

USING THE RANGE

In Case of a Power Failure

In the event of a power failure, the oven is inoperable and no attempt should be made to operate it. However, the surface burners may be lit with a match. Using extreme caution, hold a lit match near the ports beneath

the surface burner cap, then slowly turn the knob to the LITE position. Once lit, surface burners will continue to operate normally.

Surface Burners

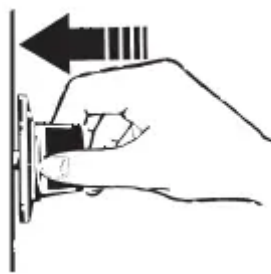
Lighting a Surface Burner

▲WARNING Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.

Select a burner and find its control knob. Push the knob in and turn it to the LITE position.

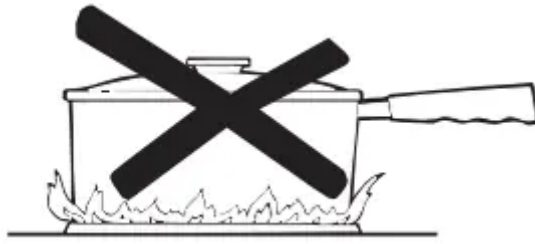
You will hear a clicking noise—the sound of the electric spark igniting the burner. When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.



Push the control knob in and turn it to the LITE position.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

NOTES:

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

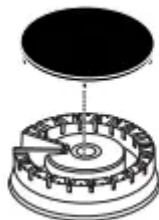
Your rangetop has sealed gas burners that offer convenience, cleanability and flexibility for a wide range of cooking applications.

The smallest burner is the simmer burner. A simmer burner turned down to LO provides precise cooking performance for foods such as delicate sauces that require low heat for a long cooking time.

The extra-large burner is designed to quickly bring large amounts of liquid to a boil. Some models have a

POWER BOIL setting especially designed for use with cookware with a diameter of 11 inches or larger.

Types of Surface Burners



Round Burner

Use this burner for general cooking purposes. Size cookware appropriately to the flames.



Oval Burner

Use this burner to cook on the griddle.



Multi-Ring Burner

Use this burner for large cookware or for simmering applications.

Top-of-Range Cookware

- **Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
- **Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat or as the manufacturer recommends.
- **Cast-Iron:** If heated slowly, most skillets will give satisfactory results.
- **Enamelware:** Under some conditions, the enamel of some cookware may melt. Follow the cookware manufacturer's recommendations for cooking methods.
- **Glass:** There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.
- **Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

Stove Top Grills

Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Do not use stove top grills

Using a Wok

Use only a flat-bottomed wok with a diameter of 14 inches or less. Make sure the wok bottom sits flat on the grate.

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Use a flat-bottomed wok.

Griddle

⚠ WARNING Fire Hazard

- Use care when cooking greasy foods. Spilled grease may result in fire.
- Never place any items on the griddle when it is not in use. Heat from surrounding burners can heat the griddle and may result in fire.
- Place and remove the griddle only when griddle is cool and all surface burners are turned OFF.

Positioning Your Griddle

The reversible cast-iron griddle can only be used over the center burner of the rangetop. To position the griddle, remove the center grate (if present), and replace it with the griddle. Do not turn on the center burner until you are certain the griddle has been positioned correctly.

Preheating Your Griddle

If your center burner is a single oval burner, preheat your griddle for 2-5 minutes on Hi before placing food on the griddle. If your center burner is a dual oval burner, preheat your griddle for 5-10 minutes on Hi before placing food on the griddle. Once the griddle is preheated, turn the heat down to the cook setting outlined in the table corresponding to your griddle. To determine the type of burner you have, see the Types of Surface Burners section.

Using Your Reversible Cast-Iron Griddle

The ribbed side of the reversible griddle can be used for food normally grilled.

Your griddle provides an extra-large cooking surface for meats, pancakes and other foods usually prepared in a skillet. Before first use, rinse with hot water and dry thoroughly. Prepare the surface with cooking spray or vegetable oil.

