

Operating Instructions

For models with a glass cooktop.

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



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.

About the Radiant 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 65.6°C (150°F).

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.

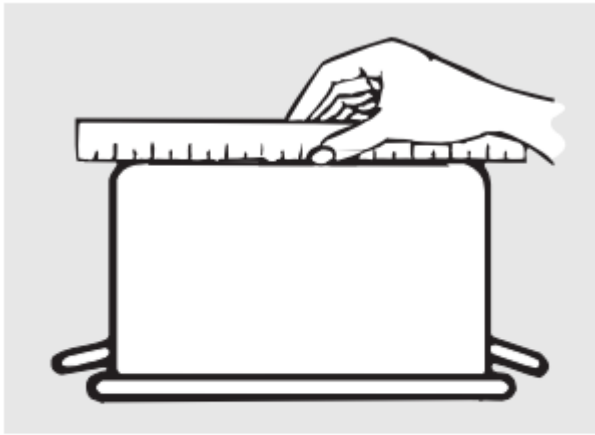
It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface is cool.

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

Selecting types of cookware for glass cooktop models.

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



Check pans for flat bottoms by using a straight edge.

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.



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

Porcelain Enamel on Cast Iron:

recommended if bottom of pan is coated

Porcelain Enamel on Steel:

not recommended

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-Ceramic:

not recommended

Poor performance. May scratch the surface.

Stoneware:

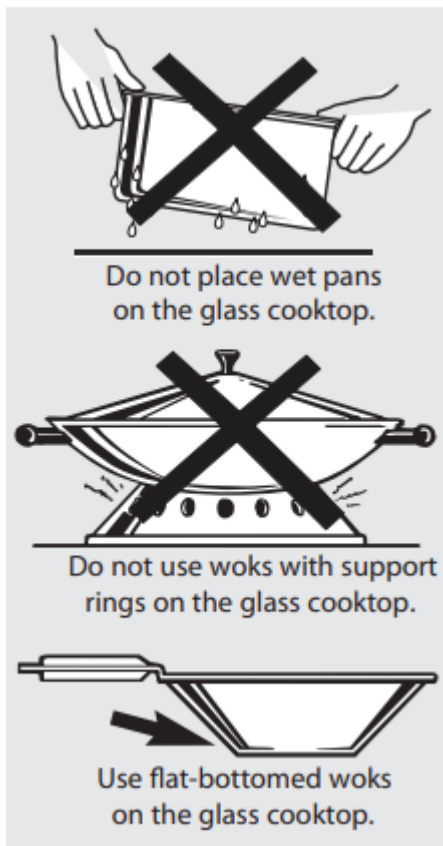
not recommended

Poor performance. May scratch the surface.

Cast Iron:

not recommended—unless designed specifically for glass cooktops Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.



For Best Results

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.

We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.

Some special cooking procedures require specific cookware such as pressure cookers, deep-fat fryers, etc. All cookware must have flat bottoms and be the correct size.



Surface Units - Knob Models

WARNING FIRE HAZARD: 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

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.

At both OFF and HI the control clicks into. You may hear slight clicking sounds during cooking, indicating the control is maintaining your desired setting. Be sure you turn the control knob to OFF when you finish cooking.

Melt setting (on some models) will melt chocolate or butter.

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.

Using the Warming Zone (on some models)

WARNING FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

- Always start with hot food. Do not use warm setting to heat cold food.
- Do not use warm setting for more than 2 hours.

The **WARMING ZONE**, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the **WARMING ZONE** could result in foodborne illness.

Turn the control knob to the ON position.

For models using the touch pads for warming zone control, see section on "Using the Oven" for additional details.

For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

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

Always use pot holders or oven mitts when removing food from the WARMING ZONE, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking warming zone elements.

Surface Units - Knob-Free Models

NOTE: All protective packing must be removed from all parts. It cannot be removed if it is baked on.

Radiant Glass Cooktop

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

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 the On/Off pad, then touch the + or - pad.
- 2. Use the + or - pad to choose the desired power setting.
- 3. For the dual and triple surface units, touch the

Burner Size pad to select the desired burner size.

To Turn Off a Surface Unit:

Touch the On/Off pad.

Dual and Triple Surface Units (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.

Using the Warming Zone

WARNING FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140°F.

Always start with hot food. Do not use warm setting to heat cold food.

Do not use warm setting for more than 2 hours.

To Use the Warming Zone:

- 1. Touch the Warming Zone On/Off pad.
- 2. Use the + or - pad to choose the desired Lo/Med/Hi setting.

To Turn Off the Warming Zone:

Touch the Warming Zone On/Off pad.

