

Getting Started

Parts

Picture shows a double oven. Your appliance may vary slightly.



1. Control Panel
2. Door Gasket
3. Convection Fan, some models
4. Door Hinge
5. Oven Vent
6. Door Latch
7. Rack Position Guides with 6 rack positions
8. Oven Bottom

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 below the control panel. 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.

Accessories

Flat Rack

Do not clean in the Self Clean oven.



Broiling Pan (available via eShop)

Pan: #00449757

Grill (top): #00449756



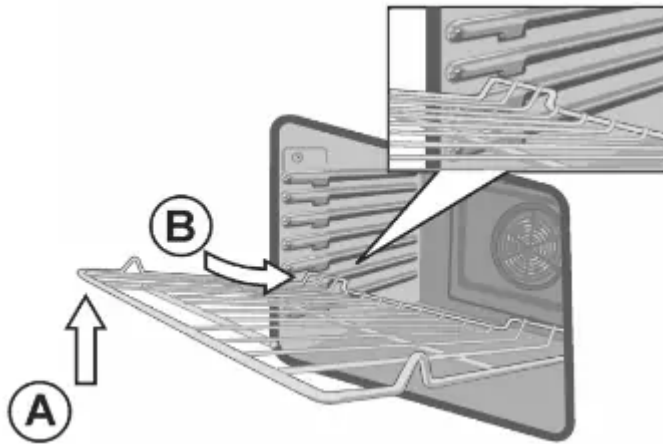
Inserting Racks

Flat Rack

The rack is designed with a stop so it will stop before coming completely out of the oven and not tilt.

To insert the flat rack into the oven:

1. Grasp rack firmly on both sides.
2. Insert rack (see picture).



3. Tilt rack up (A) to allow the upwardly sloped rear of the rack to slide under the stop molded into the front portion of the rack guide above.

4. When the back of the rack is past this stop, lower the front of the rack to a horizontal position (B) and push it the rest of the way in.

The rack should be straight and flat, not crooked.

To remove the flat rack from the oven:

1. Grasp rack firmly on both sides and pull rack toward you.

2. When the stop is reached, tilt rack up so that the upwardly sloped back of the rack can pass under the stop. Pull the rack the rest of the way out.

Control

Double Convection Oven Control Panel



Double Non-Convection Oven Control Panel



Single Convection Oven Control Panel



Single Non-Convection Oven Control Panel



- 1 Upper Oven Mode Dial
- 2 Oven Mode Dial
- 3 Display, 8 buttons
- 4 Display, 6 buttons
- 5 Lower Oven Mode Dial
- 6 Temperature Settings Dial

Buttons

Note: You only need to press lightly on the buttons to operate them. The buttons will not have any affect if you press several of them at once, such as when cleaning the control panel by wiping across it.

Upper Oven

Switches to the upper oven in double oven models. Press before changing settings for the upper oven (double oven models only).

Lower Oven

Switches to the lower oven in double oven models. Press before changing settings for the lower oven (double oven models only).

Oven Light

Turns the oven light off or on. Does not operate when the oven is in Self Clean mode.

Clear

Clears the kitchen timer when editing or when finished.

Timer

Sets and displays the kitchen timers double ovens, Timer for single ovens). The timers do not control the oven activities.



Increases the displayed value when pressed.



Decreases the displayed value when pressed.

Clock

Enters the clock set mode.

Operation

About the Appliance

Your new oven combines premium cooking results and simple operation.

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 oven when Self Clean is done.

Clear labeling of the buttons and knobs make 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 Oven for the First Time

- Oven must be properly installed by a qualified technician before use.
- Remove all packing materials from inside and outside the oven.
- While cool, wipe with a clean, damp cloth and dry.
- There may be a slight odor during first uses; this is normal and will disappear.
- Optimum cooking results depend on proper bakeware being used.
- Read and understand all safety precautions and Use and Care Manual information prior to operating.

