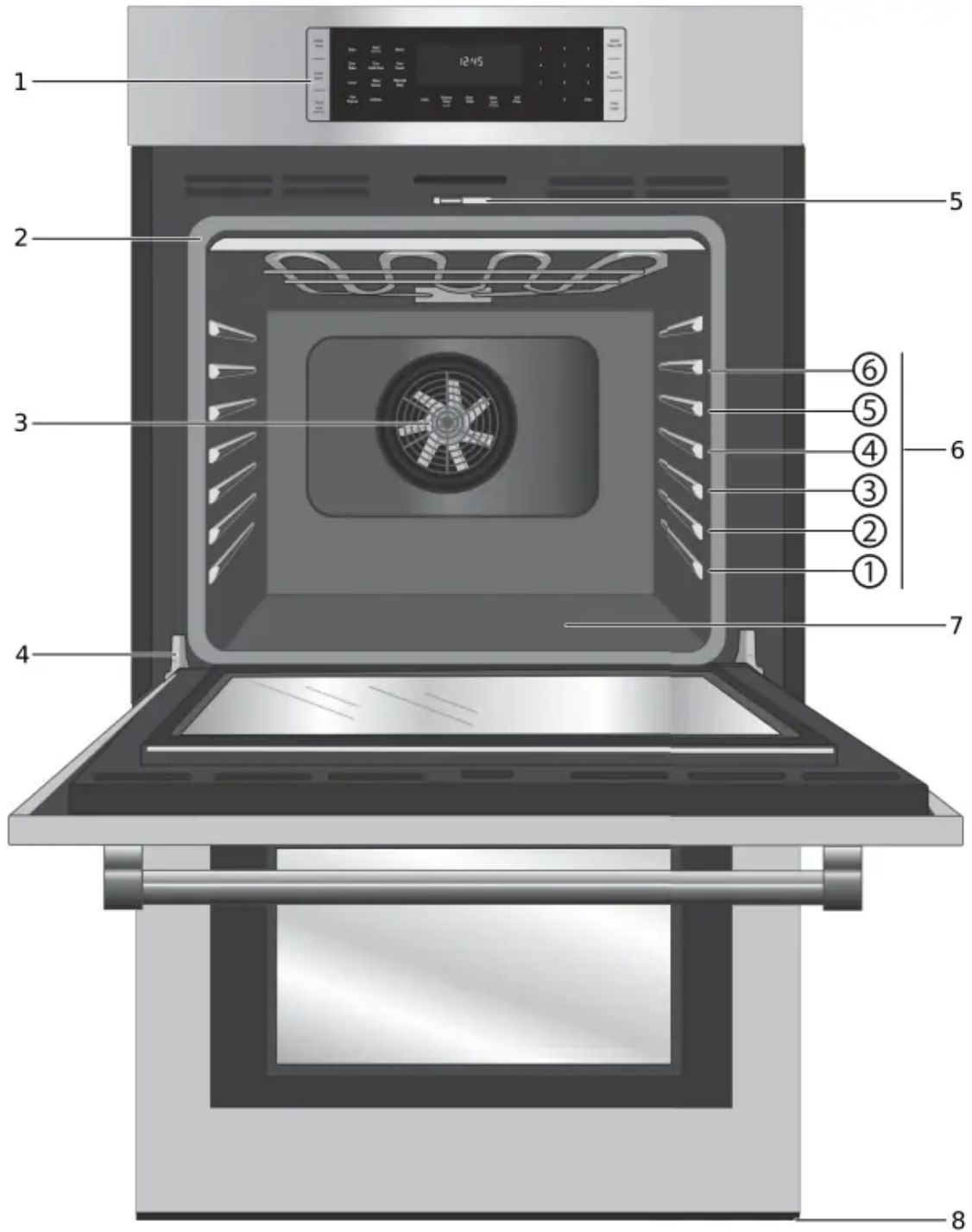


## Getting Started

### Parts

Your appliance may vary slightly.



1 Control Panel

2 Door Gasket

3 Convection Fan

4 Door Hinge

5 Door Latch

6 Rack Position Guides with 6 rack positions

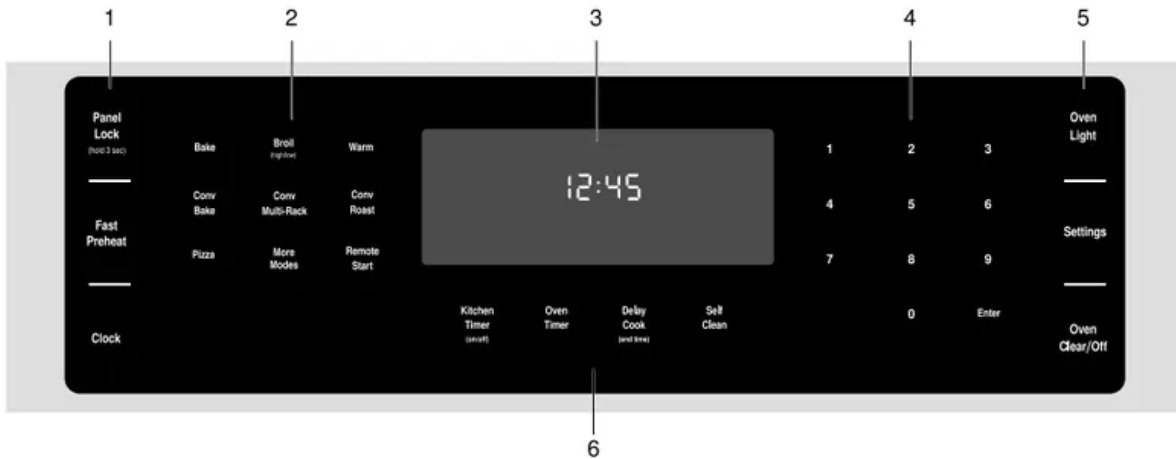
7 Oven Bottom

8 Oven Bottom Vent

## Oven Features

- Remote Start
  - Activates Remote Start mode for Home Connect™ function. In order to utilize the full feature potential of the appliance, the Home Connect™ app should be downloaded on a smart device. The appliance then needs to be paired with the home's Wi-Fi device.
  - Note: For some models a permanent Remote Start can be activated via the Home Connect app. This function allows a remote start of the available operating modes without automatically deactivating Remote Start.
- Cooling Fan: The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vent. The fan may also run after the oven is off.
- Oven Vent: The oven vent is located at the bottom of the unit. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.
- Oven Bottom: The oven bottom conceals the lower heating element. As a result the element is protected from damage and spills. Tip: Do not place food directly on the oven bottom.










