

Operating Instructions

Using the radiant surface units. (on some models)

NOTE: Throughout this manual, features and appearance may vary from your model.

About the Radiant Surface Units

WARNING:

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

The radiant cooktop features heating units beneath a smooth glass surface. Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high. Always use caution when touching the cooktop.

An indicator light will come on when the surface unit is turned on.

The appropriate HOT surface indicator light will glow when its corresponding radiant element is turned on and will remain on until the surface has cooled below 65.5°C (150°F).



Never cook directly on the glass. Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



Do not slide cookware across the control or cooktop surface because it can scratch the glass. The glass is scratch-resistant, not scratchproof.

NOTE:

Hot surface indicator light will:

- Come on when the surface unit is hot to the touch.
- Stay on even after the unit is turned off.
- Glow brightly until the unit has cooled below 65.5°C (150°F).

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

Temperature Limiter

Every radiant surface unit has a temperature limiter.



The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units for a time if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

Selecting types of cookware.

The following information will help you choose cookware which will give good performance on glass cooktops.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin-weight aluminum should not be used.

Copper Bottom:

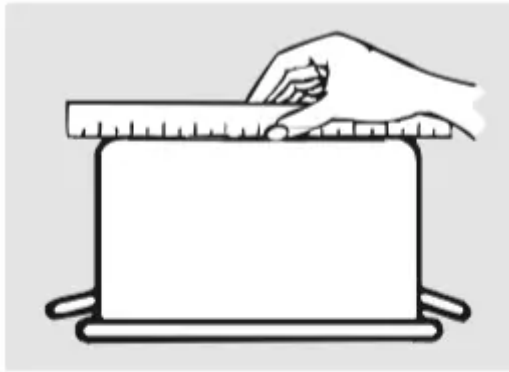
recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel-Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast-iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass-ceramic cooktop.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended

Glass-Ceramic:

usable, but not recommended

Poor performance. May scratch the surface.



Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Home Canning Tips:

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball ® and Kerr ® and the Department of Agriculture Extension Service.

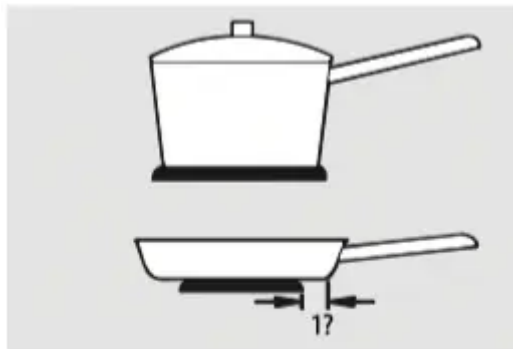
To prevent burns from steam or heat, use caution when canning.

The following information will help you choose cookware which will give good performance on coil cooktops.

Surface Cookware Tips

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 2.5 cm 1 inch.



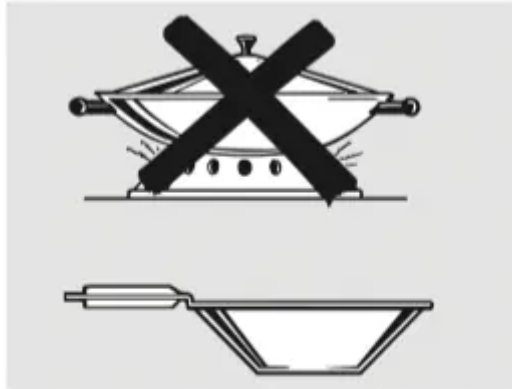
Not over 1 inch

Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

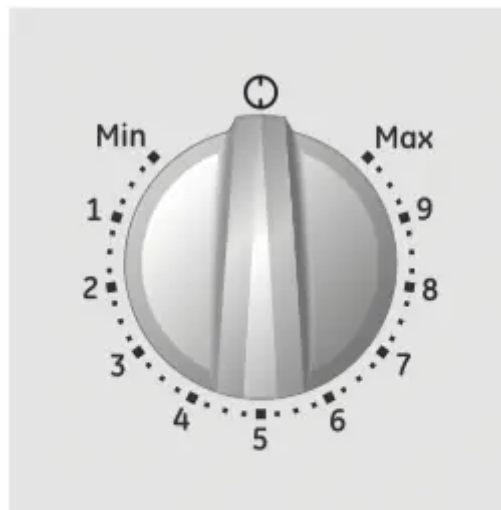
Placing the ring over the surface unit will cause a buildup of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tips over.



Use only flat-bottomed woks.

Using the surface units.

Throughout this manual, features and appearance may vary from your model.



Be sure you turn the control knob to OFF when you finish cooking.

How to Set

Push the knob in and turn in either direction to the setting you want.

At both OFF and Max the control clicks into position. You may hear slight clicking sounds during cooking, indicating the control is keeping the power level you set.

Indicator Lights (on radiant glass models only)



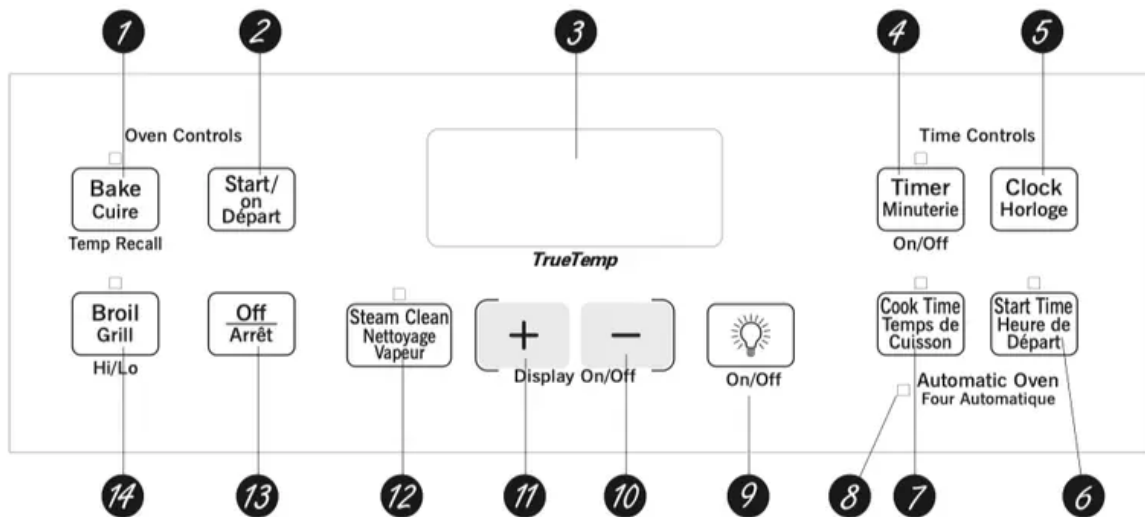
A Hot indicator light will glow when any radiant element is turned on, and will remain on until the surface is cool enough to touch.

A Burner On indicator light will glow when any surface unit is on.

NOTE: The Hot indicator light may glow between the surface control settings of Min and OFF, but there is no power to the surface units.