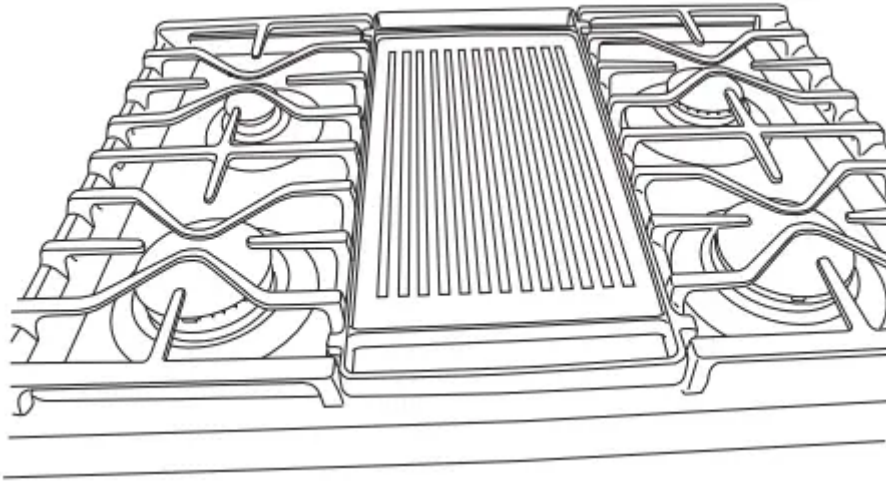
Griddle Precautions:

- Do not place the griddle in a microwave oven.
- Do not clean your griddle in the dishwasher.
- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent “baked on” food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.

Preseasoned Reversible Cast-Iron Griddle

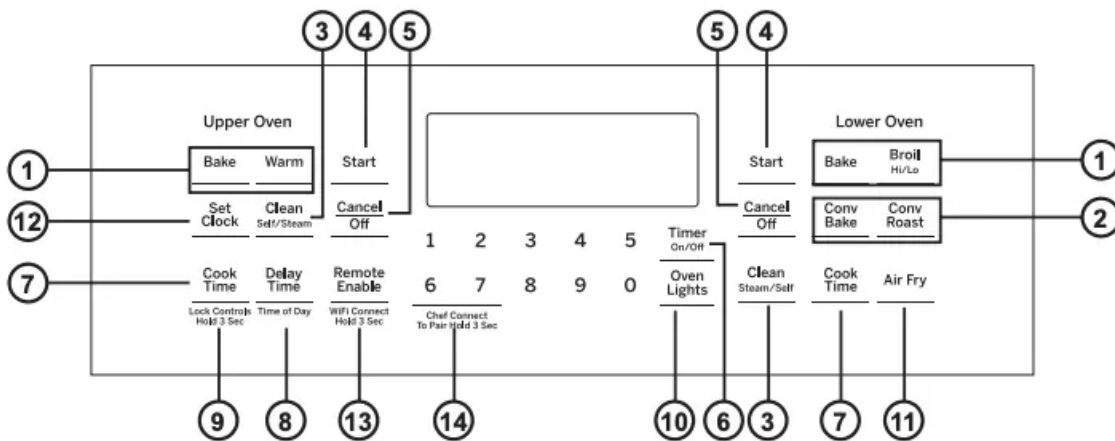
Type of Food	Cook Setting
Bacon	Med
Breakfast Sausage Links	Med
Eggs	Lo
Grilled Cheese	Med-Lo
Hamburgers	Med-Lo
Pancakes	Med-Lo
Warming Tortillas	Lo

Cook settings may need to be reduced if the griddle is used for an extended time.



