

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

For glass cooktop surfaces:

A HOT COOKTOP indicator light will:

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

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

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

Using the Warming Zone

WARNING

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

The WARMING ZONE, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the WARMING ZONE could result in foodborne illness.

To turn the WARMING ZONE off, press the Warming Zone ON/OFF pad.

For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.

Always use pot holders or oven mitts when removing food from the WARMING ZONE, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking elements.

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.

For Models With a 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.

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:

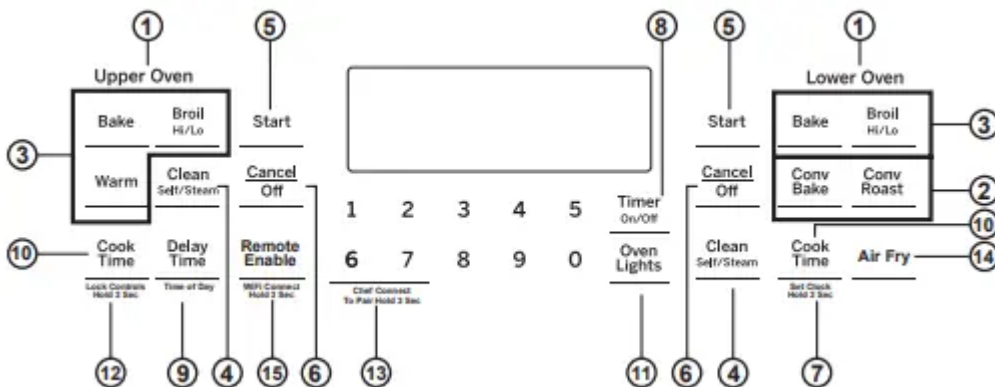
not recommended-unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

For Best Results

- 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.

Double Oven Controls



1. Upper Oven and Lower Oven: Designates which oven the controls will operate.

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

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

4. Clean: Your oven has two cleaning modes: Self Clean and Steam Clean. See the Cleaning the Oven section for important information about using this mode.

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

6. Cancel/Off: Cancels ALL oven operations except the clock and timer.

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

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

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

NOTE: When using the Delay Time feature, foods that spoil easily - such as milk, eggs, fish, stuffings, 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.

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

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

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

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

14. 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.

15. Remote Enable: The oven needs to be connected to your home network before using the Remote Enable pad. The connectivity symbol signifies the status of the oven connection to your home network.

CONNECTING YOUR OVEN

- **Off** - Oven is not connected. Open the app then press and hold Remote Enable pad for 3 seconds to begin the connecting process.
- **Slow flash** - Oven is in discovery mode and looking for a network.

- **Solid** - Oven is connected to the network and can be remotely controlled by a connected mobile device when in operation, but cannot be started remotely.

REMOTE STARTING YOUR OVEN

To be able to start the oven remotely, press Remote Enable pad and the Remote icon in the display will turn on.

Oven can now be remotely started with a connected device. The Remote icon in the display must be lit to start the oven remotely. Remember to verify that the Remote icon is on if you wish to start an oven remotely in the future.

Special Features

Adjust the Oven Temperature (OFFSEt)

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use 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.

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

End of Timer Signals (End tonE)

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

Fahrenheit or Celsius Temperature Display (dEg Unit)

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

Clock Configuration (Cloc cFg)

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

Clock Display (Cloc diSP)

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

Auto Recipe Conversion (Auto rEciPE)

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

Sound Volume (Sound)

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

12-hour Shutoff (2H ShutoFF)

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

Sabbath Mode

The Sabbath mode feature complies with Jewish Sabbath requirements. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

1. Press the 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. After 0 is pressed, the word OFF will be displayed on the control.
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. Sabbath reappears after pressing 0. 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.

NOTE: When you place the control into Sabbath mode, both ovens are placed into Sabbath mode and each oven will have a single bracket "]" in the display. Each oven can be programmed to a different temperature and each oven must be programmed separately.