Oven Features

Setting the Clock

To set the clock:



1. Turn the Cooking Mode dial to "Off".
2. Press Clock. The clock will be displayed. The hours will blink to indicate the value can be changed.
3. Use the + or - buttons to set the hour.
4. Press Clock again to set the minutes. The minutes will blink to indicate the value can be changed.
5. Use the + or - buttons to set the minutes.

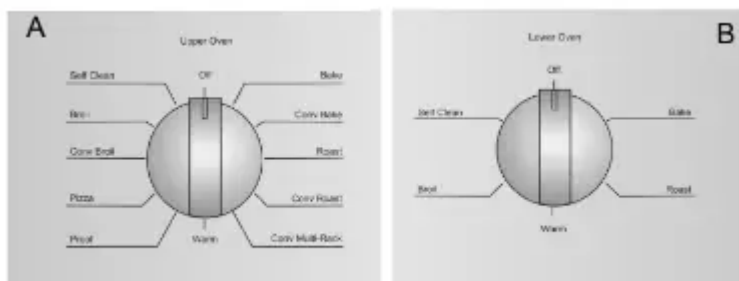
Note: Pressing and holding the + or - buttons will cause the minutes to change more rapidly.

If no change is entered for 3 seconds the time displayed will be saved.

Setting the Cooking Mode and Temperature

Setting the Cooking Mode and temperature for Double Ovens

Double Oven Control Panel



1. Turn the Upper (A) or Lower (B) Oven Mode dial to the preferred cooking mode.
2. The display shows the default temperature for the mode at the left of the current time.
3. Press the + or - buttons to change the temperature.

4. When the desired temperature is unchanged for seconds, or if the Timer button is pressed, the cooking mode starts and the timer opens in timer edit mode. (Note: When the timer is set, it counts down to but does not turn off the oven.)
5. Preheating will display in red underneath the selected temperature until the temperature is reached. During preheat the selected temperature is displayed, not the current oven cavity temperature.
6. If a timer is set, the display will show the selected temperature for 3 seconds and will then display the timer countdown.

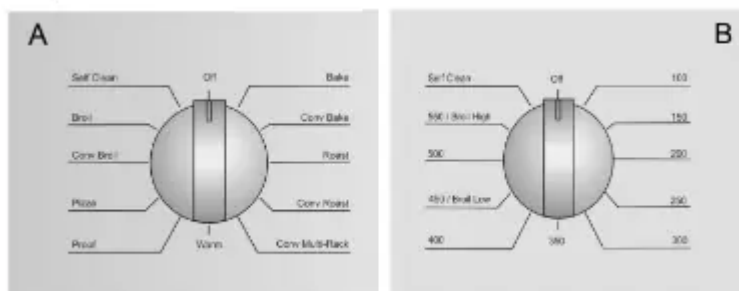
Note:

The cooking mode can be changed at any time during operation.

For double oven models, the upper or lower oven must be selected before the temperature can be changed. Press Upper Oven or Lower Oven to select an oven.

Setting the Cooking Mode and temperature for Single Ovens

Single Convection Oven Control Panel



1. Turn the Oven Mode Dial (A) to the preferred cooking mode.
2. Turn the Temperature Settings Dial (B) to change the temperature.
3. Preheating will display in red underneath the selected temperature.

Note:

The cooking mode can be changed at any time during operation.

The Temperature Settings Dial can be turned to the marked temperatures or in between to select a specific temperature (i.e.: 325° would be halfway between 300° and 350°.)

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

Setting the timer:



1. Press Timers. If no other timer is running, "00:00" appears in edit mode and flashes.
2. Press the + button to set the amount of time. Holding the button down increases the timer value more quickly.
3. Press Timers again to store the timer value set and begin the timer countdown.

The timer starts.

When the timer reaches 0:00 the timer display blinks and an alarm tone sounds every 10 seconds for two minutes.

4. Press Clear or open the oven door to cancel a running timer and terminate the beep signal.

To set the Sabbath Mode:

1. Turn the Cooking Mode Dial to Bake.
 2. Set the temperature to a value within the Sabbath Mode temperature range (100° to 450° F). If the temperature set is outside this range, and the Timer button is held for 3 seconds, an error tone sounds.
 3. Press and hold the Timer (or Timers) button for three seconds.
- SAb appears in the display for 3 seconds.