Replace the center grate (if present) with the Preseasoned Cast- Iron Riversible Griddle

Oven Controls



- **1. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake. Broil and Warm. See the Oven Cooking Modes section for more information.
- **2. Convection Cooking Modes:** Convection cooking mode uses increased air circulation to improve performance. See the Oven Cooking Modes section for more information.
- **3. Clean:** Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
- **4. Start:** Must be pressed to start any cooking, cleaning, or timed function.

NOTE: If your display and keys dim, opening the oven door or pressing any key will wake and illuminate the control.

- **5. Cancel/Off:** Cancels ALL oven operations except the clock and timer.
- **6. Timer:** Works as a countdown timer. Press the Timer pad and use the number pads to program the time in hours and minutes. Press the Start pad. The oven will continue to

operate when the timer countdown is complete. To turn the timer off, press the Timer pad.

- **7. Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Select a desired cooking mode. Use the number pads to program a baking temperature. Press the Cook Time pad and use the number pads to program a cooking time in hours and minutes. Then press Start. This can only be used with Bake, Convection Bake, Convection Roast, and Air Fry.
- **8. Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start.
- Select a desired cooking mode. Use the number pad to program a baking temperature. Press the Delay Time pad. Use the number pads to program the time of day for the oven to turn on, and then press Start.

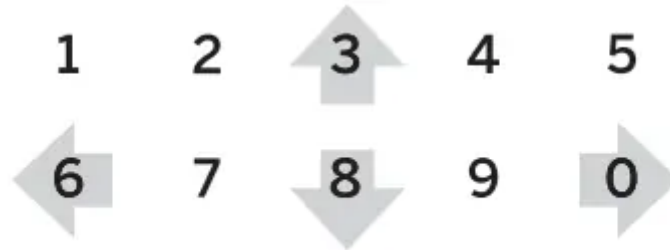
NOTE: When using the Delay Time feature, foods that spoil easily — such as milk, eggs, fish, stuffing, poultry, and pork — should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

- **9. Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the Lock Controls pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.
- **10. Oven Lights:** Turns the oven lights on or off.
- **11. Air Fry:** The Air Fry mode is designed to produce foods with a crispier exterior than traditional oven cooking. See the Oven Cooking Modes section for more information.
- **12. Set Clock:** Set the oven clock time. Press the Set Clock pad. Use the number pads to program the clock. Press Start to save the time.
- **13. Remote Enable:** Allows you to control your oven remotely. To be able to start the oven remotely, press the Remote Enable pad, and “Remote” will be lit in the display. The oven can now be remotely started with a connected device. This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near the surface units of the appliance. If “Remote” is not shown in the display, you are still able to change the oven settings or turn the oven off. After using the oven, remember to verify that the “Remote” icon is displayed if you wish to start the oven remotely in the future. For instructions on how to connect your oven, see the WiFi Connect section of this manual.
- **14. Chef Connect:** This is a Bluetooth pairing feature for use with other compatible Chef Connect enabled products like an over-the-range microwave oven or range hood. To pair those products to the range, press and hold the 6 and 7 pads for 3 seconds and follow the corresponding instructions included with the mating Chef Connect enabled product if

needed. The range will cancel pairing mode after two minutes if no mating device is detected.

SPECIAL FEATURES

There are several different special features on your range. To change the settings of these special features:



6 = Cancel/Back. 3 = Up. 8 = Down. 0 = Save/Forward

- Press the Upper Oven Bake and Broil pads at the same time and hold until the special features menu is displayed.
- Use the 3 or 8 number pads to scroll through the special features until the desired feature is displayed.
- Press the 0 number pad to enter into the feature's menu and use the 3 or 8 number pads to scroll through the options.
- Once the desired option is displayed, press the 0 pad to save the setting and the 6 pad to exit the menu.

Adjust the Oven Temperature

This feature allows the oven baking temperature to be adjusted up to 35° hotter or down to 35° cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects every cooking mode except broil.

Enter into the special features menu as outlined above. Scroll through the features until "Lo offset" is displayed to adjust the lower oven temperature or "Up offset" is displayed to adjust the upper oven temperature then press 0. Use the 3 pad to increase the adjusted temperature or use the 8 pad to decrease the adjusted temperature. Save and exit the special features menu.