Starting a Continuous Bake

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

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

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

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

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

Adjusting the Temperature

1. Press Upper Oven 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 Upper Oven 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 Upper Oven 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. After 0 is pressed, the word ON will be displayed on the control.
4. Use the 3 or 8 number pads to scroll through the options until "OFF" is displayed and press 0 to save the setting. Sabbath reappears after pressing 0. Press the 6 number pad to exit the Special Features menu.

Sabbath Mode Power Outage Note

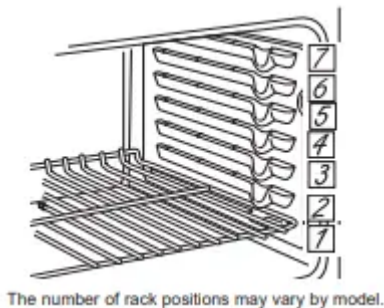
If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

Oven Racks

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

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

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



Cooking Modes

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

Baking and Roasting Modes

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

Bake

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

Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element, when available, but also heat

from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Convection Bake pad, enter a temperature, and then press Start. Always preheat when using this mode.

Convection Roast

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

Air Fry (Lower Oven Only)

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 Air Fry Cooking Guide.

Broiling Modes

Always broil with the oven door closed. Monitor food closely while broiling. Use caution when broiling; placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. It is not necessary to preheat when using the Broil modes.

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts surface and rare interior. To use this mode press the Broil pad once and then press Start.

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 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.

Warm

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

Pre-Heat

Proper preheating ensures that the oven is hot enough to begin baking. Improper preheating (that is, cooking in the oven that has not come up to set temperature) can negatively affect cooking. Depending on the recipe recommendations, the temperature of your foods when they go into the oven may determine your final baking time and baking results; if you put your food, such as biscuits or breads, in during Pre-heat, they may over brown on top or burn.

IMPORTANT: The more items to be heated in the oven during preheat (this includes multiple racks, baking stones, etc.) will affect the length of your pre-heat time. Always begin baking after the pre-heat signal. The signal will be a beep, indicator light or chime. This lets you know your oven is at your needed baking temperature. For best results, turn the oven On before you begin your prep work.

Oven Cooking Guide

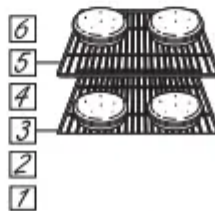
Lower Oven for Double Oven Models

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

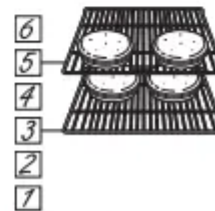
*When baking four cake layers at a time with traditional bake, use racks 3 and 5.

*When baking four cake layers at a time with convection bake, use racks 2 and 5.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



Rack position for Traditional Bake, cakes in front of rack 3 and back of rack 5



Rack position for Convection Bake, cakes in back of rack 3 and front of rack 5

Upper Oven for Double Oven Models

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

Air Fry Cooking Guide (Lower Oven Only)

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 ket.



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 and at IsItDoneYet.gov

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, filets	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 (< 1/8 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 (> 1/8 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

Cleaning the Range – Exterior

Control Knobs

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

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

Control Lockout

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

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

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

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

Reactivate the touch pads after cleaning.

Control Panel

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

Do not use abrasive cleansers, strong liquid 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, Black Stainless Steel, and Fingerprint Resistant Stainless Steel

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.

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 Clean pad twice for Steam Clean operation. When "00:30" is displayed, 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.

Racks

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

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

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

Oven Heating Elements

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

The bake element is not exposed and is under the oven floor. Clean the oven floor with warm, soapy water.



Wipe up heavy soil on the oven bottom.

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

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

1. Before using the cooktop for the first time, clean it with ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.
4. Use a paper towel or non-scratch 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.

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



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



For cleaning videos and instructions, scan the QR code with your device.

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.



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.

3. Be careful not to place aluminum baking sheets or aluminum frozen entrée containers on a hot cooktop surface. It will leave shiny dots or markings on the cooktop surface. These markings are permanent and cannot be cleaned off.

