

OWNER'S MANUAL RANGES

USING THE RANGE

Surface Units

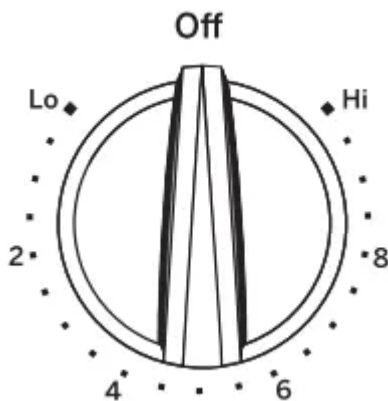
WARNING! FIRE HAZARD: Never leave the range unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Throughout this manual, features and appearance may vary from your model.

How to Set

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

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



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

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

Coil Cooktops

Each coil surface unit uses "SENSI-TEMP TECHNOLOGY" to reduce the risk of cooktop oil and grease fires. This feature is located in the center of each surface unit. Power to the surface unit is temporarily interrupted when a pot or pan exceeds expected cooking temperatures. Even after the surface units are turned off, the surface unit retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

Cookware for Coil Cooktops

The following information will help you choose cookware which will give good performance on coil cooktops. NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the coil cooktop.

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

The surface unit will cycle on and off to maintain your selected control setting. It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of the
surface unit you are cooking on.



Do not slide cookware across the cooktop because
it can scratch the glass—the glass is scratch-
resistant, not scratch proof.

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter. The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.

- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktop

The following information will help you choose cookware which will give good performance on glass cooktops. **NOTE:** Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

Recommended

Stainless Steel Aluminum: heavy weight recommended Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom: Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Enamel (painted) on Cast Iron: recommended if bottom of pan is coated

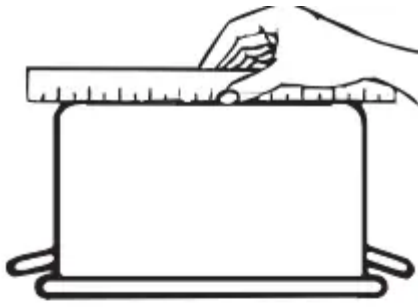
Avoid/Not Recommended

Enamel (painted) on Steel: Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic: Poor performance. Will scratch the surface.

Stoneware: Poor performance. May scratch the surface.

Cast Iron: not recommended - unless designed specifically for glass cooktops. Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

More about Cookware

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.

- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

Home Canning Tips

Be sure the canner is centered over the surface unit.

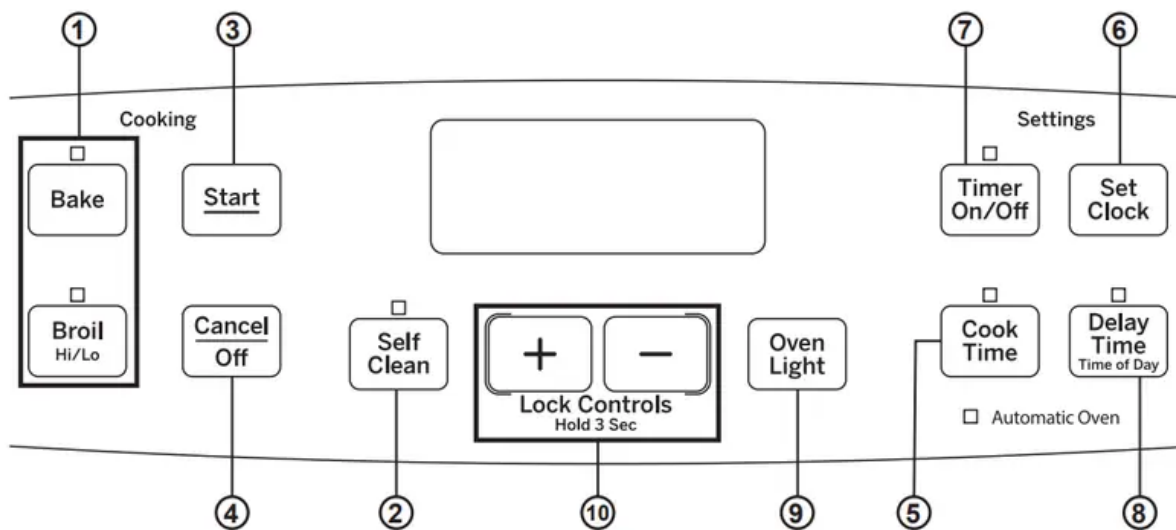
Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball and Kerr and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Oven Controls



