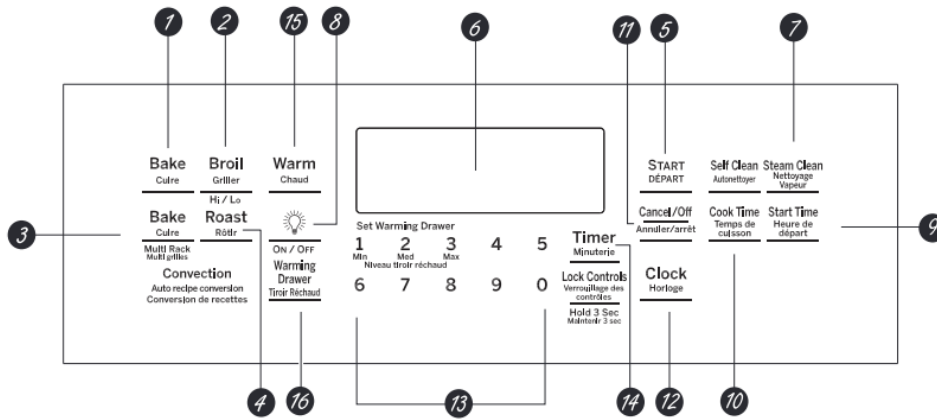
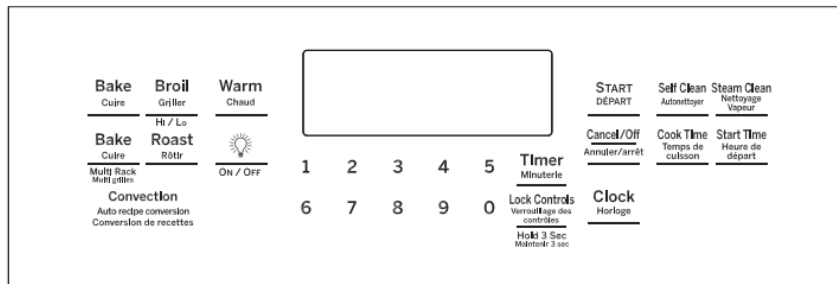


OPERATING INSTRUCTIONS



Control graphics for JCB840, JCB870 and JCB830 Models.



Oven Control, Clock and Timer Features and Settings

1. BAKE Pad

Touch to select the bake function.

2. BROIL Pad

Touch to select the broil function.

3. CONVECTION BAKE Pad

Touch to select baking with the convection function.

4. CONVECTION ROAST Pad

Touch to select roasting with the convection function.

5. START Pad

Must be touched to start any cooking or cleaning function.

6. Display

Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.



If “F– and a number or letter” flash in the display and the oven control signals, this indicates a function error code. Touch the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.

7. CLEAN Pad

Touch to select self-cleaning function.

See the Using the self-cleaning oven section.

8. LIGHT Pad

Touch to turn the oven light on or off.

9. START TIME Pad

Use along with COOK TIME or CLEAN pads to set the oven to start and stop automatically at a time you set.

10. COOK TIME Pad

Touch and then touch the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

11. OFF Pad

Touch to cancel ALL oven operations except the clock and timer.

12. CLOCK Pad

Touch before setting the clock.

13. Number Pads

Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.

14. TIMER Pad

Touch to select the timer feature.

15. PROOF Pad

Touch to select a warm environment useful for rising yeast-leavened products.

16. WARMING DRAWER ON/OFF Pad

Touch to select the warming drawer function.

Temperature Conversions

Fahrenheit°	140	150	170	200	250	275	300	325	350	375	400	425	450	475	500	525	550
Celsius°	60	65	75	95	120	135	150	160	175	190	205	220	230	245	260	275	290

Using the oven

Before you begin...

The racks have stops, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

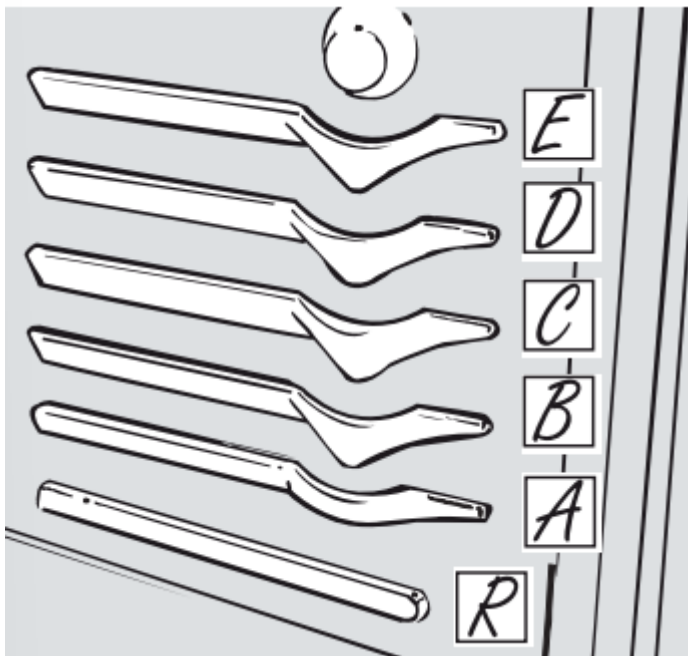
When placing and removing cookware, pull the rack out until it stops.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack stop-locks) on the support, tilt up the front and push the rack in.

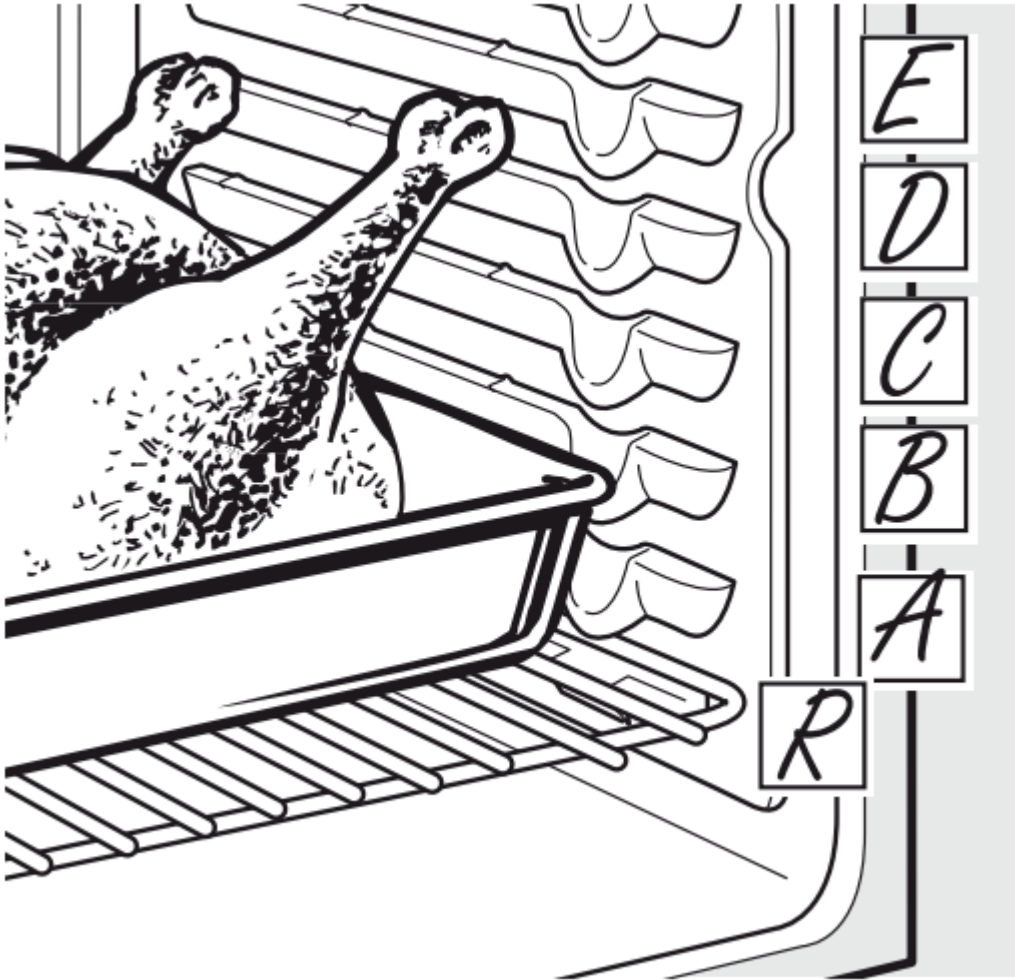
CAUTION When you are using a rack in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out.