End of Timer Signals

This is the tone that signals the end of a timer. The tone can be either continuous (Cont) or single (bEEp).

The continuous setting (Cont) will repeatedly sound a tone every few seconds until a button on the control is pressed. A single setting (bEEp) will sound just a single tone at the end of the timer.

Enter into the special features menu as outlined above. Scroll through the options until "End tonE" is displayed and press 0. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu.

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). Enter into the special features menu as outlined above. Scroll through the options until “deg Unit” is displayed and press 0. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu.

Clock Display

This feature (On/Off) specifies if the time of day is displayed. Enter into the special features menu as outlined above. Scroll through the options until “Cloc diSP” is displayed and press 0. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu.

Clock Configuration

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12) or 24-hour military time display. Enter into the special features menu as outlined above. Scroll through the options until “Cloc cFg” is displayed and press 0. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu.

Sound Volume

This feature allows the oven tone volume to be adjusted between high (Hi), medium (reg), low (Lo) and off (OFF).

Enter into the special features menu as outlined above. Scroll through the options until “sound” is displayed and press 0. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu. The selected sound option will play once 0 is pressed.

Auto Recipe Conversion

This feature (On/Off), automatically adjusts the programmed recipe temperature in Convection Multi Bake mode. Enter into the special features menu as outlined above. Scroll through the options until “Auto rEciPE” is displayed. Scroll through the options until the desired setting is displayed. Press 0 to save the setting and then 6 to exit the menu.

NOTE: This option does not convert baking time, only temperatures. This option does not adjust temperatures for Convection Roast mode.

SABBATH MODE - STANDARD

This range offers a standard Sabbath mode*. Some of the Sabbath mode features that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute between a request for a temperature change and its implementation. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake

mode must be set. For double ovens, each oven can be set independently by using the corresponding upper or lower bake pad.

Setting the Sabbath Mode

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

Starting a Continuous Bake

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

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

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

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

6 = 2 hours. 7 = 2.5 hours. 8 = 3 hours. 9 = 3.5 hours.

0 = 4 hours. Lock Controls = 6 hours

Adjusting the Temperature

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



Starting a Timed Bake

- 1. Press the Bake pad.
- 2. If the desired temperature is 350°F, use the 6 through 0 number pads or the Lock Control pad to select a cooking time. If a cooking temperature other than 350°F is desired, use the 1 through 5 number pads or the Timer pad to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
- 3. Press Start.

After a delay, a second bracket “[” will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket “]” indicating that the oven is no longer baking. No tone will sound when the cook time is complete.

Exit the Sabbath Mode

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

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

Sabbath Mode Power Outage Note

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

Oven 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.

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. Preheating is generally recommended when using this mode. To use this mode press the Bake pad, enter a temperature with the number pads, and then press Start.

Convection Bake

This mode is intended for single rack baking when additional airflow is desired to enhance evenness.

Preheating is generally recommended when using this mode. To use this mode press the Conv Bake pad, enter a temperature with number pads, and then press Start.

Convection Roast

This mode is intended for roasting whole cuts of meat on a single rack. The utilization of all three elements and direct airflow down from the top of the oven improves browning and reduces cooking time. Check food earlier than the recipe suggests when using this mode. To use this mode press the Conv Roast pad, enter a temperature with number pads, and then press Start.

Broiling Modes

Always broil with the door closed. The broil element in this oven is very powerful. 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. Broiling on rack position 6 is not recommended.

Broiling can be used for foods that would typically be grilled.

Adjust the rack position in order to vary the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior are desired. For best performance center the food below the broil heating element.

Press the Broil pad twice for High or once for Low depending on the amount of searing and the internal temperature that is preferred. The High setting is best for thinner cuts of meat and/or foods you prefer less done on the interior. The Low setting is preferred for thicker cuts of meat and foods you like to be cooked all the way through. It is not necessary to preheat the oven for these modes. Then press Start.