Cooktop Seal

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



Oven Light

Oven Light Replacement (on some models)

To remove:

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



To replace:

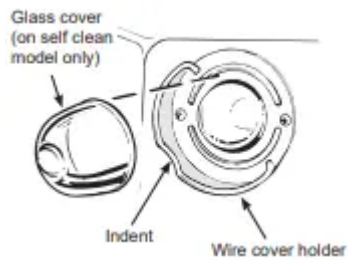
1. Replace bulb with a new 40-watt appliance bulb. Insert the bulb and turn it clockwise until it is tight.
2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn. For improved lighting inside the oven, clean the glass cover frequently using a wet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

Oven Light Replacement (on some models)

The oven light bulb is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach the cover easily. See the Lift-Off Oven Door section for detailed oven door removal instructions.

Replacing the Light Bulb:

1. Disconnect electrical power to the range.
2. Hold the glass cover stable, so it doesn't fall when released.
3. Slide near the indent of the cover holder until the cover is released. Do not remove any screws to release the glass cover.
4. Replace bulb with a 40-watt household appliance bulb. Do not touch hot bulb with hand or wet cloth. Only remove bulb when it is cool.
5. Hold glass cover stable over new bulb.
6. Pull the wire cover holder near the indent until the indent in the wire cover holder is located in the indent of the glass cover.
7. Connect electrical power to range.

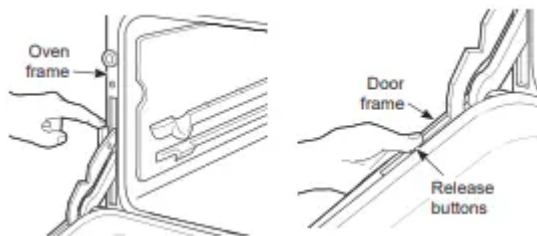


Oven Doors

Lift-Off Upper Oven Door

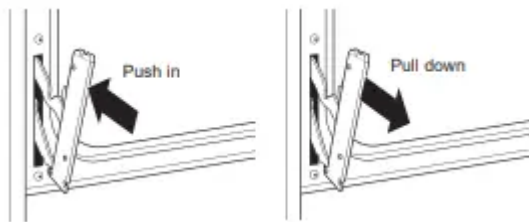
To remove the door:

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



To replace the door:

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



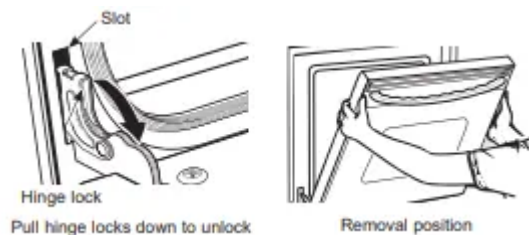
Lift-Off Lower Oven Door

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

Do not lift the door by the handle.

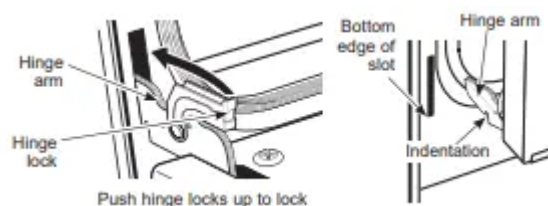
To remove the door:

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



To replace the door:

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



Troubleshooting Tips

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

- Improper cookware being used.

Use pans which are flat and match the diameter of the surface unit selected.

- In some areas, the power (voltage) may be low.

Cover pan with a lid until desired heat is obtained.

Surface units do not work properly

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

Replace the fuse or reset the circuit breaker.

- Cooktop controls improperly set.

Check to see the correct control is set for the surface unit you are using.

Surface unit stops glowing when turned to a lower setting

- The unit is still on and hot.

This is normal.

Scratches (may appear as cracks) on cooktop glass surface

- Incorrect cleaning methods being used.

Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.