- 1. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake and Broil Hi/Lo. See the Cooking Modes section for more information.
- 2. Self Clean:** See the Cleaning the Oven section for important information about using this mode.
- 3. Start:** Must be pressed to start any cooking, cleaning, or timed function.
- 4. Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- 5. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the +/- pads to program a cooking time in hours and minutes, then press **Start**. This can only be used with Bake.
- 6. Clock:** Sets the oven clock time. Press the **Set Clock** or **Clock** pad and the +/- pads to program the clock. Press **Start** to save the time.
- 7. Timer:** Works as a countdown timer. Press the **Timer** pad and the +/- pads to program the time in hours and minutes. Press the **Start** pad. The timer countdown is complete. To turn the timer off press the **Timer** pad.
- 8. Delay Time:** Delay when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the +/- pads to program the time of day for the oven to turn on then press **Start**. Press the desired cooking mode and temperature then press **Start**. A Cook Time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection Bake, Convection Roast, and Self-Clean.
- 9. Oven Light:** Turns the oven light on or off.
- 10. Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the +/- pads for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

Special Features

There are several different special features on your range. To change the settings of these special features, press the Bake and Broil pads at the same time and hold for three seconds. "SF" will appear in the display. Select the feature you want to change. When the change has been made, press the Start key to save the change and return to the time of day.

Adjust the Oven Temperature

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected.

Press the Bake pad to enter the temperature adjustment mode. A number between 35 and -35 will display. Use the +/- pads to set the desired temperature adjustment and use the Bake pad to change between negative and positive. Press the Start pad to save the temperature adjustment.

End of Timer Signals

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed. Press the Timer pad to view the current setting and then to change the setting.

Fahrenheit or Celsius Temperature Display

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C). Press the number Cook Time and Broil Hi/Lo pads at the same time to view the current setting. Press again to change the setting.

Clock Display

This feature specifies how the time of day will be displayed or if no time of day will be displayed. You can select a standard 12-hour clock (12 H), 24-hour military time display (24 H), or no clock displayed (oF F). Press the Clock pad to view the current setting. Press again to change the setting.

12-Hour Auto Shut Off (12H Shut)

Options for this feature are "12 SHdn", "no SHdn" and "SAb".

12-hour auto shut-off turns off the oven after 12 hours of continuous operations.

Sabbath mode disables all sounds (the control will not beep when a button is pressed).

Convection, Broil, Cook Time, Timer, Clock, and Delay Time functions. Sabbath mode can only be used with Bake. This feature conforms to the Star-K Jewish Sabbath requirements.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light

Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.

Press the Set Clock pad to view the current setting and then to change the setting.

For models that do not have a Set Clock pad, press the Cook Time pad to view the current setting and then to change the setting.

To use Sabbath mode, select "SAb" and press Start. A] will appear in the display and the clock will not display.

Once in Sabbath mode, at any time you can press Bake to start the oven. Note that when programming a bake in Sabbath mode, the preset starting temperature will automatically be set to 350°F. Press the + or - pads to increase or decrease the temperature in 25°F increments for temperatures between 170°F and 550°F and then press Start.

No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute,][, will appear in the display indicating the oven is running.

If you need to adjust the temperature while baking, press Bake again. Press the + or - pads to increase

or decrease the temperature in 25°F from the previous temperature you set to the new baking temperature and then press Start.