Be very careful not to burn your hand on the door when using the rack in the lowest position (A).



The oven has 5 rack positions. It also has a special low rack position (R) for extra large items, such as a large turkey

How to Set the Oven for Baking or Roasting



1. Touch the BAKE pad.
2. Touch the number pads to set the desired temperature.
3. Touch the START pad.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. Touch the OFF pad when cooking is complete.

<i>Type of Food</i>	<i>Rack Position</i>
<i>Frozen pies (on cookie sheet)</i>	<i>D</i>
<i>Angel food cake</i>	<i>A</i>
<i>Bundt or pound cakes</i>	<i>B or C</i>
<i>Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies</i>	<i>C or D</i>
<i>Casseroles</i>	<i>C or D</i>
<i>Turkey</i>	<i>R</i>

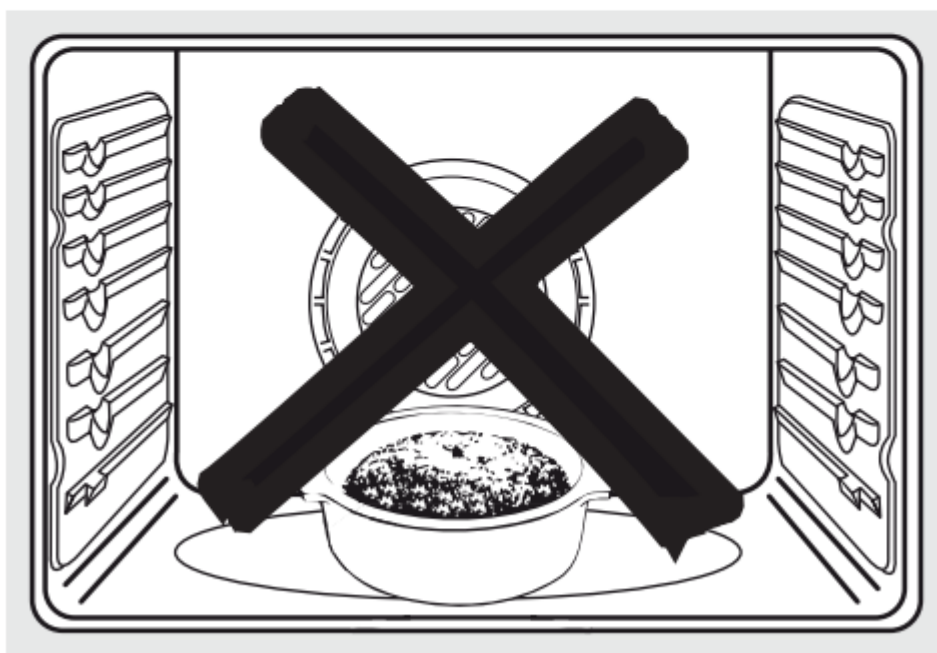
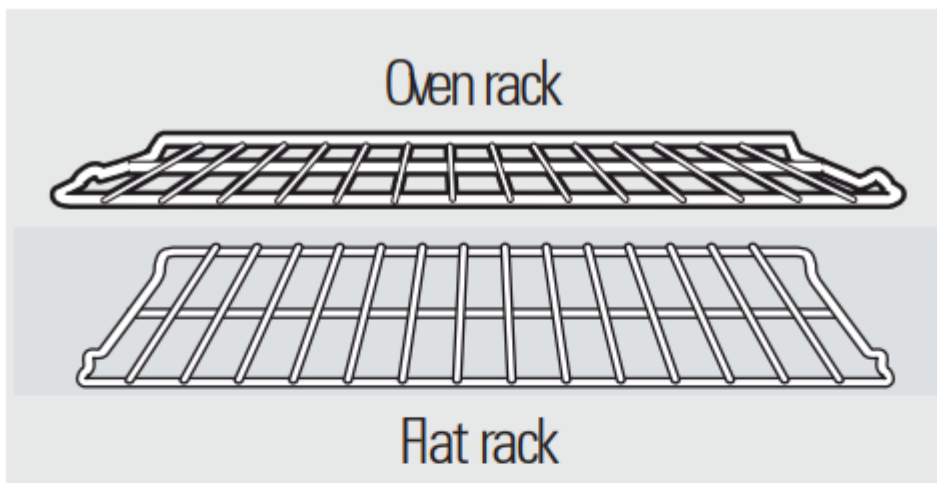
Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 2.5 cm to 3.8 cm (1" to 1 1/2") of air space around it.

If baking four cake layers at the same time, place two layers on rack B and two layers on rack D. Stagger pans on the rack so one is not directly above the other.



Do not place foods directly on the oven floor.

Aluminum Foil

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower rack several inches below the food.

How to Set the Oven for Broiling



NOTE: Close the door before start any broiling function.

Use LO Broil to cook foods such as poultry or thick cuts of meat thoroughly without over browning them.

1. Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
2. Follow suggested rack positions in the Broiling Guide.
3. Touch the BROIL HI/LO pad once for HI Broil. To change to LO Broil, touch the BROIL HI/LO pad again.
4. Touch the START pad.
5. When broiling is finished, touch the CLEAR/OFF pad.

Broiling Guide

The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

The U.S. Department of Agriculture says “Rare beef is popular, but you should know that cooking it to only 60 °C (140 °F) means some food poisoning organisms may survive.” (Source. Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



The oven has a special lower rack(R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when cooking a large turkey. The rack is not designed to slide out at this position.

Food	Quantity and/ or Thickness	Rack* Position	First Side Time (min.)	Second Side Time (min.)	Comments	
Ground Beef	454 g (1 lb.) (4 patties)	C	10	7-10	Space evenly.	
	1.25 to 1.9 cm (1/2 to 3/4") thick 1.8 kg (4 lbs.) (16 patties)	C	15	11		
Beef Steaks	Rare † Medium Well Done	1.9 to 2.5 cm (3/4 to 1") thick	C	6	Steaks less than 1.9 cm (3/4") thick are difficult to cook rare. Slash fat.	
		454 to 680 g (1 to 1 1/2 lbs.)	D	8		
			D	10		7-10
	Rare † Medium Well Done	3.8 cm (1 1/2") thick	C	10		8
		900 g to 1.14 kg (2 to 2 1/2 lbs.)	D	15		10-12
			D	20		20
Chicken	1 whole cut up	B	25	25	Brush each side with melted butter. Broil skin-side-down first.	
	900 g to 1.14 kg (2 to 2 1/2 lbs.) split lengthwise Breast	B	25	15		
Bakery Product	Bread (toast)	D	3	1	Space evenly. Place English muffins outside-up and brush with butter if desired.	
	English Muffin	E	3-4			
Lobster Tails	2-4	B	18-20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.	
Fish Fillets	450 g (1 lb.) (0.6 to 1.25 cm [1/4 to 1/2"] thick)	D	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.	

