

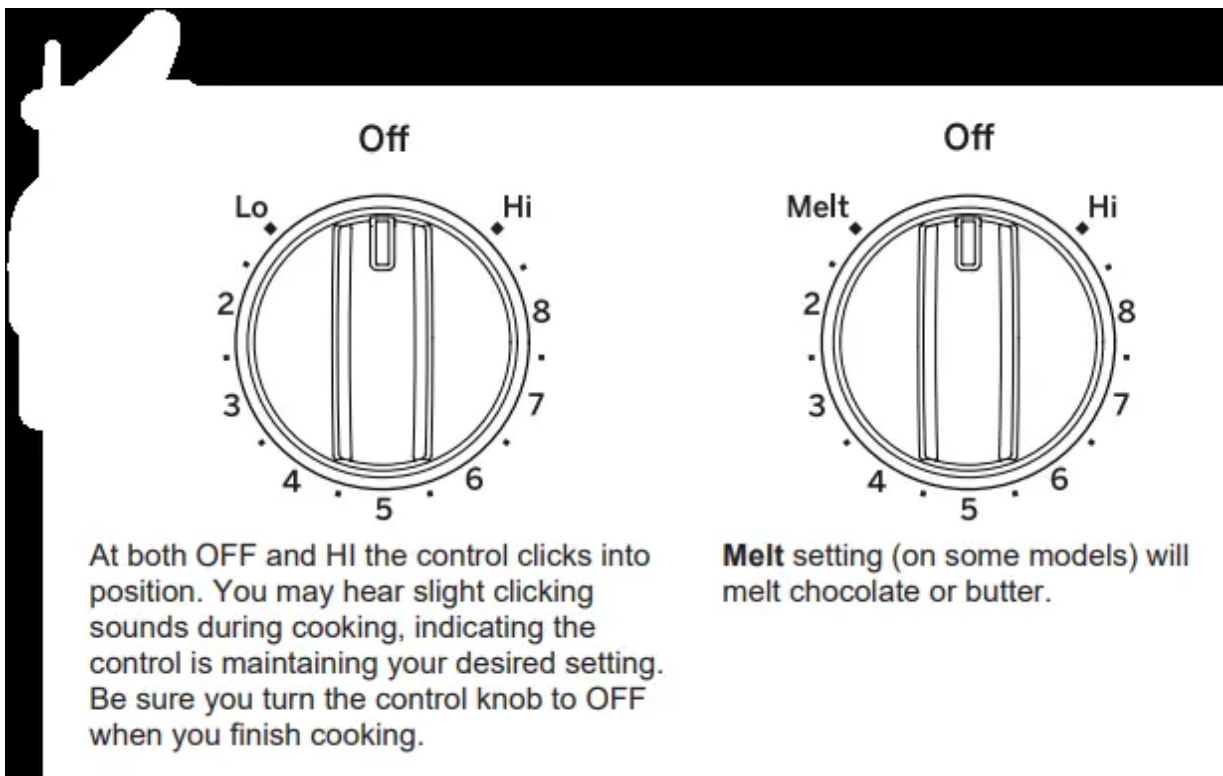
Surface Radiants

Surface Radiants Units - Knob Models

WARNING: Never leave the range unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

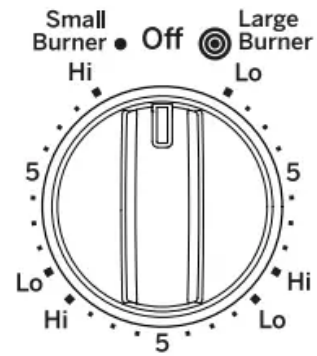
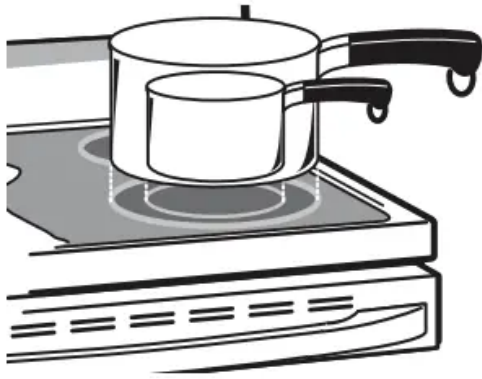
Throughout this manual, features and appearance may vary from your model.