Home Canning Tips

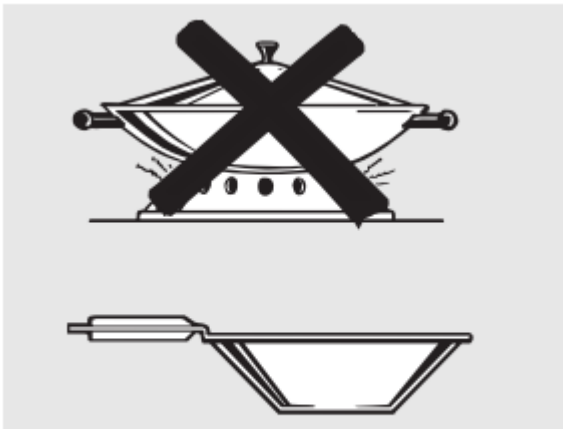
Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom.

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

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

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Wok Cooking



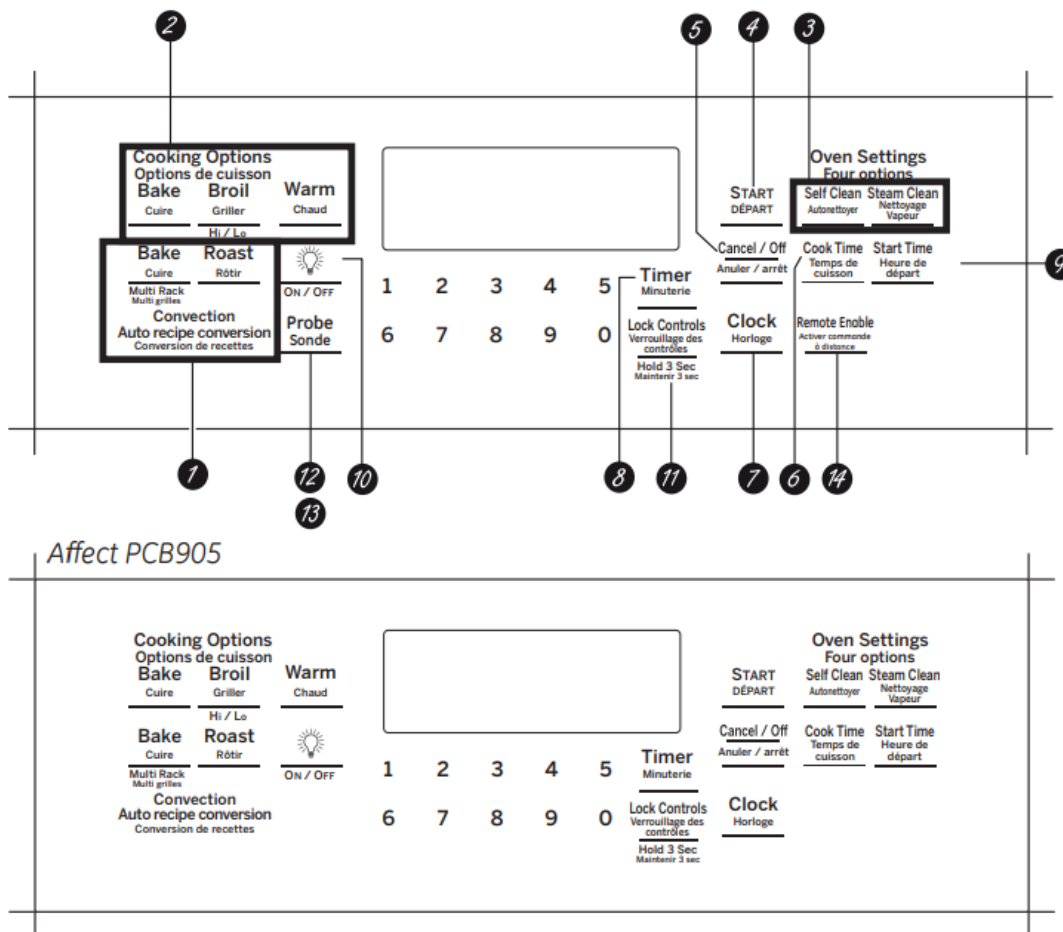
Use only flat-bottomed woks.

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.

Do not use round-bottom woks. You could be seriously burned if the wok tipped over.

Using the oven controls



- 1. Convection Cooking Modes:** Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the **mode**. **Your oven has the following convection cooking modes: Convection Bake and Convection Roast.** See the Cooking Modes section for more information.
- 2. Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi/Lo, and Warm. 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, timer, Warming Drawer and Warming Zone.
- 6. 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.

