

11. **Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the Delay Time pad and use the +/- 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 and Self-Clean.

- **NOTE:** When using the delay time feature, foods that spoil easily-such as milk, eggs, fish, stuffings, poultry and port-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.

12. **Oven Light:** Turns the oven light on or off.

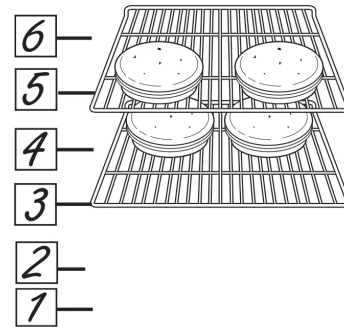
13. **Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press and hold the +/- pads for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

COOKING GUIDE

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer Cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	4	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake	3 and 5	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	4	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Bake Convection Bake (if available)	3 and 5	Ensure adequate airflow. Reduce input temperature by 25°F when using Convection Bake only.
Beef & Pork			
Hamburgers	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Steaks & Chops	Broil Hi	6	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. For best performance center food below the broil heating element
Roasts	Bake	3 or 4	Use a low sided pan such as a broil pan. Preheating is not necessary
Poultry			
Whole chicken	Bake	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	3	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element.
	Broil Lo Bake	3 or 4	
Boneless chicken breasts	Broil Lo Bake	3 or 4	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling. For best performance when broiling, center food below the broil heating element
Whole turkey	Bake	2 or 3	Use a low sided pan such as a broil pan.
Turkey Breast	Bake	2 or 3	Use a low sided pan such as a broil pan.
Fish	Broil Lo	6 (1/2 thick or less) 5 (>1/2 inch)	Watch food closely when broiling. For best performance center food below the broil heating element.
Casseroles	Bake	4	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	4	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake Convection Bake (if available)	3 and 5	Use shiny cookware. Reducing input temperature is not recommended when using Convection Bake.

When baking four cake layers at a time, use racks 2 and 4. Place the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



COOKWARE GUIDELINES

The material, finish, and size of cookware affect baking performance.

- Dark, coated and dull pans absorb heat more than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust.
 - If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25 °F next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.
- Air insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.

COOKING MODES

Baking Modes

When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food. To use this mode press the Bake pad, enter a temperature, and then press Start. Preheating is generally recommended when using this mode.

Convection Bake

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Convection Bake pad, enter a temperature, and then press Start. Always preheat when using this mode. When baking more delicate foods like cookies and cakes, it is recommended to reduce the input temperature by 25°F for improved cooking performance.

Broiling Modes

The oven must be closed during broiling. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Broil Lo.

Broil Hi

The Broil Hi mode uses intense heat from the upper element to sear foods. It is recommended that Broil Hi be done with the door open for improved searing. Use this function for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the Broil pad once and then press Start. It is not necessary to preheat when using this mode.

Broil Lo

The Traditional Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods you would like cooked all the way through. To use this mode press the Broil pad twice and then press Start. It is not necessary to preheat when using this mode.

CARE AND CLEANING

Cleaning the Range – Exterior

Control Knobs

The control knobs may be removed for easier cleaning.

1. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning.
2. The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

3. Replace the knobs, in the OFF position to ensure proper placement.

Control Lockout (on some models)

If desired, the touch pads may be deactivated before cleaning.

- 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 cleansers, strong liquid cleansers, 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 liquid cleansers, 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 cool, then clean and rinse.

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 wood or harsh abrasives on any painted surface.

Stainless Steel Surfaces (on some models)

Do not use 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.

NOTE: Do not allow stainless steel cleaners to come in contact with any plastic parts such as control knobs. If unintentional contact of cleaners with plastic parts does occur, clean plastic part with a sponge and mild detergent mixed with warm water.