4. 74:00 flashes in the display. 74 hours is the maximum number of hours that can be set for Sabbath Mode.



5. Press + or - to edit Sabbath cook time by 30 minute increments. Holding the button more than 1 seconds causes the displayed value to change 30 minutes each second until the button is released. The maximum time allowed to be set is 74 hours.

6. If no change is made for 3 seconds, or if Timer is pressed, Sabbath mode begins and the timer counts down in 1 minute increments until it reaches :00, then displays SAb. The heating mode ends, but the oven stays in Sabbath Mode.

Settings

The Settings menu is used to customize the oven settings.

To make changes to Settings:

The oven must be turned off with no timer running in order to access the "Settings Menu".



1.To Access the Settings Menu:

- Single Ovens: Press Clock and + for two seconds
- Double Ovens: Press Upper Oven and Timer
- The first menu item, S1, appears in the display.

2.Press Clock to move through the settings list.

3.Press + or - to change the setting.

4.Press Clock to move to the next setting option.

The next menu item, S2, appears in the display.

Always set the values as described in steps 2 and 3. Press Clear to leave the menu.

Settings Menu Options

Menu item	Description	Settings (Default)
S1: Clock Mode	12-hour or 24-hour display mode; 1=12hr, 2=24hr	1=12hr
S2: Temperature Unit	F = Fahrenheit, 1=F C = Celsius, 2=C	1=F
S3: Sound with each key press	Button sound: Yes or No: 1=Yes, 2=No	1=Yes
S4: Clock Visible	Show Clock: Yes or No; 1=Yes, 2=No	1=Yes
Non-Convection Ovens S5: Oven Temperature Offset Upper Oven S6: Oven Temperature Offset Lower Oven For non-convection doubles, s5 is upper oven temp offset and s6 is lower oven temp offset. (Non-convection ovens do not have a fan at the inside back of the oven cavity)	Sets the oven offset value (affects upper cavity only on double ovens). This value is added to the oven cavity temperature set point (makes oven hotter or cooler if food is consistently either too brown or too light). The allowable range of increment is 0° to 35° F (0 ° to 19 °C), positive or negative. Temperature offset does not affect Self Clean, Broil, Conv. Broil, Warm or Pizza modes.	0



Menu item	Description	Settings (Default)
<p>Convection Ovens S5: Auto Convection Conversion (Convection ovens have a fan at the inside back of the oven cavity)</p>	<p>Toggles automatic convection conversion adjustment of cooking temperatures (available only on convection ovens). Decreases oven temperature by 25° F for Convection Bake and Convection Multi-Rack cooking modes. On, Off.</p> <p>1=On 2=Off</p>	<p>2=Off</p>
<p>Convection Oven S6: Oven Temperature Offset Upper Oven for Double Ovens (Convection ovens have a fan at the inside back of the oven cavity)</p>	<p>Sets the oven offset value (affects upper cavity only on double ovens). This value is added to the oven cavity temperature set point (makes oven hotter or cooler if food is consistently either too brown or too light). The allowable range of increment is 0° to 35° F (0° to 19 °C), positive or negative. Temperature offset does not affect Self Clean, Broil, Conv. Broil, Warm or Pizza modes.</p>	<p>0</p>
<p>Convection Oven S7: Oven Temperature Offset Lower Oven for Double Ovens (Convection ovens have a fan at the inside back of the oven cavity)</p>	<p>Sets the oven offset value (affects lower cavity only on double ovens). This value is added to the oven cavity temperature set point (makes oven hotter or cooler if food is consistently either too brown or too light). The allowable range of increment is 0° to 35° F (0° to 19 °C), positive or negative. Temperature offset does not affect Self Clean, Broil, Conv. Broil, Warm or Pizza modes.</p>	<p>0</p>

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.

The oven must be turned off in order to set an offset value.

Refer to "Temperature Offset" in "Settings Menu Options" for setting.

