

User Manual Ranges

KEY USAGE TIPS

Surface Temperatures

When the range is in use, all range surfaces may become hot, such as the knobs and oven door.

Warming Drawer

When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

Oven Vent

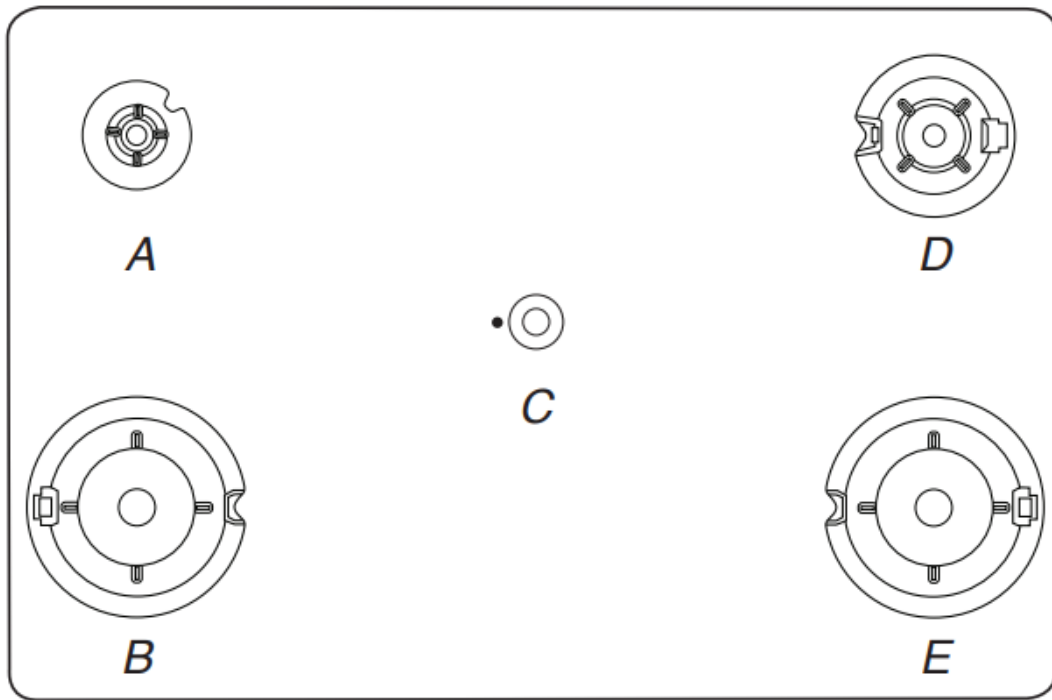
The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

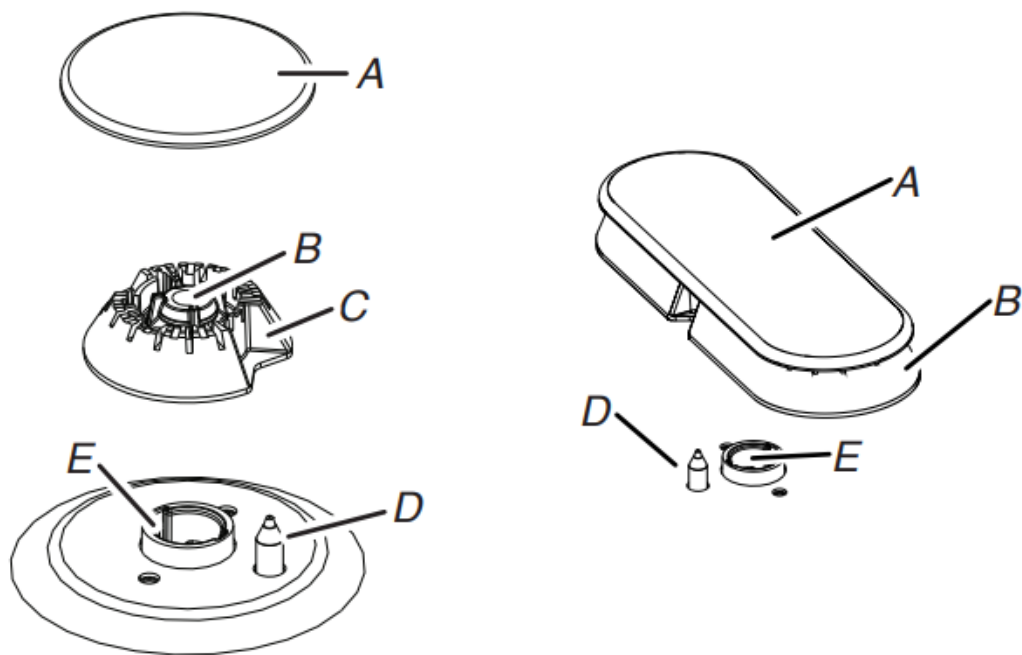
Surface Burners

The burner bases and caps must be properly positioned before cooking. Your range comes with 3 sizes of burners and caps. Each round burner base is marked with a letter indicating the burner size. Align the burner bases as shown in the following illustration:



- A. Small (S)
- B. X-Large (XL)
- C. Oval
- D. Medium (M)
- E. Large (L)

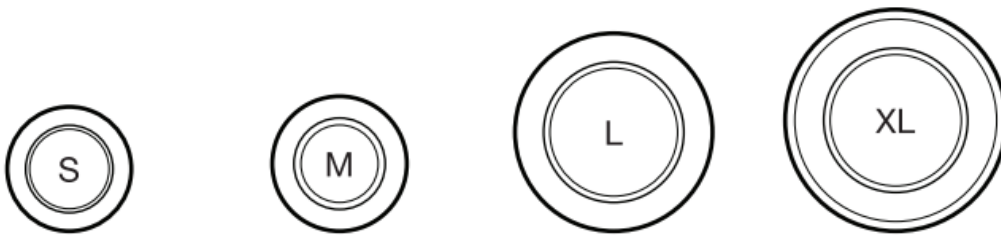
Align the gas tube opening in the burner base with the orifice holder on the cooktop and the igniter electrode with the notch in the burner base.



- A. Burner cap
- B. Gas tube opening
- C. Burner base
- D. Igniter electrode
- E. Orifice holder

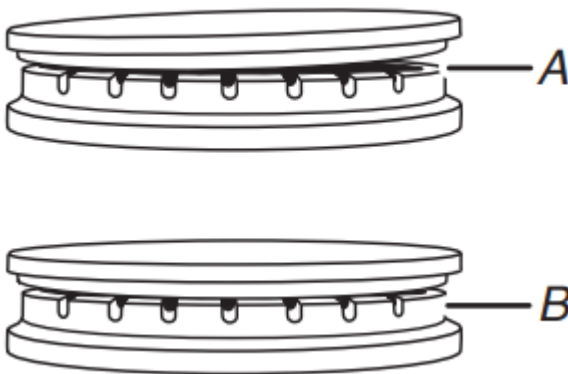
NOTE: The oval burner base is permanently attached to the burner cap.

Each round burner cap is marked with a letter indicating the burner size. Place the burner caps on the appropriate burner bases.



Small cap (S) Medium cap (M) Large cap (L) X-Large cap (XL)

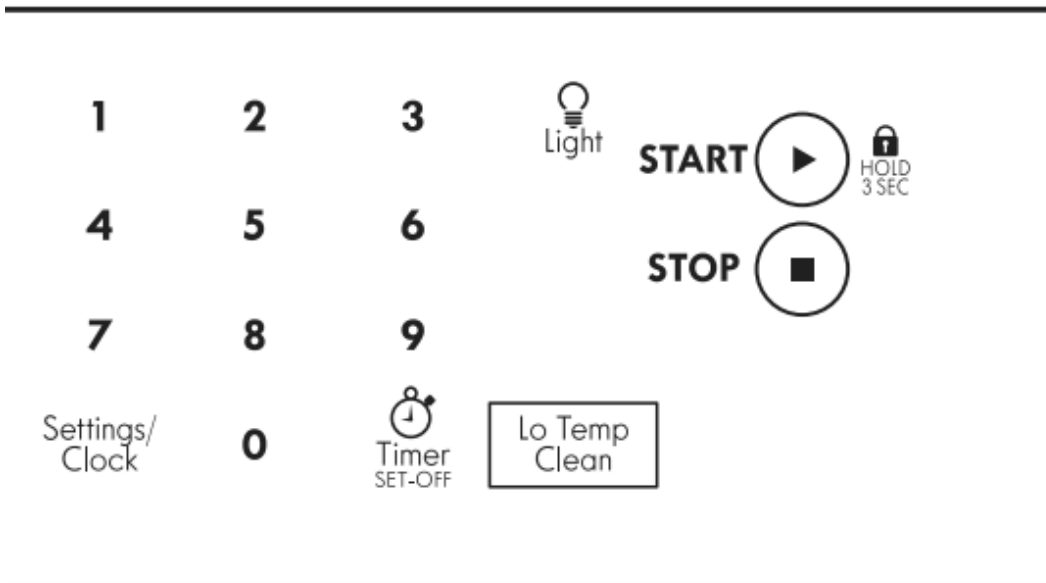
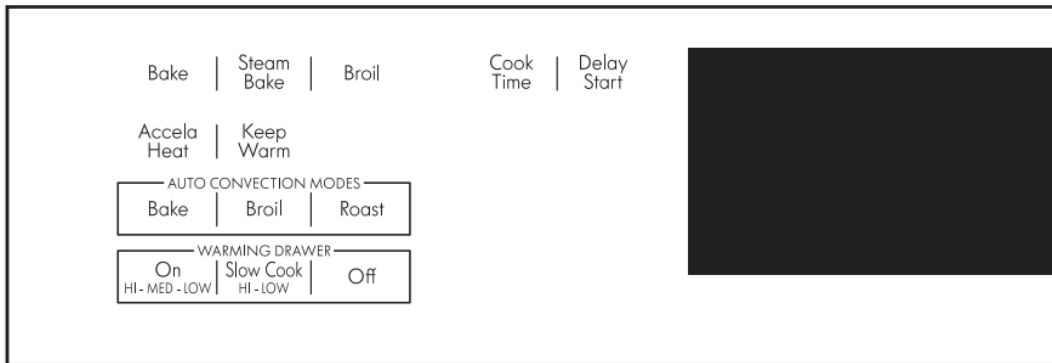
Burner caps should be level when properly positioned. If burner caps are not properly positioned, surface burners will not light. The burner cap should not rock or wobble when properly aligned.