## Oven Control Panel



- 1 Special Function Buttons
- 2 Mode Selection Buttons
- 3 Display
- 4 Numeric Keypad Buttons
- 5 Special Function Buttons
- 6 Special Function Buttons

**Touch Buttons:** You only have to press lightly on the touch buttons to operate them. The touch buttons will not work if you press several of them at once, such as when cleaning them.

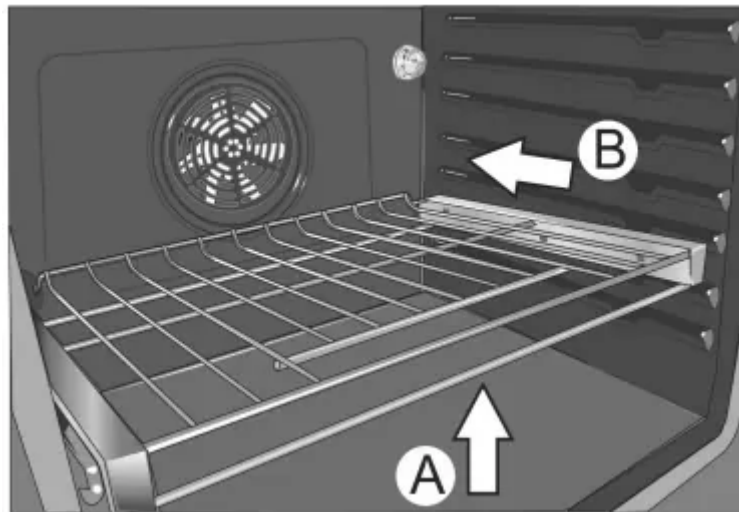
	<b>Clock</b>	Displays the clock.
	<b>Kitchen Timer</b> (on/off)	Starts and stops the kitchen timer. Press to edit a timer.
<b>Panel Lock</b> (hold 3 sec)		Turns Panel Lock mode on and off.
	<b>Oven Timer</b>	Press to edit the oven timer for the selected oven. Turns off the oven at the end of the specified time.
<b>Fast Preheat</b>		Enables Fast Preheat option.
	<b>Delay Cook</b> (end time)	Sets oven end time for Delay Cook.

<b>Self Clean</b>	Activates Self Clean mode.	<b>Display Symbols</b>	
			<b>Door Lock-</b> Is displayed when the oven door is locked.
<b>Oven Light</b>	Turns the oven light on or off.		<b>Fast Preheat Symbol-</b> Is displayed when Fast Preheat is active.
<b>Settings</b>	Provides access to user settings to allow customization of basic display, language and other features. Use also to set clock.		<b>Probe Symbol-</b> Appears when a probe is detected.
<b>Oven Clear/Off</b>	Press once to select, again to clear settings, press and hold to turn oven off.		<b>Panel Lock-</b> Is displayed when the control panel is locked.
<b>More Modes</b>	Allows access to cooking/heating modes that do not have a direct access button. These modes include Convection Broil, Warm, Pizza, Proof and Roast. These are discussed in the <i>Getting the Most Out of Your Appliance</i> section later in this manual.		<b>Self Clean-</b> Is displayed when Self Clean is active.
<b>Remote Start</b>	Activates Remote Start mode for Home Connect Function.	<b>Home Connect</b>	
			Is displayed when Wi-Fi is connected.
			Is displayed when Wi-Fi is not connected.
			Remote Start function activated.
			Customer Service connected.

## Inserting Racks

Telescopic Rack - To insert Telescopic Rack into Oven:

1. Slide the rack in evenly until the rear of the rack is about two (2) inches from the back of the oven.
2. Tilt the front of the rack up about 3/4" (A) and finish pushing the rack all the way back (B). Note: Avoid striking the oven light cover glass when pushing the rack into position.



3. The back of the telescopic rack drops in to place.
4. Pull the rack forward to engage the bottom of the rack onto the rear of the rack position guide.
5. Lower the front of the rack to finish seating it on the rack guide. The rack should feel stable when properly seated.
6. Slide the movable part of the telescopic rack in and out a few times to make sure it is able to move freely and that the non-moving part of the telescopic rack is securely anchored.

**CAUTION:** To avoid possible injury or damage to the appliance, ensure the telescopic rack is installed exactly per installation instructions and not backwards or upside down.

To Remove Telescopic Rack from the Oven:

1. Lift the front of the telescopic rack assembly about 1/2" and push the rack to the rear about 3/4". This allows the rack to disengage from the rack position guide.
2. Lift the rear of the telescopic rack assembly so it clears the rack position guide and gently pull the rack from the oven. Note: Take care to avoid pulling the rack unevenly which will cause it to bind during removal, catching on the oven walls.

## Operation-Oven

### About the Oven

- Your new oven combines premium cooking results and simple operation with the ability to connect and control your appliance with the Home Connect™ app.
- The oven design has been optimized to improve heat distribution in the oven cavity. The result is even browning, shorter cooking times and lower energy consumption.

- Thanks to the Self Clean mode, hours of scrubbing into the darkest corners of the oven is a thing of the past. The oven burns off soil simply and easily. All that is left to do is to remove a few ashes from the cooled oven when Self Clean is done.
- Clear labeling of the touch pads makes operating the oven very easy. This manual includes all instructions for operating the oven.
- Please call us if you ever have any questions. Our telephone number is located at the beginning of this manual. We welcome your comments and suggestions.

## **Before Using the Appliance for the First Time**

- Remove all packaging materials and labels from inside each appliance.
- Appliance must be properly installed by an authorized servicer before use.
- While cool, wipe with clean, damp sponge and dry.
- There may be a slight odor during first uses. This is normal and will disappear.
- Optimum cooking results depend on proper cookware and bakeware being used.
- Read and understand all safety precautions and use and care manual information prior to operating.

## **Basic Features**

### **Pairing your Oven with Home Connect™**

- In order to utilize the full feature potential of the appliance, download the Home Connect™ app on a smart device and pair the appliance to the home's Wi-Fi device.
- See Home Connect™ Chapter for step-by-step instructions.

### **Setting the Clock**

The oven includes time functions that require the current time to be set. It is therefore important to set the clock before beginning to use the oven. The oven cannot be in a cooking mode to access the clock set mode.

To set the clock:

1. The oven must be in Standby mode (oven is powered on, but no cooking mode or timer in operation).
2. To access the clock set mode: Press the Settings button. The display shows "SET CLOCK". Press Enter to edit the clock.
3. Use the numeric keypad to enter the desired time. Each number pressed is entered at the right and moving previously entered digits to the left. To set "12:45 pm", press 1,2,4,5.
4. When the desired time is entered, set the time by pressing Enter. The clock is now set and running.

## Setting the Cooking Mode and Temperature

There are two alternate methods to set cooking mode and temperature.