Salmon	2 (2.5 cm [1"] thick)	D	10	5	Turn carefully. Do not turn skin side down.
	Steaks Fillets	2 (1.25 to 1.9 cm [1/2 to 3/4"] thick)	D		
Ham Slices (precooked)	1.25 cm (1/2") thick	C	6	6	
	2.5 cm (1") thick	C	8	8	
Pork Chops	2 (1.25 cm [1/2"] thick)	C	10	10	Slash fat.
	Well Done 2 (2.5 cm [1"] thick) about 454 g (1 lb.)	C	15	15	
Lamb Chops	Medium	2 (2.5 cm [1"] thick) about	D	7	Slash fat.
	Well Done	312 to 375 g (10 to 12 oz.)	D	10	
	Medium	2 (3.8 cm [1 1/2"] thick)	D	9	
	Well Done	about 454 g (1 lb.)	D	14	

*See illustration for description of rack positions.

Using the timed baking and roasting features

NOTE: Foods that spoil easily³ such as milk, eggs, fish, stuffings, poultry and pork³ 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.

How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically

1. Touch the BAKE pad.
2. Touch the number pads to set the desired oven temperature.
3. Touch the COOK TIME pad.
 - NOTE: If your recipe requires preheating, you may need to add additional time to the length of the cooking time.
4. Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.
 - The oven temperature that you set and the cooking time that you entered will be in the display.
5. Touch the START pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the START pad.

The oven will turn ON, and the display will show the cooking time countdown and the changing temperature starting at 37.8 °C (100 °F). (The temperature display will start to change once the oven temperature reaches 37.8 °C [100 °F]). When the oven reaches the temperature you set, 3 beeps will sound.

The oven will continue to cook for the set amount of time, then turn off automatically.

6. Touch the OFF pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

How to Set a Delayed Start and Automatic Stop

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the BAKE pad.
2. Touch the number pads to set the desired oven temperature.
3. Touch the COOK TIME pad.
 - **NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.
4. Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.
 - The oven temperature that you set and the cooking time that you entered will be in the display
5. Touch the START TIME pad.
6. Touch the number pads to set the time of day you want the oven to turn on and start cooking.
7. Touch the START pad.

NOTE: An attention tone will sound if you are using timed baking and do not touch the START pad.

NOTE: If you would like to check the times you have set, touch the START TIME pad to COOK TIME pad to check the length of cooking time you have set. pad to

When the oven turns ON at the time of day you set, the display will show the cooking time countdown and the changing temperature starting at 37.8°C (100 °F). (The temperature display will start to change once the oven temperature reaches 37.8 °C [100°F]). When the oven reaches the temperature you set, 3 beeps will sound. The oven will continue to cook for the set amount of time, then turn automatically

8. Touch the OFF pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.

Using the warming drawer.(on some models)

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

To Use the Warming Drawer

	<ol style="list-style-type: none">1. Touch the WARMING DRAWER pad. “WARMERON” and “1” are lit on the display and “Set” begins to blink.2. On the number pad, touch 1 for Min, 2 for Med or 3 for Max. The display “1” changes corresponding to the number pad selected.3. The warming drawer starts automatically after touching 1 , 2 or 3. “WARMERON” and the number remain lit. “Set” stops blinking. <p>To cancel, touch the WARMING DRAWER pad.</p> <p>NOTE: Touching the pad does not turn the warming drawer off.</p> <p>NOTES:</p> <ul style="list-style-type: none">• The warming drawer has three settings: and 3. These settings maintain different temperature levels in the warming drawer.• On some models, if using the oven at the same time as the warming drawer, only the oven settings will be displayed.• The warming drawer cannot be used during a self-cleaning cycle.
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When Using the Warming Drawer

The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION: Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.

- Remove serving spoons, etc., before placing containers in warming drawer.

Temperature Selection Chart

To keep several different foods hot, set the control to the food needing the highest setting.

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

Repeated opening of the drawer allows the hot air to escape and the food to cool.

With large loads it may be necessary to use a higher warming drawer setting and cover some of the cooked food items.

Do not use plastic containers or plastic wrap.

Food Type	Control Setting
Bacon	3
Breads	1
Casserole	2
Chicken, fried	3
Ham	3
Muffins	1
Pies	1
Pizza	3
Potatoes, baked	3
Tortilla Chips	1

CAUTION: Do not keep food in the warming drawer for more than two hours.

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- Preheat on 1 setting.
- Check crispness after 45 minutes. Add time as needed.

To Warm Serving Bowls and Plates

To warm serving bowls and plates, set the control on 1.

- Use only heat-safe dishes

- If you want to heat china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

CAUTION: Dishes will be hot. Use pot holders or mitts when removing hot dishes.

Using the clock and timer

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

1. Touch the CLOCKpad.
2. Touch the numberpads.
3. Touch the START pad.



Make sure the clock is set to the correct time of day.

To Set the Timer



The Timer is a minute timer only.

The Timer does not control oven operations. The maximum setting on the Timer is 9 hours and 59 minutes.

1. Touch the TIMER pad.
2. Touch the number pads until the amount of time you want shows in the display. For example, to set hours and 45 minutes, touch 2, 4 and 5 in that order. If you make a mistake, touch the TIMER pad and begin again.
3. Touch the START pad.
 - After touching the the START pad, SET disappears; this tells you the time is counting down, although the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.
4. When the Timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the TIMER pad is touched.

The 6-second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

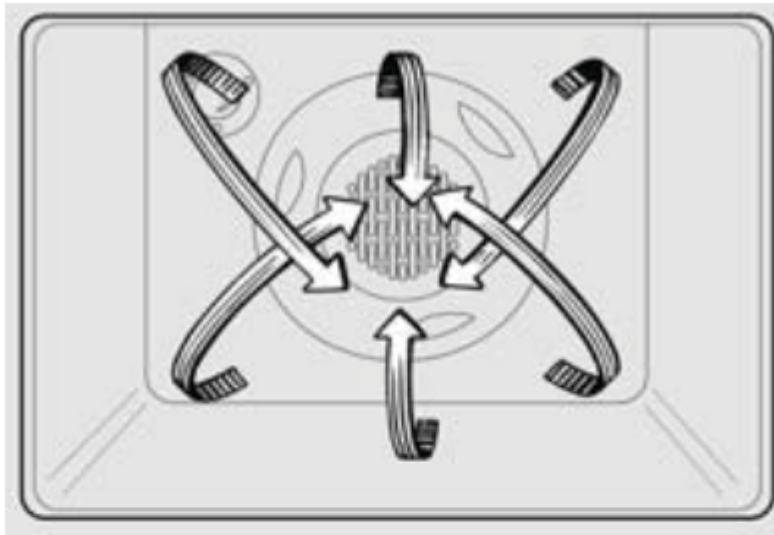
If the display is still showing the time remaining, you may change it by touching the TIMER pad, then touch the number pads until the time you want appears in the display.

If the remaining time is not in the display clock, delay start or cooking time are in the display), recall the remaining time by touching the TIMER pad and then touching the number pads to enter the new time you want.

To Cancel the Timer

Touch the TIMER pad twice.

Using the convection oven. (on some models)



In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned - often in less time than with regular heat.

The convection oven fan shuts off when the oven door is opened. DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

- Ideal for evenly browned baked foods cooked on multiple racks.
- Good for large quantities of baked foods.
- Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- Good for large tender cuts of meat, uncovered.

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

When you are convection roasting, it is important that you use a broiler pan and grid designed for broiling for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters.

Adapting Recipes...

You can use your favorite recipes in the convection oven.

- Use pan size recommended.
- Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 205 °C (400°F) can also be used, when oven is below 205°C(400°F).