Air Fry

Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Select Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F.

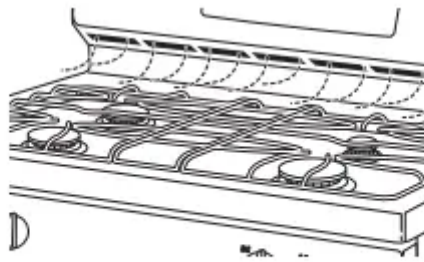
Preheating is not recommended for this mode. Follow traditional oven recipe or package guidelines for set temperatures and cook times; adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Cooking Guide.

Warm

Warm mode is designed to keep hot foods at a higher temperature for up to 3 hours. Preheating is not required.

Do not use warm to heat cold food other than crisping crackers, chips, or dry cereal. It is also recommended that food not be kept warm for more than 2 hours. Press the Warm pad and then press Start.

Oven Air Vents



Vent appearance and location vary.

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.

Oven Cooking Guide

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found. Use a food thermometer to measure food temperatures.

Oven Cookware Guidelines

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

Dark, coated and 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.

Stoneware heats slowly and retains heat well. It is recommended to preheat this type of cookware if possible. Additional cook time may be required.

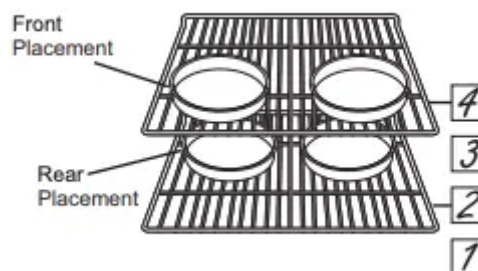
Cookware used in broil modes and air fry must be broil safe.

FOOD TYPE	RECOMMENDED MODE(S)	OVEN (Upper/Lower)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods				
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads, biscuits, scones on a Single Rack	Bake	Lower Upper	3 2	Use shiny cookware.
Layer cakes* on Multiple Racks	Convection Bake Bake	Lower	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	Lower	2	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	Lower Upper	3 2	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Bake	Lower	2 and 4	Ensure adequate airflow.
Beef & Pork				
Hamburgers	Broil Hi	Upper	2	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling.
Steaks & Chops	Broil Hi	Upper	2	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling.
Roasts	Convection Roast Bake	Lower	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Poultry				
Whole chicken	Convection Roast Bake	Lower	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Lo Bake	Upper Lower	1 3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Lo Bake	Upper Lower	1 3	Watch food closely when broiling.
Whole turkey	Convection Roast Bake	Lower	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Watch food closely when broiling.
Turkey Breast	Bake	Lower	3	Leave uncovered, use a low sided pan such as a broil pan.
Fish	Broil Lo Bake	Upper Lower	1 3	Watch food closely when broiling.
Casseroles	Bake	Lower Upper	3 2	
Frozen Convenience Foods				
Pizza, potato products, chicken nuggets, appetizers on a Single Rack	Bake	Lower Upper	3 2	Use shiny cookware.
Pizza, potato products, chicken nuggets, appetizers on Multiple Racks	Convection Bake Bake	Lower	2 and 4	Use shiny cookware.

*When baking four cake layers at a time, stagger the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Make sure to use a food thermometer to take food temperatures.

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.



Air Fry Cooking Guide

Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F.

Air Fry Cookware Guidelines

- Only use broil safe cookware when using Air Fry mode.
- A dark sheet pan is recommended. A dark pan promotes better browning and crisping.
- Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.