To set the Cooking Mode first, then the temperature:

1. Press the desired Cooking Mode button. The cooking mode and default temperature are displayed. The temperature flashes to show it can be edited.



2. Press Enter to start the mode using the default temperature.
3. To change the temperature, enter the new temperature using the numeric buttons. For example, changing temperature to 375°. Press Enter to set the updated temperature. Note: The new temperature is automatically set after 10 seconds if Enter is not pressed.
4. Preheating starts.



Note: If a temperature is entered that is not within the allowed range for the mode, an error tone will sound and the lower part of the screen will display "TEMP NOT ALLOWED"

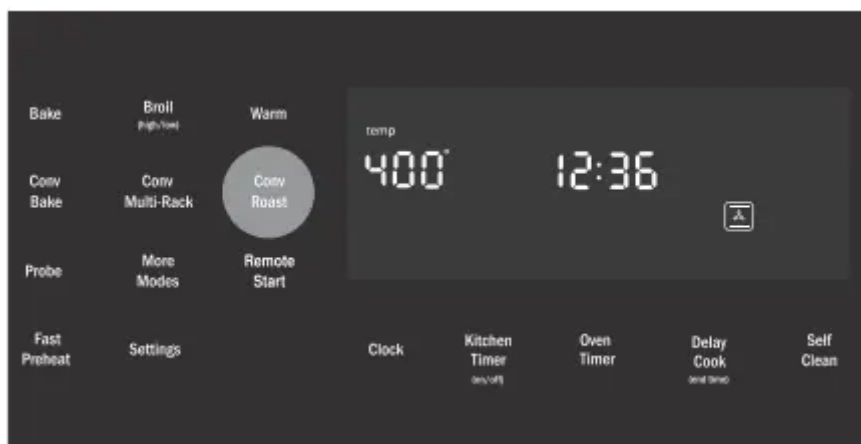
To set the Temperature first and then the Cooking Mode (not for Broil or Convection Broil):

1. Press the numeric keys to enter the desired temperature setting. The temperature entered is displayed beside the current time.

2. Select a cooking mode that is compatible with the temperature entered. If no cooking mode is selected within 5 seconds of setting the temperature, an error tone sounds and a “SELECT MODE” message is displayed and blinks.



3. Press a Mode Selection button to select a cooking mode. The new mode and temperature set automatically after 10 seconds if Enter is not pressed.



Note: If a temperature is entered that is not within the allowed range for the mode selected, an error tone will sound and the lower part of the screen will display “TEMP NOT ALLOWED”.

To change the Oven Temperature:

1. Press the Cooking Mode button.
2. The current temperature flashes. Use the numeric buttons to enter a new temperature. Press Enter.

### Heating Time Limitation

- The maximum heating time is limited. If you forget to turn off the oven, it turns off automatically after a set period of time.
- The maximum time for Sabbath Mode is 74 hours. For all other cooking modes the maximum allowed time is 24 hours



Temperature in °F	Temperature in °C	Max. Time Allowed without Activity
100-200	30-120	24 hours
201-550	121-300	12 hours

**Timer:** Your new oven is equipped with two types of timers.

**Kitchen Timer:** The Kitchen Timer is a countdown timer that has no affect on oven heating. The Kitchen Timer is used for general kitchen timing needs.

**Oven Timer:** The Oven Timer is a countdown timer which upon reaching 00:00 turns the oven off, stopping the current mode. The Oven Timer is used to set how long a mode will run. Not available for Broil, Convection Broil or Proof

### Setting the Kitchen Timer

1. Press the Kitchen Timer On/Off button. 0:00 is displayed and blinks in the display. Enter the desired timer value in H/MM format using the numeric keypad.



2. Press Enter. The kitchen timer starts.
3. When the kitchen timer has counted down to zero an alarm tone sounds every 10 seconds for 2 minutes and the message "TIMER END" is displayed.

### Cancel the Kitchen Timer

- Press the Kitchen Timer On/Off button. Note: The timer does not change when other settings are changed.

### Editing the Kitchen Timer

1. Press the Kitchen Timer On/Off button.
2. The current time value blinks and can be edited.

Setting an Oven Timer - Note: An oven timer cannot be run during Self Clean.

1. Press the Oven Timer button.
2. Select a heating mode.

3. Press Enter. 0:00 is displayed and blinks in the display.
4. Enter the desired timer value in H/MM format using the numeric keypad.



5. Press the Enter button. The oven timer counts down to 0:00.
6. When the timer reaches :00 the cooking mode ends and the message “OVEN TIMER FINISHED” is displayed. The oven alarm tone sounds every 10 seconds for 2 minutes.



### Editing the oven timer

1. If the oven timer is running and the time remaining needs to be changed, enter the oven timer mode by pressing the Oven Timer button.
2. The temperature blinks, indicating it can be edited. Input a new temperature or press Enter for no change.
3. The timer value blinks, indicating it can be edited. Input the new time and restart the timer by pressing the Enter button. The oven timer may be cleared by entering 0:00.

### Fast Preheat

Fast Preheat heats the oven quicker than standard preheat. It is available for Bake, Convection Multi Rack, Convection Bake, Convection Roast, Roast and Pizza. Roast is found in the “More Modes” menu. If Fast Preheat is not allowed for the selected cooking mode an error tone sounds. Fast Preheat is not available for Broil, Convection Broil, Proof or Warm.

To set Fast Preheat:

1. Press Fast Preheat. The fast preheat icon appears in the display just above the mode name.
2. Press Start. Fast Preheat can be turned off by pressing Fast Preheat again.

## Special Features

The special features provide you with additional conveniences when cooking.

Learn more about these special features in the following sections:

- Probe (some models)
- Sabbath Mode
- Panel Lock

### Probe

- The probe measures the internal temperature of the food. The probe is available for Bake, Roast and all convection cooking modes except Convection Broil.
- Some models include a temperature probe used to sense internal temperature of meats during cooking.
- The probe ships with a black plastic safety cap over the pointed metal end of the probe. The cap must be removed prior to use.