7. Clock: Sets the oven clock time. Press the **Set Clock** pad, then use the number pads to program the clock. Press **Start** to save the time.

8. Timer On/Off: Works as a countdown timer.

Press the **Timer On/Off** 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 On/Off** pad.

9. 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 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, Convection Roast, 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.

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

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

12. Warming Drawer (on some models):

Will keep hot, cooked foods at serving temperature. Press the **Warming Drawer** select the temperature setting. Press **1** for Low, **2** for Medium or **3** for High, then press **Start**. Drawer is below the Oven.

NOTE: The Cancel/Off pad does not turn off the Warming Drawer. To turn off, press the **Warming Drawer** pad.

13. Probe (on some models): Monitors internal food temperature and turns the oven off when the food reaches the programmed temperature. Insert the probe, program the cooking mode, and program the probe temperature. See the Cooking Modes section for more information. The probe can only be used with Bake and Convection Roast.

14. Remote Enable (on some models): Allows you to control your oven remotely. To be able to start the oven remotely, press the **Remote Enable** pad, and “Remote” will be lit in the display. The oven can now be remotely started with a connected device. Opening the oven door or pressing the **Remote Enable** pad will remove “Remote” from the display and prevent you from being able to turn the oven on remotely. If “Remote” is not shown in the display, you are still able to change the oven settings or turn the oven off. After using the oven, remember to verify that the “Remote” icon

is displayed if you wish to start the oven remotely in the future. For instructions on how to connect your oven, see the "Connecting your WiFi Connect Enabled oven" instruction sheet.

Special Features

There are several different special features on your range.

- To enter the Special Features menu, press the Bake and Broil pads at the same time and hold for three seconds. "OFFSEt" will appear in the display.
- Scroll through Special Features menu using the 8 pad for down and the 3 pad for up.
- To select a feature to change, or to confirm a change, press the 0 pad.
- To cancel a change and return to the Special Features menu, press the 6 pad. To exit the Special Features menu, press the 6 pad again.

Adjust the Oven Temperature (OFFSEt)

This feature allows the oven baking and convection baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects Bake and Convection Bake modes. No other cooking modes are affected.

Using the number pads to navigate as described above, select "OFFSEt". A number between positive and negative 35 will display. Use the 8 or 3 pads to increase or decrease the offset value. Save and confirm by pressing the 0 pad.

End of Timer Signals (End tonE)

This is the tone that signals the end of a timer. The tone can be continuous (Con bEEP) or one repeating beep (bEEP). A continuous setting will continue to sound a tone until a button on the control is pressed.

Fahrenheit or Celsius Temperature Display (dEg Unit)

The oven control is set to use Fahrenheit temperatures (F), but you can change it to use Celsius temperatures (C).

Clock Configuration (Cloc cFg)

This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12 H) or 24-hour military time (24 H).

Clock Display (Cloc diSP)

This feature specifies whether the clock appears in the display. It may be On or Off.

Auto Recipe Conversion (Auto rEciPE)

When using Convection Bake cooking, Auto Recipe Conversion will automatically convert the regular baking temperatures entered to convection bake cooking temperatures when

turned on. Note that this option does not convert convection bake cooking times, it only converts temperatures. This feature may be turned On or Off.

Sound Volume (Sound)

This feature allows the oven tone volume to be adjusted between high (Hi), medium (Reg), low (Lo), and off (Off). The control will sound the oven tone at the new volume level each time the sound level is changed.

12-hour Shutoff (2H ShutoFF)

This feature shuts the oven down after 12 hours of continuous operation. It may be enabled or disabled.

Sabbath Mode

The Sabbath mode feature complies with standards set forth by Star K. Some of these standards that will be noticed by the consumer include the disabling of tones, disabling of oven lights, and delays of about 30 seconds to one minute on display changes. Only continuous baking or timed baking is allowed in the Sabbath mode. Cooking in the Sabbath mode is a two-step process, first the Sabbath mode must be set and then the bake mode must be set.

Setting the Sabbath Mode

1. Press the Bake and Broil pads at the same time and hold until the special features menu is displayed.
2. Use the 3 or 8 number pads to scroll through the special features until "SABbAth" is displayed and then press 0. Refer to the graphic in the Special Features section to see how the number keys are mapped.
3. Use the 3 or 8 number pads to scroll through the options until "On" is shown in the display, then press the 0 number pad to save the setting. Press 6 to exit the Special Features menu. A single bracket "]" will appear in the display indicating that the Sabbath mode is set. The clock will not be displayed. Continuous bake or timed bake can now be programmed.