DO USE	DO NOT USE
<ul style="list-style-type: none"> • Soft, clean cloth or sponge. 	<ul style="list-style-type: none"> • Abrasive cloths, scrubbing sponges (with or without soap), scouring or steel wool pads
<ul style="list-style-type: none"> • Mild detergent mixed with warm water • Approved stainless steel cleaners • Cleaner with oxalic acid such as Bar Keepers Friend Soft Cleanser™ can be used to remove surface rust, tarnish and small blemishes on stainless steel surfaces only. 	<ul style="list-style-type: none"> • Abrasive powders or sprays • Window Sprays or Ammonia • Citrus or plant oil-based cleaners • Acidic or vinegar-based cleaners • Oven cleaners • Cleaners containing acetone (propanone) • Any cleaner with WARNING about plastic contact

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled, 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.

Cleaning The Oven - Interior

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior 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.

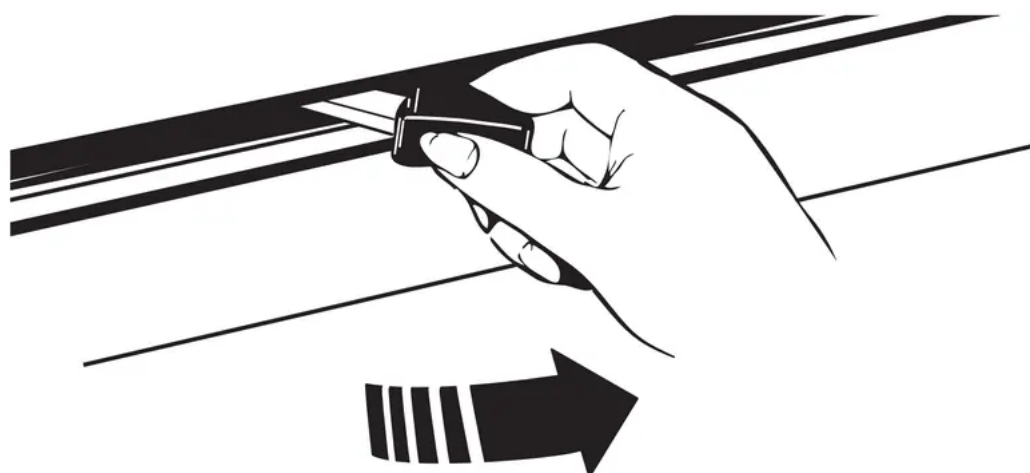
Self Clean Mode



You will need to lock the oven door 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. 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.

If your range has a knob turn knob to self clean position or if your range has an oven control press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the +/- pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Self Clean pad. The oven will turn off automatically when the self-clean cycle is complete and the self-clean light will be off. Slide the latch handle to the left as far as it will go and open the door. Never force the latch handle. Forcing the handle will damage the door lock mechanism. After the oven has cooled down wipe any ash out of the oven.



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.

To Stop a Self-Clean Cycle



Press Cancel/Off and wait for self clean light to go off. 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.

Racks

All racks can be washed with warm, soapy water.

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

<p>Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.</p>		
<p>To clean the oven floor, gently lift the bake element. Clean the oven floor with warm, soapy water.</p>	<p>Gently lift the bake element</p>	<p>Wipe up heavy soil on the oven bottom.</p>

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 DO NOT heat the cooktop until it has been cleaned thoroughly.

