

Use & Care Ranges

COOKING RECOMMENDATIONS

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
Shiny metal bakeware	Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.	Recommended cooking temperatures and times are based on shiny metal bakeware.
Dark metal bakeware	Dark bakeware cooks hotter than shiny bakeware.	Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.
Glass bakeware	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.
Insulated bakeware	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	<ul style="list-style-type: none"> • As pans age and become discolored, cooking times may need to be reduced slightly 	<ul style="list-style-type: none"> • If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. • If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	<ul style="list-style-type: none"> • Air is drier and air pressure is lower. • Water boils at a lower temperature, and liquids evaporate faster. • Foods may take longer to bake. • Doughs may rise faster. 	<ul style="list-style-type: none"> • Adjust cooking temperature, cooking time, or recipes as needed. • Increase amount of liquid in baking recipes. • Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. • Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.



Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.



Cooking	Tips
Rack placement	Follow the instructions in “Setting Oven Controls” on starting on page 20. When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Bake or Quick Bake	Convection bake is the best function to use for baking on multiple racks. For best performance, see “Setting Quick Bake” on page 24.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from Frigidaire
Convection attributes Quick Bake	Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven. Convection saves time when using multiple racks or cooking several food items at once.
Convection bake Quick Bake	Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking. Preheat the oven for best results.

BEFORE SETTING SURFACE CONTROLS

Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings

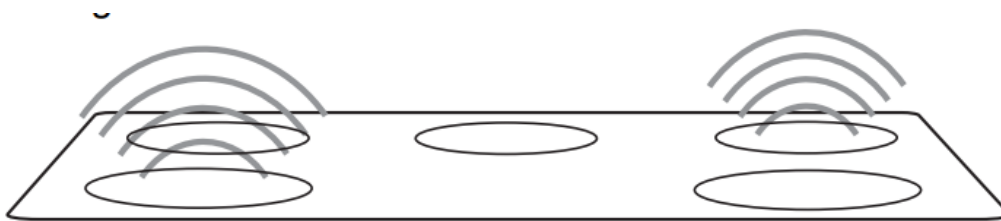


Figure 1: Induction noise

- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.



- A loose handle may vibrate in its socket.



- Multi-material cookware may allow small vibrations in its structure.



Sounds are less likely to occur with heavier, higher quality cookware.

An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature.

Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in **Figure 2** and **Figure 3**.

Figure 2: Ruler test

Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 2). Cookware should have flat bottoms that make good contact with the entire surface of the cooking zone (see Figure 7 on page 14).

Cookware Selection

Cookware selection is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:

- Stainless Steel - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop. Use the magnet test (Figure 3) to check stainless steel cookware.
- Cast Iron - A slow heat conductor that retains heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel on a compatible metal will work on an induction cooktop. Use the magnet test (Figure 3) to check porcelain-enamel cookware.

The Magnet Test

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it (see Figure 3).

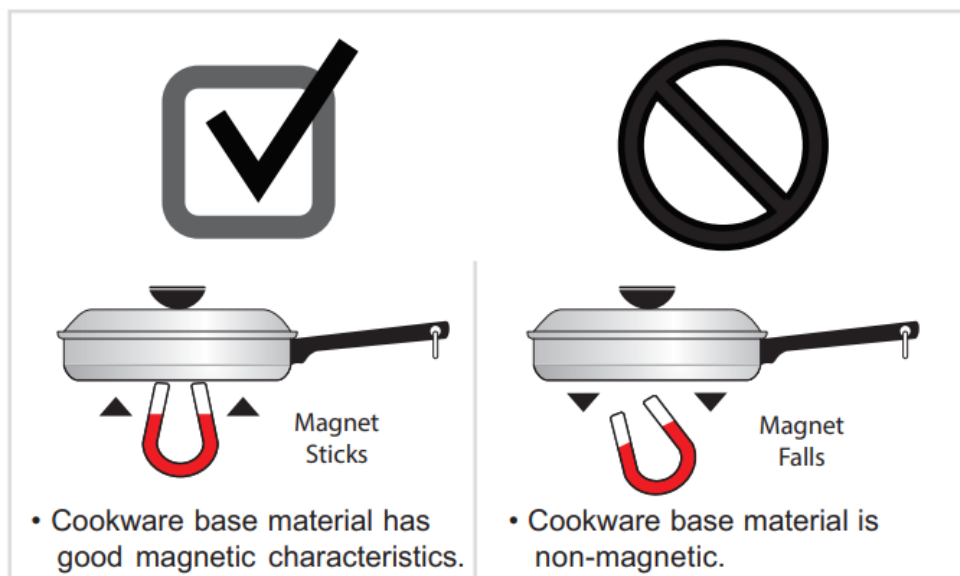


Figure 3: Magnet test

Cookware sold as induction-ready will often have a symbol printed on the bottom by the manufacturer.



Figure 4: Induction symbol

Pan Sensing

Sensors beneath the cooktop surface require that certain cookware conditions be met before an induction cooking zone will operate. If a cooking zone is turned on and no cookware is detected, the zone display showing the power setting will flash (Figure 5).



Figure 5: Flashing error message

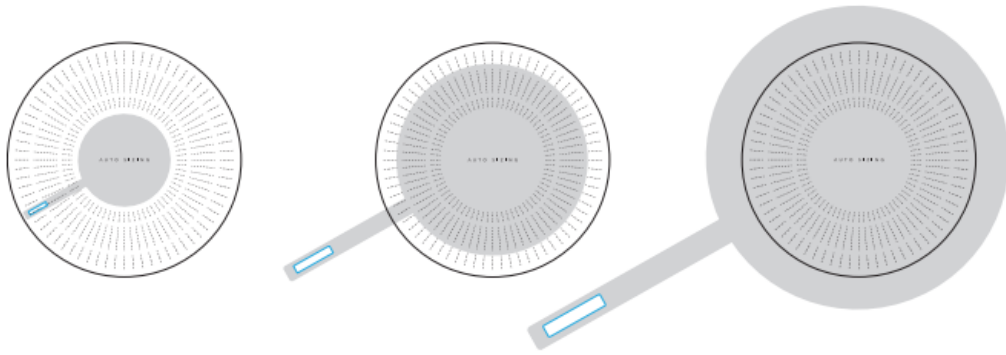
The conditions that generate a flashing message are illustrated in Figure 7. If the situation is not corrected, the cooking zone will automatically turn off after three minutes. It's a good idea to lower the power setting before correcting the pan sensing message.