- A. Incorrect
- B. Correct



FEATURE GUIDE



Keypad	Feature	Instructions
SETTINGS/CLOCK	Clock	The Clock can use a 12- or 24-hour cycle. See the "Electronic Oven Controls" section. <ol style="list-style-type: none"> 1. Press SETTINGS/CLOCK until "CLOCK" is displayed. 2. Use the number keypad to set the time of day. 3. Press START to change the time. 4. Press 3 for AM or 6 for PM.
SETTINGS/CLOCK	Settings	Settings enables you to personalize the audible tones and oven operation to suit your needs. See the "Electronic Oven Controls" section.
LIGHT	Oven cavity light	While the oven door is closed, press LIGHT to turn the light on and off. The oven light will come on when the oven door is opened.
TIMER SET-OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press TIMER SET-OFF. 2. Press the number keypads to set the length of time in hr-min-min. For example, for 2 hours and 45 minutes, enter 2-4-5. Leading zeros do not have to be entered. For example, for 2 minutes, enter 2. 3. Press TIMER SET-OFF to begin the countdown. If enabled, one tone will sound at end of countdown. 4. Press TIMER SET-OFF again to cancel the Timer and return to the time of day. Do not press the Stop keypad because the oven will turn off. 5. If the Timer is running, but not in the display, press TIMER SET-OFF to display the countdown for 5 seconds.
START	Cooking start	Start begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
STOP	Range function	Stop stops any function except the Clock and Timer.

BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press the number keypads to set the desired temperature. 3. Press START. 4. To change the temperature, repeat Step 2. Press START. 5. Press STOP when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
STEAM BAKE	Steam bake	<ol style="list-style-type: none"> 1. Insert the steam rack with water reservoir in the oven. 2. Pour 1½ cups (350 mL) of warm distilled water into the water reservoir. NOTE: Do not fill past the Max mark. 3. Press STEAM BAKE. 4. Press the number keypad to select the desired food option. 5. Press the number keypads to set the temperature. 6. Press START. 7. Insert food when preheating finishes. 8. (Optional) Press COOK TIME. Press the number keypads to set the cook time. 9. Press START. 10. Press STOP when finished. <p>NOTE: Let oven cool before removing and emptying water reservoir.</p> <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
BROIL	Broiling	<ol style="list-style-type: none"> 1. Press BROIL. 2. Select the broiling temperature by pressing 1 - High or 2 - Low. 3. Press START and allow the oven to preheat for 5 minutes. 4. To change the temperature, repeat steps 2 and 3. 5. Position the cookware in the oven, and then close the door. 6. Press STOP when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
AUTO CONVECTION BAKE	Convection cooking	<ol style="list-style-type: none"> 1. Press BAKE in AUTO CONVECTION MODES. 2. Press 1 to have the oven automatically convert the temperature and time for convection baking. Press 2 to manually convert the temperature and time. 3. Press the number keypads to set the desired temperature. 4. Press START. 5. To change the temperature, repeat steps 3 and 4. 6. Press STOP when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>



KEEP WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Press the number keypads to set the desired temperature. 3. Press START. 4. To change the temperature, repeat steps 2 and 3. 5. Press STOP when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
ACCELA HEAT	No-preheat baking	<p>To bake without preheating:</p> <ol style="list-style-type: none"> 1. Press ACCELA HEAT. 2. Press the number keypads to set the desired temperature. 3. Press START. 4. To change the temperature, repeat steps 2 and 3. 5. Press STOP when finished.
WARMING DRAWER ON/OFF	Warming drawer	<ol style="list-style-type: none"> 1. Press WARMING DRAWER ON to select the Warming Drawer function at the Low setting. 2. To select a higher temperature setting, press WARMING DRAWER ON a second time for the Medium setting and a third time for the High setting. 3. Press START to begin preheating the warming drawer. 4. Allow the warming drawer to preheat for 15 minutes. 5. Place the cooked food(s) in the warming drawer. 6. Press WARMING DRAWER OFF to turn off the heating element. <p>Refer to the "Warming Drawer" section for more information.</p>
WARMING DRAWER SLOW COOK/OFF	Slow cook drawer	<ol style="list-style-type: none"> 1. Press WARMING DRAWER SLOW COOK to select the Slow Cook function at the Low setting. 2. To select a higher temperature setting, press WARMING DRAWER SLOW COOK a second time for the High setting. 3. Place the food(s) in the warming drawer. 4. Press START to begin heating the warming drawer. 5. Press WARMING DRAWER OFF to turn off the heating element. <p>Refer to the "Warming Drawer" section for more information.</p>
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
LO TEMP CLEAN	Clean cycle	<p>See the "Clean Cycle" section.</p>
START (hold 3 sec)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press and hold START (hold 3 sec) for 3 seconds. 3. A tone will sound and "Control Locked" will scroll, and then "Locked" will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.

COOKTOP USE

To Set:

1. Push in and turn knob counterclockwise to LITE. All surface burners will click. Only the burner with the control knob turned to Lite will produce a flame.
2. Turn knob to anywhere between Hi and Lo.

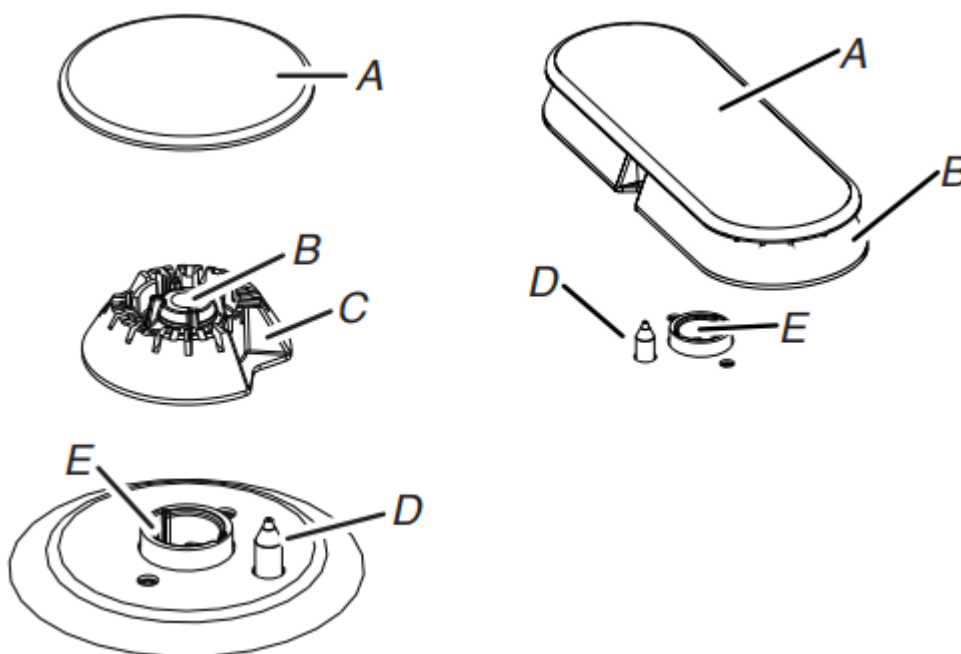
Power Failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner, and then turn knob counterclockwise to LITE. After the burner lights, turn knob to setting.

Surface Burners

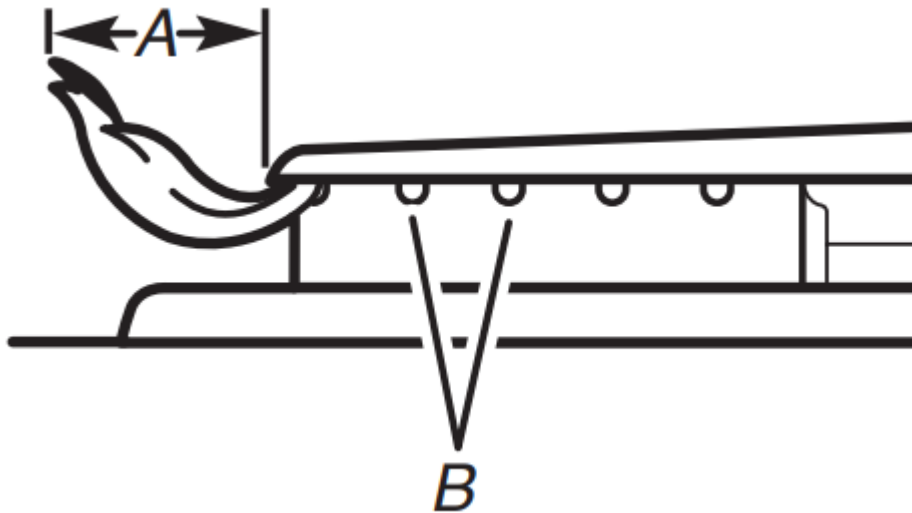
Burner Cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

Alignment: Be sure to align the gas tube opening in the burner base with the orifice holder on the cooktop and the igniter electrode with the notch in the burner base.



- A. Burner cap
- B. Gas tube opening
- C. Burner base
- D. Igniter electrode
- E. Orifice holder

Gas Tube Opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.



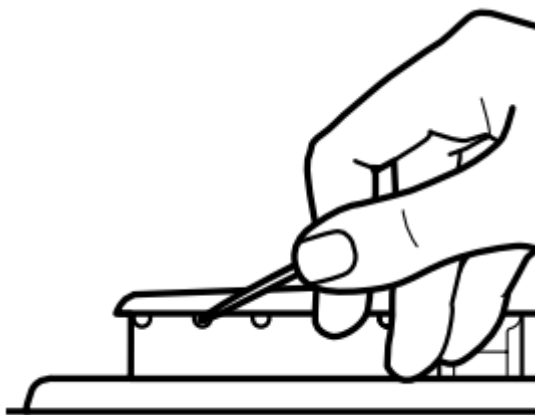
A. 1" to 1 1/2" (2.5 cm to 3.8 cm)

B. Burner ports

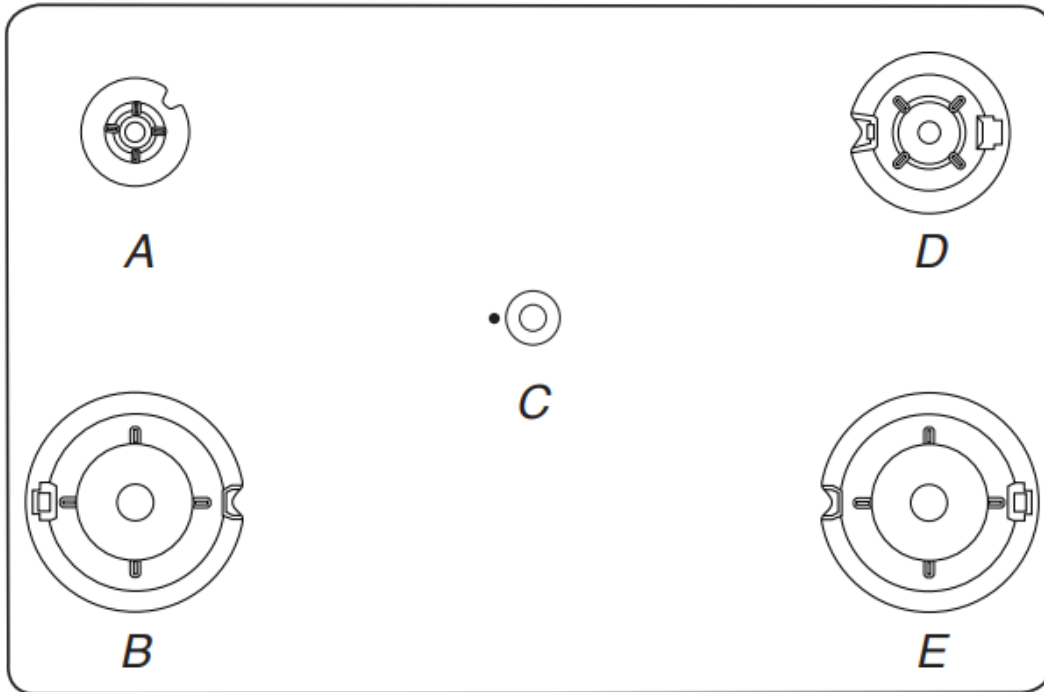
Burner Ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

To Clean:

1. Remove the burner cap and the burner base, and clean according to the "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.