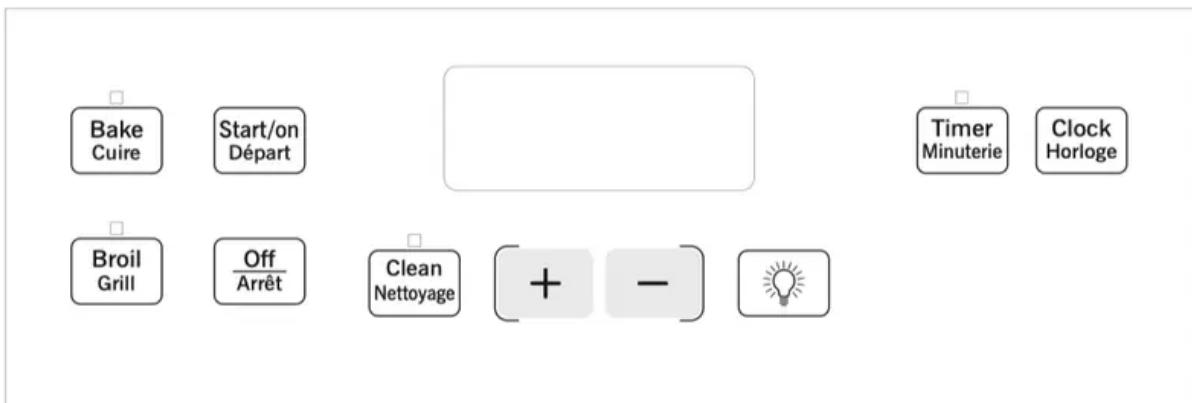
Using the oven controls.

Throughout this manual, features and appearance may vary from your model.



Control Graphics for JCB630, JCB635 Models.





Oven Control, Clock and Timer Features and Settings

1

BAKE Pad

Touch this pad to select the bake function. BAKE Light Flashes while in edit mode—you can change the oven temperature at this point. Glows when the oven is in bake mode.

2

START/ON Pad

Must be touched to start any cooking or cleaning function.

3

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. The display will show PRE while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

If “F— and a number or letter” flash in the display and the oven control signals, this indicates a function error code.

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. Reset the clock.

If the function error code appears during the self-cleaning cycle, check the oven door latch. The latch handle may have been moved, even if only slightly, from the latched position. Make sure the latch is moved to the right as far as it will go.

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 range and call for service.

4

TIMER Pad

Touch this pad to select the timer feature.

Then touch the + and – pads to adjust the timer.

TIMER Light

Flashes while in edit mode—you can change the set time at this point. Glows when the timer has been activated. Flashes again when the time has run out until the control is reset.

5

CLOCK Pad

To set the clock, press this pad twice and then press the + and – pads. The time of day will flash in the display when the oven is first turned on.

6

START TIME Pad (on some models)

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

START TIME Light

Flashes while in edit mode—you can change the start time at this point. Glows when the function has been activated.

7

COOK TIME Pad (on some models)

Touch this pad and then touch the + or – 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.

COOK TIME Light

Flashes while in edit mode—you can change the set time at this point. Glows when the function has been activated. Flashes again when the time has run out until the control is reset.

8

AUTOMATIC OVEN Light (on some models)

This lights anytime the oven has been programmed using the COOK TIME or START TIME functions.

9

OVENLIGHT or Pad

Touch this pad to turn the oven light on or off.

10 – Pad

Short taps to this pad will decrease the time or temperature by small amounts. Touch and hold the pad to decrease the time or temperature by larger amounts.

11 + Pad

Short taps to this pad will increase the time or temperature by small amounts. Touch and hold the pad to increase the time or temperature by larger amounts.

12 CLEAN Pad (on some models)

Touch this pad to select the self-cleaning function. See the Using the self-cleaning oven section.

STEAM CLEAN pad

Touch this pad for easier cleaning of light soiling off the oven cavity or door. See using steam clean section.

CLEAN Light

Flashes while in edit mode—you can change the length of time for the self-clean cycle at this point. Glows when the oven is in the self-clean cycle. After the self-clean cycle, the light will turn off. Unlatch the door.

13 OFF Pad

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

14 BROIL Pad

Touch this pad to select the broil function. BROIL Light Flashes while in edit mode—you can switch from HI to LO BROIL at this point. Glows when the oven is in broil mode.

Indicator Lights (on some pads)

EDIT mode lasts several seconds after the last pad press. START TIME and COOK TIME will be the only pads lit if either of these options is selected. (Example: START TIME is selected with BAKE—the START TIME pad will remain lit until the clock reaches the programmed time, at which point it will turn off and the BAKE pad light will light up.)

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

Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the CLOCK pad. Enter the correct time of day by touching the + or – pads. Touch the START/ON pad.

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.



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

CAUTION: When you are using a rack in the lowest position (R), 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 (R).

How to Set the oven for Baking or Roasting (on models without an oven temperature knob)



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.

1. Touch the BAKE pad.
2. Touch the + or – pads until the desired temperature is displayed.
3. Touch the START/ON pad.

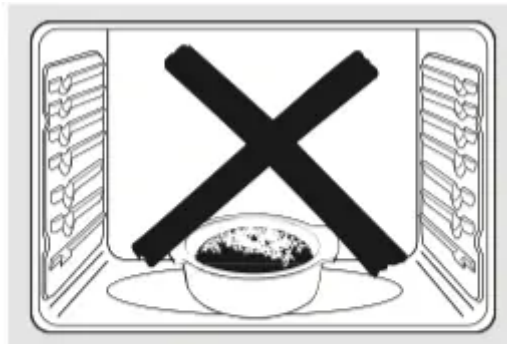
The oven will start automatically. The display will show PRE while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

To change the oven temperature during BAKE cycle, touch the BAKE pad and then the + or pads to get the new temperature.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. Touch the OFF pad when baking is finished and then remove the food from the oven.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	C
Angel food cake, bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cup cakes, layer cakes, pies	B or C
Casseroles	B or C
Turkey	R or A
Roasting	R, A or B

Preheating and Pan Placement



Do not place foods directly on the oven floor.

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 15–20 minutes.

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 1" to 1 1/2 " of air space around it.

Aluminum Foil

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

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

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

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 overbrowning them.

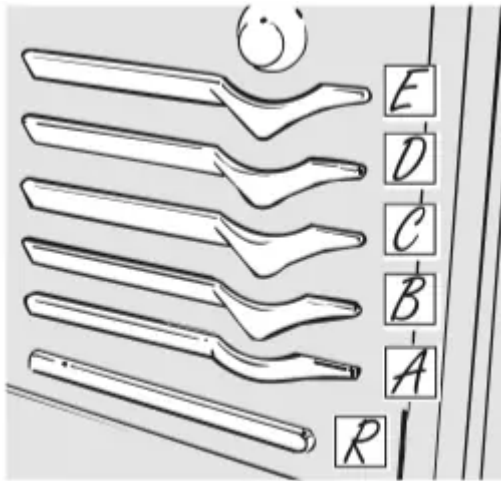
1. Place the meat or fish on a broiler grid in a broiler pan designed for broiling.
2. Follow suggested rack positions in the Broiling Guide.
3. Touch the BROIL HI/LO pad once for HI Broil.

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

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 5 rack positions.