Minimum and Maximum Pan Size

The cooktop graphics are guides to minimum and maximum pan size for each cooking zone.

Induction cooking zones require a minimum pan size in order to activate. The inner ring on each cooking zone indicates the smallest pan size (Figure 6). If a suitable piece of cookware is centered properly but is too small, the display will flash and the pan will not heat. Select a larger pan or use a different cooking zone.

The outer ring on the cooktop graphic indicates the recommended maximum pan size for that zone (Figure 6). Do not use pans with bottoms that extend beyond the outer circle for a cooking zone. The cookware must make full contact with the ceramic glass surface. Cookware should not rest on or touch the metal edges of the cooktop.



**Figure 6: Cookware too small (L) Cookware proper size (C)
Cookware too large (R).**

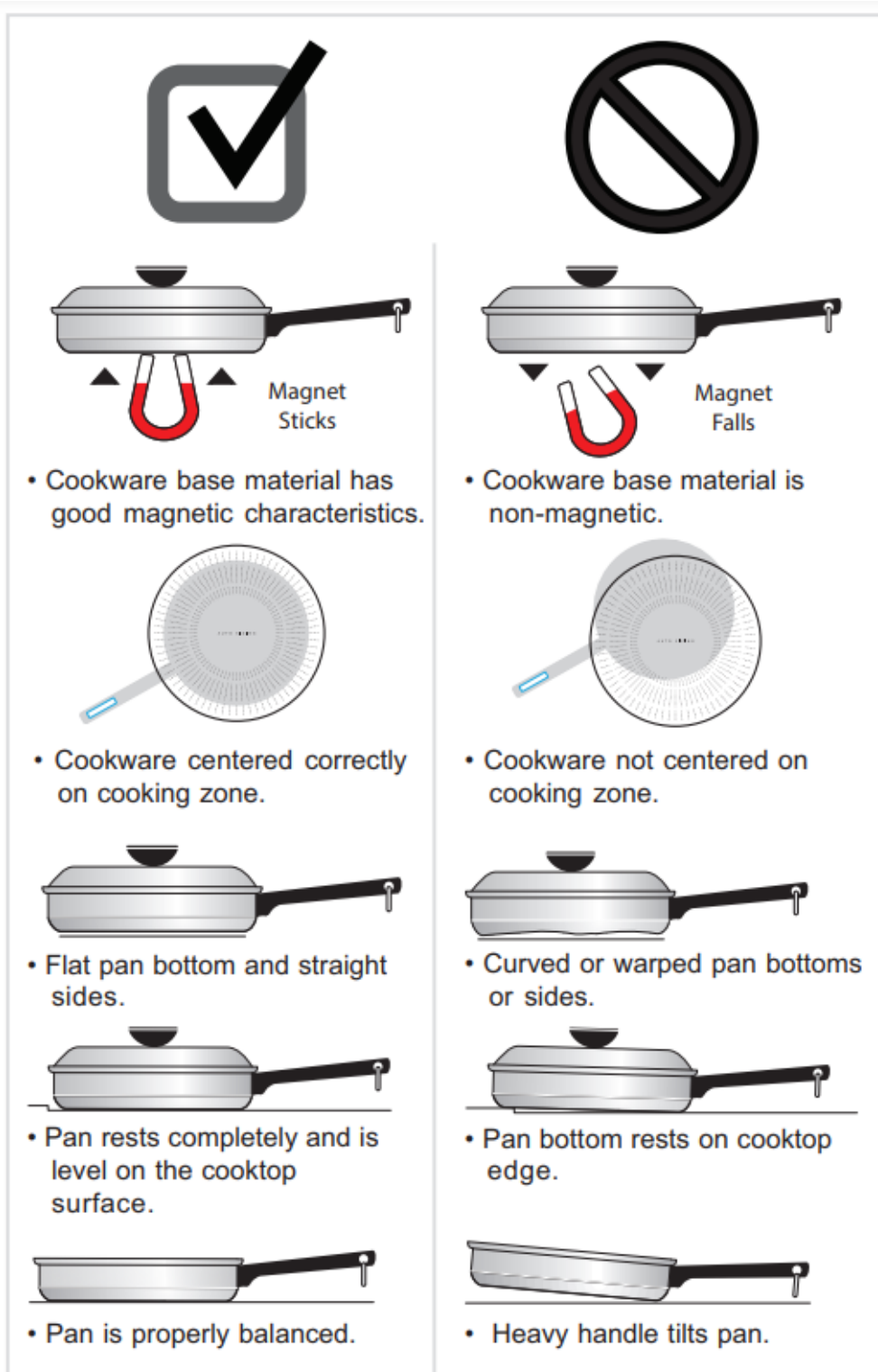


Figure 7: Pan sensing conditions

BEFORE SETTING SURFACE CONTROLS

Induction Controls



When turned on, an induction cooking zone will not get hot. The induction cooking zone creates heat in the cookware, not in the cooktop. Heat is not created unless there is an iron or steel object on the cooking zone.

Cooking zone Setting Display

The setting display will show the setting for the cook zone.

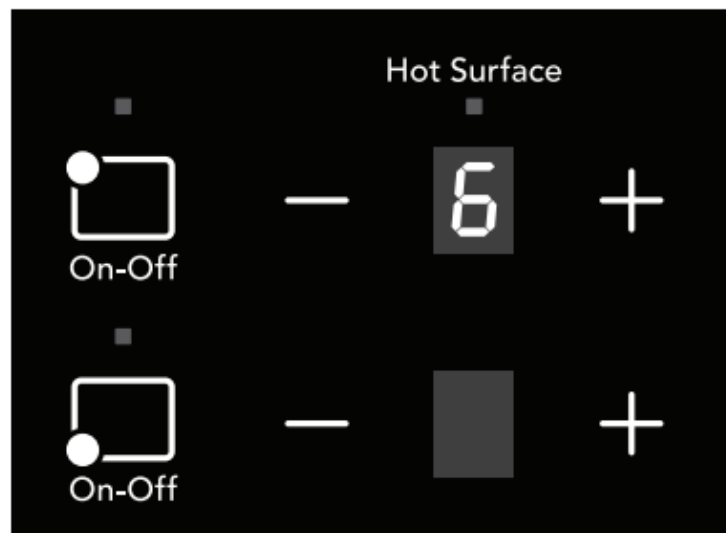


Figure 8: Setting displays (left)

If there is no cookware in the cook zone, the setting indicator will flash, and the magnet will not turn on. The indicator will also flash if the cookware in the zone is the wrong size, off-center, or non-magnetic.