To exit Sabbath mode, make sure that the oven is turned off. To turn the oven off, press Cancel/Off. The oven will immediately turn off and][will change to] indicating that the oven has turned off. Press and hold the Bake and Broil pads for 3 seconds to enter special features then press Delay Time until either "12 Shdn" or "no Shdn" is in the display and press Start.

NOTE: If power outage occurs, the Sabbath mode will not resume when power is restored.

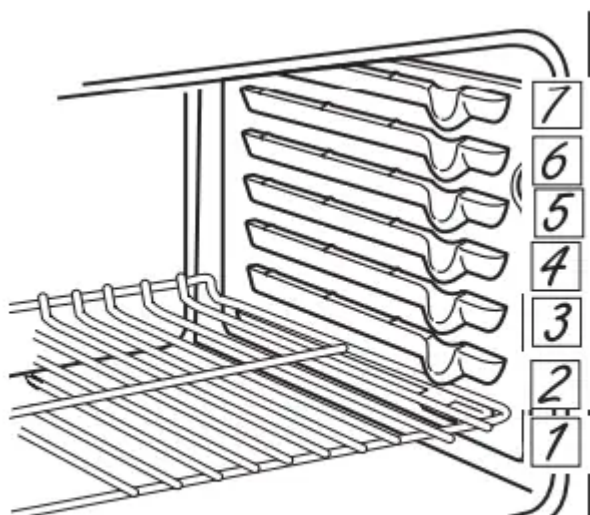
If you wish to use the Cook Time feature (if available) to bake in the oven and then have the oven automatically turn off, you will need to press the Cook Time pad, enter a cooking time duration, and press Start. Then enter special features to start Sabbath mode as detailed above.

Oven Racks

Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.

To avoid possible burns. place the racks in the desired position before you turn the oven on.



The number of rack positions may vary by model.

Aluminum Foil and Oven Liners

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

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

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Cooking Modes

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

Baking Modes - When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

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

Broiling Modes - The oven must be closed during broiling. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. **Broiling on rack position 6 is not recommended.** Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

Broil Hi - The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or when you would like to have a seared surface and rare interior. To use this mode press the **Broil** pad once and then press **Start**. It is not necessary to preheat when using this mode.

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

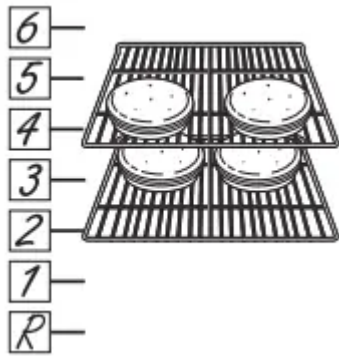
Cooking Guide

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

*When baking four cake layers at a time with traditional bake, use racks 2 and 4.

*When baking four cake layers at a time with convection bake, use racks 2 and 4.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet.gov](https://www.isitdoneyet.gov). Make sure to use a food thermometer to take food temperatures.



Rack position for baking 4 layer cakes.

CARE AND CLEANING

Cleaning the Range – Exterior

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning.

The knobs can be washed with soap and water. Make sure the inside of the knobs are dry before replacing. Replace the knobs, in the OFF position to ensure proper

Control Panel

It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers. strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

Oven Exterior

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

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

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

Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

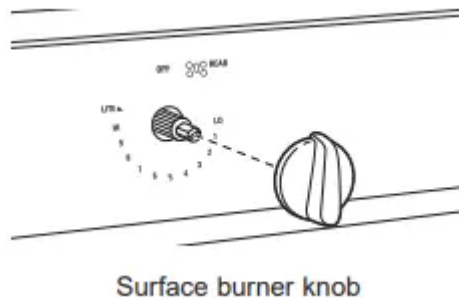
To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleaner free of grit and rub in the direction of the brush lines with a damp, soft sponge.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. The knobs can be washed by hand with soap and water or in a dishwasher.