Broiling Guide

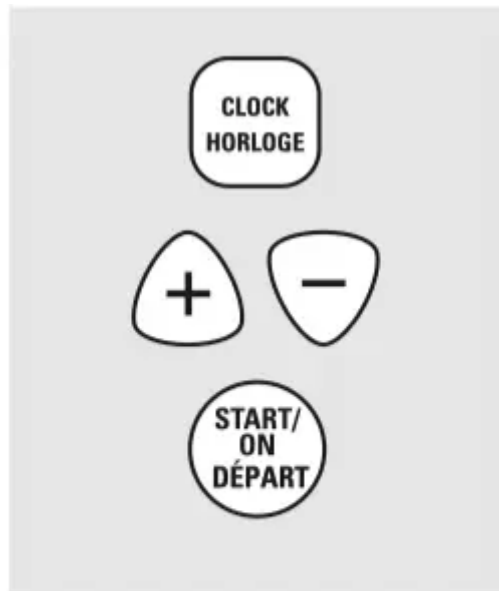
Food	Quantity and/ or Thickness	Rack* Position	First Side Time (min.)	Second Side Time (min.)	Comments	
Ground Beef	454 g (1 lb.) (4 patties)	C	10	7-10	Space evenly.	
	1.25 to 1.9 cm (1/2 to 3/4") thick 1.8 kg (4 lbs.) (16 patties)	C	15	11		
Beef Steaks	Rare † Medium Well Done	1.9 to 2.5 cm (3/4 to 1") thick	C	6	4	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	6	
			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 900 g to 1.14 kg (2 to 2 1/2 lbs.) split lengthwise	B	25	25	Brush each side with melted butter. Broil skin-side-down first.	
	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 2 (1.25 to 1.9 cm [1/2 to 3/4"] thick) Fillets	D	10			
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	D	7	4	Slash fat.	
	Well Done	D	10	9		
	Medium	D	9	6		
	Well Done	D	14	10		

*See illustration for description of rack positions.

Using the clock, timer and convenience outlet. (on some models)

Not all features are on all models.

To Set the Clock



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

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.

Touch the START/ON pad until the time of day shows in the display. This enters the time and starts the clock.

1. Touch the CLOCK pad twice.
2. Touch the + or – pads.

If the + or – pads are not touched within one minute after you touch the CLOCK pad, the display reverts to the original setting. If this happens, touch the CLOCK pad and reenter the time of day.

3. Touch the START/ON pad until the time of day shows in the display. This enters the time and starts the clock.

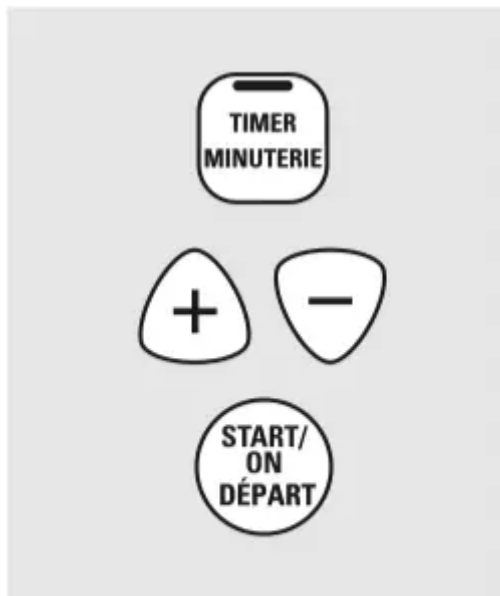
To check the time of day when the display is showing other information, simply touch the CLOCK pad. The time of day shows until another pad is touched.

To Turn Off the Clock Display

If you have several clocks in your kitchen, you may wish to turn off the time of day clock display on your range.

1. Touch the CLOCK pad once to turn off the time of day display. Although you will not be able to see it, the clock maintains the correct time of day.
2. Touch the CLOCK pad again to recall the clock display.

To Set the Timer



The timer is a minute timer only.
The **OFF** pad does not affect the timer.

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 + or – pads until the amount of time you want shows in the display. The maximum time that can be entered in minutes is 59. Times more than 59 minutes should be changed to hours and minutes.

If you make a mistake, touch the TIMER pad and begin again.

3. Touch the START/ON pad. The time will start counting down, although the display does not change until one minute has passed.
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.

Not all features are on all models.

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 + or – 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 + or – pads to enter the new time you want.

To Cancel the Timer

Touch the TIMER pad twice.

End of Cycle Tones (on some models)



Clear the tones by pressing the pad of the function you are using.

Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, touch the CLOCK pad twice. Enter the correct time of day by touching the + or – pads. Touch the START/ON pad.

Convenience Outlet (on some models)



The 120V convenience outlet located on the top of the backguard may be used to plug in small electrical appliances.

When using the outlet, be sure that the electrical cord does not rest on or near a surface unit. If the surface unit is turned on, the cord will be damaged.

To reset the circuit breaker, press the switch located near the outlet on top of the backguard.

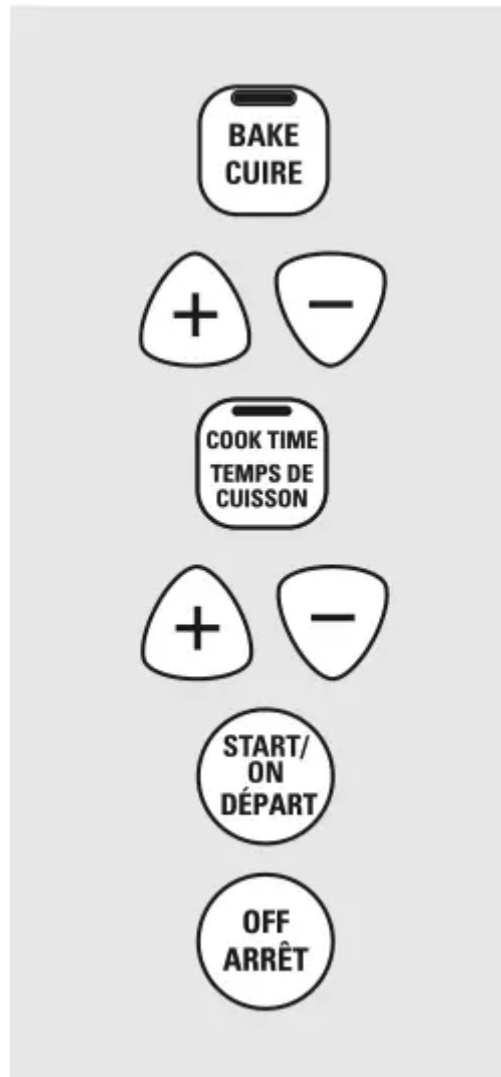
Using the timed baking and roasting features. (on some models)

Do not lock the oven door with the latch during timed cooking. The latch is used for self-cleaning only.

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



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 + or – pads to set the 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 + or – pads to set the baking time.

The cooking time that you entered will be displayed. (If you select Cooking Time first and then adjust the Bake Temperature, the oven temperature will be displayed instead.)