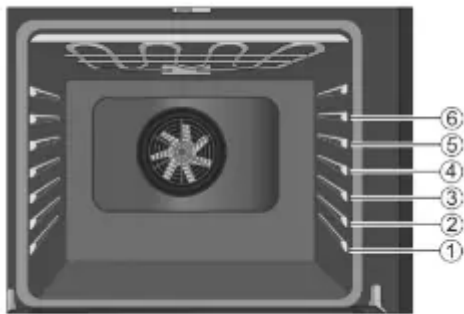
Getting the Most Out of Your Appliance

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



Rack positions are numbered from 1 to 6, from bottom to top.

Consult the food cooking charts at the back of this manual for recommended rack positions.

The top rack guide is not used with the cooking racks. Use rack positions 1 through 6 only. The top guide is there only to bracket the rack and prevent it from tipping when inserted in position 6. Inserting a rack onto the top guide would not be stable, since there is no guide above it to prevent tipping. DO NOT attempt to use the top guide to support a rack.

Rack Position	Best For
6 (highest usable position)	hamburgers, steaks
5	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 position)	large roasts, turkey, angel food cake

Aluminum Foil

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, and Warm 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.

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.

- Cleaning the oven is easier because there is no cleaning around a coil element showing on the bottom of the oven. 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 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

- Use the cooking recommendations as a guide.
- Open the door as briefly as possible to avoid temperature reduction.
- Use the interior oven light to view the food through the oven window rather than opening the door frequently.
- Use the Kitchen Timer to keep track of cooking times.

Baking Pans and Dishes

- Glass baking dishes absorb heat. Reduce oven temperature 25° F when baking using glass dishes.
- 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 25o F when using this type of pan. Follow manufacturers' recommendations.
- Insulated cookie sheets or bakeware will increase the length of cooking time.
- Do not set any heavy object on the open oven door.
- Do not keep empty pans or pizza stones in the oven during cooking as this could change the cooking performance. Store the 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.
- Avoid leaving the door open longer than is necessary and warn others to avoid unintentional contact with the open oven 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 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 a 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.

Temperature Range (°F) by Cooking Mode

Mode	Lowest	Highest
Bake	100	550
Roast	100	550
Broil (Low, High)	450	550
Warm	150	225
Proof (single oven)	100	125
Proof (double oven)	85	125
Convection Bake*	100	550
Convection Multi-Rack*	100	550
Convection Roast*	100	550
Pizza*	100	550
Convection Broil* (Low,High)	450	550

* Some models only

Cleaning and Maintenance

Cleaning

Self Clean

Self Clean

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

NOTICE:

Wipe out excessive spillage before self-cleaning the oven.

Do not clean parts or accessories in the Self Clean oven. Remove all baking dishes and oven racks from the oven prior to running Self Clean.

Single Ovens

To set the Self Clean mode:

- 1.Remove all accessories and racks from the oven.
- 2.Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.
- 3.Turn the Cooking Mode Dial to Self Clean.

4. Turn the Temperature Settings Dial to Self Clean.

5. After 3 seconds, the display blinks "--:--".

6. Press the + or - key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.

7. When the time in the display is unchanged for seconds, Self Clean begins. The Self Clean LED is illuminated. The oven door is automatically locked during Self Clean.



8. When the Self Clean display shows "0:00", Self Clean ends.

9. Wipe remaining ash from the oven using a moist cloth.

10. To cancel Self Clean, turn the Cooking Mode Dial to Off".

Double Ovens

Only one oven cavity can run the Self Clean mode at a given time.

To set the Self Clean mode:

1. Remove all accessories and racks from the oven.

2. Self Clean will not run if a timer is active. Clear all running timers before attempting to start Self Clean.

3. Turn the Cooking Mode Dial for the selected oven cavity (upper or lower) to Self Clean.

4. After 3 seconds, the display blinks "--:--".

5. Press the + or - key to set the Self Clean time. The maximum is 4 hours and the minimum is 2 hours.

6. When the time in the display is unchanged for 3 seconds, Self Clean begins. The Self Clean LED for the cavity is illuminated.