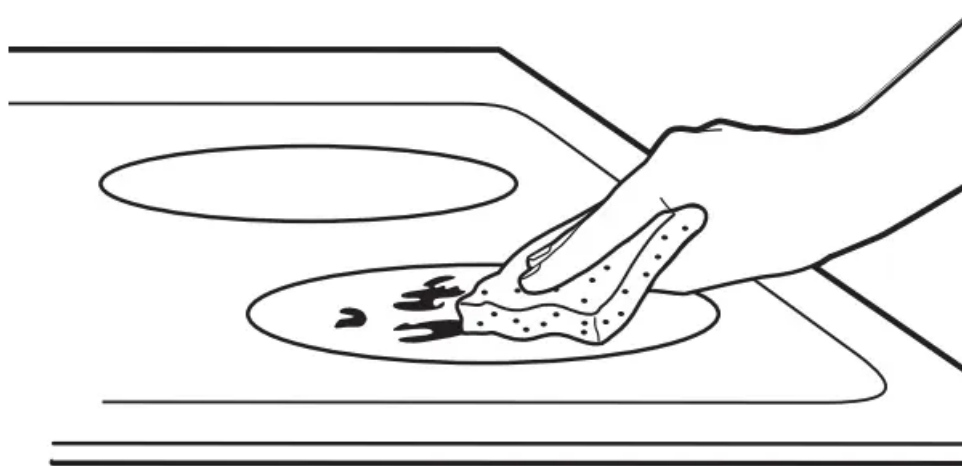


Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

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

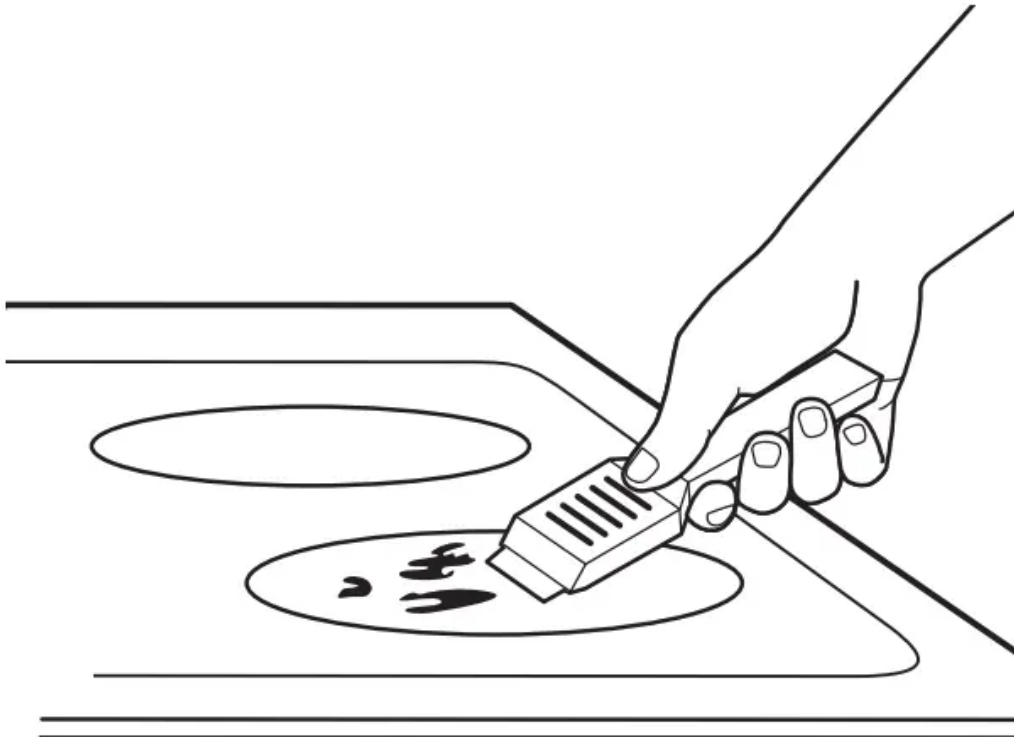
3. Using a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



Use CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use a 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.



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.

NOTE: Do not use a dull or nicked blade

Metal Marks and Scratches

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

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

2. Wearing an oven mitt:

1. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop 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.