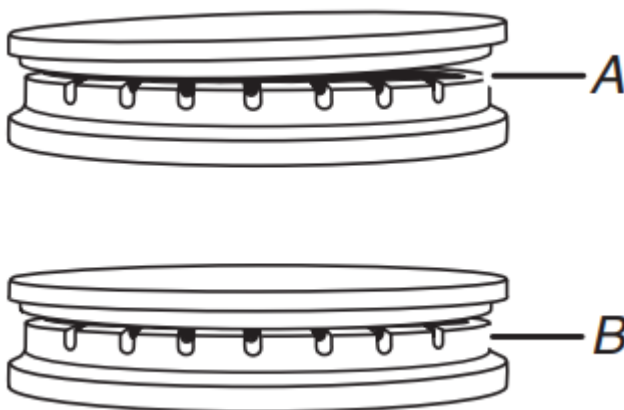


4. Replace the burner base. Each round burner base is marked with a letter indicating the burner size. See the following illustration for burner positions.



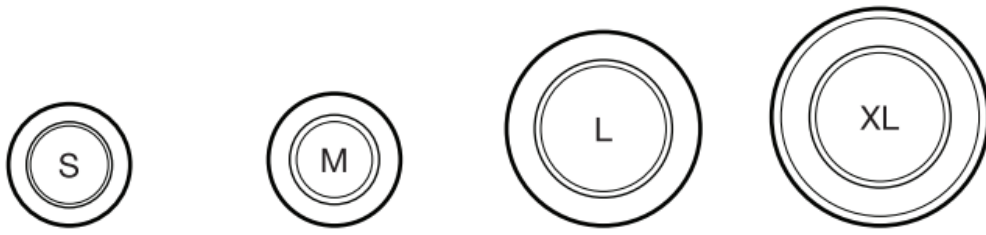
- A. Small (S)
- B. X-Large (XL)
- C. Oval
- D. Medium (M)
- E. Large (L)

5. Each round burner cap is marked with a letter indicating the burner size. Replace the burner cap, making sure it is properly aligned with the burner base. The burner cap should not rock or wobble when properly aligned.



- A. Incorrect
- B. Correct

IMPORTANT: The bottom of the small and medium caps are different. Do not put the wrong size burner cap on the burner base.



Small cap (S) Medium cap (M) Large cap (L) X-Large cap (XL)

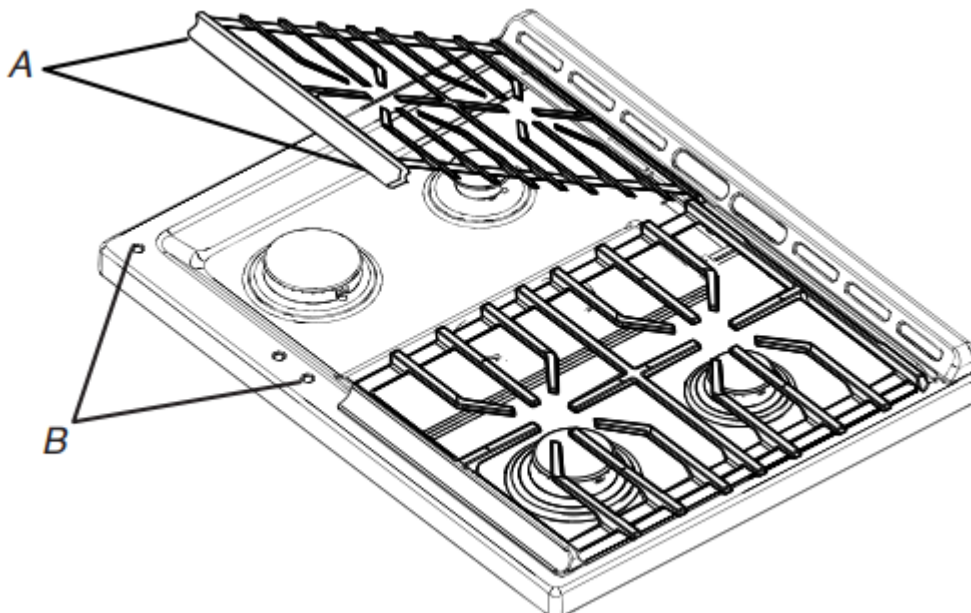
6. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, turn off the burner. Do not service the burner yourself. Contact a trained repair specialist.

EZ-2-Lift™ Hinged Cast Iron Grates

The grates must be properly positioned before cooking. In the proper position, the grates should be flush and level. Improper installation of the grates may result in chipping or scratching of the cooktop.

Your cooktop comes with hinged grates for easier cleaning. The grates pivot upward and toward the back of the cooktop for easy access under the grates.

The grates will stop once they are moved to their vertical (fully open) position. A 20" (50.8 cm) minimum clearance from the countertop to the bottom of the upper cabinets/appliances is needed to fully open the grates.



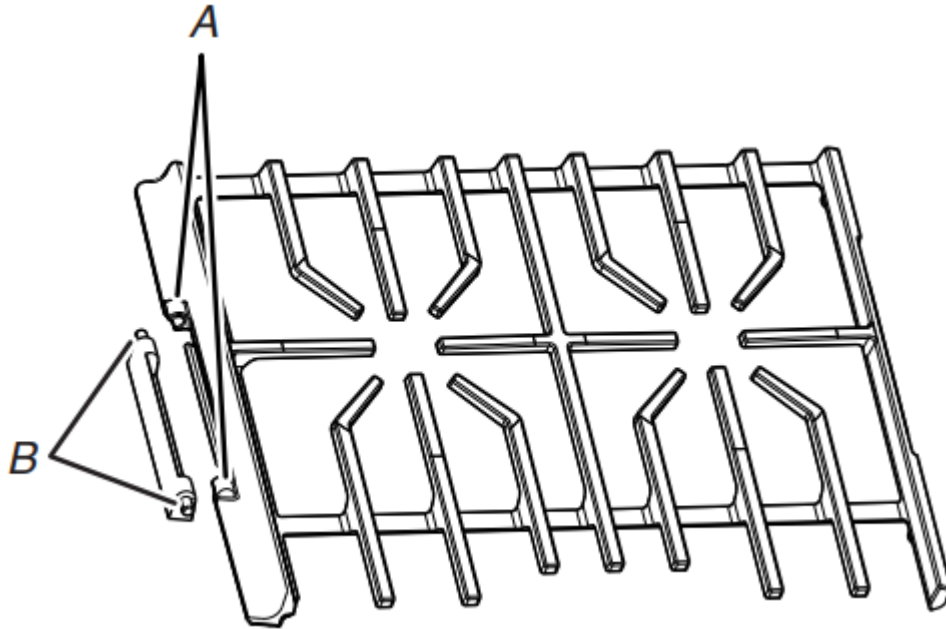
A. Bumpers

B. Alignment indentations

Be sure to return the grates to their normal (down) position once cleaning is complete.

The grates are removable for cleaning.

To attach the grates to their hinges, insert the grate slot over the hinge pin on the back of the cooktop. Be sure to keep the grate angled above the cooktop to avoid scratching the cooktop until the grate is seated on the hinge pin. Then position the grate down onto the cooktop



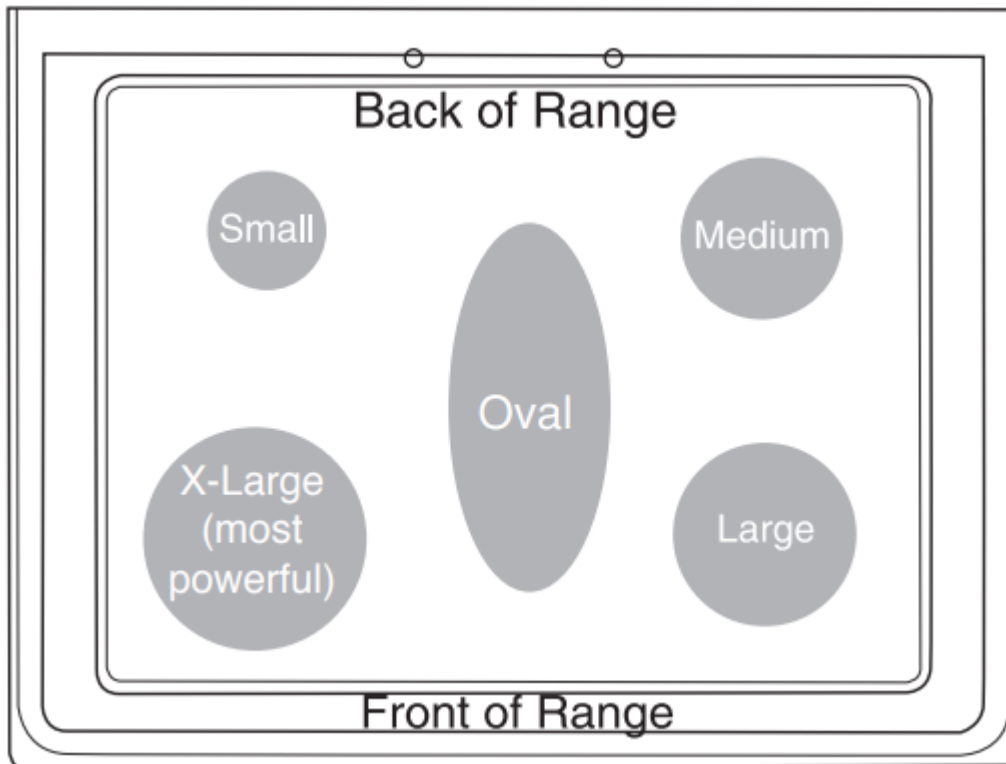
A. Grate slot

B. Hinge pin

Although the burner grates are durable, they will gradually lose their shine and/or discolor due to the high temperatures of the gas flame.