5. Touch the START/ON pad.

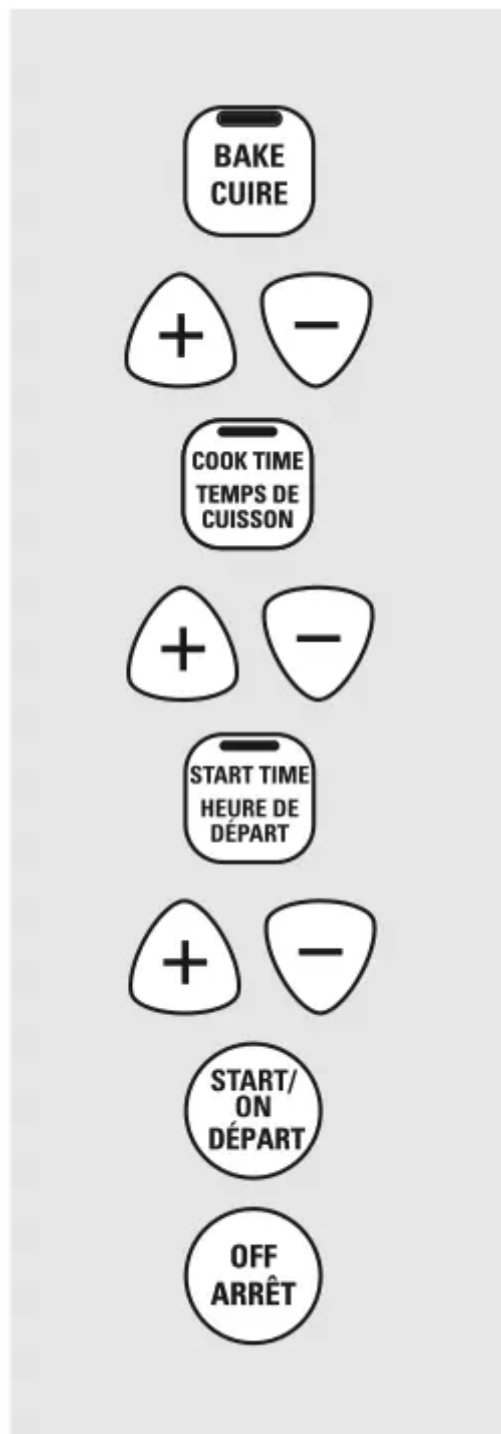
The display shows either the oven temperature that you set or the cooking time countdown. (The display starts with PRE if showing the oven temperature.)

The oven will continue to cook for the programmed 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 shuts off automatically, foods continue cooking after controls are 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 + or – pads to set the oven temperature.
3. Touch the COOK TIME pad.
4. Touch the + or – pads to set the desired length of cooking time.
5. Touch the START TIME pad.
6. Touch the + or – pads to set the time of day you want the oven to turn on and start cooking.
7. Touch the START/ON pad.

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

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

When the oven turns on at the time of day you have set, the display will show PRE until it reaches the selected temperature, then it will display the oven temperature.

At the end of cooking time, the oven will turn off and the end of cycle tone will sound.

8. Touch the OFF pad to clear the display if necessary.

Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.

Special features of your oven control.

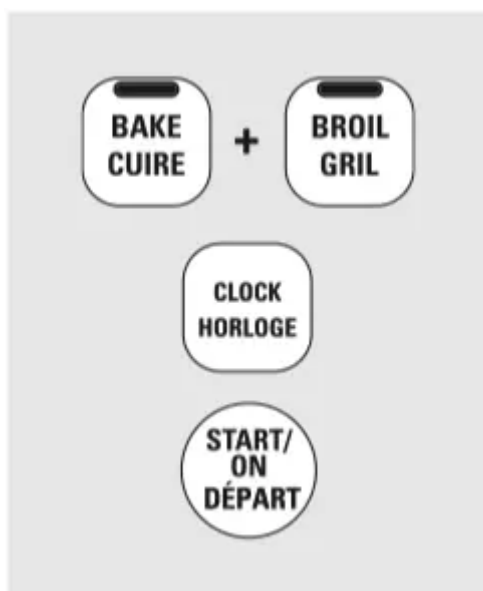
Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the START/ON pad. The special features will remain in memory after a power failure.

NOTE: The Sabbath feature and the Thermostat Adjustment feature are also Special Features, but they are addressed separately in the following sections.

12 Hour Shut-Off



With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn OFF this feature, follow the steps below.

1. Touch the BAKE and BROIL pads at the same time for 3 seconds until the display shows SF.
2. Touch the CLOCK pad. The display will show ON (12 hour shut-off). Touch the CLOCK pad repeatedly until the display shows OFF (no shut-off).
3. Touch the START/ON pad to activate the no shut-off and leave the control set in this special features mode.

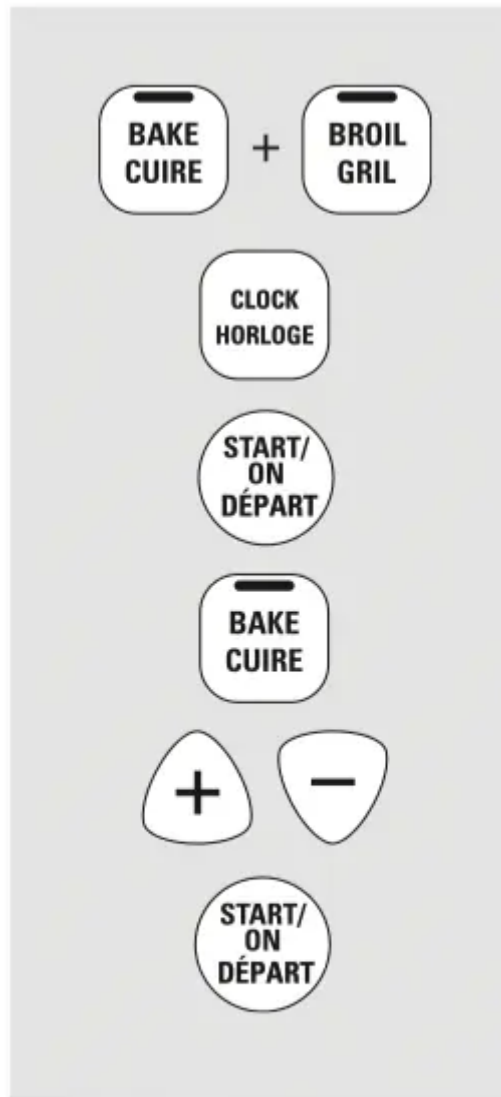
Using the Sabbath Feature. (on some models)

(Designed for use on the Jewish Sabbath and Holidays)

The Sabbath feature can be used for baking/roasting only. It cannot be used for broiling, self-cleaning or Delay Start cooking.

NOTE: The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.

How to Set for Regular Baking/Roasting



When the display shows \supset the oven is set in Sabbath. When the display shows $\supset\subset$ the oven is baking/roasting.

NOTE: To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.

1. Touch and hold both the BAKE and BROIL pads, at the same time, until the display shows SF.
2. Tap the CLOCK pad until SAb appears in the display.
3. Touch the START/ON pad and \supset appear in the display.
4. Touch the BAKE pad. No signal will be given.
5. The preset starting temperature will automatically be set to 176.7°C (350°F). Tap the + or - pads to increase or decrease the temperature in 13.9°C (25°F) increments. The temperature

can be set between 76.7°C (170°) and 287.8°C (550°F). No signal or temperature will be given.

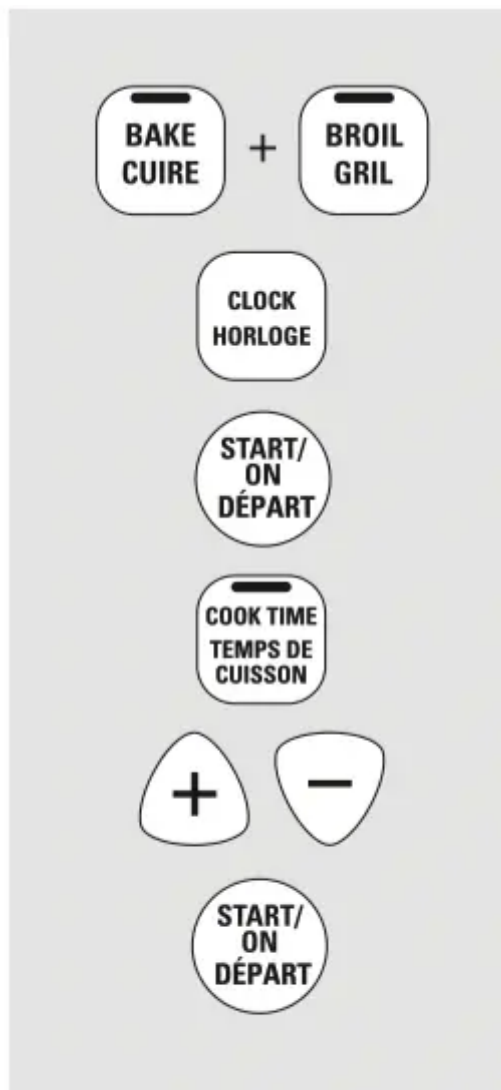
6. Touch the START/ON pad.