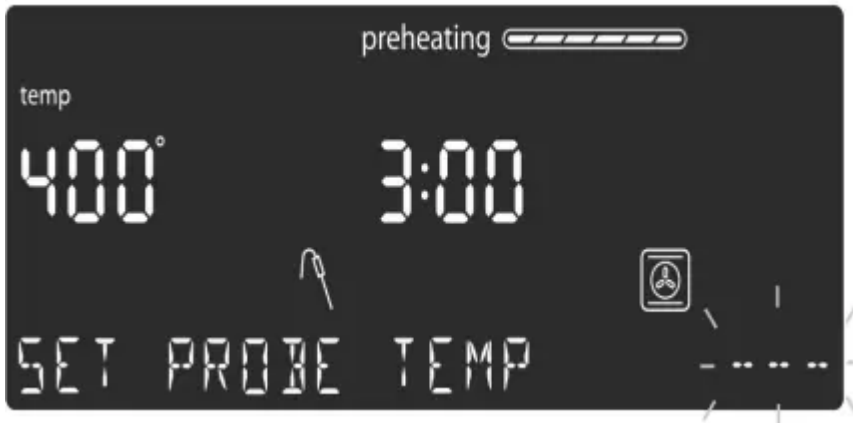
Inserting the probe:

- Insert the tip of the probe in the middle and thickest part of the meat or the breast for poultry. Make sure the probe is not touching fat, bone or parts of the oven or the pan.
- Note: Food must be completely thawed before inserting the probe into the meat.

To use the probe:

1. Insert the probe into the meat as described above. The probe symbol is displayed.

2. Connect the probe to the oven. If the probe is not connected to the oven prior to starting Probe mode, an error tone sounds and the message “INSERT PROBE” is displayed.
3. Set the cooking mode and temperature.
4. The Set Probe Temp screen is displayed. A three digit input prompt “- - -” blinks in the lower right corner. Use the numeric keypad to enter the desired probe temperature and press Enter. Note: The minimum probe temperature that can be set is 100°F (40°C) and the maximum is 200°F (100°C). If the probe temperature entered is outside this range, an error is displayed.

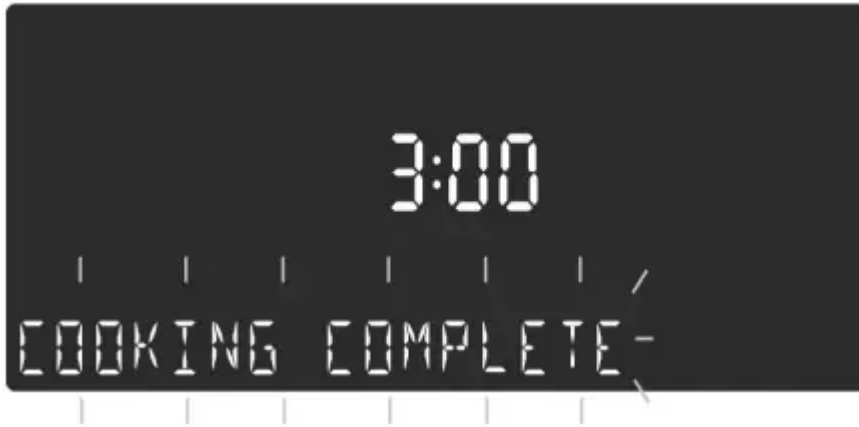


5. The probe current temperature and target temperature are both displayed in the format “105/180” at the lower right corner of the display. The actual temperature will display <80 until the food temperature reaches 80°F. The displayed probe temperature is updated in increments of 5° during the cooking process.



6. When the probe temperature reaches the set temperature, the cooking mode turns off. The current time is displayed and the message “COOKING COMPLETE” blinks at the

bottom left of the display. An alarm tone sounds every 10 seconds for 2 minutes.



This screen remains in the display until it is cleared by pressing the Oven Clear/Off button or until the probe is removed. The display then goes back to Standby mode.

### Sabbath Mode

The Sabbath Mode enables those of particular faiths to use their ovens on the Sabbath. The Sabbath Mode can be entered in a Bake mode only. If the oven light is on at the start of Sabbath Mode, it remains on throughout the Sabbath Mode operation. If the oven light is off at the start of Sabbath Mode, it remains off throughout the Sabbath Mode operation.

#### Notes

- The temperature range in Sabbath Mode is 100°F to 450°F.
- The Sabbath Mode timer can be set between 0:01 and 74:00 hours.

Setting the Sabbath Mode: No kitchen timers or oven timers may be running when Sabbath Mode is entered.

1. Begin a Bake operation.
2. Press and hold the Oven Timer button for 5 seconds. The message: "SABBATH NOT AVAILABLE" is displayed if a timer is running or the set temperature is outside the allowable range.

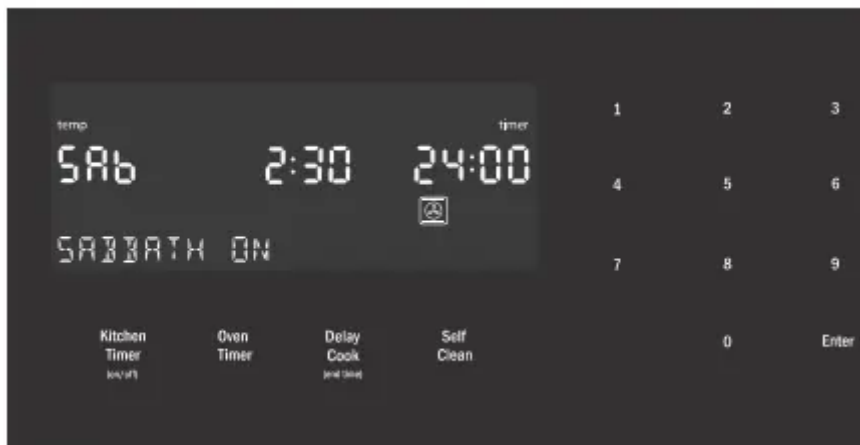


If no timers are running, the Sabbath Mode settings appear in the display. The Sabbath Mode timer blinks showing the value can be edited. The default value is 74:00 (the maximum number of hours for which Sabbath Mode can be set)

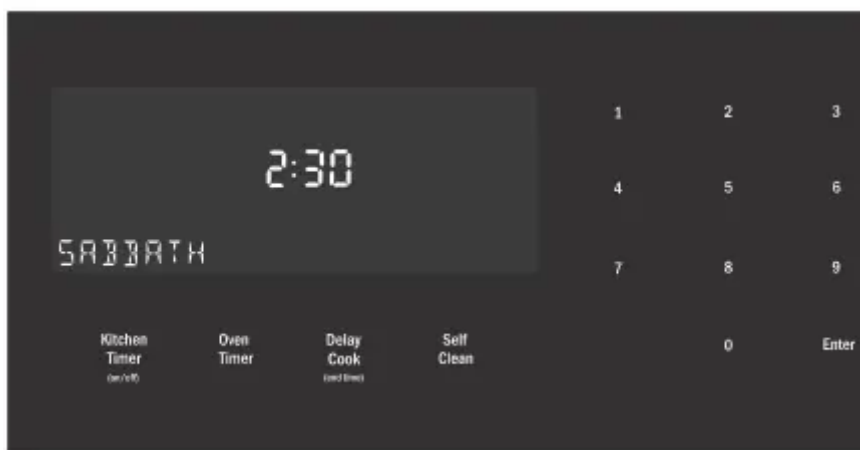


3. Press Enter to accept the default 74:00 hours and start Sabbath Mode or use the numeric keypad to enter the desired Sabbath Mode timer value. Timer values between 0:01 and 74:00 can be entered. Note: If no changes are made within 10 seconds, Sabbath Mode auto starts.