Hot Surface Indicator

The Hot Surface indicator light will turn on when heat is detected in the cooktop and will remain on until the surface has cooled to a safe temperature.

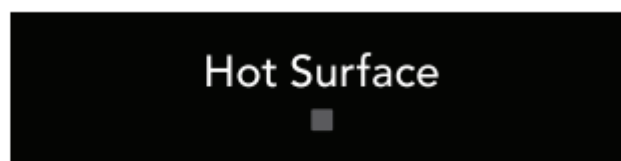


Figure 9: Hot surface indicator light

CAUTION

- Although induction cooking zones do not directly generate heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- Do not use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

Cooktop Display Windows

The range backguard provides a digital window for each of the cooking zones located on the cooktop. Power levels and messages are easily monitored and controlled using the window displays in combination with the corresponding controls.

Available Power Level Settings

The cooktop control will display power levels ranging from P (Figure 10), Hi (Figure 13) to Lo (Figure 11). The settings between 9 (Figure 14) and 2 (Figure 15) decrease and increase in 1.0 increments. The lowest setting (Figure 11) will display just below the lowest digital setting of 2.



Figure 10: Power Boost



Figure 13: High setting



Figure 11: Low setting



Figure 14: Increment setting



Figure 12: Error message



Figure 15: Increment setting

Power Boost Power Level (P)

When setting an induction cooking zone for the highest setting (to the POWER BOOST position), the display will initially show **P** (Power Boost) power level for up to 10 minutes. After 10 minutes, the cooking zone will automatically return to the Hi setting (Figure 15). The P setting is only available immediately after activating a cooking zone.

ESEC Error Indicator Message (E)

An error message will be displayed (flashing E) (Figure 12) at power up (or after a power failure) if any of the surface settings were left in the ON positions. If a power failure should occur, set all of the four surface controls to the OFF position. This will reset the surface controls.

Be sure to reset the clock. Once the surface controls have been set to the OFF positions and the clock has been set with the correct time of day, the surface controls should return to normal operation. If the surface controls do not function and the error message remains in any display after following these procedures, contact an authorized servicer for assistance.

The (-) message will appear in all the surface control displays whenever the Lockout or Self-clean feature is active (Figure 16). Refer to the "Setting Oven Lockout" heading on page 21 for more details.



Figure 16: Cooktop lockout

SETTING SURFACE CONTROLS

Induction surface cooking zones

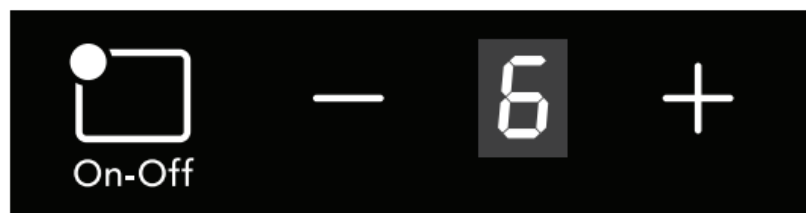


Figure 17: Induction cooking zone control

Important: When the surface controls are activated a cooling fan will turn on and remain on until the control is turned off.

To operate an induction cooking zone:

1. Place correctly sized cookware on the cooking zone.
2. Press the On-Off key of the cooking zone until it beeps. A - (dash) will appear in the display.
3. Press the + or - key for the cooking zone (Figure 17) until you reach the desired setting (refer to the Recommended Induction settings on this page).
4. When cooking is complete, turn the induction cooking zone OFF by pressing its on-off key before removing the cookware.

NOTE The cooktop has a sensor to detect cookware in the cooking zone. The cooking zone will not become active without proper cookware in position. See “Pan Sensing” on page 14.

Frigidaire Induction Recommendations

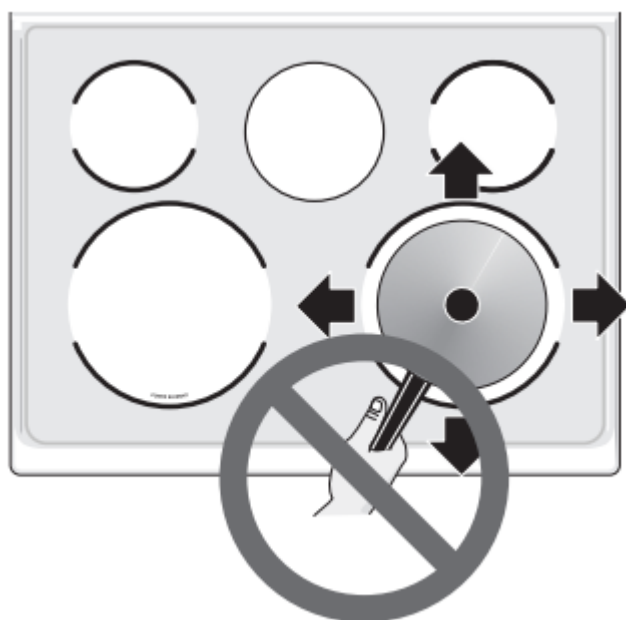
Keep Warm 145°-160°F	Temp Range	Power Level	Description
Simmer 185 - 200°F	Low	Low	Melt, keep foods warm
	Medium Low	2-4	Continue cooking, poach, stew
	Medium	5-6	Maintain a slow boil thicken sauces and gravies, steaming
	Medium High	7-8	Continue a rapid boil, fry, or deep fry
	High	9	Start most foods, maintain water at a boil, pan frying, searing
	Power Boost	P	Start heating pans that contain large amounts of food or to bring pots of water to boil



IMPORTANT Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.

Moving Cookware on a Smooth Cooktop Home Canning

Always lift cookware before moving on the ceramic glass smoothtop. Cookware that has a rough or dirty bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.



Pan Preheat Recommendations

Induction cooking will decrease the amount of time required to preheat a piece of cookware compared to cooking on a radiant or gas cooktop.