To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened. All knobs are interchangeable



Porcelain Enamel Cooktop

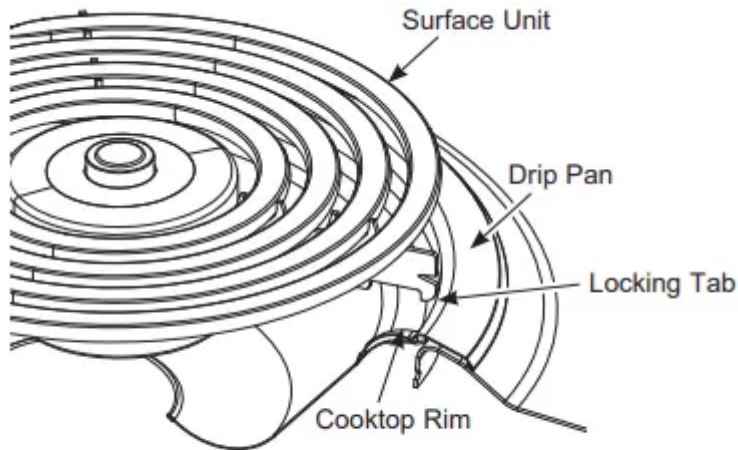
The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Surface Units

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil. To clean the Sensi-Temp Technology Sensor cap, wipe with a damp sponge or cloth. For cooked-on food spills, remove the burner from the range and gently scrub the cap and supports with a damp plastic scouring pad. Do not use steel wool. Allow the burner to dry over night before re-installing it.

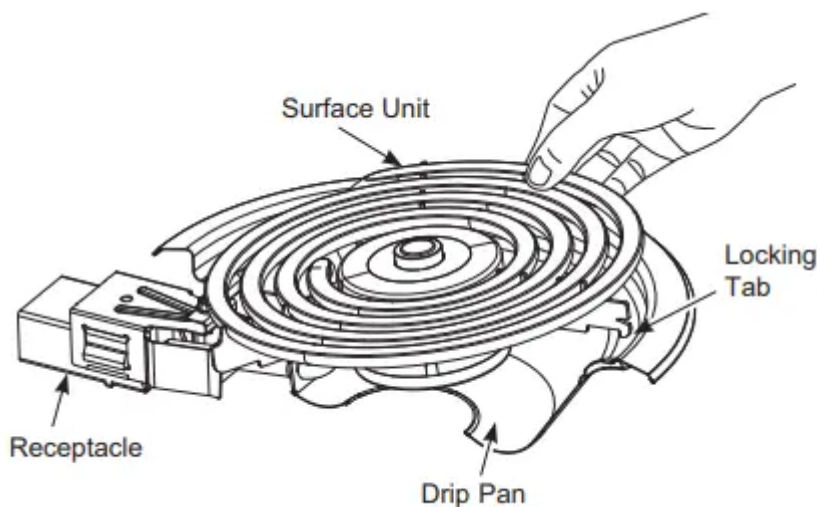


When properly seated, the locking tab should lock onto the cooktop rim through the notch in the drip pan.

To remove a surface unit: To remove the drip pans for cleaning, the surface units must be removed first.

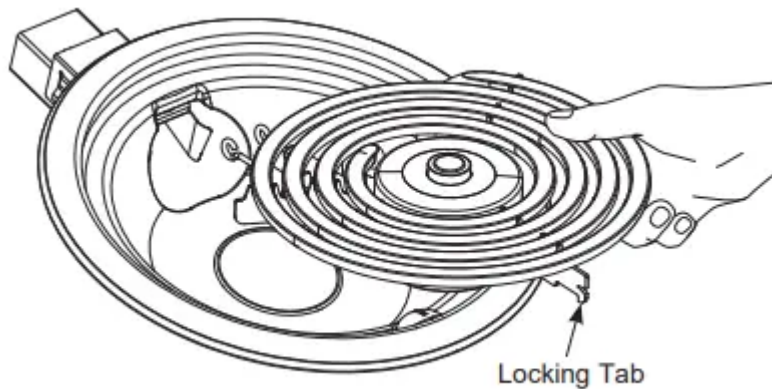
1. Push the surface unit back toward the receptacle.
2. Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in. NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.



To replace a surface unit:

1. Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.
2. Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
3. Push the surface unit in and down so it rests evenly in the cooktop.



Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) 1/4 cup ammonia to loosen the soil. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in a dishwasher. Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

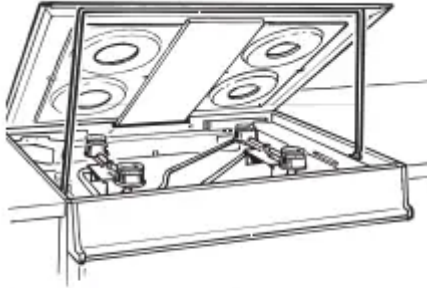
NOTE: If your cooktop is equipped with shiny, silvercolored drip pans, do not clean them in the self-cleaning oven. Permanent damage to the finish can occur. If your cooktop is equipped with black or gray porcelaincoated drip pans, they can be cleaned in the oven during the self-cleaning cycle. Before you begin a self-cleaning cycle, remove any heavy soil from the drip pans and place them on porcelain-coated oven racks. Do not place the drip pans directly on the oven bottom. After the self-cleaning cycle is completed and the drip pans are cool, wipe them with a damp cloth to remove any remaining ash or residue.

Lift-Up Cooktop

The entire cooktop may be lifted up and supported in the up position for easier cleaning.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.



Be sure all surface units are turned off before raising the Cooktop.

Cleaning the Range – Interior

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

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

Steam Clean Mode (on some models)



Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The

oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door.

Press the **Self Clean** pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the **Start** pad immediately after pressing the **Self Clean** pad. The oven will turn off automatically when the selfclean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another wellventilated room.

To Stop a Self-Clean Cycle : Press the Cancel/Off pad. Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

Racks

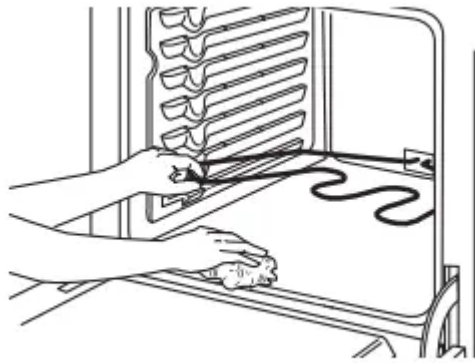
All racks can be washed with warm, soapy water. Enameled (not shiny) racks can be left in the cavity during self clean.

Racks may be more difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

Oven Heating Elements

Do not clean the bake element or the boil element. Any soil will burn off when the elements are heated.

To clean the oven floor when the bake element is exposed, gently lift the bake element. On some models, the bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.



Gently lift the bake element

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective. To maintain and protect the surface of your glass cooktop, follow these steps:

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

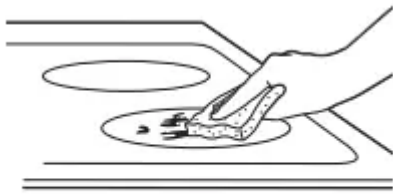


Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

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

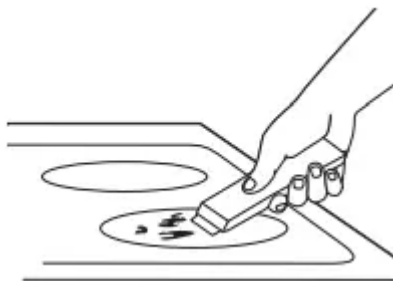
1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a non-scratch cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional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



Use a non-scratch cleaning pad for Ceramic Cooktops.

Heavy, Burned-On Residue

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



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

NOTE: Do not use a dull or nicked blade.