4. Once Sabbath Mode has begun, the display changes to show the message “SABBATH ON”.



5. After the Sabbath Mode countdown reaches zero, the oven displays the current time and the message “SABBATH”. No changes can be made at this point. To end the Sabbath Mode and return to normal function, press the Oven Clear/Off button.



Editing the Sabbath Temperature: While editing the temperature in Sabbath Mode there is no feedback from the control. If an invalid temperature is set, the oven will default back to the previous running temperature.

1. Press the Bake button.
2. Enter the new desired set temperature.
3. Press Enter. The oven will adjust its set temperature after randomized delay.

Panel Lock: Allows the user to disable all buttons on the control panel. Panel Lock can only be enabled in Standby mode.

1. To enable Panel Lock, press and hold the Panel Lock button for 3 seconds (in Standby mode).
2. To disable Panel Lock, press and hold the Panel Lock button for 3 seconds. The display returns to Standby mode.

## Settings

The oven setup menu is used to customize certain oven settings. The oven must be in Standby mode (no cooking mode or timer running) in order to access the setup menu. To make changes to Settings menu items:

1. Press the Settings button.
2. The first setup item is displayed. The display shows "SET CLOCK". Press Settings again to access the settings menu.
3. To display a different setup item, press the number corresponding to that setting (see table following or press the Settings button to cycle through available options).
4. To change the value for the displayed setting, press the Enter button to enter the edit mode. Use the numeric keypad to change the setting value. The corresponding setting value is shown in the table following. For the temperature offset, with the item in edit mode, press "-" or "+" first, then the numeric offset value. The new value is automatically accepted as the display reverts from edit mode back to display mode.

To exit the Settings menu: Press the Oven Clear/Off button.

### **Oven Temperature Offset**

- The oven is calibrated to provide accurate results. This feature is useful if you prefer your foods lighter or darker. When an offset temperature is selected, the actual oven temperature is raised or lowered by this value.
- Do not use residential oven thermometers to evaluate oven temperatures as they will fluctuate throughout cooking.
- The oven must be turned off in order to set an offset value. Refer to Temperature Offset in Settings Menu Options for setting.
- Note: This process can be repeated until a satisfactory result is achieved. Each time these steps are repeated, the oven temperature sets to zero. In other words, if the offset was changed by 5° the first time, the second time it will need to be offset by 10°. The oven will not add to the original offset.

## **Home Connect**

This appliance is Wi-Fi-capable and can be remotely controlled using a mobile device. If the appliance is not connected to the home network, the appliance functions in the same way as an oven with no network connection and can still be operated via the display. The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at [www.home-connect.com](http://www.home-connect.com).

### **Notes**

- Ensure that you follow the safety instructions in this instruction manual and that you comply with these even when you are away from home and are operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app.
- Operating the appliance directly from the appliance always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.
- We are constantly working to improve the Home Connect app, which may lead to differences in the setup steps. Please rely on the instructions in the latest version of the Home Connect app to guide you through the setup process.

## **Setting Up**

To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device.

Follow the steps specified by the app to implement the settings.

The app must be open in order to perform the setup process.

To help your pairing experience, follow the link for a quick 'how-to' video guide: [boschhome.com/us/connect](https://boschhome.com/us/connect).

**Connecting Your Oven to Home:** Connect Connecting your oven to Home Connect is a three step process:

1. Install the Home Connect app.
2. Connect your oven to the Wi-Fi network.
3. Connect your oven to the app.

You will need a smartphone or tablet equipped with the latest operating system (Apple or Android), a secure WiFi network where the appliance is located and the Home Connect app.

Follow instructions below or other supplied Home Connect documents for set up

1. Install the Home Connect app. On your smartphone or tablet, go to the App Store (Apple devices) or Google Play Store (Android devices). Download "Home Connect (America)" app published by BSH Home Appliances and install. Start the app and create a Home Connect account.
2. Connect your oven to the Wi-Fi network. Before proceeding, determine whether your network router has a WPS function (automatic connection). If it does, follow steps under Automatic Registration in the Home Network. If it does not or you are unsure, follow steps under Manual Registration in the Home Network.

### **Automatic Registration in the Home Network**

#### Notes

- A router that has WPS functionality is required.
  - You can begin connecting your appliance to a Wi-Fi network by pressing the Remote Start touch button located on the control panel or by using the Settings menu.
1. Press the Settings touch button repeatedly until "HOME CONNECT SETUP" is displayed.
  2. Press Enter. "PRESS ENTER FOR HC" is displayed.
  3. Press Enter to start Home Connect set-up.
  4. Within 2 minutes press the WPS button on the router. Wait until "NETWORK CONNECTED" is shown in the display. The connection may fail. In this case "CONNECTION FAILED" is shown on the display. Return to the Home Connect Setup menu and try to connect manually.
  5. The appliance is ready to connect to the app.
  6. Follow the instructions of the app on your mobile device for automatic network registration. The process for registering is completed once "PAIRING SUCCESSFUL" is shown in the display.

## Manual Registration in the Home Network

Note: You can begin connecting your appliance to a WiFi network during initial start-up or using the menu.

1. Press the Settings touch button repeatedly until "HOME CONNECT SETUP" is displayed.
2. Press Enter. "PRESS ENTER FOR HC" is displayed.
3. Press Enter to start Home Connect set-up.
4. Press the Settings touch button to start manual registration.
5. Follow the instructions in the app



6. Wait until "NETWORK CONNECTED" is shown on the display. The connection may fail. The display will alert you to try again or connect automatically.
7. The appliance is ready to connect to the app.
8. Follow the instructions of the app on your mobile device for automatic network registration.


The process for registering is completed once "PAIRING SUCCESSFUL" is shown in the display

## Remote Start

**WARNING REMOTE OPERATION** 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 surface units of the appliance

If you want to start an oven operation using your mobile device, you must activate Remote Start.

1. Press the "Remote start" touch button.

2.  appears in the display. Remote Start is automatically deactivated in the following situations:

- Every time the oven door is opened.
- 24 hours after Remote Start has been activated. When you start the oven operation on the appliance, Remote Start is automatically activated. You can therefore make changes from your mobile device or start a new operation.

## Home Connect Settings

You can adjust Home Connect to suit your requirements at any time.