- The Hot Surface indicator light will turn on when heat is detected in a cooking zone and will remain on until the cooktop surface has cooled sufficiently.

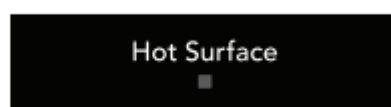


Figure 18: Hot surface indicator light

Figure 18: Hot surface indicator light

If cookware is moved away from the center of an active cooking zone, the cooking zone will become inactive. The setting display will flash until proper cookware is placed in the center of the cooking zone. When cookware is centered on the cooking zone, the zone will resume heating. If the cooking zone has no cookware for three minutes, it will automatically shut off.

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all

the information they have available as well as follow their recommendations for home canning procedures.

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

BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

Figure 19: Oven vent

WARNING

Protective Liners — **Do not** use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire. During self clean, temperatures in the oven will be hot enough to melt foil.

CAUTION

- Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.
- Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.
- To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Types of oven racks

Flat oven rack

Figure 20: Oven rack types

- **Flat oven racks** may be used for most cooking needs and may be placed in most oven rack positions.

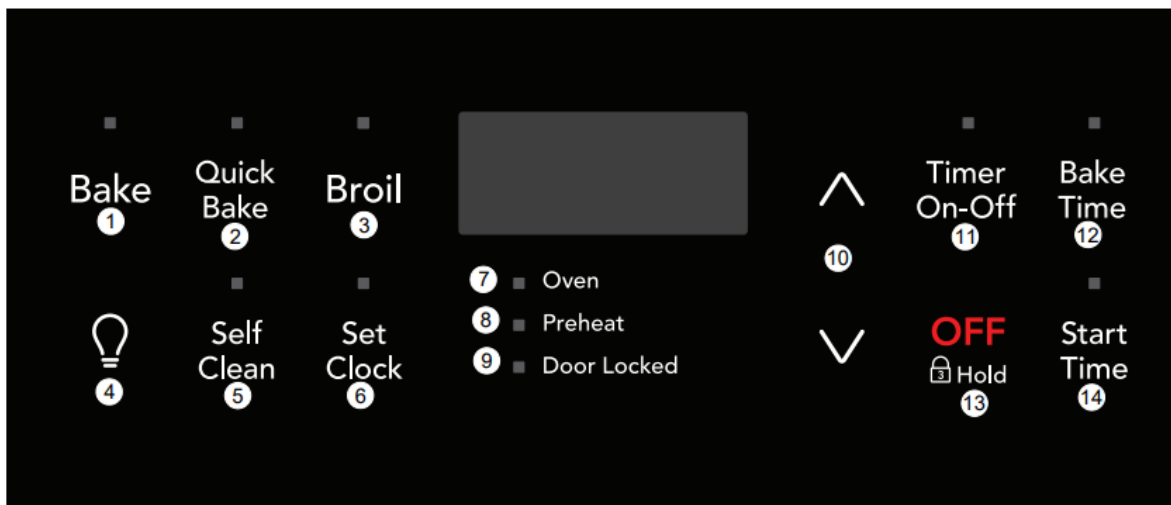
Removing, replacing, and arranging flat or offset oven racks

Always arrange the oven racks when the oven is cool.

To remove - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To replace - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

SETTING OVEN CONTROLS



Oven Control Features

1. **Bake** - Use to select Bake feature.
2. **Quick Bake** - Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven.
3. **Broil** - Use to set Broil feature.
4. **Oven Light** - Use to turn on internal light when checking on food. Also will turn 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** - The oven light will glow 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 or if the desired temperature is reset higher than the actual oven temperature.
9. **Door locked** - The door locked light will flash when the oven door locks and unlocks, when the oven door lockout is active, or when the self clean cycle feature is active.
10. **Up and Down arrows** - Use with the feature or function 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. The minute timer does not start or stop any cooking function. Timer on-off is used to set the continuous bake function.
12. **Bake Time** - Enters the length of baking time desired.
13. **OFF** - Use to clear any feature previously entered except the time of day and minute timer. Also use OFF to activate oven lockout feature. (some models)
14. **Start Time** - Use to set the desired start time for baking and self clean. May be used with Bake Time to program a delayed timed bake.

Table 1: Minimum/Maximum Times/Temperatures

Feature	Mode	Min Temp/Time	Max Temp/Time
Bake		170°F (77°C)	550°F (287°C)
Quick Bake		170°F (77°C)	550°F (287°C)
Broil		LO 400°F (205°C)	HI550°F (287°C)
Timer	12 Hr. 24 Hr.	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.
Bake Time	12 Hr. 24 Hr.	0:01 Min 0:01 Min	5:59 Hr./Min. 5:59 Hr./Min.
Self Clean Time		2 hours	3 hours

Note: An entry acceptance tone (1beep) will sound each time a key is touched (the oven lock 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.

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).

Within 5 seconds, press and hold or until the correct time of day appears in the display.




NOTE

The clock cannot be changed when the oven is set for cooking or self clean is active.

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  or  to change °F to °C or °C to °F. To accept the change, wait 6 seconds.

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.

IMPORTANT Changing to continuous bake or 12 hour mode does not change how the cooktop controls operate.

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.
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 lockout

The control can be programmed to lock the oven door and lockout the oven control keypad.

To set the oven lockout feature:

1. Press **OFF** and hold for 3 seconds. **Loc** will appear in display, the **door locked** indicator light will flash, and the motor driven door lock will begin to close. 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 Lockout feature, press **OFF** and hold for 3 seconds. The control will unlock the oven door and resume normal operation.

NOTE If any control key is pressed with the oven lockout feature active, **Loc** will appear in the display until the control key is released. But it does not disable the clock, kitchen timer, or the interior oven lights.






Operating oven light

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



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. 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.

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

To change the timer while it is in use:

While the timer is active and shows in the display, press and hold  or  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).



Baking Tips

For best bake results:



- Fully preheat the oven before baking.
- 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 3.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 5 and use the Quick Bake feature. (See Figure 22).
- When baking cakes using two oven racks, position cookware as shown in Figure 21. Allow at least 2 inches (5 cm) of space between cookware for proper air circulation.
- Allow at least 2 inches (5 cm) of space between cookware for proper air circulation..

Figure 21: Pan positions two rack baking

To set Bake:

1. Press **Bake**. — — — appears in the display.
2. Within 5 seconds, press  or  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  or  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**.