Metal and Glass

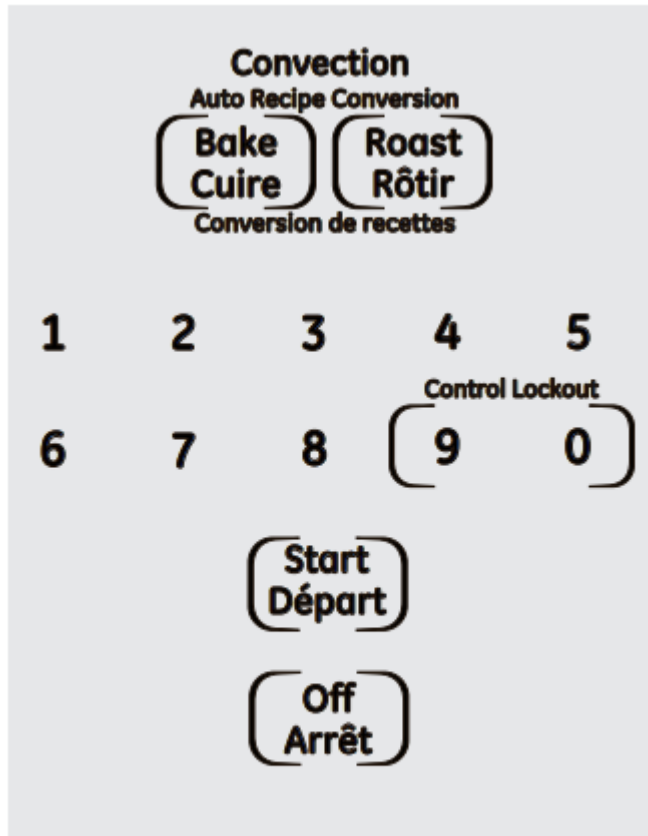
Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- Darkened or matte-finished pans will bake faster than shiny pans.
- Glass or ceramic pans cook more slowly.

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.

How to Set the Oven for Convection Baking or Roasting



On some models

1. Touch the CONVECTIONBAKE pad once for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake.

See the Multi-Rack Convection Baking section for more information.

Touch the CONVECTION BAKE pad twice for one-rack convection baking.

This mode is used for cooking food items on only one rack in convection bake.

Touch the CONVECTION ROAST pad for convection roasting (on some models).

2. Touch the number pads to set the oven temperature.

3. Touch the START pad.

NOTE: If the Auto Recipe™ Conversion Feature is on, it will automatically reduce the set regular baking temperature by 13.9 °C (25°F) to the appropriate convection temperature in convection bake mode.

See Auto Recipe™ Conversion in the Special Features section.

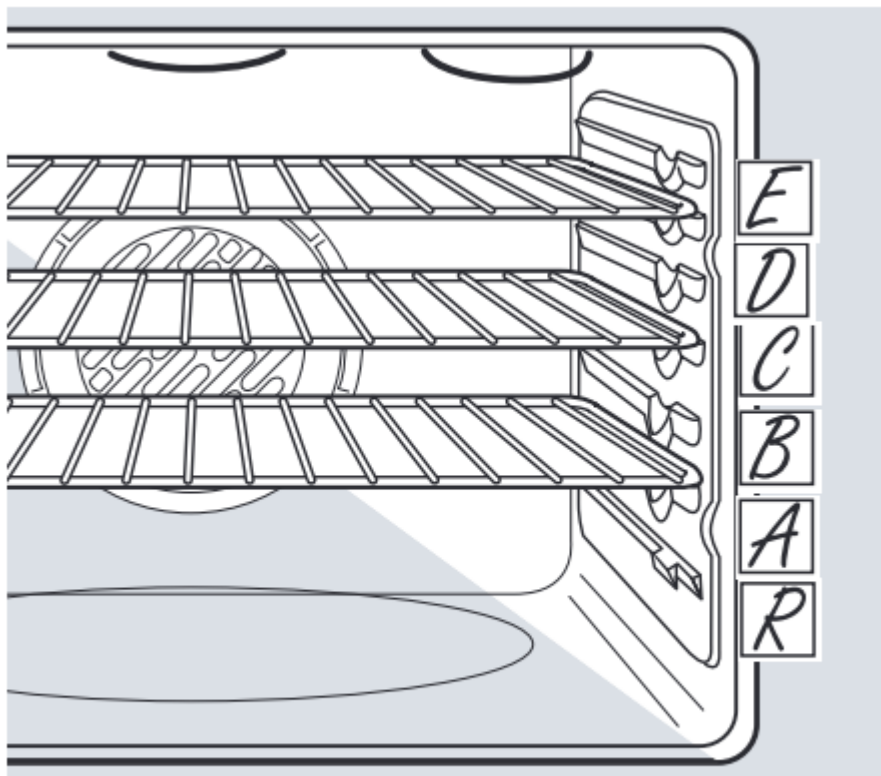
To change the oven temperature, touch the CONVECTION BAKE or CONVECTION ROAST pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 37.8°C (100°F), will be displayed. When oven reaches the temperature you set, 3 beeps will sound.

4. Touch CLEAR/OFF pad when finished.

- You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.
- You may hear the oven clicking during baking. This is normal.
- In convection bake modes, for maximum cooking evenness, the fan is designed to rotate in both directions, with a pause in between. This is normal.

Multi-Rack Convection Baking (on precise air convection models)



Multi-rack position.

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

Multi-rack baking may increase cook times slightly for some foods but the overall result is time saved. Cookies, muffins, biscuits and other quickbreads give very good results with multi-rack baking.

When baking on 3 racks, place one rack in the second (B) position, another rack in the fourth (D) position and the third rack in the sixth (F) position.

For two-rack baking, place one rack in the second (B) rack position. Place the other rack in the fifth (E) rack position.



1-Rack Convection Baking

When convection baking with only 1 rack, place the food so that it is centered with oven convection fan.

Using the timed features for convection baking

You will hear a fan while cooking with these features. The fan will stop when the door is opened, but the heat will not turn off.

NOTE: 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.

How to Set an Immediate Start and Automatic Stop	
Press desired convection function. Proceed to step 2 of How to Set an Immediate Start and Automatic Stop in Using the timed baking and roasting features section.	 <p>On some models</p>
How to Set a Delayed Start and Automatic Stop	
Press desired convection function. Proceed to step 2 of How to Set a Delay Start and Automatic Stop in Using the timed baking and roasting features section.	 <p>On some models</p>

Adjust the oven thermostat - Do it yourself

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 6–11 degrees Celsius (20–40 degrees Fahrenheit).

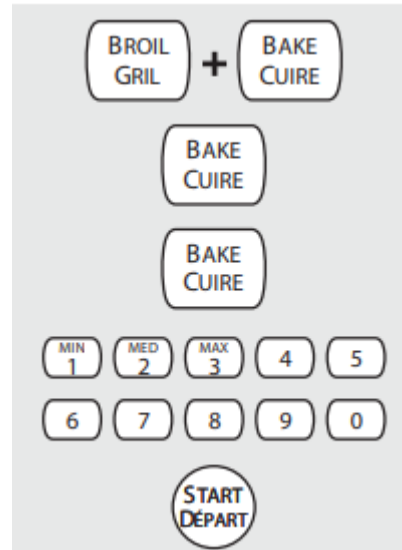
NOTE: This adjustment will only affect baking and roasting temperatures; it will not affect broiling or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

To Adjust the Thermostat

1. Touch the BAKE and BROIL pads at the same time for 3 seconds until the display shows SF.
2. Touch the BAKE pad. A two digit number shows in the display.
 - Touch BAKE again to alternate between increasing and decreasing the oven temperature.
3. The oven temperature can be adjusted up to (+) 19°C (35°F) hotter or (-) 19°C (35°F) cooler.