Starting a Continuous Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, press Start. If a different cooking temperature is desired, use the 1 through 5 number pads or Timer pad to select a preset cooking temperature, then press Start. Refer to the graphic below to determine which pad sets the desired cooking temperature.

After a delay, a second bracket "]" [" will appear in the display indicating that the oven is baking.

1 = 170° F, 2 = 200° F, 3 = 250° F, 4 = 300° F, 5 = 325° F, Timer = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours, 0 = 4 hours, Lock Controls = 6 hours

Adjusting the Temperature

1. Press Bake, use the 1 through 5 number pads and the Timer pad to select a different preset cooking temperature, and press Start.
2. Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

Starting a Timed Bake

1. Press the Bake pad.
2. If the desired temperature is 350F, use the 6 through 0 number pads or the Lock Control pad to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads or the Timer pad to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.
3. Press Start.

After a delay, a second bracket "]" [“ will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket "]" indicating that the oven is no longer baking.

No tone will sound when the cook time is complete.

Exit the Sabbath Mode

Exiting the Sabbath mode should be done after the Sabbath is over.

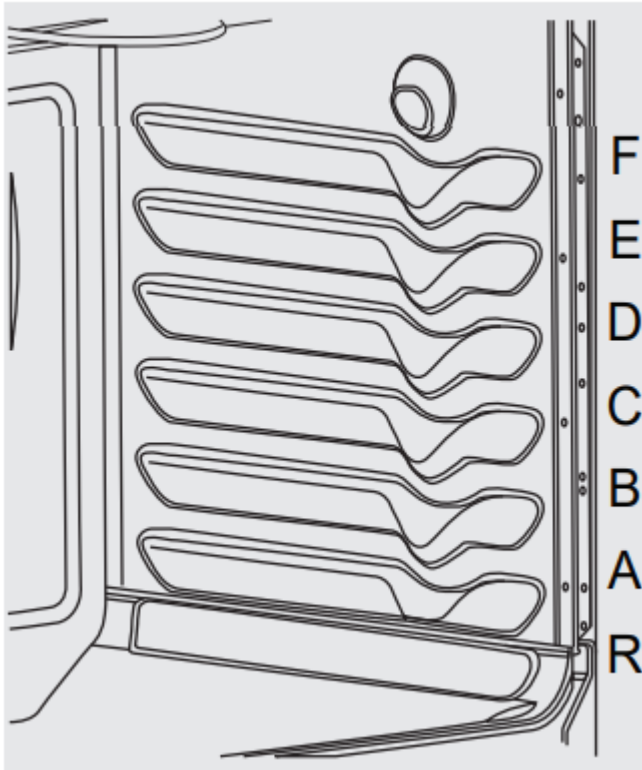
1. Press Cancel/Off to end any bake mode that may be running.
2. Press Bake and Broil pads at the same time and hold until the Special Features menu is displayed.
3. Use the 3 or 8 number pads to scroll through the special features until "SAbbAth" is displayed, then press 0.
4. Use the 3 or 8 number pads to scroll through the options until "OFF" is displayed and press 0 to save the setting. Press the 6 number pad to exit the Special Features menu.

Sabbath Mode Power Outage Note

If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.

Using the oven

To avoid possible burns, place the racks in the desired position before you turn on the oven.



The number of rack positions may vary by model. The oven has 6 rack positions. It also has a special low rack position (R) for extra large items, such as a large turkey.

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.

On some models, the bake heating element is under the oven floor. Do not place foods on the oven bottom for cooking.

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

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

CAUTION

When you are using a rack in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out. Be very careful not to burn your hand on the door when using the rack in the lowest position (A).

Aluminum Foil

The number of rack positions may vary by model.

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

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

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

Extension Racks (on some models)

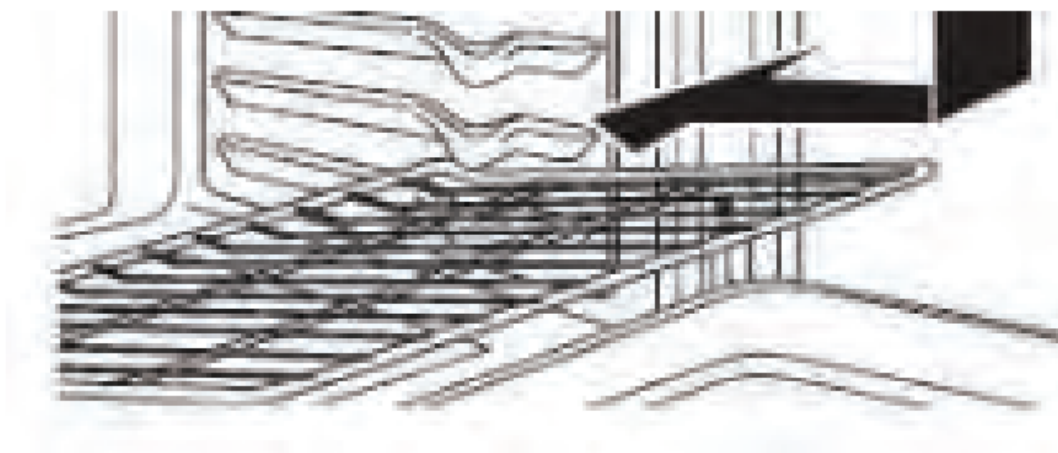
Extension racks have a frame that locks into the rack supports on both sides.