How to Set: Push the knob in and turn in either direction to the setting you want. A surface ON indicator light will glow when any surface unit is on.



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

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



Models with a Tri-Ring surface element only.

Radiant Glass Cooktop

The surface unit will cycle on and off to maintain your selected control setting. This is

For glass cooktop surfaces: A HOT COOKTOP indicator light will:

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

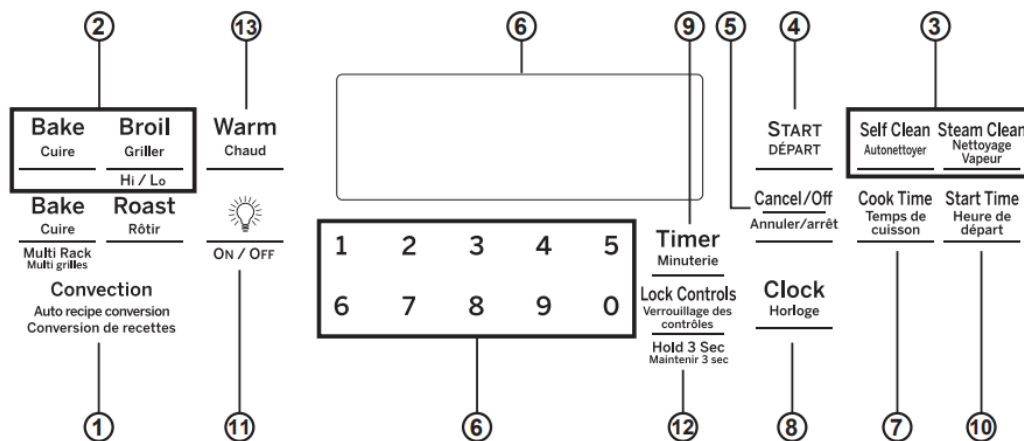
To Turn On a Surface Unit:

1. Touch On/Off pad, then touch + - pad.
2. Use the + - pad to choose the desired power setting.
3. For the dual and triple units, touch **Burner Size** pad to select the burner size

To Turn Off a Surface Unit: Touch the On/Off pad.



Oven Controls



1. Convection Cooking (on some models):

Convection cooking modes use increased air circulation to improve performance. See the Cooking Modes section for more information.

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

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

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

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

6. Number Pad

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

8. Clock: Sets the oven clock time. Press the Set Clock pad twice and the number pads to program the clock. Press Start to save the time.

9. Timer: Works as a countdown timer. Press the Timer pad and the number pads to program the time in hours and minutes. Press the Start pad. The timer countdown is complete. To turn the timer off press the Timer pad.

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

NOTE: When using the Delay Time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

11. Oven Light: Turns the oven light on or off.

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

13. Warm: Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, select **WARM** and then **START**. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use warm to heat cold food other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

Cleaning the Range – Exterior

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

WARNING: If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and can result in death or serious burns to children or adults.

Control Lockout

If desired, the touch pads may be deactivated before cleaning. See Lock Controls in the Oven Controls section in this manual.

Clean up splatters with a damp cloth.

You may also use a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

Control Panel

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

Do not use abrasive cleaners, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel - they will damage the finish, including Black Stainless Steel.

Oven Exterior

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft

cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces

Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface, including Black Stainless Steel.

Stainless Steel excluding Black Stainless Steel (on some models)

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

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

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

Cleaning the Range - Interior

The interior of your new oven can be cleaned manually or by using Steam Clean or Self Clean modes.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong soap and water or vinegar and water solution. Rinse with liquid cleansers, steel wool, scouring pads, or cleaning clean water and dry with a soft cloth. When cleaning powders on the interior of the oven. Clean with a mild surfaces, make sure that they are at room temperature.

Steam Clean Mode

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the Clean pad twice to select Steam and then press Start/Enter. The oven door will lock. You can not open the door during the 30

minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Press the Self Clean pad and a default selfclean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Enter. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the Start/Enter pad. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven. We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

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

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

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

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

The surface units are automatically disabled during the self-clean cycle. Wait until the self-clean cycle is finished to set and use the surface units.

To stop a self clean cycle press the Cancel/Off pad.

