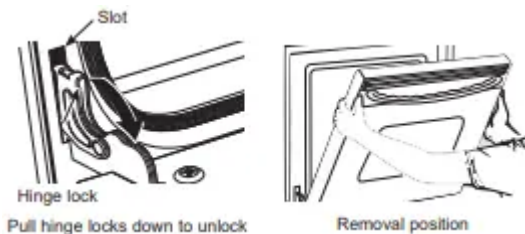
### Lift-Off Lower Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

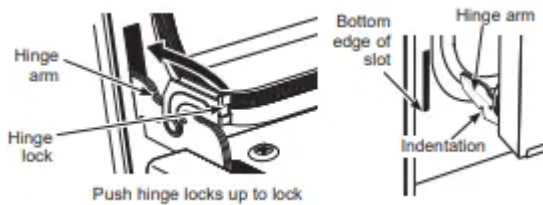
#### To remove the door:

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flatblade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots.



#### To replace the door:

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.
5. Close the oven door.



## Troubleshooting Tips

### Surface units will not maintain a rolling boil or cooking is not fast enough

- Improper cookware being used.  
Use pans which are flat and match the diameter of the surface unit selected.
- In some areas, the power (voltage) may be low.  
Cover pan with a lid until desired heat is obtained.

### Surface units do not work properly

- A fuse in your home may be blown or the circuit breaker tripped.  
Replace the fuse or reset the circuit breaker.
- Cooktop controls improperly set.  
Check to see the correct control is set for the surface unit you are using.

### Surface unit stops glowing when turned to a lower setting

- The unit is still on and hot.  
This is normal.

### Scratches (may appear as cracks) on cooktop glass surface

- Incorrect cleaning methods being used.  
Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
- Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.

To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.

### Areas of discoloration on the cooktop

- Food spillovers not cleaned before next use.  
See the Cleaning the glass cooktop section.
- Hot surface on a model with a lightcolored cooktop.

This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.

### **Plastic melted to the surface**

- Hot cooktop came into contact with plastic placed on the hot cooktop.

See the Glass surface - potential for permanent damage section in the Cleaning the glass cooktop section.

### **Pitting (or indentation) of the cooktop**

- Hot sugar mixture spilled on the cooktop

Call a qualified technician for replacement.

### **Frequent cycling off and on of surface units**

- Improper cookware being used.

Use only flat cookware to minimize cycling.

### **My new oven doesn't cook like my old one. Is something wrong with the temperature settings?**

- Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.

For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Special Features section. NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.

### **Food does not bake properly**

- Oven controls improperly set.

See the Cooking Modes section.

- Rack position is incorrect or rack is not level.

See the Cooking Modes section and Cooking Guide.

- Incorrect cookware or cookware of improper size being used.

See the Cookware section.

- Oven temperature needs adjustment.

See the Special Features section.

- Ingredient substitution

Substituting ingredients can change the recipe outcome.

### **Food does not broil properly**

- Oven controls improperly set.  
Make sure you select the appropriate broil mode.
- Improper rack position being used.  
See Cooking Guide for rack location suggestions.
- Food being cooked in a hot pan.  
Make sure cookware is cool.
- Cookware not suited for broiling.  
Use a pan specifically designed for broiling
- Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.  
If using aluminum foil conform to pan slits.
- In some areas the power (voltage) may be low.  
Preheat the broil element for 10 minutes.

### **Oven temperature too hot or too cold**

- Oven temperature needs adjustment.  
See the Special Features section.

### **Oven does not work or appears not to work**

- A fuse in your home may be blown or the circuit breaker tripped.  
Replace the fuse or reset the circuit breaker.
- Oven controls improperly set.  
See the Using the Oven section
- Oven is in Sabbath Mode  
Verify, that the oven is not in Sabbath Mode. See the Special Features section.

### **“Crackling” or “popping” sound**

- This is the sound of the metal heating and cooling during both the cooking and cleaning functions.  
This is normal.

### **Why is my range making a "clicking" noise when using my oven?**

- Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.

This is normal.

### **Clock and timer do not work**

- A fuse in your home may be blown or the circuit breaker tripped.  
Replace the fuse or reset the circuit breaker.
- Plug on range is not completely inserted in the electrical outlet.  
Make sure electrical plug is plugged into a live, properly grounded outlet.
- Oven controls improperly set  
See the Using the Kitchen timer section

### **Oven door is crooked**

- The door is out of position.  
Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, re-install the door. See the " Lift-Off Oven Door" instructions in the "Care and Cleaning" section.

### **Oven light does not work**

- Light bulb is loose or defective.  
Tighten or replace bulb.
- Pad operating light is broken.  
Call for service.

### **Oven will not self-clean (on some models)**

- The temperature is too high to set a self-clean operation.  
Allow the oven to cool and reset the controls.
- Oven controls improperly set.  
See the Cleaning the Oven section.

### **Excessive smoking during clean cycle**

- Excessive soil or grease.  
Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.

### **Excessive smoking during broiling**

- Food too close to burner element  
Lower the rack position of the food.

### **Oven door will not open after a clean cycle**

- Oven too hot.

Allow the oven to cool below locking temperature.

### **Oven not clean after a clean cycle**

- Oven controls improperly set.

Oven was heavily soiled.

- See the Cleaning the Oven section.

Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

### **"LOCK DOOR" flashes in the display**

- The self-clean cycle has been selected but the door is not closed.

Close the oven door.

### **DOOR LOCK light is on when you want to cook**

- The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.

Press the Cancel/Off pad. Allow the oven to cool.

### **"F— and a number or letter" flash in the display**

- You have a function error code.

Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.

- If the function code repeats.

Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.

### **Display goes blank**

- A fuse in your home may be blown or the circuit breaker tripped.

Replace the fuse or reset the circuit breaker.

- The clock is turned off.

See the Special features section.

- Oven is in Sabbath Mode.

Verify that the oven is not in Sabbath Mode. See the Special Features section.

### **Power outage, clock flashes**

- Power outage or surge

Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.

### **“Burning” or “oily” odor emitting from the vent**

- This is normal in a new oven and will disappear in time.

To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.

### **Strong odor**

- An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.

This is temporary and will go away after several uses or a self-clean cycle.

### **Fan noise (on some models)**

- A convection fan may automatically turn on and off.

This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.

### **My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?**

- No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.

This normal. Under certain light or angles, you may see this tint or rainbow color.

### **Sometimes the oven takes longer to preheat to the same temperature**

- Cookware or food in oven.

The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.

- Number of racks in oven.

Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.

- Different cooking modes.

The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake)

### **Display flashes**

- Power failure.

Reset the clock.

### **Unable to get the display to show “SF”**

- Oven control pads were not touched properly.

The Broil Hi/Lo and Bake pads must be touched at the same time and held for 3 seconds

### **Control signals after entering cooking time or start time**

- You forgot to enter a bake temperature or cleaning time.

Touch the Bake pad and desired temperature or the SELF Clean pad and desired clean time.

### **Oven racks are difficult to slide**

- The shiny, silver-colored racks were cleaned in a self-clean cycle.

Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pam® or other lubricant sprays.

### **Steam from the vent**

- When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.

This is normal.

#### **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.