7. After a random delay period of approximately 30 seconds to 1 minute, $\supset C$ will appear in the display indicating that the oven is baking/roasting. If $\supset C$ doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the BAKE pad and tap the + or – pads to increase or decrease the temperature in 13.9° (25°F) increments. Touch the START/ON pad.

NOTE: The OFF and COOK TIME pads are active during the Sabbath feature.




How to Set for Timed Baking/Roasting—Immediate Start and Automatic Stop





When the display shows \supset the oven is set in Sabbath. When the display shows $\supset C$ the oven is baking/roasting.

NOTE: To understand how the oven control works, practice using regular (non-Sabbath) Immediate Start and Automatic Stop before entering the Sabbath mode.

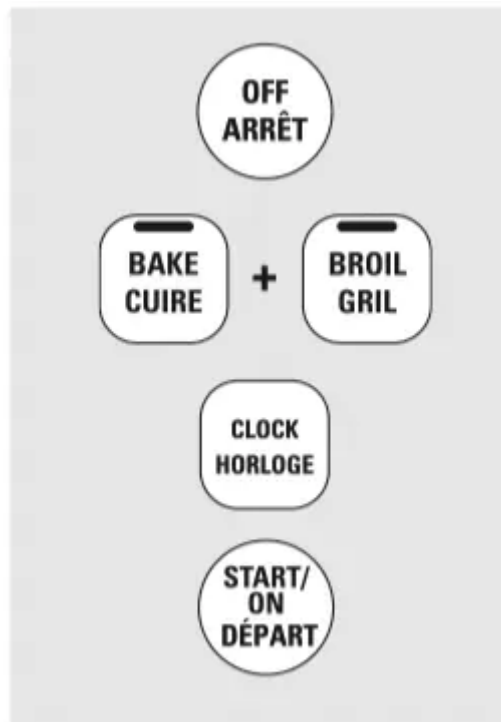
Make sure the clock shows the correct time of day and the oven is off.

1. Touch and hold both the BAKE and BROIL pads, at the same time, until the display shows SF.
2. Tap the CLOCK pad until SAb appears in the display.
3. Touch the START/ON pad and  will appear in the display.
4. Touch the COOK TIME pad.
5. Touch the + or – pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
6. Touch the START/ON pad.
7. Touch the BAKE pad. No signal will be given.
8. The preset starting temperature will automatically be set to 176.7°C (350°F). Tap the + or – pads to increase or decrease the temperature in 13.9°C (25°F) increments. The temperature can be set between 76.7°C (170°F) and 550°C. No signal or temperature will be given.
9. Touch the START/ON pad.
10. After a random delay period of approximately 30 seconds to 1 minute,  will appear in the display indicating that the oven is baking/roasting. If  doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the BAKE pad and tap the + or – pads to increase or decrease the temperature in 25F° increments. Touch the START/ON pad.

When cooking is finished, the display will change from  to , indicating that the oven has turned OFF but is still set in Sabbath. Remove the cooked food.

How to Exit the Sabbath Feature

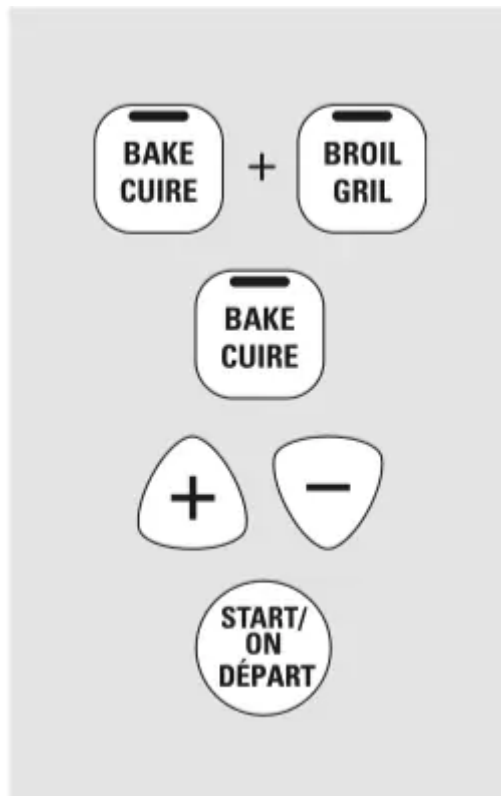


1. Touch the OFF pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only \supset is in the display.
3. Touch and hold both the BAKE and BROIL pads, at the same time, until the display shows SF.
4. Tap the CLOCK pad until ON or OFF appears in the display. ON indicates that the oven will automatically turn off after 12 hours. OFF indicates that the oven will not automatically turn off. See the Special Features section for an explanation of the 12 Hour Shut-Off feature.
5. Touch the START/ON pad.

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Adjust the oven thermostat—Easy to do yourself!

To Adjust the Thermostat



1. Touch the BAKE and BROIL pads at the same time for 2 seconds until the display shows SF.
2. Touch the BAKE pad. A two-digit number shows in the display.
3. The oven temperature can be adjusted up to (+) 17,5°C (35°F) hotter or (-) 17,5°C (35°F) cooler.
Touch the + pad to increase the temperature in 0,5°C (1°F) increments.
Touch the – pad to decrease the temperature in 0,5°C (1°F) increments.
4. When you have made the adjustment, touch the START/ON pad to go back to the time of day display. Use your oven as you would normally.

NOTE:

This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

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.

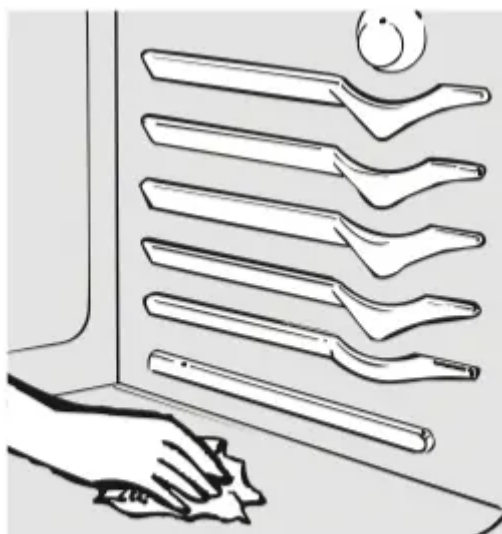
Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

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 self-cleaning oven. (on some models)

Never force the latch handle. Forcing the handle will damage the door lock mechanism. 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.

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

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

The oven racks can be self-cleaned, but they will darken, lose their luster and become hard to slide.

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.