Touch the number pads the same way you read them. For example, to change the oven temperature 12°C (15°F), touch 1 and 5.
4. When you have made the adjustment, touch the START pad to go back to the time of day display.

Use your oven as you would normally



The type of margarine will affect baking performance.

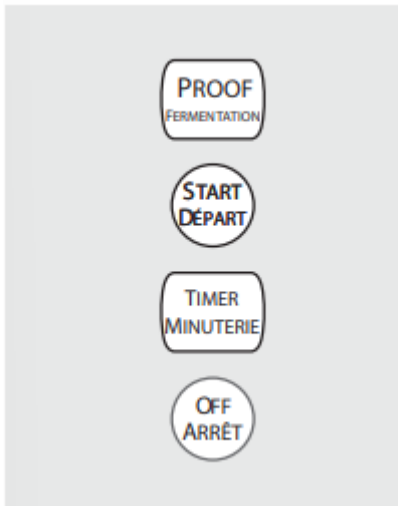
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the proofing feature. (on some models)

The proofing feature maintains a warm environment useful for rising yeast-leavened products.



How to Set the Oven For Proofing (on some models)

1. Place the covered dough in a dish in the oven on rack B or C.

NOTE: For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).

2. Touch the PROOF pad and then the START pad.

The display will read PrF (proof).

The oven interior light turns on and remains on during proofing.

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

3. Set the TIMER for the minimum proof time.

4. When proofing is finished, touch the OFFpad.

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid over-proofing.

NOTE:

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the WARM feature to keep food warm.
- Proofing will not operate when oven is above 52 °C (125°F). "HOT" will show in the display.

Using Steam Clean. (on some models)

CAUTION During the steam clean cycle, the oven bottom becomes hot enough to cause burns. Wait until the cycle is over (25 minutes) before wiping the inside surfaces of the oven. Failure to do so may result in burns.

The Steam Clean cycle makes it easier to clean light soiling off the porcelain oven interior.

The range should be at room temperature before beginning the Steam Clean cycle. If the oven is too hot, “hot” will appear on the display and the cycle will not activate until the oven cools down. The Steam Clean cycle performs best on new spills or soils. Burned-on food is more difficult to remove.

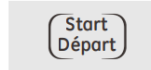


Pour 8 ounces of water onto the oven floor.

WARNING: The surface units are automatically disabled during the steam-clean cycle. Make sure that all surface unit controls are turned off at all times during the steam-clean cycle. Any surface unit that is set to an on position, while the steam-clean cycle is operating, will automatically come on after the steam-clean cycle is finished, and could result in an on, unattended surface unit. Wait until the steam-clean cycle is finished to set and use the surface units.

To Begin Steam Clean Cycle:

1. Remove racks and accessories from the oven cavity. Do not place cookware or other items in the oven during the Steam Clean cycle.
2. Pour 1 cup (8 oz.) room-temperature water onto the recessed area of the oven bottom. Do not add cleaning solutions or chemicals of any kind to the water.
3. Close the door.
4. Activate the Steam Clean function by pressing 6 & 7 pads at same time; then press Start.
5. A 25-minute cycle will begin to count down on the display.
6. When the Steam Clean cycle is complete, the oven control will beep and the door will be unlatched. Press Off pad and Open the door.
7. The oven bottom and remaining water will still be warm at the end of the cycle. This is normal.



8. Remove soils using a scrub brush or nylon scouring pad. A soap-filled steel wool pad may be used only on the porcelain oven interior. The use of abrasive pads will scratch the door glass. Do not wipe soil or water onto the door gasket.
9. Remove any remaining water with a dry cloth or sponge.
10. Leave the door open to air dry.

IMPORTANT NOTES:

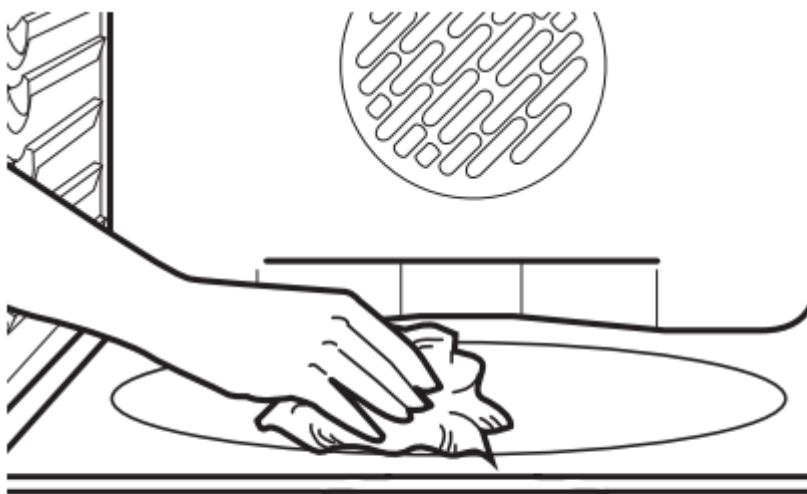
- If a steam clean cycle is initiated without water, press the Off pad to end the cycle.
- Wait for the range to cool to room temperature before pouring water into the recessed area and initiating another steam cycle.
- Press Off pad at any time to end the cycle.
- If mineral deposits remain in the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- Some water may drip from the bottom of the oven door. If this happens, wipe it up at the end of the cycle.
- The door gasket may be wet when the Steam Clean cycle finishes. This is normal. Do not clean the gasket.
- If soils still remain after cleaning the oven, use the self clean feature of your range, see using the self-cleaning oven section of the Owner's Manual for reference.

NOTE: Water will remain and will be still warm (this is normal) this will need to be wiped up at end of cycle.

Using the self-cleaning oven

The oven door must be closed and all controls set correctly for the cycle to work properly.

Before a Clean Cycle



Wipe up heavy soil on the oven bottom.

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

Remove broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

NOTE: If your oven is equipped with gray porcelain-coated oven racks, they may be left in the oven during the self-clean cycle.

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

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

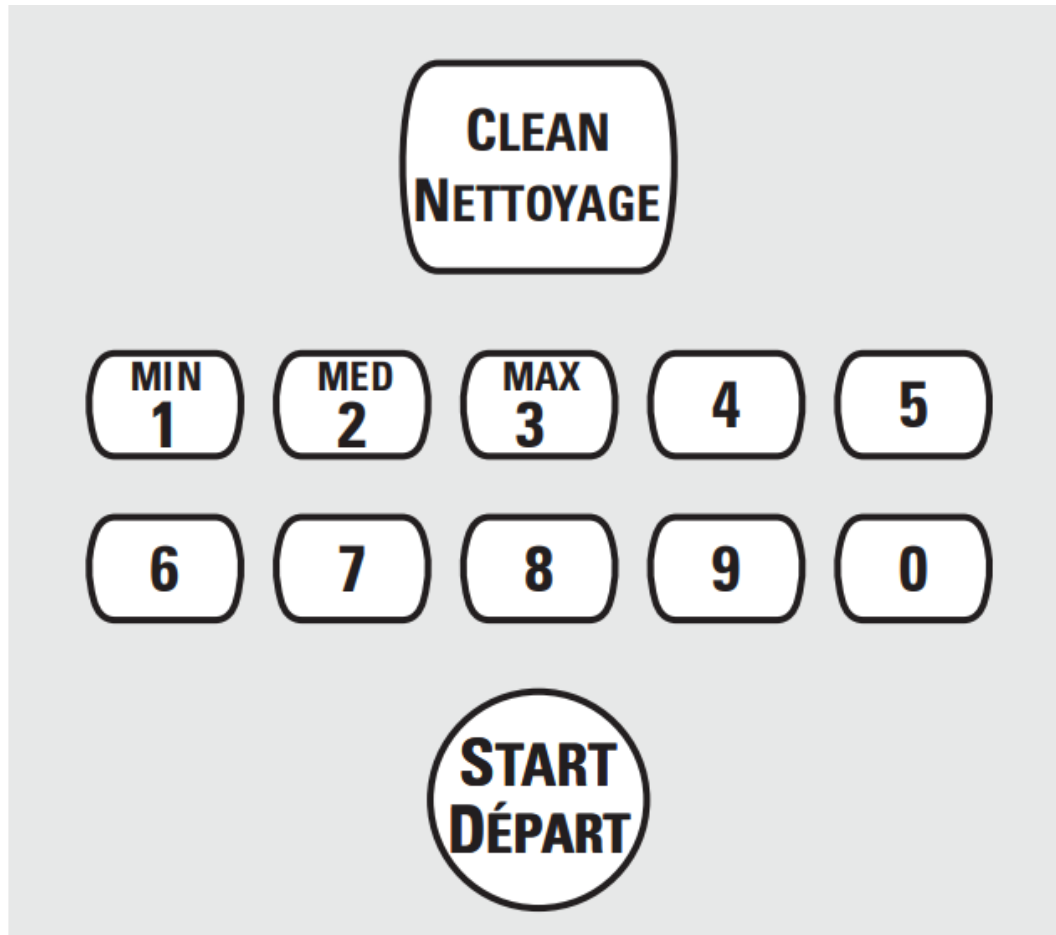
Wipe up any heavy spillovers on the oven bottom.