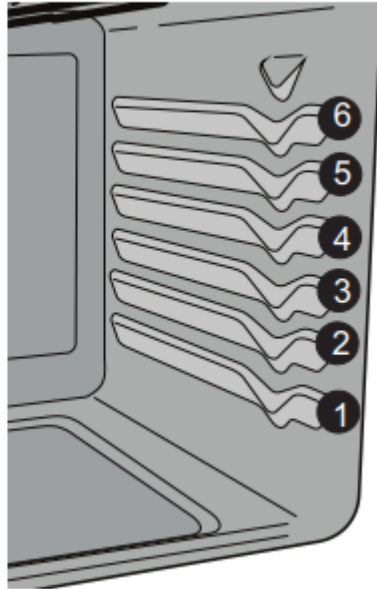


Figure 22: Rack positions

Setting Quick Bake

Quick Bake uses a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. Meats cooked with Quick Bake are crisp on the outside while staying tender and moist on the inside. Breads and pastry brown more evenly. Most foods can be cooked faster and more evenly with Quick Bake. The oven may be programmed to Quick Bake at any temperature from 170°F to 550°F (77°C to 288°C). The factory preset Quick Bake temperature is 350°F (177°C).

Benefits of the Quick Bake feature

- When using Quick Bake cook time reductions may vary depending on the amount and type of food being cooked.

Baking Tips

- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- When using 2 oven racks place racks in positions 3 and 5 for and position cookware as shown in Figure 23.
- For single rack baking use rack position 4.

Roasting Tips

- Preheating is not necessary when roasting foods using Quick Bake. Do not cover foods when dry roasting.

- For Turkey, roasts and hams, use rack position 2.
- For small cuts of meat or poultry use rack positions 2 or 3.

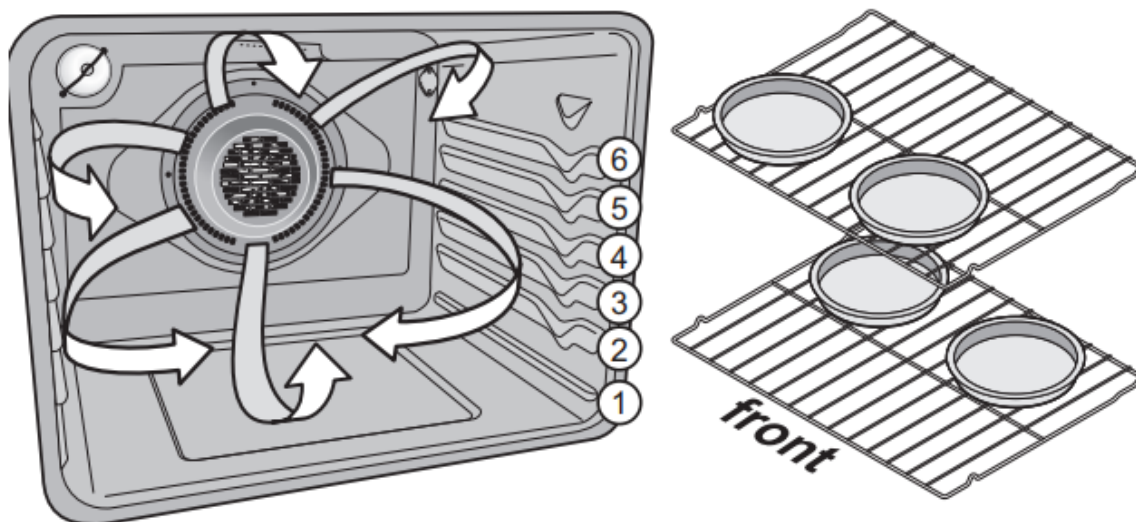






Figure 23: Pan spacing and oven rack positions

To set Quick Bake:

1. Press **Quick Bake**. — — — ° appears in the display.
2. Within 5 seconds, press  or  The display will show **350°F (177°C)**. The temperature can then be adjusted in 5°F (1°C) increments using the up or down arrow keys.
3. When a key is released, the oven will begin heating to the selected temperature.
4. When the oven reaches the set temperature, the preheat indicator light will turn off and the control will beep three times.
5. To cancel Quick Bake, press **OFF**.

To change oven temperature after Bake has started:

1. Press **Quick Bake**.
2. Press  or  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.
3. To cancel baking press **OFF**.





Setting Bake Time

The **Bake Time** key sets the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set bake time ends.

To program the oven to begin baking immediately and to shut off automatically (timed bake):

1. Be sure the clock is set to the correct time of day.
2. Place the food in the oven.



3. Press **Bake**. — — — ° appears in the display.
4. Within 5 seconds, press  or  The display will show **350°F (177°C)**. The temperature can then be adjusted in 5°F (1°C) increments,
5. Press **Bake Time.0:00** will appear in the display.
6. Press  or  until the desired baking time appears in the display.
7. The oven will turn on and begin heating.

When the set bake time runs out:

1. **End** will appear in the display, and the oven will shut off automatically.
2. The control will beep three times every 60 seconds as a reminder until **OFF** is pressed.

NOTE

Bake Time will not operate when using the broil feature.
 Once the controls are set, the oven will come on and begin heating to the selected baking temperature. The oven temperature (or time of day) will show in the display.







Setting Start Time (delayed start)

Use the **Start Time** key to delay the starting time (delayed timed bake). The oven will turn on at a later time and stop automatically after the set bake time ends.

To program oven for a delayed start time and to shut-off automatically:

CAUTION

Food Poisoning Hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

1. Be sure that the clock displays the correct time of day.
2. Place food in the oven.
3. Press **Bake**. — — — ° appears in the display. Within 5 seconds, press  or  The display will show **350°F (177°C)**. The temperature can then be adjusted in 5°F (1°C) increments.
4. Press **Bake Time. 0:00** will appear in the display.
5. Press  or  until desired baking time appears.
6. Press **Start Time**. The time of day will appear in the display.
7. Press  or  until the desired start time appears in the display.
8. Once the controls are set, the control calculates the time when baking will stop. The oven will turn on at the delayed start time and begin heating.

To change the oven temperature (or bake time) after baking has started:



1. Press the function you want to change.

2. Press  or  to adjust the setting.

NOTE During a delayed timed bake, the preheat indicator light will not function until the set time to start cooking is reached.