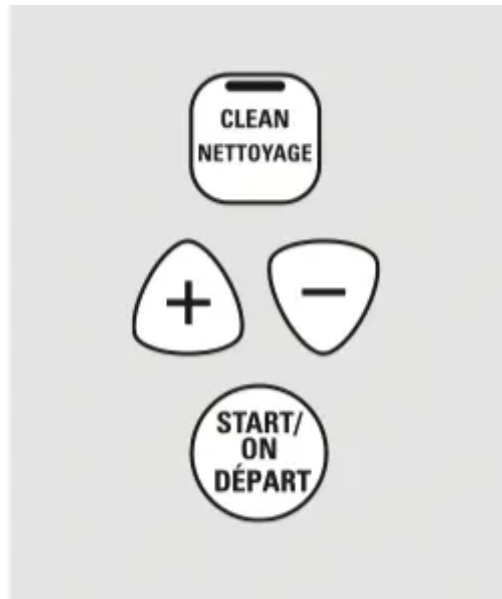
Make sure the oven light bulb cover is in place and the oven light is off.

CAUTION:

The grates and drip pans (on some models) should never be cleaned in the self-cleaning oven. Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven. A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

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



Follow the directions in the Before a Clean Cycle section.

1. Latch the door.

NOTE: Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool.

2. Touch the CLEAN pad.
3. Touch the + or – pads until the desired Clean Time is displayed.

The Clean Time is normally 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven.

4. Touch the START/ON pad.

The self-clean cycle will automatically begin after CLEAN is displayed and the time countdown appears in the display.

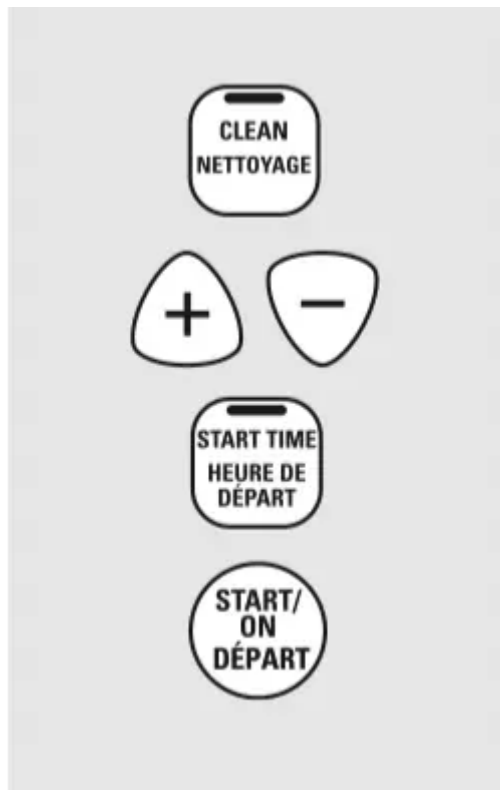
While the oven is self-cleaning, you can touch the CLOCKpad to display the time of day. To return to the clean countdown, touch the CLEAN pad.

The oven shuts off automatically when the clean cycle is complete, and 0:00 will flash in the display.

5. Slide the latch handle to the left as far as it will go and open the door.

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

How to Delay the Start of Cleaning



You can set the oven control to delay-start the oven, clean for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

Follow the directions in the Before a Clean Cycle section.

1. Latch the door.

NOTE: Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool.

2. Touch the CLEAN pad.

3. Touch the + or – pads to set the Clean Time.

The Clean Time is preset for 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven. If a different Clean Time is desired, touch the + or pads until the desired Clean Time is displayed.

4. Touch the START TIME pad.

Change the Start Time by touching the + or pads. The start time will appear in the display.

5. Touch the START/ON pad.

The self-clean cycle will automatically begin at the time set.

While the oven is self-cleaning, you can touch the CLOCKpad to display the time of day. To return to the clean countdown, touch the CLEAN pad.

The oven shuts off automatically when the clean cycle is complete, and 0:00 will flash in the display.

6. Slide the latch handle to the left as far as it will go and open the door.

To Stop a Clean Cycle

Touch the OFF pad.

Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

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.

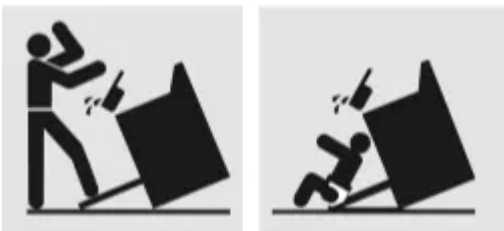
These deposits are usually a salt residue that cannot be removed by the clean cycle.

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

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch the CLOCK 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 vegetable oil or cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Care and cleaning of the range.

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



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 oven—top, bottom, sides, back and inside of the door—will 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.

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.

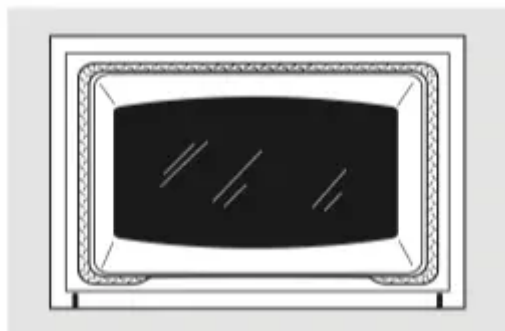
If necessary, you may use an oven cleaner. Follow the package directions.

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 sensor—it 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



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

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

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 (Faringosi hinges)

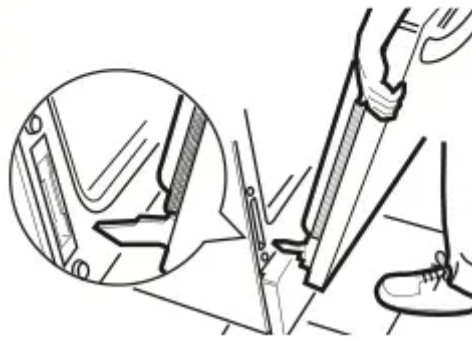
The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

To remove the door:

1. Fully open the oven door.
2. With thumb and forefinger, pull the hinge lock on each hinge up to the unlocked position.
3. Firmly grasp both sides of the door at near the top.
4. Close door until the top of the door is approximately 3" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



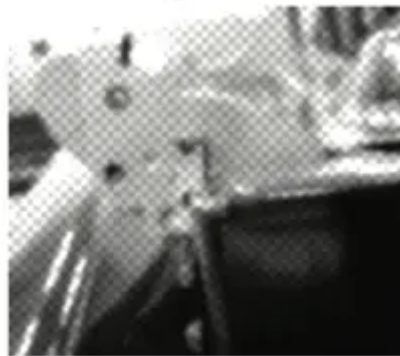
Pull hinge locks up to unlock



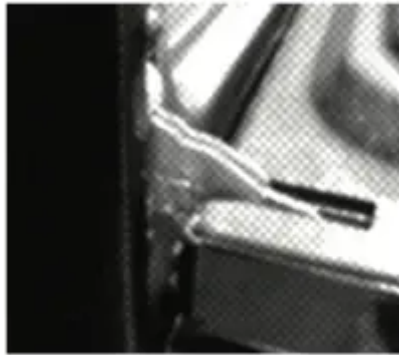
Removal position

To replace the door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.



3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position.
5. Close the oven door.



Push hinge locks down to lock

Lift-Off Oven Door

(on some models)

The oven door is removable for cleaning.

Do not lift the door by the handle. Make sure the oven is completely cool.

To remove the door, open it to the special stop position. Grasp firmly on each side and lift the door straight up and off the hinges. Do not place hands between the hinge and the oven door frame.