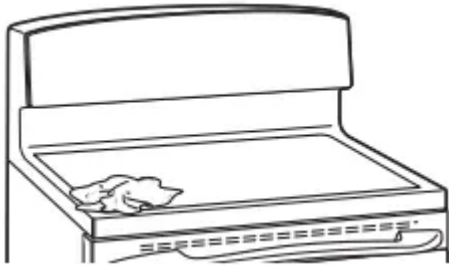
Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop Seal

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



Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances to avoid permanent damage of the glass surface. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt: Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary

Oven Light

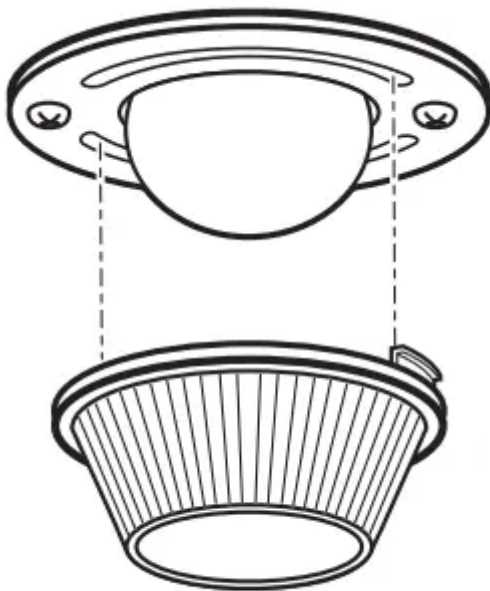
Oven Light Replacement (on some models)

To remove:

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

To replace:

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



Glass cover on Self Clean models only.

Oven Door

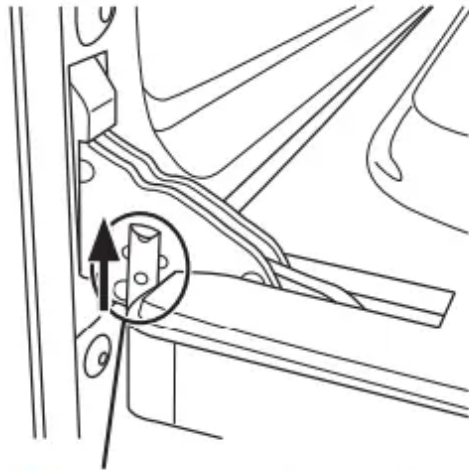
The door is very heavy. Be careful when removing and lifting the door.

Do not use a dull or nicked blade.

To remove the door:

1. Fully open the door.
2. On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.
3. Firmly grasp both sides of the door at near the top.
4. Close door until the top of the door is approximately 3" from the range frame.

5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



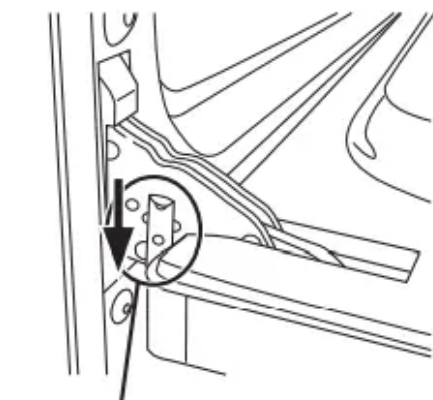
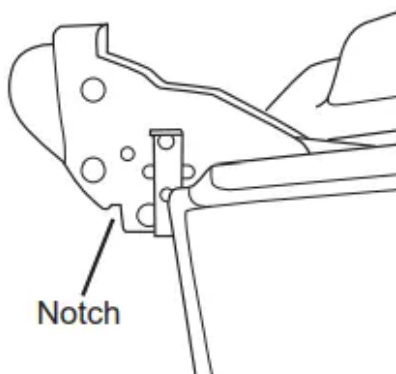
Pull hinge locks up to unlock



Removal position

To replace the door:

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position
5. Close the oven door.



Push hinge locks down to lock

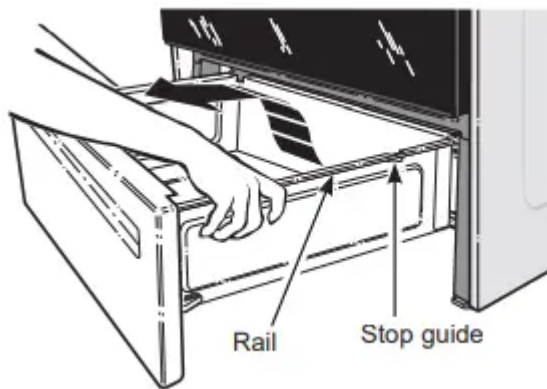
Storage Drawer (on some models)

To remove the drawer:

1. Pull the drawer out until it stops.
2. Lift the front of the drawer until the stops clear the guides.
3. Remove the drawer.