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.

When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 2.

WARNING Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

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

NOTE

Always pull the oven rack out to the stop position before turning or removing food.

The broiler pan and the insert (some models) allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite. To purchase a broiling pan and insert.

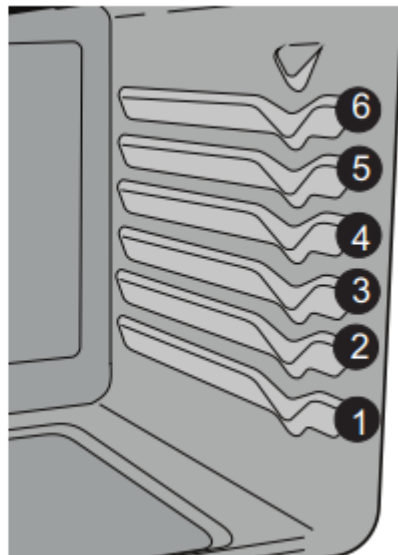


Figure 24: Rack positions

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. If using a broil pan and insert, place insert on the broil pan. Place food on the insert
6. Place the broiler pan and insert on the oven rack. Broil with oven door open to the broil stop position (Figure 18).
7. Broil on one side until food is browned. Turn and broil food on second side.
8. When broiling is finished press **OFF**.

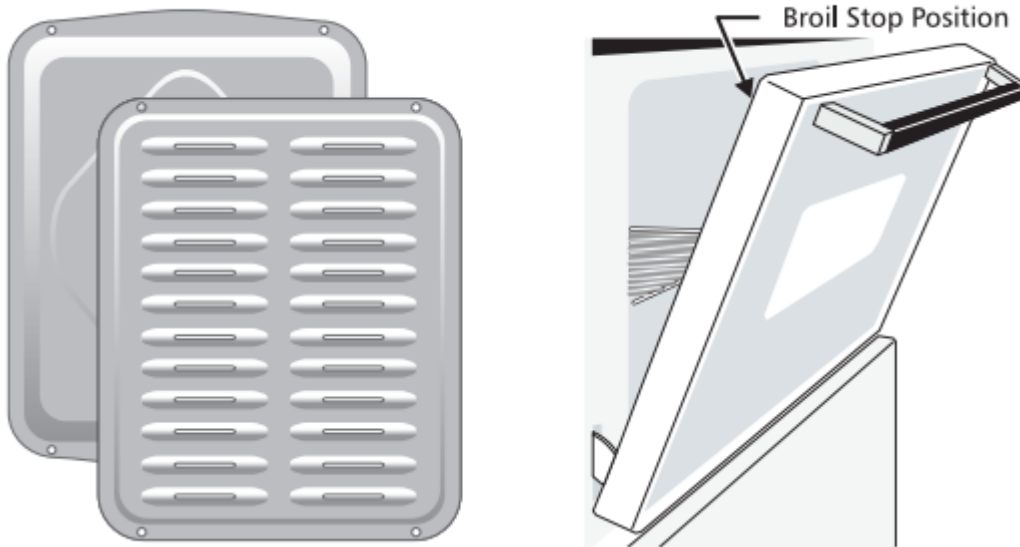


Figure 25: Broil pan and insert (L) Door in position when broiling (R).

Table 2: Broil recommendations



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

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.

CAUTION

- During the self cleaning cycle, the outside of the range can become very hot to the touch. Do not leave small children unattended near the appliance.
- 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 well-ventilated room.
- Do not force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self cleaning cycle is complete. The oven may still be very hot.
- Do not line the oven walls, racks, bottom, or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results, and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

Figure 28: Clean around the oven door gasket



IMPORTANT

Adhere to the following self clean precautions:

- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior.
- Do not clean the oven door gasket (Figure 28). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage, or remove the gasket.
- Do not use any cleaning materials on the oven door gasket. Doing so could cause damage.
- Remove the broiler pan and insert, all utensils, and any aluminum foil. These items cannot withstand high cleaning temperatures and will melt.
- Completely remove all oven racks and any accessories. If the oven racks are not removed, they will lose their special coating properties and no longer slide in and out of the oven cavity easily.
- Remove any excessive spills. Any spills on the oven bottom should be wiped-up and removed before starting the self cleaning cycle. To clean, use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures.
- 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 leave a dull spot even after cleaning.

- Clean any 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 heat sufficiently to burn soil on. Clean with soap and water. These areas are shown in white (Figure 28).

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 **Self Clean** indicator light 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 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.

NOTE

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.

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

To adjust oven temperature:

1. Press **Bake**.
2. Set the temperature to 550°F (288°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 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.

Figure 29: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic controls Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of white 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 on a cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of white vinegar and water. Do not spray liquids directly on the oven control panel. Do not use large amounts of water on the control panel - excess water on the control panel area may cause damage to the appliance. Do not use other liquid cleaners, scouring pads, or paper towels - they will damage the finish.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of white 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 white 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 pad for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners before heating could damage the porcelain. Do not allow food spills with a high fat or sugar content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on these 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 around the oven door gasket, and the small area at the front center of the oven bottom. See "Self-Clean" on page 30.



Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water on 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 oven cleaners or cleaners to enter the door vents. Do not use oven cleaners, cleaning agents, 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 material which is essential for a good seal. Do not rub, damage, or remove this material.
Oven Racks	Oven racks must be removed from oven cavity. Clean by using a mild, non-abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Ceramic cooktop	See "Cooktop Maintenance" on page 34.

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 30: Cooktop care

Cooktop Cleaning

WARNING Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

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 31: Cooktop cleaning

Aluminum Foil and Utensils

WARNING

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

Protective Liners — Do not use aluminum foil to line the oven bottom. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.
- 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 on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break, or mark the ceramic glass surface, permanently damaging the cooktop surface.

Remove and replace storage drawer (some models)

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



To remove the drawer:

1. Pull empty drawer out until it stops.
2. Tilt up the front of the drawer up and pull it out over the glide stop.

To replace the drawer:

1. Insert the back of the drawer into the opening.
2. Lift up the drawer and line up the drawer supports with the rails. Make sure to clear the glide stop.
3. Push in the drawer until it stops.