To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges and slowly lower it over both hinges.

To clean the inside of the door:

- Do not allow excess water to run into



Lift the door straight up and off the hinges .

Oven Heating Elements

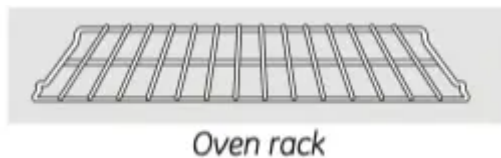


Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

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.

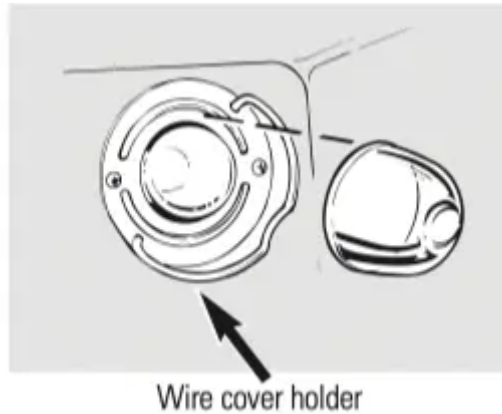
Oven Racks



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 oil when 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. Do not remove any screws to remove the cover.
2. Replace bulb with a 40-watt household appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
2. 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.

To replace the storage drawer:

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

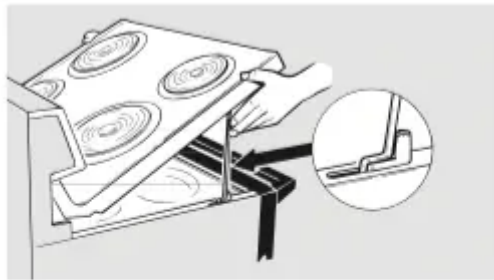
Porcelain Enamel Cooktop (on radiant models)

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.

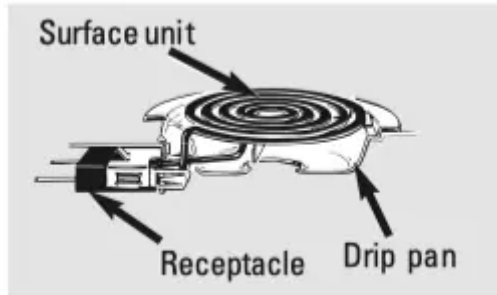
The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

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 1 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.

Drip Pans (on coil models)

Remove the surface units. Then lift out the drip pans.

Place them in a covered container. Add 1/4 cup ammonia and let soak several hours or overnight. Wash, rinse well and dry.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

NOTE: Do not clean the drip pans in a self-cleaning oven.

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)

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

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)

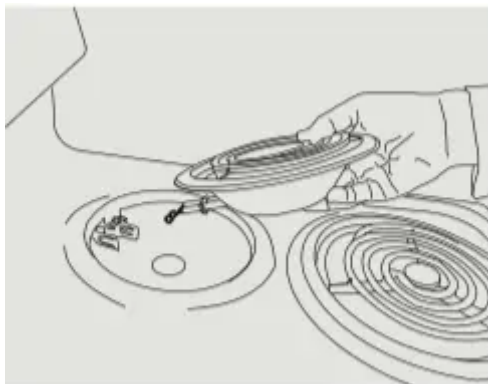
Do not use a steel wool pad; it will scratch the surface.

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.

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.

Cleaning the glass cooktop. (on radiant models)

Normal Daily Use Cleaning



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

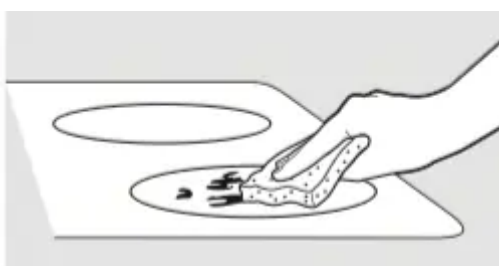
ONLY use Ceramic Cooktop Cleaner on the glass cooktop. Other types of cleaners may not be as effective.

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



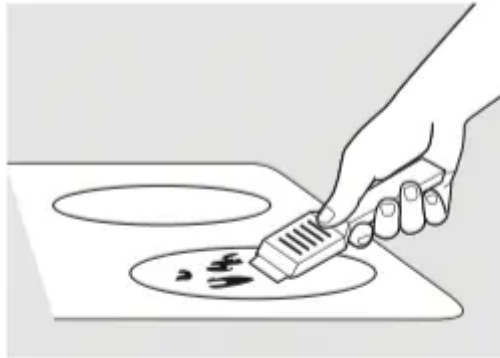
**Use a Cleaning Pad for Ceramic
Cooktops.**

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

1. Allow the cooktop to cool.

2. Spread a few drops of Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included 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.

Heavy, Burned-On Residue



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

NOTE: Do not use a dull or nicked blade.

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately 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 the 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.

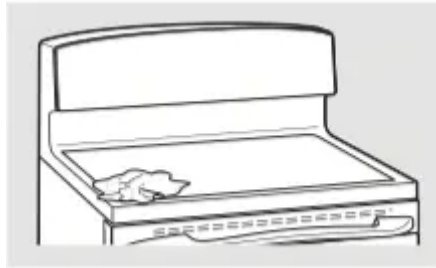
Metal Marks and Scratches

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 the 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.



Troubleshooting

Before you call for service...

Troubleshooting Tips

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

Problem	Possible Causes &What To Do
Radiant Cooktops	
<p>Surface units will not maintain a rolling boil or cooking is not fast enough</p>	<p>Improper cookware being used.</p> <ul style="list-style-type: none"> • Use pans which are flat and match the diameter of the surface unit selected.
<p>Surface units do not work properly</p>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker. <p>Cooktop controls improperly set.</p> <ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
<p>Scratches (may appear as cracks) on cooktop glass surface</p>	<p>Incorrect cleaning methods being used.</p> <p>Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.</p> <p>Cookware has been slid across the cooktop surface.</p> <ul style="list-style-type: none"> • Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. • To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
<p>Areas of discoloration on the cooktop</p>	<p>Food spillovers not cleaned before next use.</p> <ul style="list-style-type: none"> • See the Cleaning the glass cooktop section. <p>Hot surface on a model with a light-colored glass cooktop.</p> <ul style="list-style-type: none"> • This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
<p>Plastic melted to the surface</p>	<p>Hot cooktop came into contact with plastic placed on the hot cooktop.</p>



	<ul style="list-style-type: none"> • See the Glass surface—potential for permanent damage section in the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	<p>Hot sugar mixture spilled on the cooktop.</p> <ul style="list-style-type: none"> • Call a qualified technician for replacement.
<p>Frequent cycling off and on of surface units</p> <p>Surface indicator lights turn on, but surface units do not work</p>	<p>Improper cookware being used.</p> <ul style="list-style-type: none"> • Use only flat cookware to minimize cycling. <p>The self-clean cycle has been set.</p> <ul style="list-style-type: none"> • During a self-clean cycle, the surface units will not work. Press the OFF pad to stop the self-clean cycle or wait until the self-clean cycle is finished to set and use the surface units. 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.
Coil Cooktops	
Surface units not functioning properly	<p>The surface units are not plugged in solidly.</p> <ul style="list-style-type: none"> • With the controls off, check to make sure the surface unit is plugged completely into the receptacle. <p>The surface unit controls improperly set.</p> <ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using. <p>The drip pans are not set securely in the cooktop.</p> <ul style="list-style-type: none"> • With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Oven—All Models	
Oven light does not work	<p>Light bulb is loose or defective.</p> <ul style="list-style-type: none"> • Tighten or replace the bulb. <p>Switch operating light is broken.</p>