**Wi-Fi:** You can use the Home Connect functions, if Wi-Fi is activated.

1. Press the Settings touch button repeatedly until "HOME CONNECT SETUP" is displayed.
2. Press Enter.
3. Press the Settings touch button repeatedly until "WI-FI ON" or "WI-FI OFF" is displayed
4. Press Enter.
5. Press "0" for turning Wi-Fi off, or "1" for turning Wi-Fi on..
6. "DEACTIVATING WI-FI" or "ACTIVATING WI-FI" is displayed.

**Disconnecting from the Network:** You can disconnect your oven from the network at any time.

Note: If your oven is disconnected from the network, it is not possible to operate the oven using Home Connect.

1. Press the Settings touch button repeatedly until "HOME CONNECT SETUP" is displayed.
2. Press Enter.
3. Press the Settings touch button repeatedly until "NETWORK CONNECTED" is displayed
4. Press Enter.
5. "PRESS 0 TO DISCONNECT" is displayed. Press "0".
6. "DELETING NETWORK" is displayed.

## Connecting to the network

1. Press the Settings touch button repeatedly until "HOME CONNECT SETUP" is displayed.
2. Press Enter. "PRESS ENTER FOR HC" is displayed.
3. Press Enter to start Home Connect assistant.

4. Follow the instructions in the section entitled “Manual registration in the home network” or “Automatic registration in the home network”

**Connect to App:** If the Home Connect app is installed on your mobile device, you can connect it to your oven. Note: The appliance must be connected to the network.

1. Press the Settings touch button repeatedly until “HOME CONNECT SETUP” is displayed.
2. Press Enter. “PRESS ENTER FOR HC” is displayed.
3. Press Settings repeatedly until “CONNECT TO HC APP” is displayed.
4. Press Enter. “CONFIRM ON HC APP” is displayed.
5. Confirm the connection on your Home Connect app.

## Software Update

- Using the software update function, your oven’s software can be updated (e.g. for the purpose of optimization, troubleshooting or security updates). To do this, you need to be a registered Home Connect user, have installed the app on your mobile device and be connected to the Home Connect server.
- As soon as a software update is available, you will be informed by the Home Connect app, from which you will also be able to download the update.
- Once the update has been successfully downloaded, you can start installing it via the basic settings of your oven, or the Home Connect app if you are on your local area network.
- The Home Connect app will notify you once installation is complete.

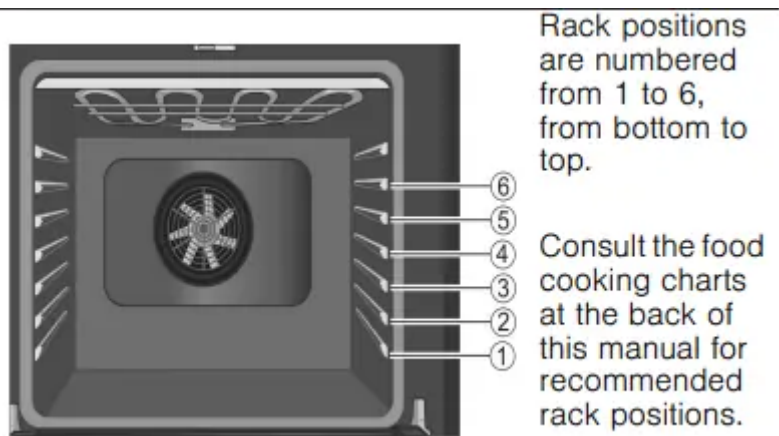
## Getting the Most Out of Your Appliance

### General Tips

#### Pan Placement

- Baking results are better if pans are placed in the center of the oven. If baking more than one pan on a rack, allow at least 1” to 1 1/2” of air space around the pan. When baking four cake layers at the same time, stagger pans on two racks so that one pan is not directly above the other.

#### Rack Position



- The rail at the top of the oven is used as the guide for the top rack (position 6). Use rack positions 1 through 6 only. DO NOT attempt to use the top guide to support an oven rack

Rack Position	Best For
5	hamburgers, steaks, toasting bread, broiling most meats, melting cheese
4	thicker meats
3	broiling poultry, most baked goods on a cookie sheet or baking pan using a single rack, includes frozen convenience foods, cakes, casseroles, frozen pizza
2	small roasts or poultry, bundt cakes, pies, breads
1(lowest usable position)	large roasts, turkey, angel food cake

#### Aluminum Foil

- **WARNING** Do not use aluminum foil or protective liners to line any part of the appliance, especially the oven bottom. Installing these liners may result in risk of electric shock or fire.

#### Preheating the Oven

- Place oven racks in desired position before heating the oven.
- Preheat the oven when using the Bake, Convection Bake, Convection Multi Rack, Pizza, Broil, Convection Broil and Warm modes.
- Preheat is not used for Roast, Convection Roast and Proof modes.
- Allow oven to preheat while preparing recipe ingredients or food items.
- Setting a higher temperature does not shorten preheat time.
- Once oven is preheated, place food in the oven as quickly as possible to minimize the loss of heat and reduction of oven temperature.

- Use Fast Preheat to speed up preheating.

Preheat Reminders: Your oven has one of the fastest preheat times in the market using a concealed bake element. The lower element is hidden under the oven bottom. It is normal that the preheat time is different than your previous oven that had an exposed element on the bottom.

- The hidden lower element is protected from food soils and spills. Wiping up excess spills is easy.
- Preheating is not necessary for meats, poultry, casseroles and some frozen foods.
- Preheat time will be longer when the electrical supply to your house is less than 240 volts.
- Increasing the oven temperature will require a longer preheat time. For example, the preheat time for 425° F is longer than the preheat time for 350° F. When broiling, preheat the oven 3-4 minutes. Do not preheat for more than 5 minutes.

#### For Best Results

1. Use the cooking recommendation charts as a guide. See charts at the end of the book.
2. Open the door as briefly as possible to avoid temperature reduction.
3. Use the interior oven light to view the food through the oven window rather than opening the door frequently.
4. Use the Timer to keep track of cooking times.

#### Baking Pans and Dishes

- Glass baking dishes absorb heat. Some cookware manufacturers recommend reducing the temperature 25°F when using this type of dish. Follow manufacturers' recommendations.
- Preheat the oven before adding glass baking dishes.
- Use pans that provide the desired browning. For tender, light, golden brown crusts, use light, anodized or shiny metal bakeware.
- Dark, rough or dull pans (nonstick or anodized) will absorb heat and result in a browner, crisper crust. Some manufacturers recommend reducing the temperature 25°F when using this type of pan. Follow manufacturers' recommendations.
- Insulated cookie sheets or bakeware may increase the length of cooking time.
- Do not set broil pans or any other heavy object on the open oven door.
- Do not keep empty pans or pizza stones in the oven during cooking as this changes cooking performance. Store pans outside the oven.