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

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

Areas of discoloration on the cooktop

- Food spillovers not cleaned before next use.

See the Cleaning the glass cooktop section.

- Hot surface on a model with a lightcolored cooktop.

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

Plastic melted to the surface

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

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

Pitting (or indentation) of the cooktop

- Hot sugar mixture spilled on the cooktop.

Call a qualified technician for replacement.

Frequent cycling off and on of surface units

- Improper cookware being used.

Use only flat cookware to minimize cycling.

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

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

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

Food does not bake properly

- Oven controls improperly set.

See the Cooking Modes section.

- Rack position is incorrect or rack is not level.

See the Cooking Modes section and Cooking Guide.

- Incorrect cookware or cookware of improper size being used.

See the Cookware section.

- Oven temperature needs adjustment.

See the Special Features section.

- Ingredient substitution

Substituting ingredients can change the recipe outcome.

Food does not broil properly

- Oven controls improperly set.

Make sure you select the appropriate broil mode.

- Improper rack position being used.

See Cooking Guide for rack location suggestions.

- Food being cooked in a hot pan.

Make sure cookware is cool.

- Cookware not suited for broiling.

Use a pan specifically designed for broiling.

- Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.

If using aluminum foil conform to pan slits.

- In some areas the power (voltage) may be low.

Preheat the broil element for 10 minutes.

Oven temperature too hot or too cold

- Oven temperature needs adjustment.

See the Special Features section.

Oven does not work or appears not to work

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

Replace the fuse or reset the circuit breaker.

- Oven controls improperly set.

See the Using the Oven section.

- Oven is in Sabbath Mode.

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

“Crackling” or “popping” sound

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

This is normal.

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

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

This is normal.

Clock and timer do not work

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

Replace the fuse or reset the circuit breaker.

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

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

- Oven controls improperly set.

See the Using the kitchen timer section.

Oven door is crooked

- The door is out of position.

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

Oven light does not work

- Light bulb is loose or defective.

Tighten or replace bulb.

- Pad operating light is broken.

Call for service.

Oven will not self-clean

- 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.

Oven will not steam clean

- Display flashes HOT.

Allow the oven to cool to room temperature and reset the controls.

- Oven controls improperly set.

See the Using Steam Clean section.

- Oven door is not closed.

Make sure you close the door to start steam clean cycle.

Excessive smoking during clean cycle

- Excessive soil or grease.

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

Excessive smoking during broiling

- Food too close to burner element.

Lower the rack position of the food.

Oven door will not open after a clean cycle

- Oven too hot.

Allow the oven to cool below locking temperature.

Oven not clean after a clean cycle

- Oven controls improperly set.

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.

"DOOR LOCKING" flashes in the display

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

Close the oven door.

DOOR LOCKED is on when you want to cook

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

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

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

- You have a function error code.

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

- If the function code repeats.

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

Display goes blank

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

Replace the fuse or reset the circuit breaker.

- The clock is turned off.

See the Special features section.

- Oven is in Sabbath Mode.

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

Power outage, clock flashes

- Power outage or surge

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

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

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

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

Strong odor

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

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

Fan noise (on some models)

- A convection fan may automatically turn on and off.

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

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

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

This 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

- Cookware or food in oven.

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

- Number of racks in oven.

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

- Different cooking modes.

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

Display flashes

- Power failure.

Reset the clock.

Unable to get the display to show “SF”

- Oven control pads were not touched properly.

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

Control signals after entering cooking time or start time

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

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

Oven racks are difficult to slide

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

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

Steam from the vent

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

This is normal.

Oven will not stay set.

- Function error

Disconnect all power for at least 30 seconds and then reconnect power. If repeating, call for service.

Water remaining on oven floor after Steam Clean cycle

- This is normal

Remove any remaining water with a dry cloth or sponge.

Oven will not work remotely

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

For assistance with oven wireless network connectivity, please call 1-800-220-6899.

- Remote enable is off

Turn remote enable on (see Special Features section of this manual)

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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