	<ul style="list-style-type: none"> •Call for service.
Oven will not work	<p>Plug on range is not completely inserted in the electrical outlet.</p> <ul style="list-style-type: none"> •Make sure electrical plug is plugged into a live, properly grounded outlet. <p>A fuse in your home may be blown or the circuit breaker tripped.</p> <ul style="list-style-type: none"> •Replace fuse or reset circuit breaker. <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> •See the Using the oven section. <p>On self-cleaning models, door left in the locked position.</p> <ul style="list-style-type: none"> •If necessary, allow the oven to cool; then unlock the door.
Food does not bake or roast properly	<p>Oven controls improperly set.</p> <ul style="list-style-type: none"> •See the Using the oven section. <p>Rack position is incorrect or the rack is not level.</p> <ul style="list-style-type: none"> •See the Using the oven section. <p>Incorrect cookware or cookware of improper size being used.</p> <ul style="list-style-type: none"> •See the Using the oven section. <p>Oven thermostat needs adjustment.</p> <ul style="list-style-type: none"> •See the Adjust the oven thermostat—Easy to do yourself! section.
No power supply from convenience outlet on top of backguard (on some models)	<p>Small appliance plug is not completely inserted in the convenience outlet.</p> <ul style="list-style-type: none"> •Make sure the small appliance plug is properly inserted. <p>The backguard is too hot and the convenience outlet breaker has tripped.</p> <ul style="list-style-type: none"> •Allow the range to cool; then reset the circuit breaker by pressing the switch located near the convenience outlet.



<p>Food does not broil properly</p>	<p>Improper rack position being used.</p> <ul style="list-style-type: none"> •See the Broiling guide. <p>Food being cooked in a hot pan.</p> <ul style="list-style-type: none"> •Use the broiling pan and grid that came with your range. Make sure it is cool. <p>Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.</p> <ul style="list-style-type: none"> •See the Using the oven section. <p>In some areas the power (voltage) may be low.</p> <ul style="list-style-type: none"> •Preheat the broil element for 10 minutes. •Broil for the longest period of time recommended in the Broiling guide.
<p>Control signals after entering cooking time or delay start</p>	<p>You forgot to enter a bake temperature or cleaning time.</p> <ul style="list-style-type: none"> •Press the BAKEpad and desired temperature or the CLEAN pad and desired clean time.
<p>Display flashes "bAd" then "linE" with a loud tone</p>	<p>The installed connection from the house to the unit is miswired.</p> <ul style="list-style-type: none"> •Contact installer or electrician to correct miswire.
<p>Surface units do not work</p>	<p>There has been a main power supply surge and/or a power interruption and surge</p> <ul style="list-style-type: none"> • On the Control Panel, activate the Self Clean mode (press the SELF CLEAN button) • Wait for 30 seconds and then press the OFF button. • The cooktop should now be ready to operate
<p>The words "CLOSE DOOR" flashes or scrolls in the display</p>	<p>This is a normal condition. The "CLOSE DOOR" is a reminder message to keep the oven door closed during broil mode</p> <ul style="list-style-type: none"> • This is normal. Keep oven door closed during broil mode



<p>Oven temperature too hot or too cold</p>	<p>Oven thermostat needs adjustment.</p> <ul style="list-style-type: none"> •See the Adjust the oven thermostat—Easy to do yourself! section.
<p>Clock and timer do not work</p>	<p>Plug on range is not completely inserted in the electrical outlet.</p> <ul style="list-style-type: none"> •Make sure electrical plug is plugged into a live, properly grounded outlet. <p>A fuse in your home may be blown or the circuit breaker tripped.</p> <ul style="list-style-type: none"> •Replace fuse or reset circuit breaker. <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> •See the Using the clock, timer and convenience outlet section.
<p>Display goes blank</p>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <ul style="list-style-type: none"> •Replace the fuse or reset the circuit breaker. <p>The clock is turned off from showing in the display.</p> <ul style="list-style-type: none"> •See the Using the clock, timer and convenience outlet section.
<p>Oven door is crooked</p>	<p>The door is out of position.</p> <ul style="list-style-type: none"> •Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
<p>Oven makes clicking noise</p>	<p>This is the sound of the heating element turning off and on during cooking functions.</p> <ul style="list-style-type: none"> •This is normal.
<p>“F—and a number or letter” flash in the display</p>	<p>You have a function error code.</p> <ul style="list-style-type: none"> •Press the OFF pad. Put the oven back into operation. <p>If the function code repeats:</p> <ul style="list-style-type: none"> •Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service. •On self-cleaning models, if a function error code appears during the self-cleaning cycle, check the oven door latch. The latch may have been moved, if only slightly, from the locked position. Make sure the latch is moved to the right as far as it will go. Press the OFF pad. Allow the oven to cool for one hour. Put the oven back into operation.



<p>Power outage clock flashes</p>	<p>Power outage or surge.</p> <ul style="list-style-type: none"> •Some models will automatically resume their setting once the power is restored. On models with a clock, you must reset the clock. If the oven was in use, you must reset it by pressing the OFF pad, setting the clock and resetting any cooking function.
<p>Display flashes</p>	<p>Power failure.</p> <ul style="list-style-type: none"> •Reset the clock.
<p>Unable to get the display to show “SF”</p>	<p>Oven control pads were not pressed properly.</p> <ul style="list-style-type: none"> •The BAKE and BROIL pads must be pressed at the same time and held for 3 seconds.

<p>“Burning” or “oily” odor emitting from the oven vent</p>	<p>This is normal in a new oven and will disappear in time.</p> <ul style="list-style-type: none"> •To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Using the self-cleaning oven section.
<p>Strong odor</p>	<p>An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.</p> <ul style="list-style-type: none"> •This is temporary.

Self-Cleaning Models



<p>Oven will not self-clean</p>	<p>The oven temperature is too high to set a self-clean operation.</p> <ul style="list-style-type: none"> •Allow the range to cool to room temperature and reset the controls. <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> •See the Using the self-cleaning oven section. <p>Oven door is not in the locked position.</p> <ul style="list-style-type: none"> •Make sure you move the door latch handle all the way to the right.
<p>Oven starts a self-clean cycle when you wanted to bake, roast or broil</p>	<p>Oven door locked during cooking.</p> <ul style="list-style-type: none"> •Turn the Oven Temperature knob to OFF. Allow the oven to cool. Never force the door latch handle.
<p>“Crackling” or “popping” sound</p>	<p>This is the sound of the metal heating and cooling during both the cooking and cleaning functions.</p> <ul style="list-style-type: none"> •This is normal.
<p>Excessive smoking during a clean cycle</p>	<p>Excessive soil.</p> <ul style="list-style-type: none"> •Press the OFF pad. Open the windows to rid the room of smoke. Wait until the light on the CLEAN pad goes off. Wipe up the excess soil and reset the clean cycle.
<p>Oven door will not unlock</p>	<p>Oven too hot.</p> <ul style="list-style-type: none"> •Allow the oven to cool below locking temperature.
<p>Oven not clean after a clean cycle</p>	<p>Oven controls not properly set.</p> <ul style="list-style-type: none"> •See Using the self-cleaning oven section. <p>Oven was heavily soiled.</p> <ul style="list-style-type: none"> •Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

Warning



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