7. When the Self Clean display shows "0:00", Self Clean ends.

8. Wipe remaining ash from the oven using a moist cloth.

9. To cancel Self Clean, turn the Cooking Mode Dial to Off".

Avoid These Cleaners

Do not use commercial oven cleaners such as Easy Off®.

They may damage the oven finish or parts.

Never use scouring pads or abrasive cleaners. Never use cleansers containing Clorox®.

Do not use flammable cleaners such as lighter fluid or WD-40.

Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.

Cleaning Guide



Part	Recommendations
Flat Rack	<p>Wash with hot soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. DO NOT clean the rack in the Self Clean oven.</p> <p>If flat racks are cleaned in the oven during the Self Clean mode, they will lose 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>
Fiberglass Gasket	DO NOT CLEAN GASKET.
Glass	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to remove grease spatters and stubborn stains.
Painted Surfaces	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.
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 Bon-Ami® 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>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® sprayed 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. Do not use any abrasives such as steel wool pads, SoftScrub®, BonAmi® or Clorox ® cleansers.</p> <p>Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.</p>
Plastic & Controls	When cool, clean with soapy water, rinse and dry.

Printed Areas (Words and Numbers)	Do not use abrasive cleansers. When cool, clean with soapy water, rinse, dry.
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Maintenance

Replacing an Oven Light

Bulb specifications:

Oven Width	Bulb Description	Bulb Image
27 inch 500 HBN Series Ovens	25 Watt, 25WPRE14, European base	
30 inch 500 HBL Series Ovens	40 watt, appliance bulb, standard Edison base	

To change the bulb:



1. Turn off power to the oven at the main power supply (fuse or breaker box).
2. Remove the glass cover by unscrewing it. Turn the glass counterclockwise to remove it.
3. Remove the bulb. The bulb unscrews counterclockwise.
4. 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.
5. Screw the glass cover back on.

6. Turn power back on at the main power supply fuse or breaker box).

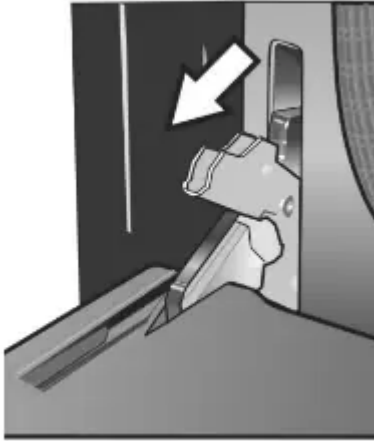
Removing the Oven Door

To remove the oven door:

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, horizontal 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.

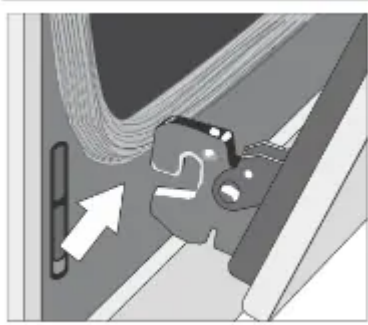


3. Bring both door hinge levers to their fullest down position as shown in the illustration. The left and right door hinges differ slightly but operate in the same manner.

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.



5. The door is heavy.



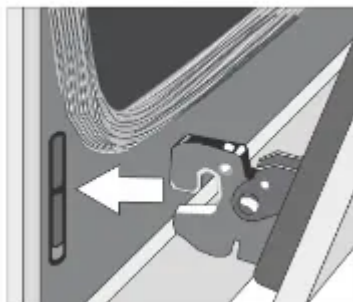
Use both hands to firmly grip it by the sides. Do not grip the door by the handle.

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.

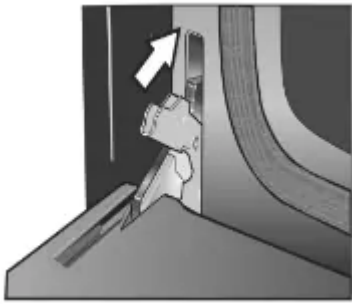
6. Place the door in a convenient and stable location for cleaning.

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" 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 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, flush with the front of the oven body.
6. Close and open door slowly to be sure it is correctly and securely in place.