#### Opening the Oven Door

- Open and close the appliance door only by holding the door handle. To avoid risk of burns, do not touch any other parts of the door.

## High Altitude Baking

- When cooking at high altitudes, recipes and cooking times will vary.
- For accurate information, write the Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the guides. Specify which high altitude food preparation guide you prefer: general information, cakes, cookies, breads, etc.

## Condensation

- It is normal for certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.

# Cleaning and Maintenance-Oven

## Cleaning the Oven

### Self-Clean

#### WARNING - WHEN USING THE SELF-CLEAN SETTING

- During the elimination of soil during self-cleaning, small amounts of Carbon Monoxide can be created and the fiberglass insulation could give off very small amounts of formaldehyde during the first several cleaning cycles. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.
- Children should not be left alone or unattended in an area where appliances are in use. During the Self Clean cycle, parts of the appliance may become potentially harmful to persons who lack adult knowledge of appliances and adult reactions to potentially harmful conditions.
- Do not block the oven vent(s) during the selfcleaning cycle. Always operate the unit according to the instructions in this manual.
- When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self-Clean. Contact service.


During Self-Clean, the oven is heated to a very high temperature. Soil is burned off at this temperature.

#### CAUTION - AVOID RISK OF DAMAGE


- Wipe out excessive spillage before self-cleaning the oven.
- Do not clean parts or accessories in the selfclean oven.

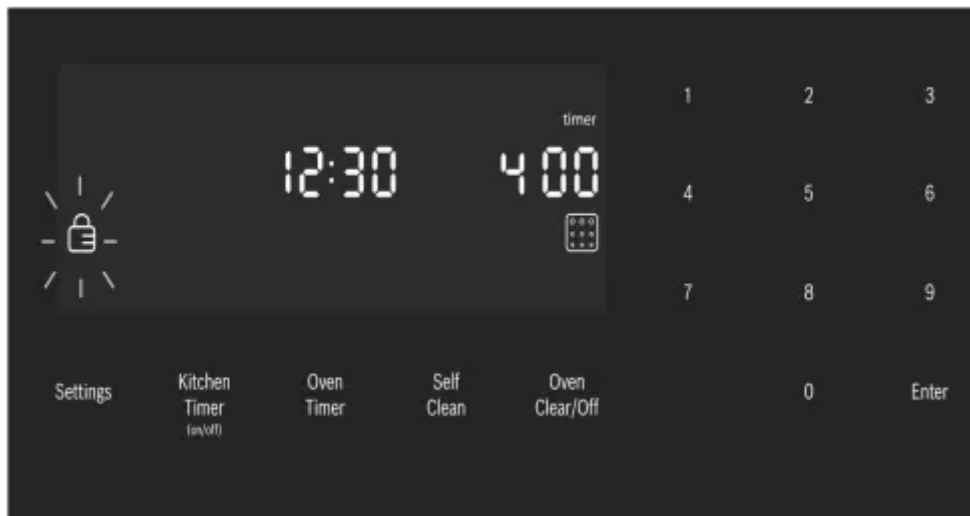
### Self Clean

1. Remove all accessories and racks from the oven.

2. If there is a cooking mode on, press Oven Clear/Off to end the running mode.
3. Press the Self Clean button below the display. The Self Clean icon  appears in the display. The Self Clean timer default (4:00 hours) blinks to indicate it can be accepted or changed. To accept the 4:00 hour default Self Clean time, press Enter on the numeric keypad. To enter a different number of hours, use the numeric keypad. The value entered must be within the range of 2:00 to 4:00 hours. Entering a value less than 2:00 or greater than 4:00 results in an error tone and message. Use a longer setting for a heavily soiled oven.



4. When the desired Self Clean time is displayed, press Enter on the numeric keypad. The oven door locks prior to starting Self Clean. The door lock symbol  is displayed and blinks while the door is being locked. Once locked, the door lock symbol is continuously illuminated but not blinking.



The door lock symbol remains illuminated as long as the Self Clean mode is running. Note: The door remains locked until the oven has cooled down after self-cleaning. The door can be opened again only after "Self Clean" disappears from the display.

5. Self Clean starts and the oven Self Clean timer begins its countdown. To Cancel Self Clean Press the Oven Clear/Off button to cancel Self Clean. For Safety, when the Self Clean timer ends, the unit must cool down before the door can unlock. During this period the message "COOLING DOWN" is displayed.



6. When the cool down is complete, the message "SELF CLEAN FINISHED" is displayed. Continue to use caution when opening the oven door



7. Press Oven Clear/Off to clear the display when Self Clean is finished.

8. After the oven has cooled down and the door is unlocked, wipe remaining ash from the oven using a moist cloth.

#### Notes

- The oven light cannot be turned on during selfcleaning.

- The special heat-resistant enamel and the polished components in the oven can become discolored over time. This is normal and does not affect operation. Do not use scouring pads or abrasive cleaners to treat discolorations.

#### Avoid These Cleaners

- Do not use commercial oven cleaners such as Easy Off®. They may damage the oven finish or parts.
- Chlorine or chlorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.
- Never use scouring pads or abrasive cleaners.

#### Oven Cleaning Guide

Part	Recommendations
Flat Rack	<p>thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. DO NOT clean the rack in the self-cleaning oven.</p> <p>If the flat racks are cleaned in the oven during the self-clean mode, they will loose their shiny finish and may not glide smoothly. If this happens, wipe the rack edges with a small amount of vegetable oil. Then wipe off excess.</p>
Telescopic Rack	<p>Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. Avoid getting cleansing powder in the telescopic slides. Re-lubrication may become necessary. Use only high-temperature food-grade lubricants to re-lubricate slides.</p> <p>DO NOT clean the rack in the self-cleaning oven.</p>
Fiberglass Gasket	<p>Do Not Clean Door Gasket-The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket</p>
Glass	<p>Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p>
Painted Surfaces	<p>Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p>
Porcelain Surfaces	<p>Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry cloth. Do not use a moistened sponge/cloth on hot porcelain. When cool, clean with hot soapy water or apply BonAmi® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, use soap-filled pads. It is normal for porcelain to show fine lines with age due to exposure to heat and food soil.</p>
Stainless Steel Surfaces	<p>Never allow food stains or salt to remain on stainless steel for any length of time. Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprayes on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Bar Keeper’s Friend® to remove heat discoloration. Chlorine or chlrorine compounds in some cleansers are corrosive to stainless steel. Check ingredients on label.</p>
Black Stainless Surfaces	<p>For black stainless steel and antifingerprint surfaces, use a soft, dry towel. For stubborn dirt, use warm water diluted with a nonabrasive, mild cleansing soap. Never use stainless steel polish.</p>



Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Probe	Wipe with soapy water. Do not submerge. Do not wash in the dishwasher
Printed Areas (Words & Numbers)	Do not use abrasive cleaners or petroleum based solvents.