General Tips for Air Fry Mode

- The Air Fry mode is designed for cooking on a single rack.
- The Air Fry mode is designed to be used without preheating.
- Rack position 4 is recommended for most foods. Use rack position 3 for thicker foods.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When air frying foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- For packaged foods, use traditional oven cooking instructions for set temperature and expected cook time.
- It is not necessary to flip or stir food during cooking.
- Arrange food in a single layer on the pan. Do not overload the pan.
- Always check internal food temperature to confirm minimum safe temperatures have been reached. Minimum safe food temperatures can be found on packages.

FOOD TYPE	RECOMMENDED RACK POSITION(S)	RECOMMENDED SET TEMPERATURES (F°)	RECOMMENDED COOK TIME (MIN)	NOTES
Fresh boneless fish or poultry pieces, breaded such as nuggets, tenders, fillets	4	375-400	15-30	User lower set temperatures for larger pieces. Use shiny cookware.
Fresh bone in chicken wings	4	375-400	25-40	Salt wings or coat in a dry rub, if using sauce apply after cooking or toward the end of cooking
Fresh bone in chicken drumsticks or thighs	3 or 4	375-400	30-55	User lower set temperatures for larger pieces.
Fresh French fries, thin (< ½ inch)	4	400-425	15-30	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Fresh French fries, thick (> ½ inch)	3 or 4	375-400	20-35	Parchment paper is recommended when preparing fresh French fries. For crispier fries, toss fries in corn starch or rice flour before cooking.
Frozen packaged foods	3 or 4 (use rack position 3 for thicker foods)	Use traditional oven(not Air Fry) cooking instructions as a guideline for set temperature and cook time. Additional cook time beyond recommended package time may be required for some foods. If oven is hot when starting, food may cook faster than the minimum package time.		

CARE AND CLEANING

Range – Exterior

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



▲ WARNING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Control Lockout

If desired, the touch pads may be deactivated before cleaning.

See Lock Controls in the Oven Controls section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

Control Panel

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

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

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 excluding Black Stainless (on some models)

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

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

To 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.

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.

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, strong liquid cleansers, steel wool, or scouring pads on the interior of the oven. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as

Bar Keepers Friend, with a non-scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass

may be cleaned using a soft cloth with a mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

Steam Clean Mode

The Steam Clean feature is for cleaning light soil from your oven at a lower temperature than Self Clean.

To use the Steam Clean feature:

- 1. Start with the oven at room temperature.
- 2. Wipe excess grease and soils from the oven.
- 3. Pour one cup of water onto the bottom of the oven.
- 4. Close the door.
- 5. Press the Clean pad, select Steam Clean and then press Start. Do not open the door during the 30 minute Steam Clean cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using the Self Clean

Mode. Self Clean uses very high temperatures to clean the oven interior. For a moderately soiled oven, run a 3 hour self-clean cycle. For a heavily soiled oven, run a 5 hour self-clean cycle. Only self-clean (black) racks and grates may remain in the oven during the self-clean cycle. All other items, including nickel plated (silver) racks, should be removed. If nickel plated (silver) racks are left in the oven during a self-clean cycle, the racks will tarnish. If either type of rack is left in the oven during a self-clean cycle, the rack may become difficult to slide.

See the Oven Racks section for instructions on how to improve.

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 well-ventilated room.

To use the Self Clean feature:

- 1. Start with the oven at room temperature.
- 2. Wipe excess grease and soils from the oven and interior door.
- 3. Remove all items other than self-clean (black) racks and grates, if desired. See Cleaning the
- Cooktop to determine if your grates may be self cleaned and for important details regarding grate placement.
- 4. Close the door.
- 5. Press the Clean pad, select Self Clean and then press Start.

You cannot open the door during the self-clean cycle. The door will remain locked after the self-clean cycle until the oven cools below the unlocking temperature. At the end of the self-clean cycle, allow the oven to cool and wipe any ash out of the oven.

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 Door

Cleaning the Oven Door

Cleaning the Door Interior

Do not allow excess water to run into any holes or slots in the door.

Wipe dish soap over any baked-on spatters on the glass.

Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.