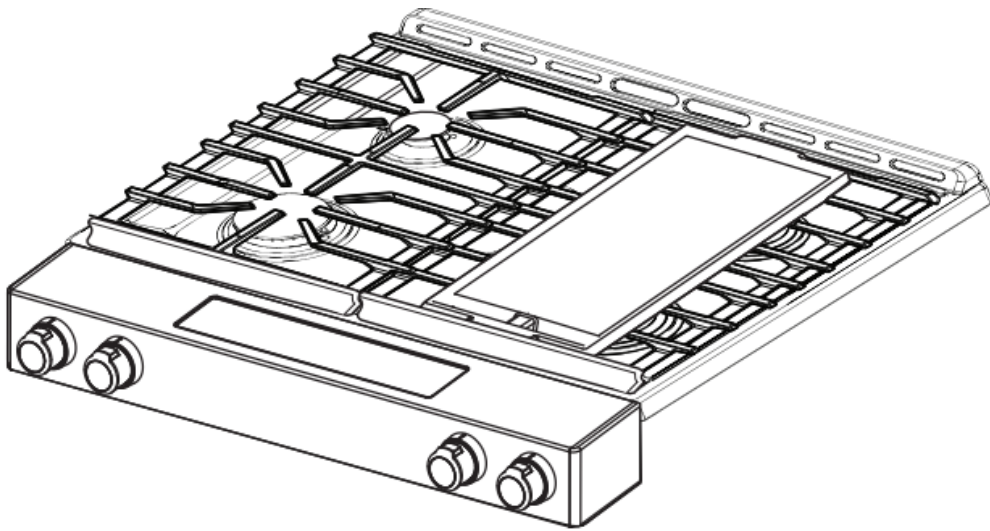
Burner Size

Select a burner that best fits your cookware. See the following illustration and table.



Burner Size	Recommended Use
Small	<ul style="list-style-type: none"> ■ Low-heat cooking ■ Melting chocolate or butter
Medium	<ul style="list-style-type: none"> ■ Multi-purpose burner
Large	<ul style="list-style-type: none"> ■ For large cookware
X-Large (most powerful)	<ul style="list-style-type: none"> ■ For extra large cookware ■ Most powerful burner
Oval	<ul style="list-style-type: none"> ■ For longer dishes

Griddle



Griddle installed on right side of cooktop

To Use the Griddle:

1. Locate the griddle on the right side grate, as shown. The locating feet on the bottom of the griddle will engage the grate tines to keep the griddle from sliding.
2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.
3. Preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
4. For preheating and cooking, set the front burner to the lowest heat setting and the rear burner to medium-high heat for best performance

To Clean the Griddle:

1. Let the griddle cool, and then empty the drip tray.
2. See the “General Cleaning” section for cleaning instructions.
3. Store griddle in a cool dry place

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

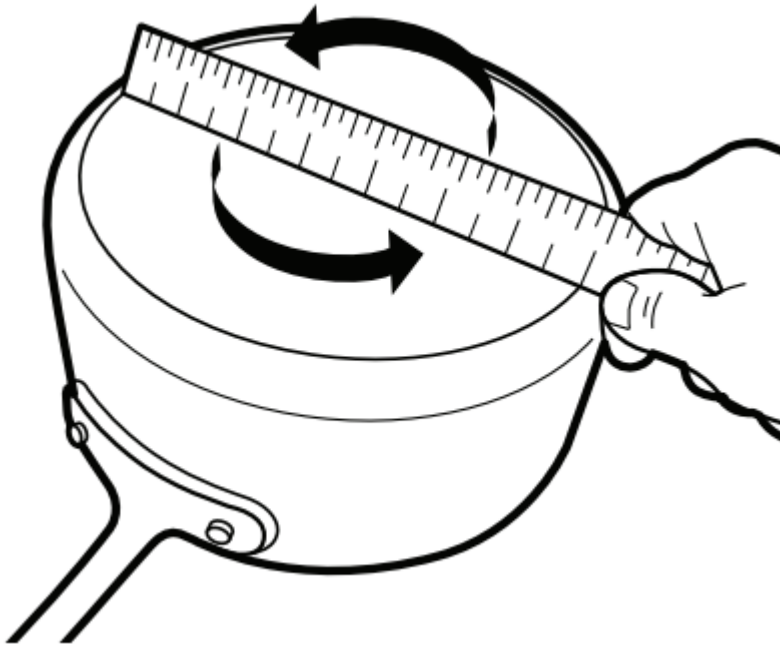
Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or coils. Aluminum and copper may be used as a core or base in cookware. However, an aluminum or copper base can leave permanent marks on the cooktop surface.



Cookware material affects cooking results because it is a factor in how quickly and evenly heat is transferred. Cookware with nonstick surfaces should not be used under the broiler.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



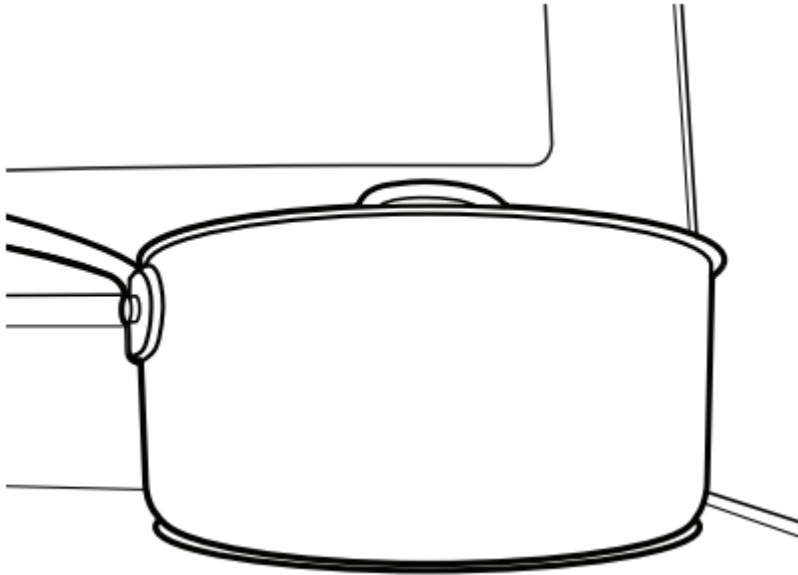
Use the following table as a guide for cookware material characteristics.

Cookware	Characteristics
Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking■ Medium or heavy thickness is best for most cooking tasks.■ May leave aluminum residues which may be diminished if cleaned immediately after cooking.
Cast iron	<ul style="list-style-type: none">■ Heats slowly and evenly.■ Good for browning and frying■ Maintains heat for slow cooking.■ Rough edges or burrs may scratch the cooktop.

Ceramic or ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly but unevenly. ■ Ideal results on low-to-medium heat settings ■ May scratch the cooktop.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues which may be diminished if cleaned immediately after cooking. ■ Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings. ■ May scratch the cooktop.
Porcelain enamel on steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without a metal base may bond to the cooktop if overheated.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop or the coil element.

Cookware should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element. The cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the cookware.



Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press STOP to clear. When the oven is not in use, the time of day is displayed. If the range is in Energy Save mode, the display will be blank when not in use.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Function has been entered.

- Reminder, repeating each minute after the four end-of-cycle tones

Three Tones

- Invalid keypad press Four Tones
- End of cycle

Use Settings/Clock to change the tone settings.

Energy Save

The Energy Save mode puts the range into sleep mode and reduces energy consumption.

1. Press SETTINGS/CLOCK until "ENERGY SAVE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using Settings/Clock.

Use Settings/Clock to scroll through the features that can be changed. Each press of Settings/Clock will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Then press START or STOP to exit and display the time of day. Details of all of the feature changes are explained in the following sections.

Press STOP to exit Settings.

Clock

The Clock can use a 12- or 24-hour cycle.

1. Press SETTINGS/CLOCK until "CLOCK" is displayed.
2. Use the number keypads to set the time of day.
3. Press START to change the time.
4. Press 3 for AM or 6 for PM.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press SETTINGS/CLOCK until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.

4. Press START or STOP to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones. Reminder tones are still active when all tones are disabled.

1. Press SETTINGS/CLOCK until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Sound Volume

Sets the volume of the tone to either high or low.

1. Press SETTINGS/CLOCK until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

End-of-Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press SETTINGS/CLOCK until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

1. Press SETTINGS/CLOCK until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press SETTINGS/CLOCK until "REMINDER TONE" is displayed.
2. The current setting will be displayed.

3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

12/24 Hour Clock

1. Press SETTINGS/CLOCK until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not work.

1. Press SETTINGS/CLOCK until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press SETTINGS/CLOCK until "SABBATH" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any Timed or Delay Cook functions.

1. Press SETTINGS/CLOCK until "12Hr AUTO_OFF" is displayed.

2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or STOP to exit and display the time of day.

Languages — Scrolling Display Text

Language options are English, Spanish, and French.

1. Press SETTINGS/CLOCK until “LANGUAGE” is displayed.
2. The current setting will be displayed.
3. Press 1 or 2 to select the desired language.
4. Press START or STOP to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature.

Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press SETTINGS/CLOCK until “TEMP CALIB” is displayed.
2. On some models, press 1 to adjust the drawer temperature calibration. Press START, wait 10 seconds for the display to change, and then continue with Step 3.

OR

Press START to adjust the oven temperature calibration. Wait 10 seconds for the display to change, and then continue with Step 3.

3. Press 3 to increase the temperature in 5°F (3°C) increments, or press 6 to decrease the temperature in 5°F (3°C) increments. The offset range is from -30°F to +30°F (-18°C to +18°C).
4. Press START or STOP to exit and display the time of day. Example: After a 5°F (3°C) adjustment increase, the oven will cook at 305°F (152°C) while the display shows 300°F (149°C).

Sabbath Mode

Sabbath mode sets the oven to remain on in a bake setting until turned off.

When Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press SETTINGS/CLOCK until "SABBATH" is displayed. "OFF. Press (1) for On" will scroll in the display.
2. Press 1. "ON. Press (1) for Off" will scroll in the display. Sabbath mode can be activated for baking.
3. Press START or STOP to exit and display the time of day.