## Maintenance

### Replacing an Oven Light

#### CAUTION WHEN REPLACING AN OVEN LIGHT:

- Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the appliance.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury.
- Light socket is live when door is open

#### Bulb Specifications:

Bulb Description	Bulb Image
40 watt, appliance bulb, standard Edison base	

#### To Change the Bulb:

- Turn off the power to the oven at the main power supply (fuse or breaker box).
- Remove the glass cover by unscrewing it. Turn the glass counterclockwise to remove it.
- Remove the bulb. The bulb unscrews counterclockwise.
- Grasp the new bulb with a clean, dry cloth to prevent depositing skin oils on the glass which could lead to premature bulb failure. Replace the bulb by screwing it in turning the bulb clockwise.
- Screw the glass cover back on.
- Turn power back on at the main power supply (fuse or breaker box).

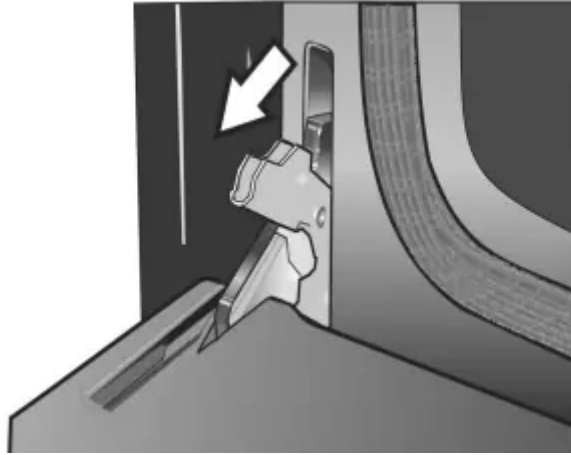
## How to Remove the Oven Door

### WARNING

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the side of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure both levers are securely in place before removing the door. Also, do not force door open or closed-the hinge could be damaged and injury could result.
- Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

To help avoid injury or damage, be sure to read the above WARNING before attempting to remove the oven door.

1. Open the oven door to its fully open position.
2. Flip levers on hinges toward you.



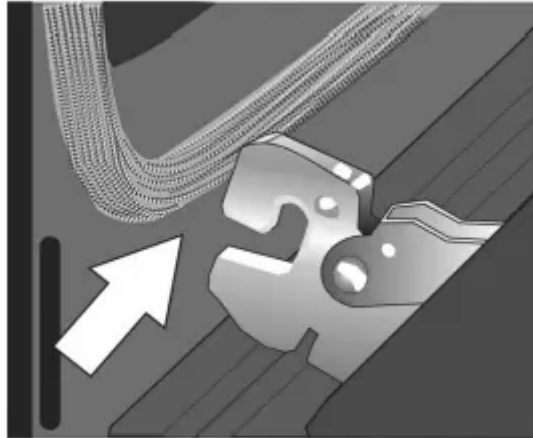
Note: It may be necessary to use a tool, such as a screwdriver, to gently pry the upper part of the lever away from the housing. Take care to avoid scratching the housing.

3. Bring both door hinge levers to their fullest down position as shown in the illustration. The left and right door hinges differ slightly but operate in the same manner.
4. Close the oven door until it catches on the hinge stop levers, locking the hinges at the proper angle for door removal. The door will be open about 7 inches at the top. This takes the spring tension off the hinges so the door can be easily lifted out.



**CAUTION PINCH HAZARD** Closing the door 7" takes the pressure off of the spring. If this isn't done, the door can still be removed but the latch will now slam shut and will pinch or cut your hand.

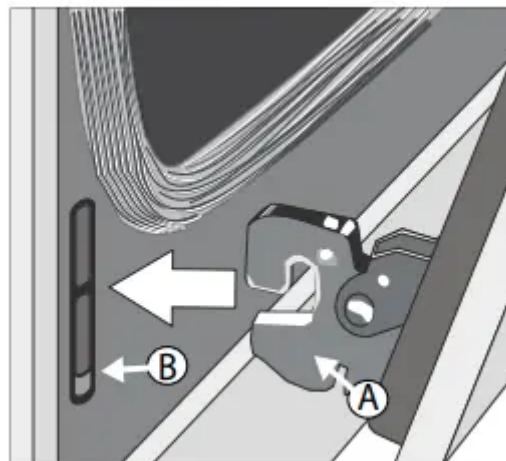
5. The door is heavy. Use both hands to firmly grip it by the sides. Do not grip the door by the handle. Maintaining the door angle, lift the door straight up approximately 3/4" to unhook the hinges from the slots and then pull it out towards you until the hinges are clear of the oven housing.



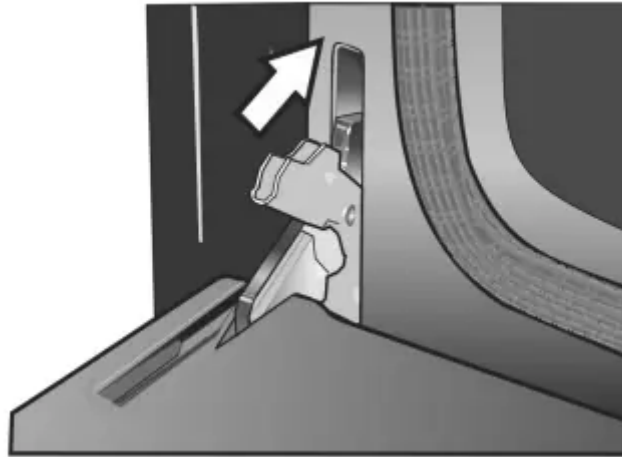
6. Place the door in a convenient and stable location for cleaning.

#### How to Replace the Oven Door

1. Holding the door firmly in both hands, grip it on either side, not by the handle.
2. Tilt the door back slightly towards you until it opens about 7 inches at the top.
3. Slide the hinges into the slots as far as they will go and then lower the door straight down. The angle of the door may need to be adjusted slightly to allow the hinges to engage properly and the door to lower into place. The door should lower about 3/4" and stop. If not, the hinges have not engaged properly and the door could fall if it is released.



4. Once both hinges are fully engaged as described in Step 3, gently open the door until it is fully open.
5. Push the levers on both the hinges up and forward until they are locked into the slot and flush with the front of the oven body.



6. Close and open the door slowly to be sure it is correctly and securely in place.

**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.