The area outside the gasket can be cleaned with a soap filled plastic scouring pad. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Cleaning the Door Exterior

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

Do not use this method on any other surface.

Stainless Steel Surfaces

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.

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.

Lift-Off Lower Oven Door

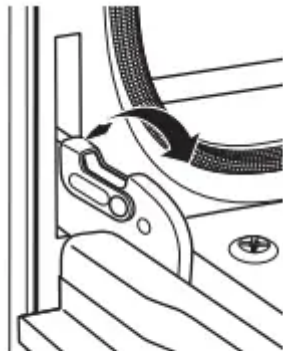
The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

To Remove the Door:

1. Fully open the door.
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" 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.

To Replace the Door:

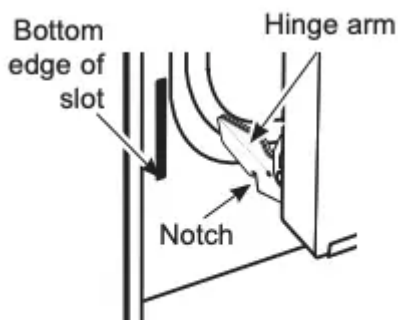
1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for the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



Pull hinge locks up to unlock



Removal position



Rest notch on bottom edge of hinge slot



Push hinge locks down to lock

Lift-Off Upper Oven Door

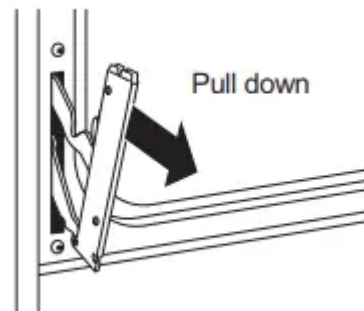
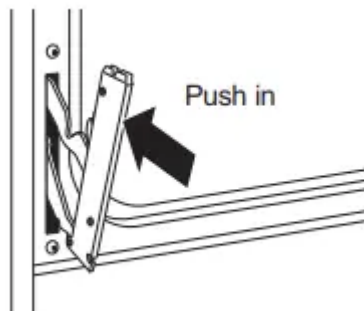
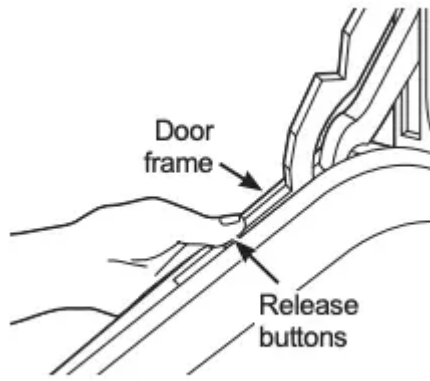
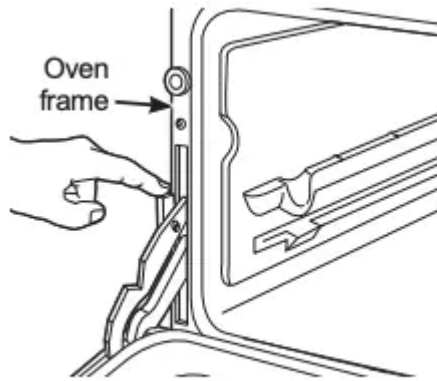
The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

To Remove the Door:

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

To Replace the Door:

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



Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service

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

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

- For the first few uses, follow your recipe times and temperatures carefully and use rack positions recommended in the Cooking Guide. 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 Settings section.

Food does not bake properly

Oven controls improperly set.

- See the Cooking Modes section

Rack position is incorrect or rack is not level.

- See the Cooking Modes section and Cooking Guide.

Incorrect cookware or cookware of improper size being used.

- See the Cookware section.

Oven temperature needs adjustment.

- See the Settings section

Food does not broil properly

Oven controls improperly set.

- Make sure you select the appropriate broil mode.

Improper rack position being used.

- See Cooking Guide for rack location suggestions.