To replace the drawer:

1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.
3. Lift the front of the drawer and push back until the stops clear the guides.
4. Lower the front of the drawer and push back until it closes.



TROUBLESHOOTING TIPS

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

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

Coil surface units do not work properly

- Possible Cause:
 - The surface units are not plugged in solidly.
 - The surface unit controls improperly set.
 - The drip pans are not set securely in the cooktop.

- A fuse in your home may be blown or the circuit breaker tripped.
- Sensi-Temp Technology sensor cap is overly soiled.
- Sensi-temp sensor cap stuck or will not flex up and down.
- What To Do:
 - With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
 - Check to see the correct control is set for the surface unit you are using.
 - With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
 - Replace the fuse or reset the circuit breaker.
 - Clean Sensi-temp Technology sensor cap per cleaning the range section.
 - Call a qualified technician for replacement. Replace coil surface units with only the exact replacement part.

Surface units do not work properly

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

Surface unit stops glowing when turned to a lower setting

- Possible Cause:
 - The unit is still on and hot.
- What To Do:
 - This is normal.

Scratches (may appear as cracks) on cooktop glass surface

- Possible Cause:
 - Incorrect cleaning methods being used
 - Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.

- What To Do:
 - Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
 - To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.

Areas of discoloration on the cooktop

- Possible Cause:
 - Food spillovers not cleaned before next use
 - Hot surface on a model with a lightcolored cooktop
- What To Do:
 - See the Cleaning the glass cooktop section.
 - This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.

Plastic melted to the surface

- Possible Cause:
 - Hot cooktop came into contact with plastic placed on the hot cooktop.
- What To Do:
 - See the Glass surface—potential for permanent damage section in the Cleaning the glass cooktop section.

Pitting (or indentation) of the cooktop

- Possible Cause:
 - Hot sugar mixture spilled on the cooktop
- What To Do:
 - Call a qualified technician for replacement.

Frequent cycling off and on of surface units

- Possible Cause:
 - Improper cookware being used.
- What To Do:
 - Use only flat cookware to minimize cycling.

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

- Possible Cause:
 - Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven
- What To Do:
 - For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Special Features section. NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.

Food does not bake properly

- Possible Cause:
 - Oven controls improperly set.
 - Rack position is incorrect or rack is not level.
 - Incorrect cookware or cookware of improper size being used.
 - Oven temperature needs adjustment.
 - Ingredient substitution
- What To Do:
 - See the Cooking Modes section.
 - See the Cooking Modes section and Cooking Guide.
 - See the Cookware section.
 - See the Special Features section.
 - Substituting ingredients can change the recipe outcome.

Food does not broil properly

- Possible Cause:
 - Oven controls improperly set.
 - Improper rack position being used
 - Food being cooked in a hot pan
 - Cookware not suited for broiling
 - Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.
 - In some areas the power (voltage) may be low

- What To Do:
 - Make sure you select the appropriate broil mode.
 - See Cooking Guide for rack location suggestions.
 - Make sure cookware is cool.
 - Use a pan specifically designed for broiling.
 - If using aluminum foil conform to pan slits.
 - Preheat the broil element for 10 minutes.

Oven temperature too hot or too cold

- Possible Cause:
 - Oven temperature needs adjustment
- What To Do:
 - See the Special Features section.

Oven does not work or appears not to work

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

“Crackling” or “popping” sound

- Possible Cause:
 - This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
- What To Do:
 - This is normal.

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

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

- What To Do:
 - This is normal.