NOTE: To disable Sabbath mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press START. For timed cooking in Sabbath mode, press COOK TIME and then the number keypads to set the desired cook time. Press START.
4. Press SETTINGS/CLOCK. Then press 7. "SAb" will appear in the display.

To Adjust Temperature (When Sabbath Mode Is Running):

1. Press the number keypad as instructed by the scrolling text to select the new temperature. NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
2. Press START.

To Activate a Delayed Timed Sabbath Mode:

1. Press BAKE.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME.
4. Press the number keypads to enter the length of time to cook
5. Press DELAY START.



6. Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.
8. Press SETTINGS/CLOCK. Then press 7. "SAb" will appear in the display. When the start time is reached, the oven will automatically turn on.

To Deactivate Sabbath Mode:

Press SETTINGS/CLOCK, and then press 7 to return to regular baking, or press STOP to turn off the range.

For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at the page

Keep Warm

To Use:

1. Press KEEP WARM.
2. Press the number keypads to set the desired temperature. A tone will sound if the minimum or maximum temperature is reached.
3. Press START.
4. Place food in the oven.
5. Press STOP when finished.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner. For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

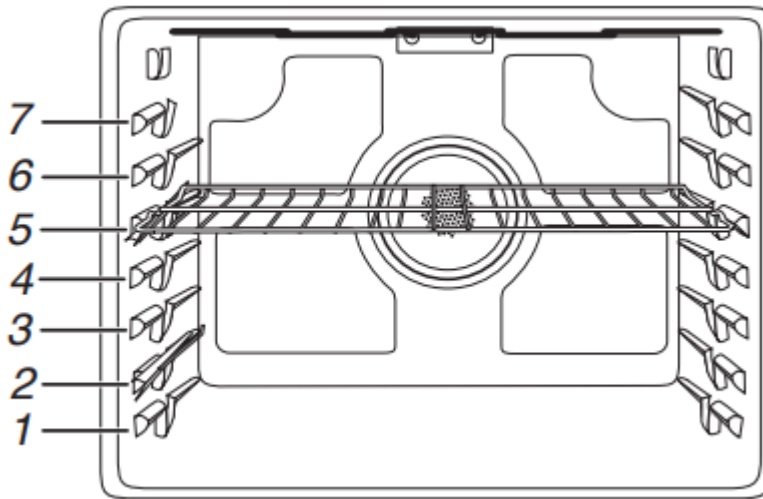
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and table as a guide.

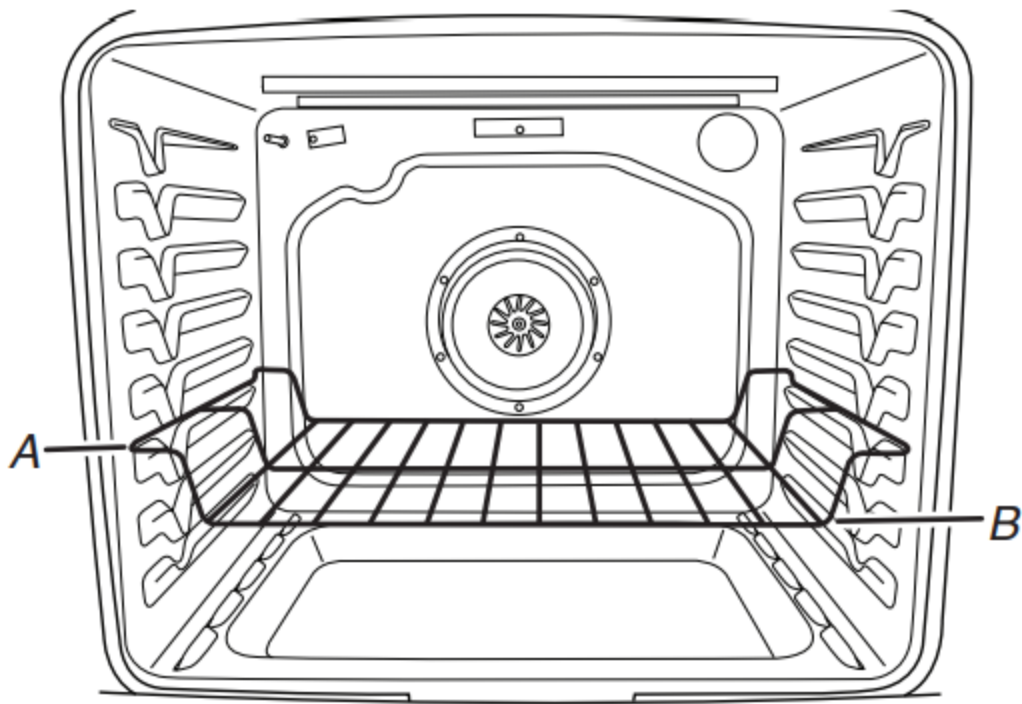


The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

Flat Rack Position*	Type of Food
7	Broiling/searing meats, hamburgers, steaks
6	Broiled meats, poultry, fish
3 or 4	Most baked goods, casseroles, frozen foods
2	Roasted meats
1	Large roasts or poultry

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 21 1/2 to 31 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

*If your model has a Max Capacity Oven Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



A. Ends of rack in position 3

B. Food in position 2

Multiple Rack Cooking

Two-rack (non-convection): Use rack positions 2 and 5 or 3 and 6.

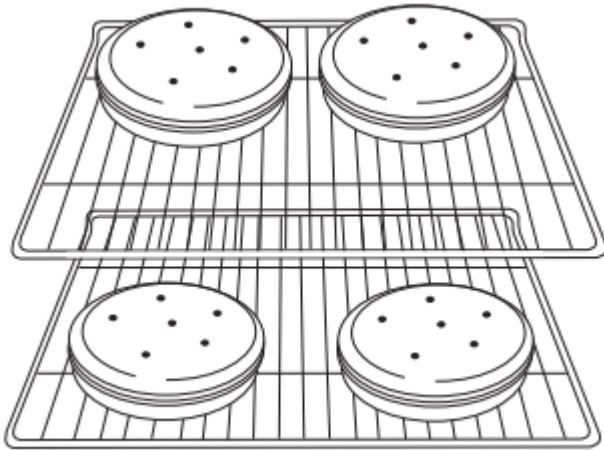
Two-rack (convection): Use rack positions 2 and 5 or 3 and 6.

Three-rack (convection): Use rack positions 2 and 7 and a Max Capacity Oven Rack in rack position 5.

Baking Cookies and Layer Cakes on Two Racks

Baking Layer Cakes

For best results when baking cakes on two racks, use the Convection Bake function, a flat rack in rack position 2, and a Max Capacity Oven rack in rack position 6. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.



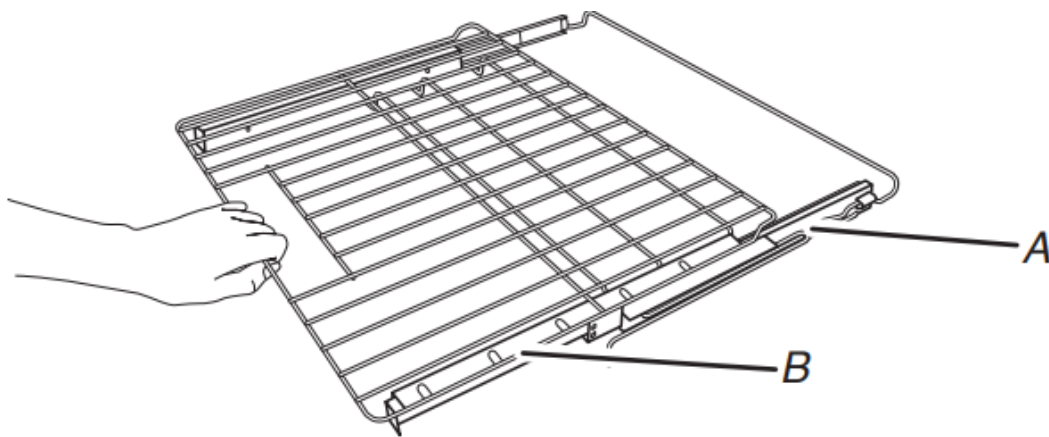
Baking Cookies

For best results when baking cookies on two racks, use the Convection Bake function, a flat rack in rack position 2, and a Max Capacity Oven rack in rack position 6.

Roll-Out Rack

The roll-out rack allows easy access to position and remove food in the oven. It is not recommended to use the roll-out rack in the top rack, position 7, or the bottom rack, position 1.