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

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

Move birds to another well - ventilated room.

How to Set the Oven for Cleaning



WARNING: Make sure that all surface unit controls are turned off at all times during the self-clean cycle. Wait until the self-clean cycle is finished to set and use the surface units.

1. Touch the CLEAN pad.
2. Using the number pads, enter the desired clean time, if a time other than 4 hours, 20 minutes is needed.

Clean cycle time is normally 4 hours, 30 minutes. You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

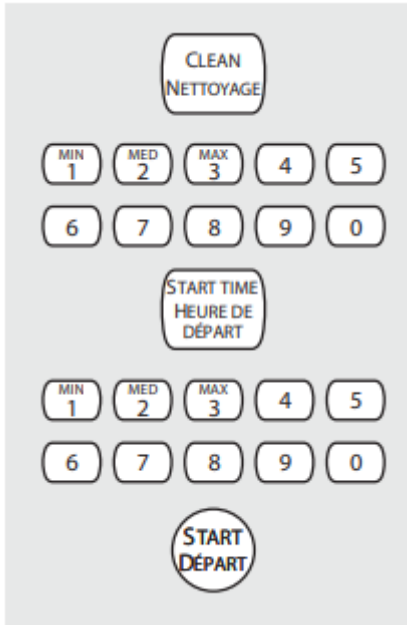
3. Touch the START pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCKED light goes off.

When the LOCKED light goes off, you will be able to open the door.

- The words LOCK DOOR will flash if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the OFF pad. When the LOCKED light goes off, indicating the oven has cooled below the locking temperature, you will be able to open the door.

How to Delay the Start of Cleaning



1. Touch the CLEAN pad.
2. Using the number pads, enter the desired clean time, if a time other than 4 hours, 20 minutes is needed.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

3. Touch the START TIME pad.
4. Using the number pads, enter the time of day you want the clean cycle to start.
5. Touch the START pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the LOCKED light goes off.

When the LOCKED light goes off, you will be able to open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

- You cannot set the oven for cooking or another self-clean cycle until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch theCLOCK pad to display the time of day.

To return to the clean countdown, touch the COOK TIME pad.

- If the racks become hard to slide, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

CARE AND CLEANING

If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury

Oven Interior(non-self-clean models)

With proper care, the porcelain enamel finish on the inside of the oven³top, bottom, sides, back and inside of the door³will stay new looking for years.

Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

Soap and water will normally do the job.

Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner.

Soap-filled scouring pads may also be used.

Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
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Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight.

The ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use an oven cleaner.

Follow the package directions.

Do not spray oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

Do not allow a film from the cleaner to build up on the temperature sensor³it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.

Do not spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces.

The cleaner can damage these surfaces.

Cleaning the Oven Door

	<p>The gasket is designed with a gap at the bottom to allow for proper air circulation.</p> <p>Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.</p> <p>If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.</p>
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To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled or plastic scouring pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
 - Do not let water drip into the vent openings.
 - If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
 - Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
 - Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door
-

Lift-Off Oven Door(on some models)

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

Do not lift the door by the handle.

<p>To remove the door:</p> <ol style="list-style-type: none">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 flat-blade screwdriver, may be required.3. Firmly grasp both sides of the door at the top.4. Close door to the door removal position, which is halfway between the broil stop position and fully closed.5. Lift door up and out until the hinge arm is clear of the slot.	
<p>To replace the door:</p> <ol style="list-style-type: none">1. Firmly grasp both sides of the door at the top2. 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.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.	
<ol style="list-style-type: none">4. Push the hinge locks up against the front frame of the oven cavity to the locked position.5. Close the oven door	

Care and cleaning of the range.

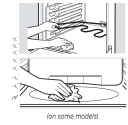


Oven Heating Elements

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

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

On some models, the bake element is not exposed and is under the oven floor. If spillover residue or ash accumulate on the oven floor, wipe up before self-cleaning.



Oven Racks

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth. Gray porcelain-coated oven racks may remain in the oven during the self-cleaning cycle without being damaged. The shiny, silver-colored oven racks may remain in the oven during the self-cleaning cycle, but they will lose their luster and become hard to slide.

It will be necessary to grease all oven rack side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the racks in and out of the oven.



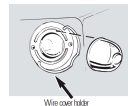
Oven Light Replacement (on some models)

CAUTION: Before replacing your oven light bulb, turn the oven light off and disconnect the electrical power to the range at the main fuse or circuit breaker panel.

Be sure to let the light cover and bulb cool completely.

To remove the cover:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.
2. Replace bulb with a 40-watt household appliance bulb.
3. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
4. Connect electrical power to the range.



Storage Drawer Removal (on some models)

To remove the storage drawer:

1. Pull the drawer out all the way.
2. Tilt up the front and remove it.

WARNING Do not leave paper products, plastics, canned food or combustible materials in the drawer.

To replace the storage drawer:

1. Insert glides at the back of the drawer beyond the stop on range glides.
2. Lift the drawer if necessary to insert easily.
3. Let the front of the drawer down; then push in to close.



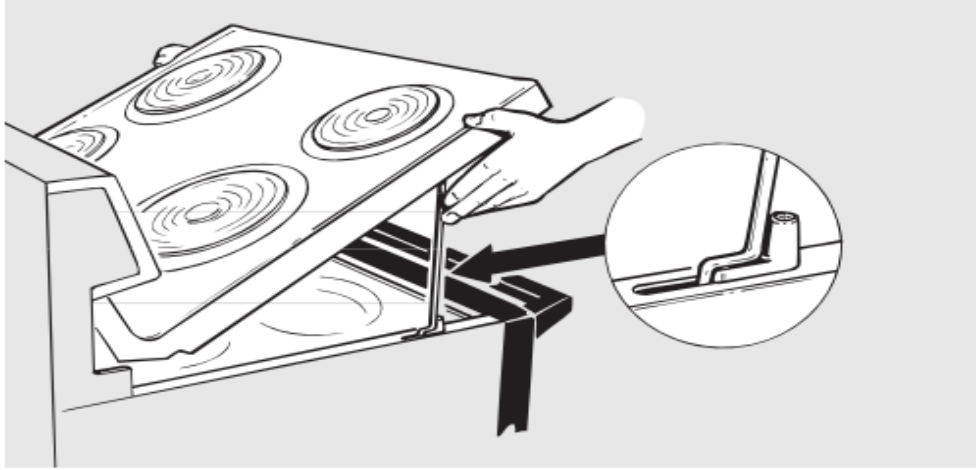
Porcelain Enamel Cooktop (on radiant models)

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

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

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

Lift-Up Cooktop (on coil models)



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

Some models have a cooktop that can be lifted up for easier cleaning. The entire cooktop may be lifted up and supported in the up position.