Clock and timer do not work

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

Storage drawer won't close

- Possible Cause:
 - Power cord may be obstructing drawer in the lower back of the range.
 - Rear drawer support is on top of the guide rail.
- What To Do:
 - Reposition the drawer and power cord. See the Storage Drawer Removal instructions in the Care and cleaning of the range section.
 - Reposition the drawer. See the Storage Drawer Removal instructions in the Care and cleaning of the range section.

Oven door is crooked

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

Oven will not work remotely

- Possible Cause:
 - Router issues, no wireless signal, etc.
 - Oven is not connected.

- What To Do:
 - For assistance with oven wireless network connectivity, please call 1.800.220.6899.

Oven light does not work

- Possible Cause:
 - Light bulb is loose or defective.
 - Pad operating light is broken
- What To Do:
 - Tighten or replace bulb.
 - Call for service.

Oven will not self-clean

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

Excessive smoking during clean cycle

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

Excessive smoking during broiling

- Possible Cause:
 - Food too close to burner element.
- What To Do:
 - Lower the rack position of the food.

Oven door will not open after a clean cycle

- Possible Cause:
 - Oven too hot
- What To Do:
 - Allow the oven to cool below locking temperature.

Oven not clean after a clean cycle

- Possible Cause:
 - Oven controls improperly set
 - Oven was heavily soiled.
- What To Do:
 - See the Cleaning the Oven section.
 - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

"LOCK DOOR" flashes in the display

- Possible Cause:
 - The self-clean cycle has been selected but the door is not closed.
- What To Do:
 - Close the oven door.

DOOR LOCK light is on when you want to cook

- Possible Cause:
 - The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.
- What To Do:
 - Press the Cancel/Off pad. Allow the oven to cool.

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

- Possible Cause:
 - You have a function error code.
 - If the function code repeats.
- What To Do:
 - Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.

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

Display goes blank

- Possible Cause:
 - A fuse in your home may be blown or the circuit breaker tripped.
 - The clock is turned off
 - Oven is in Sabbath Mode
- What To Do:
 - Replace the fuse or reset the circuit breaker.
 - See the Special features section.
 - Verify that the oven is not in Sabbath Mode. See the Special Features section.

Power outage, clock flashes

- Possible Cause:
 - Power outage or surge
- What To Do:
 - Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.

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

- Possible Cause:
 - This is normal in a new oven and will disappear in time.
- What To Do:
 - To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section.

Strong odor

- Possible Cause:
 - An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.
- What To Do:
 - This is temporary and will go away after several uses or a self-clean cycle.

Fan noise (on some models)

- Possible Cause:
 - A convection fan may automatically turn on and off.

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

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

- Possible Cause:
 - No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.
- What To Do:
 - This is normal. Under certain light or angles, you may see this tint or rainbow color.

Sometimes the oven takes longer to preheat to the same temperature

- Possible Cause:
 - Cookware or food in oven.
 - Number of racks in oven.
- What To Do:
 - The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
 - Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.

Display flashes

- Possible Cause:
 - Power failure.
- What To Do:
 - Reset the clock.

Unable to get the display to show "SF"

- Possible Cause:
 - Oven control pads were not touched properly.
- What To Do:
 - The Broil Hi/Lo and Bake pads must be touched at the same time and held for 3 seconds.



Control signals after entering cooking time or start time

- Possible Cause:
 - You forgot to enter a bake temperature or cleaning time.
- What To Do:
 - Touch the Bake pad and desired temperature or the Self Clean pad and desired clean time.

Oven racks are difficult to slide

- Possible Cause:
 - The shiny, silver-colored racks were cleaned in a self-clean cycle.
- What To Do:
 - Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not spray with Pan or other lubricant sprays.

Drawer does not slide smoothly or drags

- Possible Cause:
 - The drawer is out of alignment.
 - Drawer is over-loaded or load is unbalanced.
- What To Do:
 - Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.
 - Reduce weight. Redistribute drawer contents.

Steam from the vent

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

Excessive condensation in the drawer

- Possible Cause:
 - Liquid in drawer.
 - Uncovered foods

- Temperature setting too high.
- What To Do:
 - Remove liquid.
 - Cover food with lid or aluminum foil.
 - Reduce temperature setting.

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.