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

Racks

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

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

Oven Heating Elements

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

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



Wipe up heavy soil on the oven bottom.

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams 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 CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

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

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® 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 CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



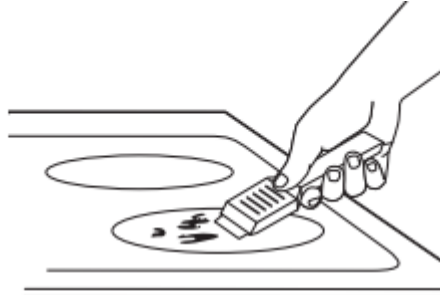
Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Heavy, Burned-On Residue

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 CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

NOTE: Do not use a dull or nicked blade.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See the Accessories and Consumer Support sections at the end of this manual.

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 CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

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

Damage from Sugary Spills and Melted Plastic

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

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.

2. Wearing an oven mitt:

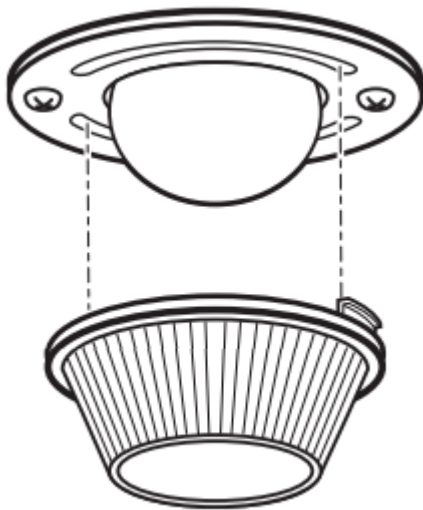
1. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
2. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

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

Oven Light

WARNING - SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

CAUTION - BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.



Oven Light Replacement

To remove:

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

To replace:

1. Replace bulb with a new 40-watt appliance bulb. Insert the bulb and turn it clockwise until it is tight.

2. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.
For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
3. Reconnect electrical power to the oven.

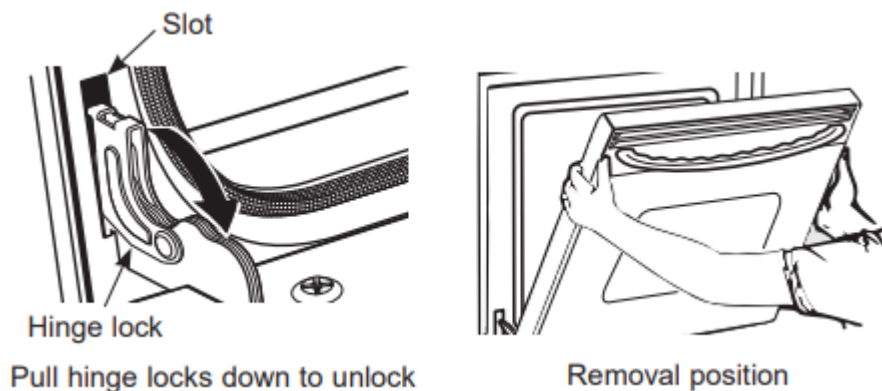
Oven Door

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

Do not lift the door by the handle.

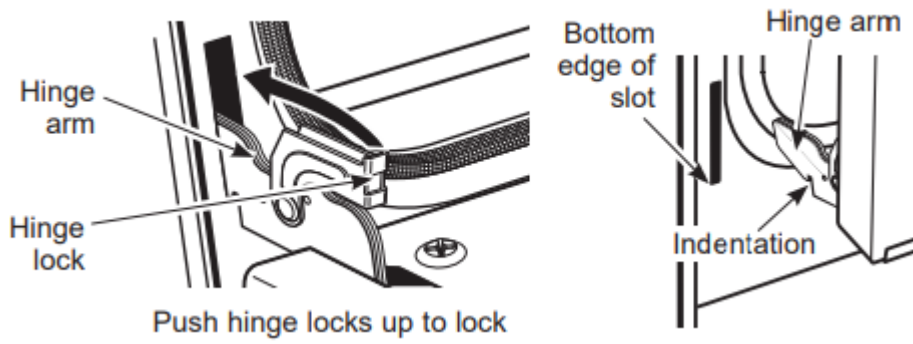
To remove the door:

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



To replace the door:

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



Troubleshooting

Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.	Use pans which are flat and match the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover pan with a lid until desired
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control for the surface unit you are using.
Surface unit stops glowing when turned to a lower setting	The unit is still on and hot.	This is normal.
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used.	Scratches are not removable. Time will become less visible in time as a
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored cooktop.	This is normal. The surface may discolor when it is hot. This is temporary as the glass cools.



Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Cleaning the glass cooktop section. There is potential for permanent damage if not properly cared for.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for repair.
Frequent cycling off and on of surface units	Improper cookware being used.	Use only flat cookware to minimize cycling.
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe's cooking temperatures carefully. If you still find your oven is too hot or too cold, you can adjust the temperature yourself by following the Special Features section. NOTE: This adjustment only affects Convection Bake temperature. Convection Roast, Broil, and Bake temperatures affect Convection Roast, Broil, or Bake.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and the Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil setting.



	Improper rack position being used.	See Cooking Guide for rack location.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to the instructions.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a “clicking” noise when using my oven?	Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.



	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a properly grounded outlet.
	Oven controls improperly set.	See the Using the kitchen timer section.
	Clock display turned off	Check Clock Display settings in the Special Features section
Storage drawer won't close	Power cord may be obstructing drawer in the lower back of the range.	Reposition the drawer and power cord. See the Storage Drawer Removal instructions and cleaning of the range section.
	Drawer slide or rail improperly aligned with support	Reposition the drawer. See the Storage Drawer Removal instructions in the Care and cleaning section.
Oven door is crooked	The door is out of position.	Because the oven door is removable, it gets out of position during installation. To straighten the door, re-install the door using the Lift-Off Oven Door instructions in the Care and Cleaning section.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
	Oven is in Sabbath mode	Verify that the oven is not in Sabbath mode. See the Special Features section.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the oven controls.
	Oven controls improperly set.	See the Cleaning the Oven section.



	Door not shut/closed	Close the oven door completely.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the oven door to rid the room of smoke. Wait until the light goes off. Wipe up the excess soil. Restart the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below lock temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may require a second clean cycle again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door. Latch the door. If the door does not have a manual latch.
DOOR LOCK light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back in the cook mode.
	If the function code repeats.	Disconnect all power to the oven for 30 seconds and then reconnect power. If the error code repeats, call for service.



Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was reset it by pressing the Cancel/Clock button, press the clock and resetting any cooking times.
“Burning” or “oily” odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Clean section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after a few uses or a selfclean cycle.
Fan noise	A convection fan may automatically turn on and off.	This is normal on some models. The oven is designed to operate intermittently to ensure even cooking evenness. The convection fan will turn off during preheat of the bake cycle and turn off after the oven is heated to the set temperature. This is normal.
	A cooling fan may automatically turn on	This is normal on some models. The cooling fan will turn off and on to cool internal components after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain lighting conditions you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven.	The cookware or food in the oven may cause the oven to take longer to preheat. Remove the cookware or food to reduce preheat time.



	Number of racks in oven.	Adding more racks to the oven will take longer to preheat. Remove racks to take longer to preheat. Remove racks to take longer to preheat.
	Different cooking modes.	The different cooking modes use different methods to heat the oven for the different modes. Some modes will take longer to preheat (i.e. convection bake).
Display flashes	Power failure.	Reset the clock.
Unable to get the display to show "oFFSEt"	Oven control pads were not touched properly.	The Broil Hi/Lo and Bake pads must be touched at the same time and held for 3 seconds.
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.	Touch the Bake pad and desired temperature. Touch the Self Clean pad and desired cleaning time.
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the racks. Do not spray with lubricant sprays.
Drawer does not slide smoothly or drags	The drawer is out of alignment.	Fully extend the drawer and push it back in. See the Care and cleaning of the oven for more information.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer load.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.

Water remaining on oven floor after Steam Clean cycle	This is normal.	Remove any remaining water with a sponge.
Oven will not steam clean	Display flashes HOT.	Allow the oven to cool to room temperature and reset the controls.
	Oven controls improperly set.	See the Using Steam Clean section of the manual.
	Oven door is not closed.	Make sure you close the door to start the cycle.

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.