Cookware not suited for broiling.

- Use a pan specifically designed for broiling

Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.

- If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.

Oven temperature too hot or too cold

Oven temperature needs adjustment.

- See the Oven Controls section.

Oven and/or display appears not to work

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

- Replace the fuse or reset the circuit breaker.

Oven controls improperly set.

- See the Using the Oven section.

Oven is in Sabbath Mode.

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

The clock is turned off.

- See the Settings section.

“Crackling” or “popping” sound

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

- This is normal.

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

Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.

- This is normal.

Sometimes the oven takes longer to preheat to the same temperature

Cookware, food, and/or number of racks in oven.

- Cookware, food, and racks in the oven will cause differences in preheat times. Remove excess items to reduce preheat time.

Oven light does not work

Light bulb is loose or defective.

- Tighten or replace bulb. See the Maintenance section for instructions on how to replace the bulb.

Oven will not self-clean

The temperature is too high to set a self-clean operation.

- Allow the oven to cool and reset the controls.

Oven controls improperly set.

- See the Cleaning the Oven section.

Excessive smoking during clean cycle

Excessive soil or grease.

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

Oven not clean after a clean cycle

Oven controls improperly set.

- See the Cleaning the Oven section.

Oven was heavily soiled.

- 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.

Strong "burning" or "oily" odor emitting from the vent

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

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

Excessive smoking during broiling

Food too close to burner element.

- Lower the rack position of the food.

Oven door will not open or LOCKED light is on when you want to cook.

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

- Press the Cancel/Off pad. Allow the oven to cool below the locking temperature.

"LOCK DOOR" flashes in the display

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

- Close the oven door.

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

You have a function error code.

- Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function code repeats, disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats again, call for service.

Power outage, clock flashes

Power outage or surge

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

Lock Controls or Control Lockout feature is activated

- If LOC ON appears in the display, the range control is locked. Turn this feature off to use the range. See the Lock Control feature in the Oven Controls section.

Burners do not light

Plug on range is not completely inserted in the electrical outlet.

- Make sure electrical plug is plugged into a live, properly grounded outlet.

Gas supply not connected or turned on.

- See the Installation Instructions that came with your range.

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

- Replace the fuse or reset the circuit breaker.

Burner parts not replaced correctly.

- See the Care and Cleaning of the range section

Burner slots near the electrode, or the round lighter port on the oval burner, may be clogged.

- Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning of the range section.

Food residue on electrode

- Lightly polish flat tip of electrode with nail file or sandpaper until shiny.

Top burners do not burn evenly

Improper burner assembly.

- Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section.

Burner slots on the side of the burner may be clogged.

- Remove the burners for cleaning. See the Care and Cleaning of the range section.

Burner flames are very large or yellow

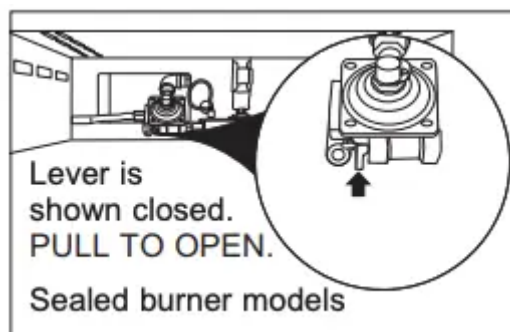
Improper air to gas ratio.

- If range is connected to Propane gas, contact the technician who installed your range or made the conversion.

Surface burners light but bake and broil burners do not.

Gas to the oven burners may have been shut off.

- The oven gas shut-off is located on the gas regulator near the gas line attachment to your range. Locate it and flip the lever.



My oven door glass appears to be "tinted" or have a "rainbow" color.

The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking

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

Drawer does not slide smoothly or drags

The drawer is out of alignment.

- Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section.

Drawer is over-loaded or load is unbalanced.

- Reduce weight or redistribute drawer contents.

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.

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