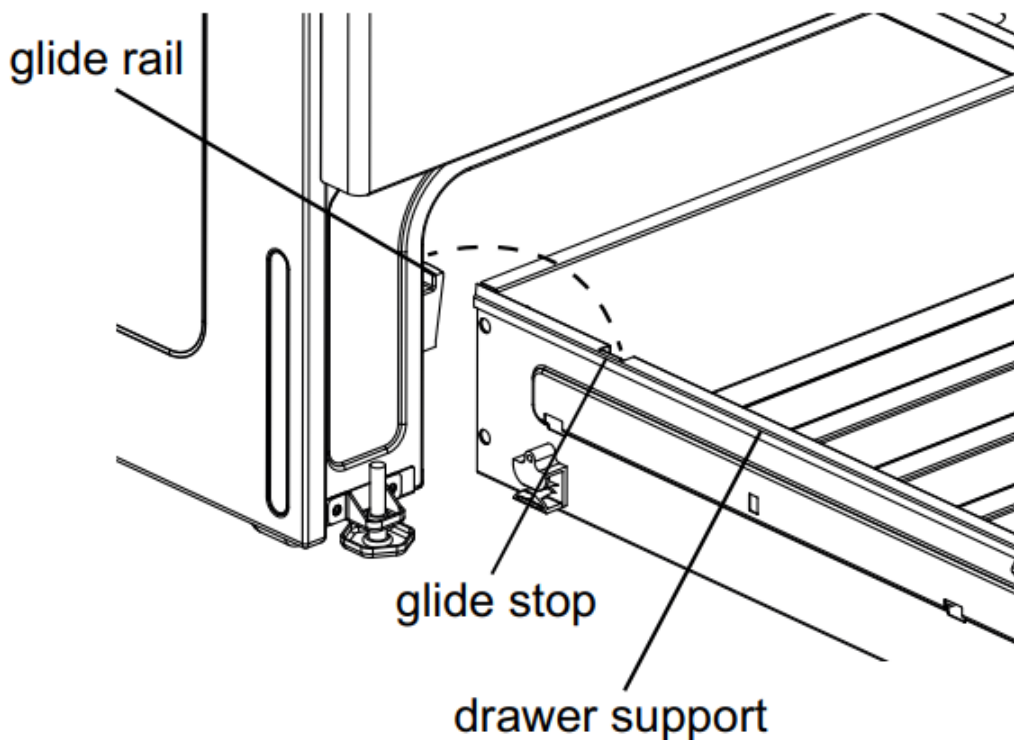


Figure 32: Parts of storage drawer

Removing and Replacing the Oven Door

To remove oven door:

CAUTION

The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

1. Open oven door completely, horizontal with floor (See Figure 33).
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 34). 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 35).

4. Close the door to approximately 10 degrees from the door frame (See Figure 35).
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 36).

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 35).
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 35 and Figure 36). 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 33).
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 34).
5. Close the oven door.

IMPORTANT Special door care instructions - Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

Figure 33: Door hinge location

Figure 34: Door hinge locks

Figure 35: Holding door for removal

Figure 36: Replacement and location of hinge arm and roller pin

Replacing the Oven Light

CAUTION Be sure the oven is unplugged and all parts are cool before 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 37).

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 37: 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.

Baking Problems and Solutions		
Baking Problems	Causes	Corrections
<p>Cookies and biscuits burn on the bottom.</p> 	<p>Cookies and biscuits put into oven before the preheating time is completed.</p> <p>Oven rack is overcrowded.</p> <p>Dark pans absorbs heat too fast.</p>	<p>Allow oven to preheat to desired temperature before placing food in oven.</p> <p>Choose pan sizes that will permit 2" to 4" of air space (5.1 cm o 10.2 cm) on all sides when placed in the oven.</p> <p>Use a medium weight baking sheet.</p>
<p>Cakes too dark on top or bottom</p> 	<p>Cakes put in oven before preheating time is completed.</p> <p>Rack position too high or too low.</p> <p>Oven too hot.</p>	<p>Allow oven to preheat to the selected temperature before placing food in the oven.</p> <p>Use proper rack position for baking needs.</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>Incorrect pan size.</p> <p>Pan not centered in oven.</p> <p>Glass cookware slow heat conductor.</p>	<p>Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe.</p> <p>Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.</p> <p>Reduce temperature and increase cook time or use shiny bakeware.</p>
<p>Cakes not level.</p> 	<p>Oven not level.</p> <p>Pan too close to oven wall or rack overcrowded.</p>	<p>Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is</p>

	Pan warped.	<p>uneven, refer to the installation instructions for leveling the oven.</p> <p>Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.</p> <p>Do not use pans that are dented or warped.</p>
<p>Foods not done when cooking time is over.</p> 	<p>Oven too cool.</p> <p>Oven overcrowded.</p> <p>Oven door opened too frequently.</p>	<p>Set oven temperature 25 F (13 C) higher than suggested and bake for the recommended time.</p> <p>Be sure to remove all pans from the oven except the ones to be used for baking.</p> <p>Open oven door only after shortest recommended baking time.</p> <p>Make sure to allow 2" to 4" of clearance between all pans and racks, allowing for even air flow.</p>

Solutions to Common Problems:

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

Problem	Cause / Solution
<p>Entire appliance does not operate.</p>	<p>Appliance not connected. Make sure power cord is plugged properly in wall outlet. Check your fuse box or breaker box to make sure the circuit is active.</p> <p>Electrical power outage. Check house lights to be sure. Call your local utility company for service outage information.</p>
<p>Oven Problems</p>	
<p>Poor baking results.</p>	<p>Many factors affect baking results. Use proper oven rack position. Center oven and space pans to allow air to circulate. Preheat the oven to the specified temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.</p>
<p>Flames inside oven or smoking from oven vent.</p>	<p>Excessive spills in oven. Grease or food spilled onto the oven bottom or burner. Wipe up excessive spills before starting the oven. If flames or excessive smoking is present when using broil, see "Setting Broil" on page 26.</p>
<p>Oven smokes excessively when broiling.</p>	<p>Incorrect setting. Follow the "Setting Broil" instructions on page 26.</p> <p>Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove fat from meat. Cut remaining fatty edges to prevent curling, but do not cut too close to the meat.</p> <p>Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.</p>
<p>Oven control panel beeps and displays any F code error.</p>	<p>Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the broil function. If the F code error repeats, turn off the power to appliance, wait 10 minutes, and then repower the appliance. Set the clock with correct time of day, and try the broil or broil function again. If the fault recurs, press the OFF key to clear.</p>
<p>Oven portion of appliance does not operate.</p>	<p>The time of day is not set. The clock must be set in order to operate the oven. See "Setting the Clock" on page 21.</p> <p>Be sure the oven controls are set properly for the desired function. See "Oven Control Features" starting on page 20 and review instructions for the desired cooking function in this manual or see Entire appliance does not operate checklist.</p>