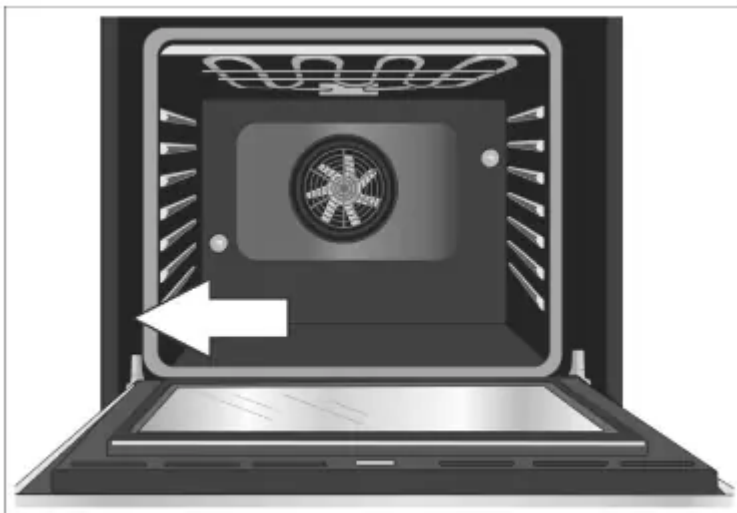
Service

How to Obtain Service or Parts

To reach a service representative, see the contact information at the front of the manual. Please be prepared with the information printed on your product data plate when calling.

Data Plate

- The data plate shows the model and serial number. Refer to the data plate on the appliance when requesting service.
- The data plate location varies based on the oven model and door hinge type:
- Single oven with bottom hinge: left hand side of door trim.
- Single oven with side hinge: side opposite the door hinge.
- Double oven with bottom hinge: left hand side of door trim of the lower oven cavity.



Troubleshooting Chart



Oven Problem	Possible Causes and Suggested Solutions
Oven door is locked and will not open, even after cooling.	Turn the oven off at the circuit breaker and wait five minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating.	Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Be sure oven temperature has been selected.
Oven is not cooking evenly.	Refer to cooking charts for recommended rack position. Check "Getting the Most Out of Your Appliance" for tips and suggestions.
Baking results are not as expected.	Refer to cooking charts for recommended rack position. Check "Getting the Most Out of Your Appliance" for tips and suggestions. Adjust oven calibration if necessary. See "Oven Temperature Offset" under "Setting Menu Options".
Food takes longer to cook than expected.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" under "Setting Menu Options".
Food is overcooked.	The oven is carefully calibrated to provide accurate results. However, the temperature can be offset if food is consistently too brown or too light. See "Oven Temperature Offset" under "Setting Menu Options".
Oven light is not working properly.	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause the bulb to burn out.



Oven light does not turn off.	Check for obstruction in oven door. Check to see if hinge is bent. Oven light has been turned on: press the oven light button to turn off.
Cannot remove lens cover on light.	There may be soil build-up around the lens cover. Wipe lens cover area with a clean, dry towel prior to attempting to remove the lens cover.
Oven is not self-cleaning properly.	Allow the oven to cool before running Self Clean. Always wipe out loose soils or heavy spillovers before running Self Clean. If oven is badly soiled, set oven for the maximum Self Clean time.
Clock and timer are not working properly.	Make sure there is electrical power to oven.
"E" and a number appears in display and control beeps.	This is a fault code. Press any key or turn knob to stop beeping. Reset oven if necessary. If fault code remains, record fault code, cancel oven, and call authorized service technician.
With a new oven there is a strong odor when oven is turned on.	This is normal with a new oven and will disappear after a few uses. Operating the Self Clean cycle also "burns-off" the smell more quickly.
Control does not react when a key is touched.	Be sure that surface is clean and dry. Touch the center of the button. Use the flat part of your finger.
Warm air or steam escapes from oven vent.	It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.

Cooling fan runs even when the oven is turned off.	This is normal. The cooling fan will continue to run, even after the oven has been turned off, until the oven has cooled sufficiently.
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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.