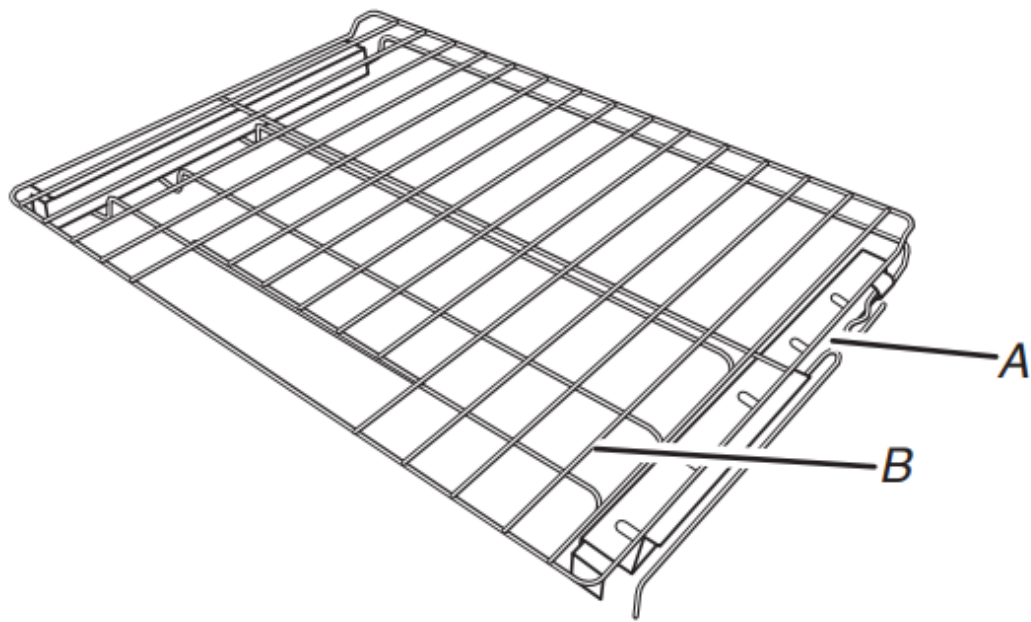
Open Position



A. Rack frame

B. Sliding rack

Closed and Engaged Position

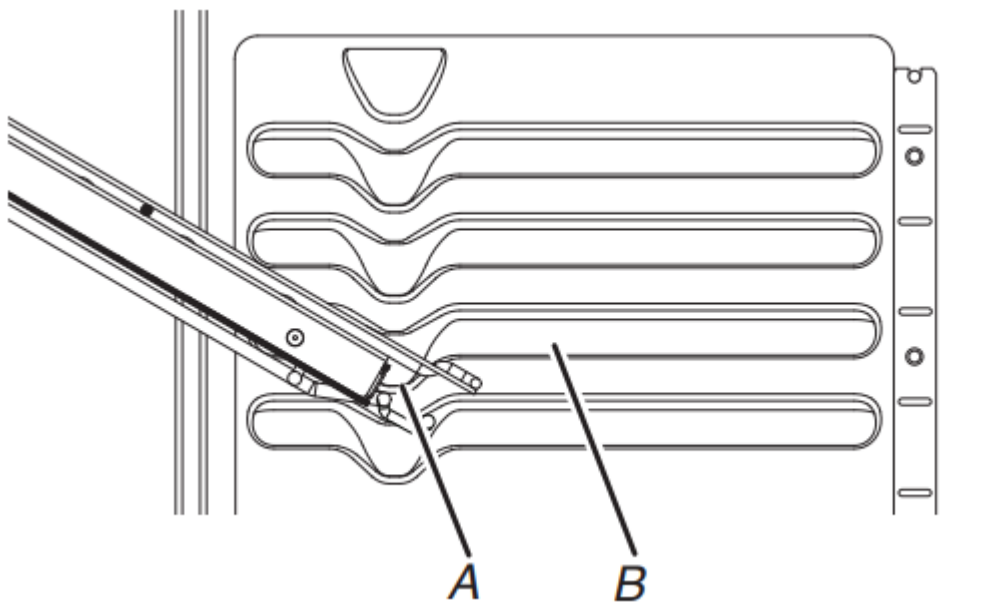


A. Rack frame

B. Sliding rack

To Insert Roll-Out Rack:

1. Angle the front of the rack assembly up, and then insert the rack frame into the “V” cutout in the rack guides of the oven cavity.

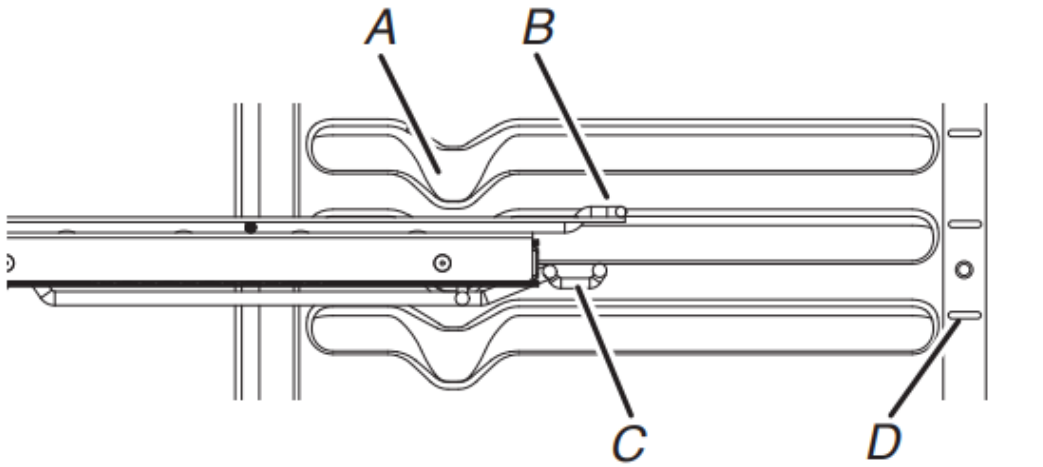


A. “V” cutout

B. Rack guides

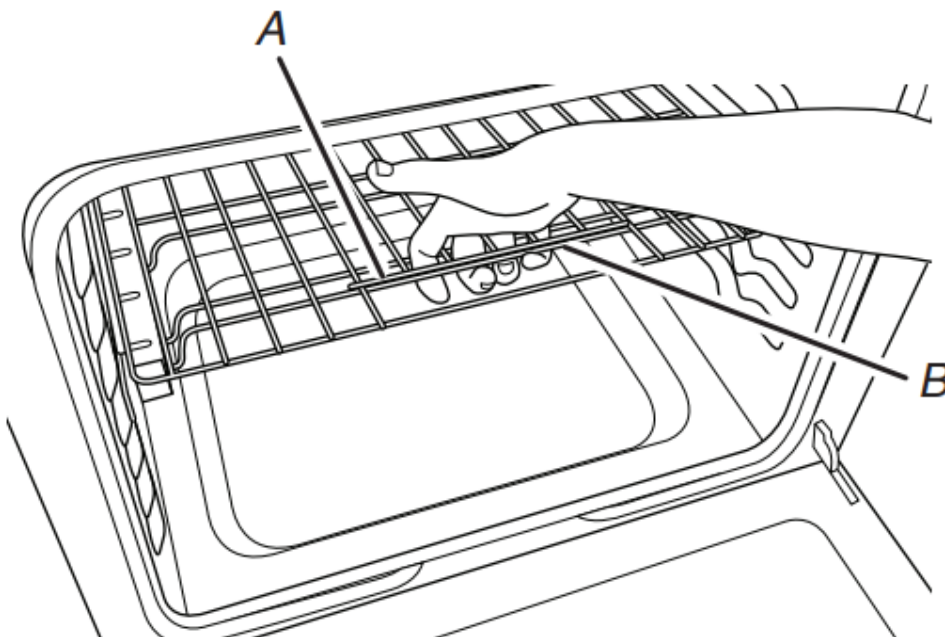
2. Keep rack assembly lifted up at an angle, and then push in to bypass the lower “V” cutout.

3. Lower the front of the rack assembly, and then gently slide rack assembly into oven, bypassing the “V” cutouts. Push the rack assembly into the oven until it stops at the ladder in the back of the oven.



- A. “V” cutout
- B. Rack guides
- C. Ladder hook
- D. Ladder

4. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly, and then push the rack assembly to the back of the oven. Lower the front of the rack assembly so the ladder hook engages with the ladder on both sides of the oven.



- A. Sliding rack



B. Front crossbar

To Remove Roll-Out Rack:

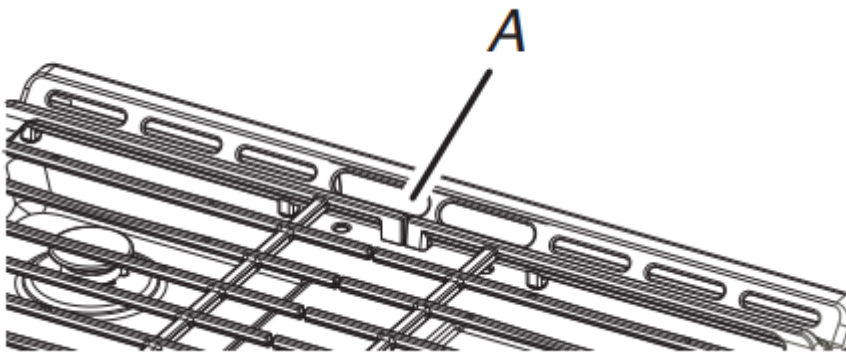
1. Push the sliding rack in completely so that it is in the closed and engaged position.
2. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly to disengage the ladder hook from the ladders at the rear of the oven, and then pull the rack assembly forward.
3. Using 2 hands, gently pull the sliding rack and the rack frame at the same time to the “V” cutout. Angle the rack so that the front is higher than the back, and then gently pull rack past “V” cutout and then out of the oven.

To avoid damage to the sliding rack, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the roll-out rack in a dishwasher. It may remove the rack’s lubricant and affect its ability to slide.

See the “General Cleaning” section for more information.

Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven.

cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Accela Heat

Use the Accela Heat feature whenever you wish to start baking immediately, without the need for preheating. This feature provides good results when preparing convenience foods such as cinnamon rolls, frozen pizza, bacon, french fries, and tator tots. During Accela Heat, the bake and broil elements cycle on and off while the fan circulates the hot air. Accela Heat is designed for single-rack baking. For best results, use a flat rack in position 3 and bakeware with low or no sides. This allows the air to circulate around the food evenly.

Do not open the oven door often. Opening the door will reduce the temperature in the oven and may increase bake time. Check food for doneness at the package time. Food may require a few extra minutes.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and Bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during Bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in, unless it is recommended in the recipe.

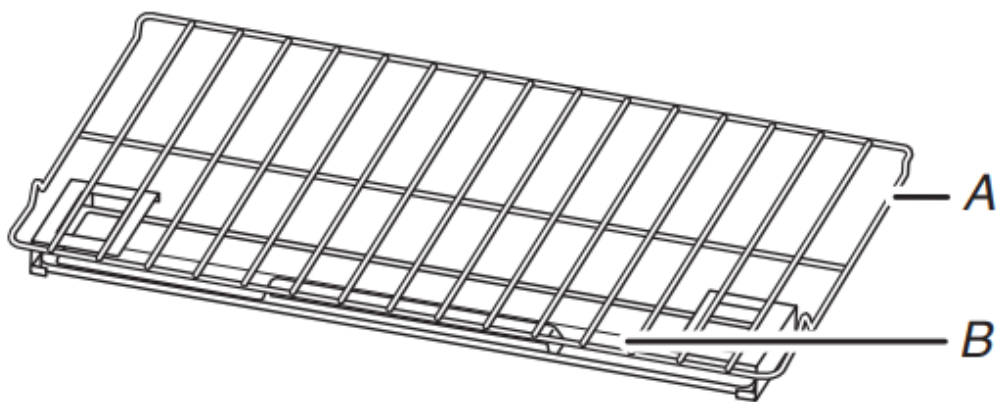
Steam Bake

The Steam Bake function works in conjunction with the steam rack to provide additional moisture during baking. The steam rack contains a water reservoir which heats up and releases steam into the oven cavity during the Steam Bake cycle. There are 3 preprogrammed food options to choose from: Breads, Desserts, and Fish as well as a Refresh/Reheat option.

For best performance, place the steam rack in the lowest available rack position in the cavity and pour 1 1/2 cups (350 mL) of warm distilled water into the reservoir. Do not fill past the Max level indicated on the reservoir.

NOTE: Using distilled water will help to prevent calcium build-up and mineral deposits.

After the Steam Bake cycle is complete, some water may remain in the reservoir. This is normal. Wait for the oven to cool and discard the water.