<p>The number in the setting indicator is flashing.</p>	<p>Incorrect cookware used. See “Cooking Recommendations” on page 9.</p> <p>Cookware is the wrong size or incorrectly positioned in the cooking zone. See “Cooking Recommendations” on page 14.</p>
<p>Fan noise before cooking, or after cooking is finished and the appliance is off.</p>	<p>Some models are equipped with fans that run during and after normal cooking to cool and ventilate the appliance. On some models, the fan will begin to run as a function is activated. It is normal for these fans to continue to run for a short period of time after the end of a cooking cycle. They may also run for an extended period of time, even when the oven is off. Loud noises from the fans are not normal and require service.</p>
<p>Convection fan does not rotate.</p>	<p>Oven door is open. The convection fan will turn off if the oven door is open. Close the oven door. Convection is active. Close the oven door.</p>
<p>Cooktop Problems</p>	
<p>Surface element is too hot or not hot enough.</p>	<p>Incorrect surface control setting. Adjust power level setting.</p> <p>The Power Boost (P) setting is only available immediately after activating the cooktop zone by pressing the + key. The cooktop will remain in Power Boost for 10 minutes. After 10 minutes, the cooking zone will automatically change to the Normal (H) setting.</p> <p>The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results. The Hot Surface Indicator light will turn on when heat is detected in a cook zone. The light will remain on until the heated surface area has cooled sufficiently.</p>
<p>Surface element does not heat or does not heat evenly.</p>	<p>Be sure the correct surface control is turned on for element needed.</p> <p>Be sure to use the correct cookware material type for induction cooking. Use cookware specifically identified by the manufacturer to use for induction cooking. If you're not sure, use a magnet to test whether the cookware type will work. If the magnet sticks to the bottom of the cookware, the material type is correct for induction cooking. Use quality heavier gauge cookware.</p>
<p>Cookware in the cooking zone is too hot or not hot enough.</p>	<p>Incorrect surface control setting. Adjust power level setting.</p>



<p>Cooking zone does not heat cookware.</p>	<p>Be sure the correct surface control is turned on for the element needed.</p> <p>Incorrect cookware used. See “Cooking Recommendations” on page 9.</p> <p>Cookware is the wrong size or incorrectly positioned in the cooking zone.</p> <p>“Sensing” on page 14.</p>
<p>Cooking zone does not heat evenly.</p>	<p>Cookware is warped. Use only flat, evenly balanced cookware. Flat pans heat more evenly than warped pans.</p> <p>Cookware materials and weight of the material affect heating. Heavy and light weight pans heat evenly. Because lightweight pans heat unevenly, food cooks unevenly and easily.</p>
<p>Cooking zone control does not work.</p>	<p>More than one control was pressed at once. Make sure that when trying to press a control, nothing is touching another control.</p> <p>Water or soil on the control panel. Clean the control panel.</p>
<p>The letter E appears in a setting indicator.</p>	<p>An error has occurred. This may happen because cookware has boiled over. Turn off the cookware and turn off the cooktop. After 30 seconds, turn on the cooktop. If the error and cookware was the problem, E will no longer display.</p> <p>An error may occur because of water, oil, or food on the controls. Clean the control panel. Disconnect the power to the range for a minute, then reconnect. If the error still occurs, call an authorized dealer or service technician.</p>
<p>A - (dash) appears in all the surface control displays.</p>	<p>The cooktop is locked. See “Setting oven lockout” on page 22.</p>
<p>The Hot Cooktop warning did not come on.</p>	<p>The cooktop did not get hot enough to activate the warning.</p> <p>If the cooktop was running long enough for the surface to get hot, call an authorized dealer or service technician.</p>
<p>The control area becomes hot.</p>	<p>The cookware is too large or too close to the controls. Put large cookware on a different zone if possible.</p>
<p>Areas of discoloration with metallic sheen on cooktop surface.</p>	<p>Mineral deposits from water and food. Remove them using cooktop cleaner. Apply cleaner to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p>



<p>Scratches or abrasions on cooktop surface.</p>	<p>Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and will become less noticeable over time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have fine particles. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p> <p>Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.</p>
<p>Metal marks on the cooktop.</p>	<p>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 and buff with a nonabrasive cloth or sponge. For more information, see “Cooktop Maintenance” on page 34.</p>
<p>Brown streaks or specks on cooktop surface.</p>	<p>Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see “Cooktop Maintenance” on page 34.</p>
<p>Self Clean Problems</p>	
<p>Self clean does not work.</p>	<p>Oven control not set properly. See “Self Clean” on page 30.</p>
<p>Oven racks discolored or do not slide easily.</p>	<p>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 reinsert in oven.</p>
<p>Soil not completely removed after self clean.</p>	<p>Self clean was interrupted. Review instructions on “Self Clean” on page 30.</p> <p>Excessive spills on oven bottom. Remove excessive spills before starting self clean.</p> <p>Failure to clean soil from the oven frame, the door liner outside the oven door, the gasket, and the small area at the front center of the oven bottom. These areas are not in the selfcleaning area, but get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be removed with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the gasket.</p>
<p>Other Problems</p>	



<p>Appliance is not level.</p>	<p>Be sure the floor is level, strong, and stable enough to adequately support the range.</p> <p>If the floor is sagging or sloping, contact a carpenter to correct the situation.</p> <p>Poor installation. Place the oven rack in the center of the oven. Place a second oven rack. Adjust the leveling legs at the base of the appliance until the appliance is level.</p> <p>Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.</p>
<p>Cannot move appliance easily. Appliance must be accessible for service.</p>	<p>Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible.</p> <p>Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.</p>
<p>Oven light does not work.</p>	<p>Be sure the oven light is secure in the socket. See "Replacing the Oven Light" on page 37.</p>

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.