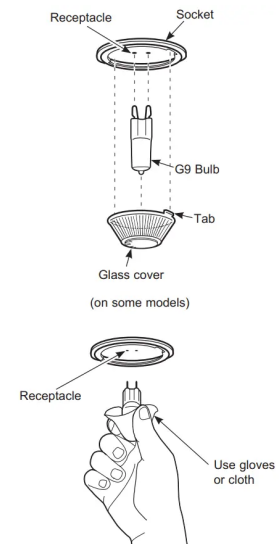
Oven Light Replacement

To Remove:

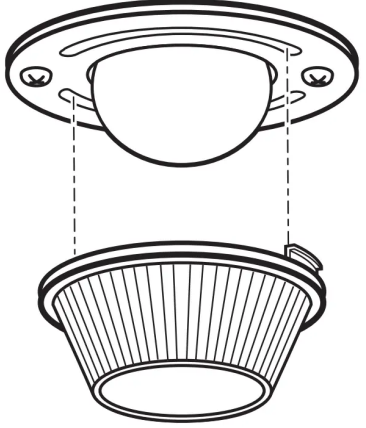
1. Turn the glass cover counterclockwise $\frac{1}{4}$ turn until the tabs of the glass cover clear the grooves of the socket. Wearing latex gloves may offer a better grip.
2. Use gloves or a dry cloth, remove the bulb by pulling it straight out.

To replace:

1. Use a new 120/130-volt halogen bulb, not to exceed 50 watts. Replace the bulb with the same type of bulb that was removed. Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts).
2. Use gloves or a dry cloth, remove the bulb from packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life.
3. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise $\frac{1}{4}$ 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.
4. Reconnect electrical power to the oven.



Oven Light Replacement (on some models)

<p>To Remove:</p> <ol style="list-style-type: none"> 1. Turn the glass cover counterclockwise ¼ 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 	
<p>To replace:</p> <ol style="list-style-type: none"> 1. Replace bulb with a new 40 watts 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 ¼ 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. 	

TROUBLESHOOTING

Problem	Possible Cause	What To Do
<p>Why is my oven making a clicking or rattling noise when cooking? Why is my oven not cooking fast enough?</p>	<p>You are possibly using improper cookware. Heating elements by turning relays on and off to maintain the oven temperature.</p>	<p>Use pans which are flat and match the diameter of the surface unit selected. This is normal.</p>
<p>Clock and timer do not work</p>	<p>In some areas, the power (voltage) may be low.</p>	<p>Cover pan with a lid until desired heat is obtained.</p>
<p>Surface units do not work properly</p>	<p>A fuse in your home may be blown or the circuit breaker tripped.</p>	<p>Replace the fuse or reset the circuit breaker. Replace the fuse or reset the circuit breaker.</p>

	A fuse in your home may be blown or the circuit breaker tripped.	
	Cooktop controls improperly set.	Check to see the correct control is set 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. Tiny scratches will become less visible in time as a result of cleaning.
	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 bottoms of 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 appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface-potential for permanent damage section in the glass cooktop section. .

Plug on range is not completely inserted in the electrical outlet.

Make sure electrical plug is plugged into a live, properly grounded outlet.

Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	up the excess soil and reset the clean cycle. Call a qualified technician for replacement.
Excessive smoking during broiling Frequent cycling off and on of surface units	Food too close to burner Improper cookware being used.	Lower the rack position of the food. Use only flat cookware to minimize cycling.
Oven door will not open My new oven doesn't cook like my old one. Is something wrong with the oven not clean after a clean cycle	Oven too hot. Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	Allow the oven to cool below locking temperature. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to your preference.
	Oven was heavily soiled.	See the Cleaning the Oven section. Clean up heavily soiled ovens before starting the clean cycle. NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.
"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.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
DOOR LOCK light is on when you want to cook	The oven door is locked because position temperature inside the oven has not dropped below the locking temperature. Incorrect cookware or cookware of improper size being used.	Press the Cancel/Off pad. See the Cooking Modes section and Cooking Guide.
"F— and a number or letter" flash in the display	function error code. Oven temperature needs adjustment.	Allow the oven to cool for one hour. Put the oven back into operation. See the Special Features section.
	If the function code repeats. Ingredient substitution	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	the function error code repeats, call for service. Make sure you select the appropriate broil mode.

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



	Improper rack position being used.	See Cooking Guide for rack location suggestions.	
	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 pan slits.	
	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 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.	

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.	

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 light or angles, you may see this tint or rainbow color.
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product manufacturer or an authorized service provider for official support.