A. Steam rack

B. Water reservoir

Broiling

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

When broiling, preheat the oven for 5 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

Lower broil temperature settings add to cooking time but allow for more precise control of cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Use rack position 6 or 7 for broiling. Refer to the “Positioning Racks and Bakeware” section for more information.

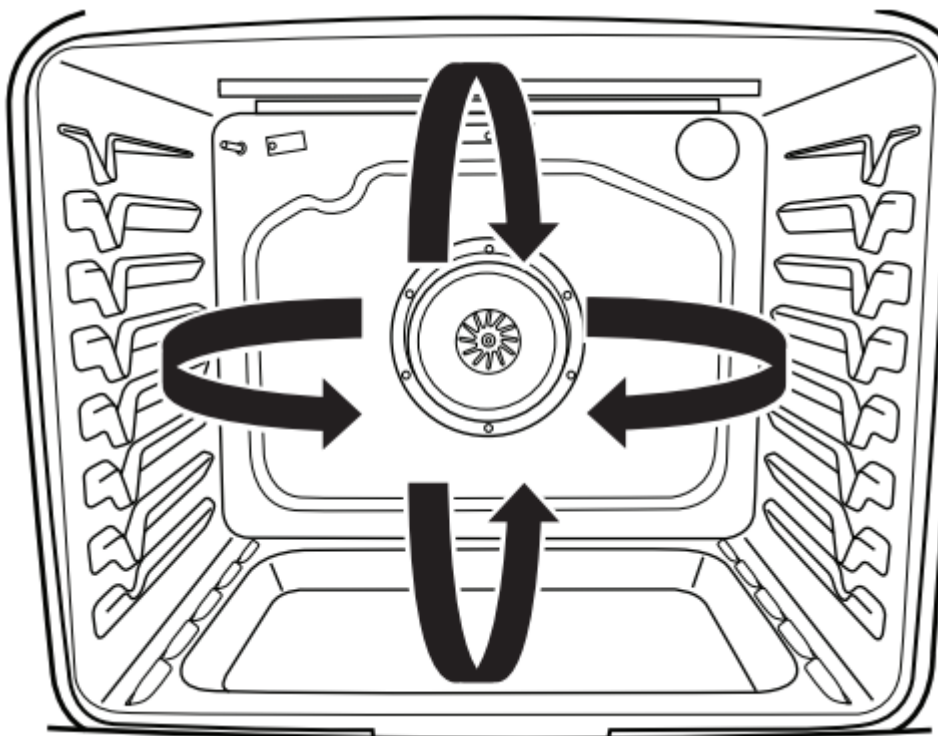
On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. To purchase a broiler pan, Part Number 4396923 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information

Convection Cooking

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture, and yielding crustier breads.



During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

With convection cooking, most foods can be cooked at a lower temperature and/or a shorter cooking time than in a standard thermal oven. Use the following table as a guide.

Convection Mode	Time/Temp. Guidelines
Convection Bake	25°F (15°C) lower temperature, possible shortened cooking time
Convection Roast	Cooking time shortened by up to 30%
Convection Broil	Shortened cooking time

Convect Options

Convect Bake - multiple-rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes.

Convect Roast - whole chicken or turkey, vegetables, pork roasts, beef roasts

Convect Broil - thicker cuts or unevenly shaped pieces of meat, fish, or poultry

Cook Time

To Set a Timed Cook:

1. Press BAKE, BROIL, AUTO CONVECTION BAKE, AUTO CONVECTION BROIL, or AUTO CONVECTION ROAST.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press STOP to clear the display.

To Set a Delayed Timed Cook:

1. Press BAKE, BROIL, AUTO CONVECTION BAKE, AUTO CONVECTION BROIL, or AUTO CONVECTION ROAST.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press number keypads to enter the length of time to cook.



5. Press DELAY START.
6. Press number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START. When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 2 through 7. When the set cook time ends, the oven will shut off automatically.
8. Press STOP to clear the display.

Meat Probe (on some models)

The meat probe accurately measures the internal temperature of meat, poultry, and casseroles with liquid and should be used in determining the doneness of meat and poultry.

This meat probe operates as an independent device and is not plugged into the oven. Follow the meat probe directions for using the meat probe.

To avoid damage to the meat probe, do not leave the meat probe in self-cleaning ovens while the cycle is running.

Warming Drawer

The Warming Drawer is ideal for keeping hot cooked foods at serving temperature. It may also be used for warming breads and pastries.

Different types of food may be placed in the warming drawer at the same time. For best results, do not hold foods longer than 1 hour. For smaller quantities, pizza, or heat-sensitive foods, such as eggs, do not hold longer than 30 minutes.

Food must be at serving temperature before being placed in the warming drawer. Breads, pastries, and fruit pies may be heated from room temperature.

Remove food from plastic bags and place in oven-safe container. Cover foods with a lid or aluminum foil.

Do not cover with plastic wrap.

Empty serving dishes and ovenproof dishes can be heated while the warming drawer is preheating. Check the dish manufacturer's recommendations before warming the cookware.

Before using the warming drawer, wash the bottom of the drawer with soap and water. See the "General Cleaning" section.

To Use:

1. Press WARMING DRAWER ON to select the Warming Drawer function at the Low setting.



2. To select a higher temperature setting, press WARMING DRAWER ON a second time for the Medium setting or a third time for the High setting.
3. Press START to begin preheating the warming drawer.
4. Allow the warming drawer to preheat for 15 minutes.
5. Place the cooked food(s) in the warming drawer.
6. Press WARMING DRAWER OFF to turn off the heating element



The Warming Drawer operates at temperatures of approximately 127°F (53°C) (Low), 141°F (61°C) (Medium), and 159°F (71°C) (High). S

Slow Cook

The Slow Cook function in the warming drawer cooks food slowly at a low temperature over a long period of time, similar to a countertop slow cooker.

There are 2 settings: Hi and Lo. Guidelines for cooking times are 4 to 5 hours for Hi and 8 to 10 hours for Lo. Smaller quantities of food may require less time, while larger quantities may require more time.

When slow cooking, use oven-safe cookware. Before slow cooking, thaw frozen foods completely. Cover foods with a lid or aluminum foil to keep the food moist.

IMPORTANT: Brown roasts thoroughly before starting to slow cook.

Before using the warming drawer, wash the bottom of the drawer with soap and water. See the "General Cleaning" section

To Use:

1. Press WARMING DRAWER SLOW COOK to select the Slow Cook function at the Low setting.

2. To select a higher temperature setting, press WARMING DRAWER SLOW COOK a second time for the High setting.
3. Place the food(s) in the warming drawer.
4. Press START to begin heating the warming drawer.
5. Press WARMING DRAWER OFF to turn off the heating element.



RANGE CARE

Clean Cycle

Lo Temp Clean is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odorfree alternative to traditional self-cleaning options.

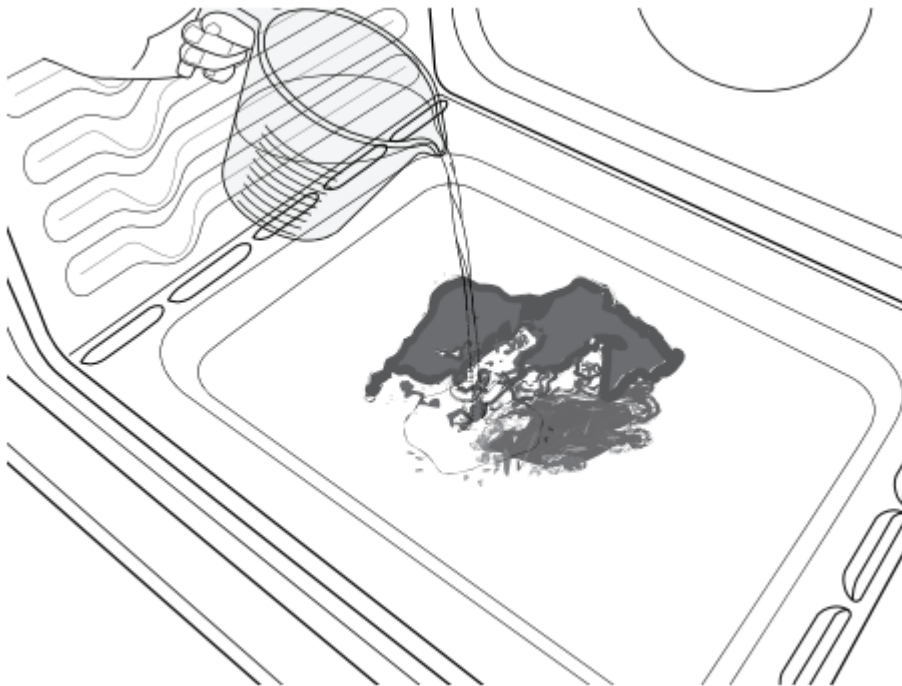
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), "Oven Cooling" will appear in the display and the Clean cycle will not be activated until the oven cavity cools down.

To Clean:

1. Remove all racks and accessories from the oven cavity and wipe excess soil. Use a plastic scraper to remove easily removed soils.



2. Pour 13 /4 cups (14 oz [414 mL]) of distilled or filtered water onto the bottom of the empty oven and close the oven door.



3. Press LO TEMP CLEAN and then START on the oven control panel.

4. Allow 40 minutes for cleaning and cool down. A beep will sound when the Clean cycle is complete.

5. Press STOP at the end of the cycle. Stop may be pressed at any time to stop the Clean cycle.

6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 13 3/4 cups (14 oz [414 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a non-scratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

General Cleaning

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- Kitchen and appliance cleaner (Part Number W10355010 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information.)

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with onetime or limited use.

Cleaning Method:

Rub in direction of grain to avoid damage.

- Stainless steel cleaner (Part Number W10355016 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information.)

METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates, and caps are cool.
- Dishwasher (grates only, not caps): Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher. Although the burner grates are durable, they may lose their shine and/or discolor when washed in a dishwasher.
- Gas grate and drip pan cleaner (Part Number 31617 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information.)

SURFACE BURNERS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Cleaning cycle.

Do not clean in dishwasher.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates, burners, and caps are cool.
- Gas grate and drip pan cleaner (Part Number 31617 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information.)

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak or immerse knobs in water. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove. Clean with a soft cloth moistened with soap and water.

GRIDDLE

To avoid damaging the nonstick surface, do not use steel wool or abrasive cleaners. Cleaning Method:

- Mild detergent
- Dishwasher: Although the burner grates are durable, they may lose their shine and/or discolor when washed in a dishwasher.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Kitchen and appliance cleaner (Part Number W10355010 may be ordered from sears.com. See the back cover of this Use and Care Guide for additional contact information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

WARMING DRAWER

Check that warming drawer is cool and empty before cleaning.