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

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

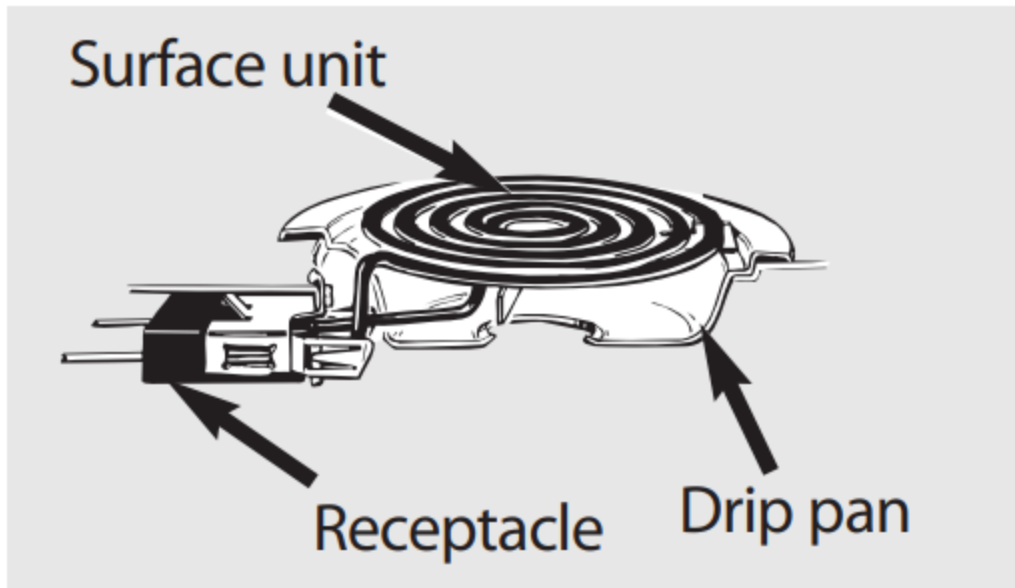
To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.

NOTE: Do not lift the cooktop on radiant top models. Lifting the cooktop can lead to damage and improper operation of the range.

Surface Units (on coil models)

Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.



To remove a surface unit:

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

Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.



Oven Vent (on coil models)

On glass cooktop models, the oven is vented through an opening at the rear of the cooktop.

On coil cooktop models, the oven is vented through an opening under the right rear surface unit.

Never cover the opening with aluminum foil or any other material.



Painted Surfaces (on some models)

Painted surfaces include the sides of the range and the sides of the door trim.

To clean the painted surfaces, use a hot, damp cloth with a mild detergent suitable for these surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

Do not use steel-wood pads, commercial oven cleaners, cleaning powders or other abrasive cleaners. They will damage the surface.

Stainless Steel Surfaces (on some models)

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

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

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer or MC Commercial

Parts Store nearest you, please call our toll-free number:

National Parts Center 1.800.661.1616 www.GEAppliances.ca

Glass Window (on some models)

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth.

BOWL AND COIL ASSEMBLY (on coil models)

In order to do a right assembly of the bowl and the coil into the cook top you need to insert both components together as shown in the picture.

Avoid inserting components sparely, this will cause wrong assemble issues

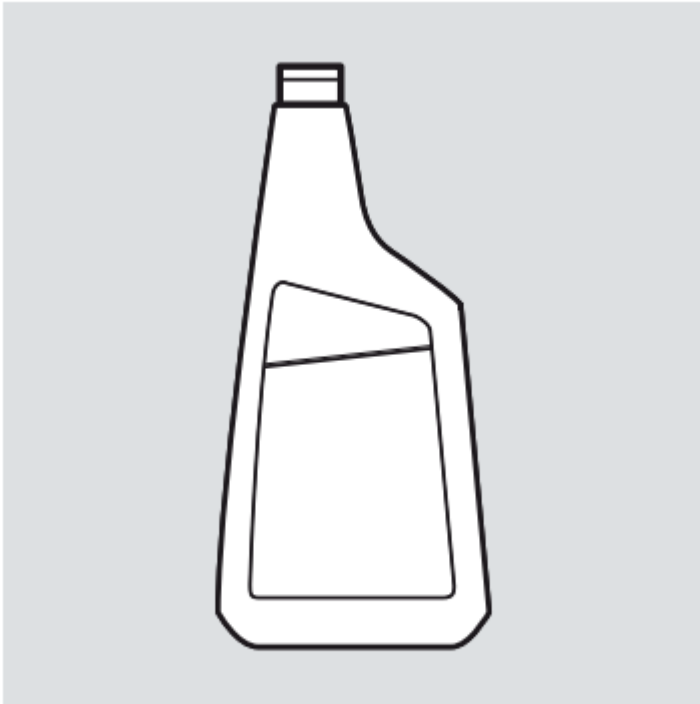


Attention (on coil models)

When using the oven is normal to have an increase of temperature on the cooktop surface, based on the fact that the release of heat from the oven is placed on the back right burner/coil of the range.



Normal Daily Use Cleaning



**Clean your cooktop after each spill.
Use Ceramic Cooktop Cleaner.**

ONLY use Ceramic Cooktop Cleaner on the glass cooktop. Other types of cleaners may not be as effective.

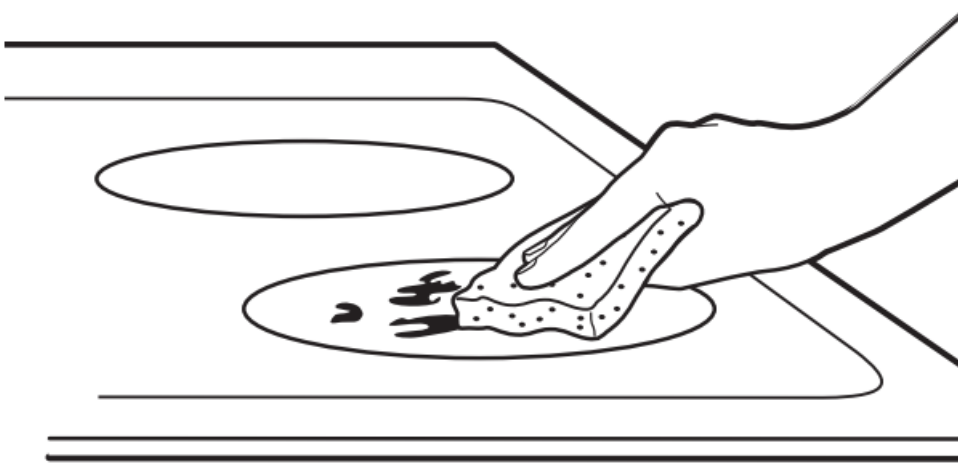
To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily 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 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.