Cleaning Method:

- Mild detergent

OVEN CAVITY

Use Lo Temp Clean regularly to clean oven spills.

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

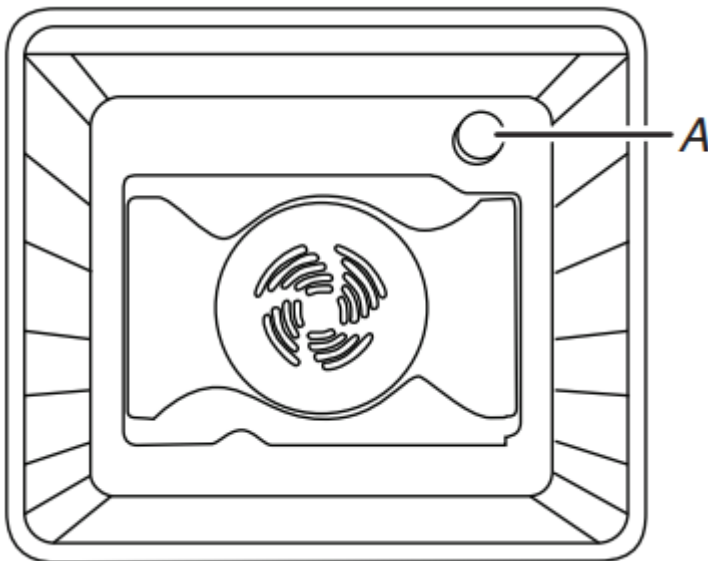
Do not clean the oven door gasket.

Cleaning Method:

- Clean cycle: See the “Clean Cycle” section.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.



A. Oven light

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.

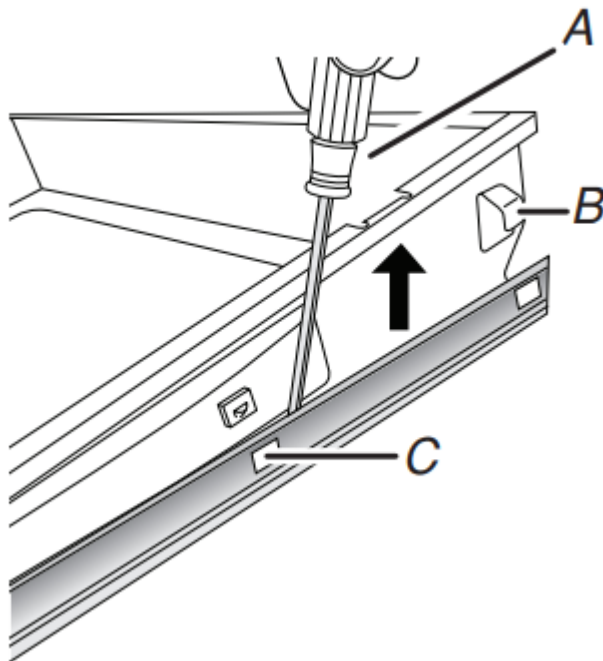
5. Plug in range or reconnect power.

Remove/Replace Drawer

Remove all items from inside the warming drawer, and then allow the range to cool completely before attempting to remove the drawer.

To Remove:

1. Open the drawer to its fully open position.
2. Using a flat-blade screwdriver, gently loosen the drawer from the glide alignment notch, and then lift up the drawer alignment tab from the glide.

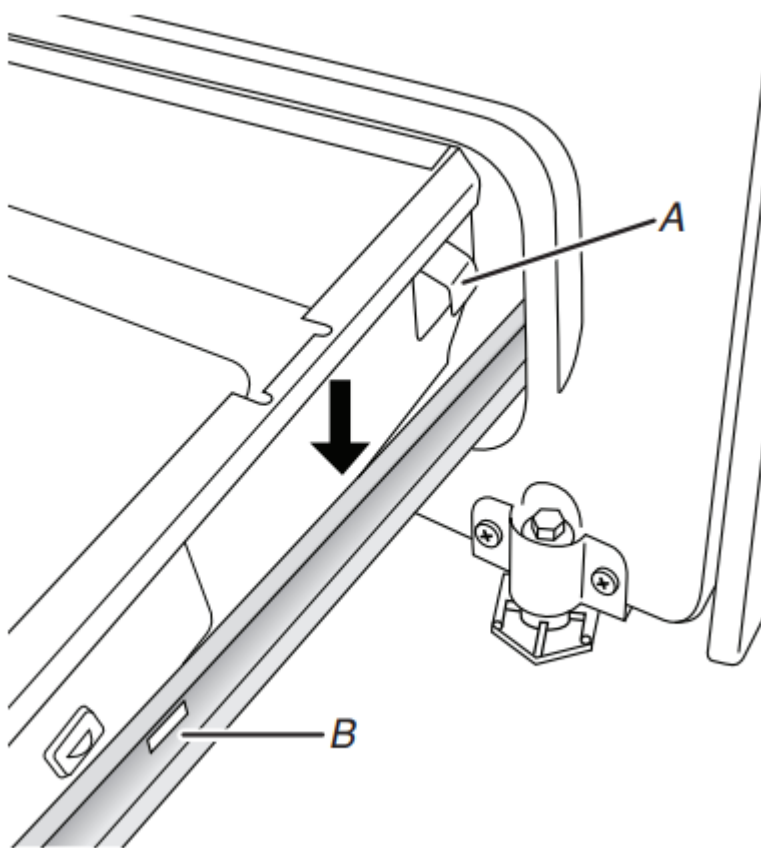


- A. Flat-blade screwdriver
- B. Drawer alignment tab
- C. Drawer glide notch

3. Repeat Step 2 on the other side. The drawer is no longer attached to the drawer glides. Using both hands, pick up the drawer to complete the removal.

To Replace:

1. Align the forward drawer notches with the notches in the drawer glides on both sides. Place the rear alignment tabs into the drawer glides on both sides.



A. Drawer alignment tab

B. Drawer glide notch

2. Push the drawer in all the way.

3. Gently open and close the drawer to ensure it is seated properly on the glides on both sides.

TROUBLESHOOTING



Problem	Possible Causes	
Nothing will operate	Power supply cord is unplugged	Plug into a ground
	ENERGY SAVE is active and the display is blank	Press any keypad button to deactivate the “Electronic Control Lock”.
	Household fuse is blown or a circuit breaker is tripped	Replace the fuse or reset the circuit breaker. If the problem continues, call a professional.
	Main or regulator gas shut-off valve is in the Off position	See the Installation Instructions for more information.
	The range is improperly connected to the gas supply	Contact a trained professional. See the Installation Instructions.
Surface burners will not operate	The control knob is not set correctly	Push in knob before turning.
	Air in the gas lines	If this is the first time the range is used, bleed the air from any one of the gas lines.
	Clogged burner ports	See the “Sealed Burner Ports” section of the Installation Instructions.
Surface burner flames are uneven, yellow, and/or noisy	Clogged burner ports	See the “Sealed Burner Ports” section of the Installation Instructions.
	Burner caps positioned improperly	See the “Sealed Burner Ports” section of the Installation Instructions.
	Range converted improperly	If propane gas is used, see the Installation Instructions for information on how to convert the range for use with propane gas. The back cover for the range must be removed.
Excessive heat around cookware on cooktop	Cookware and flame are not matched	The cookware size is too small for the burner. The bottom of the cookware is sitting level with the burner. Use a larger cookware so that it does not sit on the burner.



Cooktop cooking results not what expected	Improper cookware	Ideal cookware should have a well-fitting lid, and the lid should be the same thickness.
	Control knob set to incorrect heat level	See the “Cooktop Controls” section.
	Range is not level	Level the range.
Oven will not operate	Air in the gas lines	If this is the first time you use the oven, air in the gas lines may prevent the surface burners from operating.
	Oven control lockout is on	Press and hold the Lock key for 3 seconds to turn off the lockout.
	Control is in Demo mode	Demo mode will prevent the oven from operating. Press the Demo key to turn off Demo mode. See “Demo Mode” in the “Electronics” section.
	Electronic oven control set incorrectly	See the “Electronic Oven Controls” section.
Oven burner flames are yellow or noisy	Range converted improperly	If propane gas is used, the back cover for the burner must be removed. See the “Back Cover” section.
Oven temperature too high or too low	Oven temperature needs adjustment	See “Oven Temperature Controls” section.
Convection fan not working	The convection cycle is in the first 5 minutes of operation	This is normal. The convection fan will run for approximately 5 minutes.
	Oven door is open	If the oven door is open, the convection fan will turn off immediately. The fan will restart when the door is closed.
Display shows messages	Power failure (display shows flashing time)	Clear the display by pressing the Clear key. See “Clock” key in the “Electronics” section.



	Error code (display shows letter followed by number)	Depending on yo See "Control Dis If it reappears, c information.
	Start needs to be pressed so a cycle can begin (display shows "PUSH" or "PSH")	See the "Start" k
	Range is in Sabbath mode (display shows "SAb")	Press STOP to e
Clean cycle did not work on all spills	Several cooking cycles between Clean cycles or spills on oven walls and doors	Run additional C cooktop cleaner
Mineral deposits are left on the oven bottom after the Clean cycle	Tap water was used in the Clean	Use distilled or fi
	Range is not level	Mineral deposits during the Clean Instructions. To remove depos a cloth dampene residue.
Oven cooking results not what expected	Range is not level	Level the rang
	The temperature set was incorrect	Double-check
	Oven temperature is calibrated incorrectly	See "Oven Tem Controls" secti
	Oven was not preheated	See the "Baking
	Racks were positioned improperly	See the "Position
	Not enough air circulation around bakeware	See the "Position



	Batter distributed unevenly in pan	Check that batter
	Darker browning of food caused by dull or dark bakeware	Lower oven temperature position in the oven
	Lighter browning of food caused by shiny or light-colored bakeware	Move rack to a lower position
	Incorrect length of cooking time was used	Adjust cooking time
	Oven door was not closed	Be sure that the door is closed
	Oven door was opened during cooking	Peeking into the oven can cause uneven cooking longer cooking time
	Rack is too close to bake burner, making baked items too brown on bottom	Move rack to higher position
	Pie crusts browning too quickly	Use aluminum foil to shield crusts baking temperature
Surface burner making popping noises	Wet burner	Allow it to dry.
Gas range noises during Bake and Broil operations The following are some normal sounds with the explanations.	These sounds are normal operational noises that can be heard each time the oven is used.	
Pop	Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass.	This is normal.
Click	The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass.	This is normal.
	Convection fan relay is cycling on and off (on some models).	This is normal.



Woosh or poof	Bake or broil burner is igniting.	This is normal.
Oven burner flames are yellow or noisy	Range converted improperly.	If propane gas is the back cover f

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.