Burned-On Residue

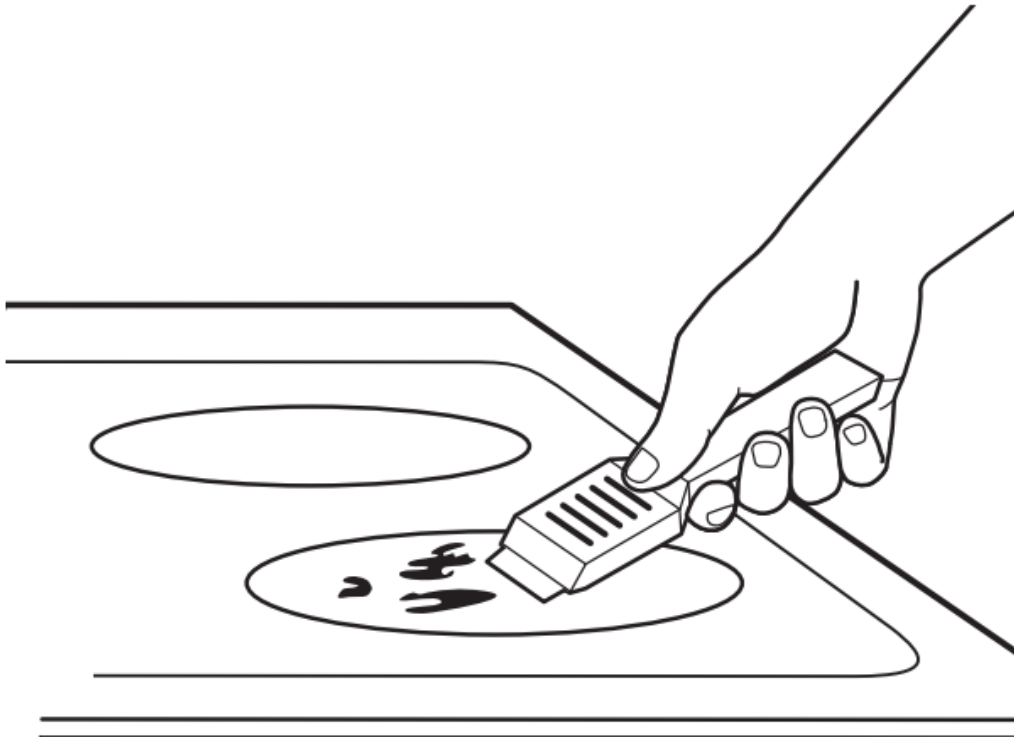
1. Allow the cooktop to cool.
2. Spread a few drops of Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using a Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with Ceramic Cooktop Cleaner and a paper towel.



Use a Cleaning Pad for Ceramic Cooktops

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of Ceramic Cooktop Cleaner on the entire burned residue area. Use a Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with Ceramic Cooktop Cleaner and a paper towel.



The Ceramic Cooktop Scraper and all recommended supplies are available through our dealers or through a MC Commercial Parts Store.

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
 - These marks are removable using the Ceramic Cooktop Cleaner with a 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.

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

Cooktop Seal

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



Glass surface potential for permanent damage

Sugary spillovers (such as jellies , fudge,candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances. Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

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

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

TROUBLESHOOTING

Problem	Possible Cause	What to Do
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 burner.
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 desired function.
	<ul style="list-style-type: none"> • Incorrect cleaning methods being used. 	<ul style="list-style-type: none"> • Scratches are not removable. Tiny pits may remain as a result of cleaning.

Problem	Possible Cause	What to Do
Scratches (may appear as cracks) on cooktop glass surface	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • To avoid scratches, use the recommended cookware. The bottoms of cookware are clean before use.
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 light colored cooktop.	This is normal. The surface may appear discolored. The discoloration 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.
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 Surface indicator lights turn on, but surface units do not work	Improper cookware being used. The self-clean cycle has	Use only flat cookware to minimize cycling. During a self-clean cycle, the surface units will cycle on and off. Wait until the self-clean cycle is complete or wait until the self-clean cycle is complete. See the About the radiant surface units section.
Surface unit stops glowing when turned to a lower setting	This is normal. The unit is still on and hot.	
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 Modes section.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.

Problem	Possible Cause	What to Do
Food does not broil properly	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	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.
Control signals after entering cooking time or delay start	You forgot to enter a bake temperature or cleaning time.	Press the BAKE pad and desired temperature.
Display flashes "bAd" then "linE" with a loud tone	The installed connection from the house to the unit is miswired.	• Contact installer or electrician to correct miswiring.
Surface units do not work	There has been a main power supply surge and/or a power interruption and surge	<ul style="list-style-type: none"> • On the Control Panel, activate the Self Clean mode. • Wait for 30 seconds and then press the OFF pad. • The cooktop should now be ready to operate.
The words "CLOSE DOOR" flashes or scrolls in the display	This is a normal condition. The "CLOSE DOOR" is a reminder message to keep the oven door closed during broil mode	This is normal. Keep oven door closed during broil mode.
<i>Oven temperature too hot or too cold</i>	Oven thermostat needs adjustment.	Adjust the oven thermostat.
<i>Clock and timer do not work</i>	<p>Plug on range is not completely inserted in the electrical outlet.</p> <p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Oven controls improperly set.</p>	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a properly grounded outlet. • Replace fuse or reset circuit breaker. • Check clock setting.

Warning



Problem	Possible Cause	What to Do
<i>Display goes blank</i>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>The clock is turned off from showing in the display.</p>	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker. • Check clock setting.
<i>Oven door is crooked</i>	The door is out of position.	<ul style="list-style-type: none"> • Because the oven door is removable, it sometimes becomes crooked during installation. To straighten the door, push down on the door.
<i>Oven makes clicking noise</i>	This is the sound of the heating element turning off and on during cooking functions.	<ul style="list-style-type: none"> • This is normal.
<i>"F—and a number or letter" flash in the display</i>	<p>You have a function error code.</p> <p>If the function code repeats:</p>	<ul style="list-style-type: none"> • Press the OFF pad. Put the oven back into the normal cooking mode. • Disconnect all power to the range for at least 30 seconds. If the function error code repeats, call for service. • On self-cleaning models, if a function error code repeats during a self-clean cycle, check the oven door latch. The latch may be stuck in the locked position. Make sure the latch is not stuck in the locked position. Press the OFF pad. Allow the oven to cool for one hour before using.
<i>Power outage clock flashes</i>	Power outage or surge.	<ul style="list-style-type: none"> • Some models will automatically resume the clock after a power outage. On models with a clock, you must reset the clock by pressing the OFF pad, setting the clock and starting a cook cycle.
<i>Display flashes</i>	Power failure.	<ul style="list-style-type: none"> • Reset the clock.
<i>Unable to get the display to show "SF"</i>	Oven control pads were not pressed properly.	<ul style="list-style-type: none"> • The BAKE and BROIL pads must be pressed for 30 seconds.
<i>"Burning" or "oily" odor emitting from the oven vent</i>	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> • To speed the process, set a self-clean cycle in the <i>clean mode</i> section.

This content is compiled from multiple sources and is provided for reference purposes only. It may not be



Problem	Possible Cause	What to Do	What to Expect
<i>Strong odor</i>	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary. 	
Self-Cleaning Models			
Oven will not self-clean	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> Allow the range to cool to room temperature. 	
	Oven controls improperly set.	<ul style="list-style-type: none"> See the <i>self-clean mode</i> section. 	
	Oven door is not in the locked position.	<ul style="list-style-type: none"> Make sure you move the door latch handle. 	
Oven starts a self-clean cycle when you wanted to bake, roast or broil	Oven door locked during cooking.	<ul style="list-style-type: none"> Turn the Oven Temperature knob to OFF. Move the door latch handle. 	
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> This is normal. 	
Excessive smoking during a clean cycle	Excessive soil.	<ul style="list-style-type: none"> Press the OFF pad. Open the windows to vent. The CLEAN pad goes off. Wipe up the excess. 	
Oven door will not unlock	Oven too hot.	<ul style="list-style-type: none"> Allow the oven to cool below locking temperature. 	
Oven not clean after a clean cycle	Oven controls not properly set.	<ul style="list-style-type: none"> See <i>self-clean mode</i> section. 	
	Oven was heavily soiled.	<ul style="list-style-type: none"> Clean up heavy spillovers before starting the self-clean cycle. You may need to self-clean again or for a longer period. 	

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.