Once the frame is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware. If extension racks are difficult to extend, lubricate the racks with the graphite lubricant provided with your oven. Remove the rack from the oven, remove debris in the slide tracks with a paper towel, shake the graphite lubricant and place 4 small drops on the two bottom tracks of the left and right sides. Open and close the rack several times to distribute the lubricant.

To order additional graphite lubricant, read the Assistance and Accessories section at the beginning of this manual.

To Remove An Extension Rack;

1. Make sure the rack is pushed all the way into the oven.
2. Firmly holding onto both the upper and lower front rails, pull the rack toward you, tilt the front end up and pull the rack out.



To Replace An Extension Rack;

1. Place the curved end of the rack onto the rack supports.
2. Tilt the front of rack up and push the rack in.

If extension racks are difficult to replace or remove, wipe the oven rack supports with cooking oil. Do not wipe oil on the rack slides.

Using Oven: Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more **foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2” from** oven walls to prevent poor heat circulation.

Cookware

Cookware Guidelines

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

Dark, coated and dull pans absorb heat more readily 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

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. 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.

Traditional 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 primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. **Your oven is equipped with Auto Recipe Conversion**, so it is not necessary

to convert the temperature when **using this mode**. **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.

Convection Roast

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement from the convection fan to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode or use a meat probe. To use this mode press the **Convection Roast** pad, enter a temperature, and then press **Start**. It is not necessary to preheat when using this mode.

Broiling Modes

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 Traditional Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi 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 that 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.

Warm

To use this mode, press the **Warm** pad then press **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.

Probe (on some models)

Internal food temperature is frequently used as an indicator of doneness, especially for roasts and poultry. The Probe mode monitors the internal food temperature and turns the oven off when the

internal food temperature reaches the programmed temperature. Minimum temperatures for food safety can be found at www.IsItDoneYet.gov. The temperature probe can only be used with Bake, Convection Bake, and Convection Roast modes.

To use the probe with preheating:

1. Press the desired cook mode (**Bake, Convection Bake, or Convection Roast**) pad and enter the desired cooking temperature.
2. Insert the probe into the food (see Proper Probe Placement Guidelines in this section).
3. Once the oven is preheated, place the food in the oven and connect the probe to the probe outlet, making sure it is fully inserted. Use caution, the oven walls and probe outlet are hot.
4. Program the probe temperature by pressing the **Probe** pad and entering the desired food temperature. The maximum internal food temperature that you can set is 200° F.

To use the probe without preheating:

1. Insert the probe into the food (see Proper Probe Placement Guidelines in this section).
2. Place the food in the oven and connect the probe into the probe outlet in the oven.
3. Program the desired probe and cooking mode settings by pressing the **Probe** pad and entering the desired food temperature, then pressing the cook mode pad (**Bake, Convection Bake, or Convection Roast**) and entering the desired cooking temperature.

Proper Probe Placement Guidelines

After preparing the meat and placing it on the cooking pan follow these guidelines for proper probe placement.

- Insert the probe completely into the meat, up to the handle, such that the point of the probe will rest in the center of the thickest part of the meat.
- The probe should not touch bone, fat or gristle.
- For whole poultry insert the probe into the thickest part of the breast.
- For boneless roasts, insert the probe into the center of the roast.
- For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint.
- For casseroles or dishes such as meatloaf, insert the probe into the center of the dish.
- For fish, insert the probe from just above the gill into the meatiest area, parallel to the backbone.

Check the temperature at other locations in the food with a food thermometer once the probe temperature is reached to ensure that all portions of the food have reached desired temperatures.

Probe Care Guidelines

- Use of probes other than the one provided with this product may result in damage to the probe.
- Use the handles of the probe and plug when inserting and removing them from the meat and outlet
- To avoid damaging your probe, do not use tongs to pull on the cable when removing it.
- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self or steam clean cycle.
- Do not store the probe in the oven.

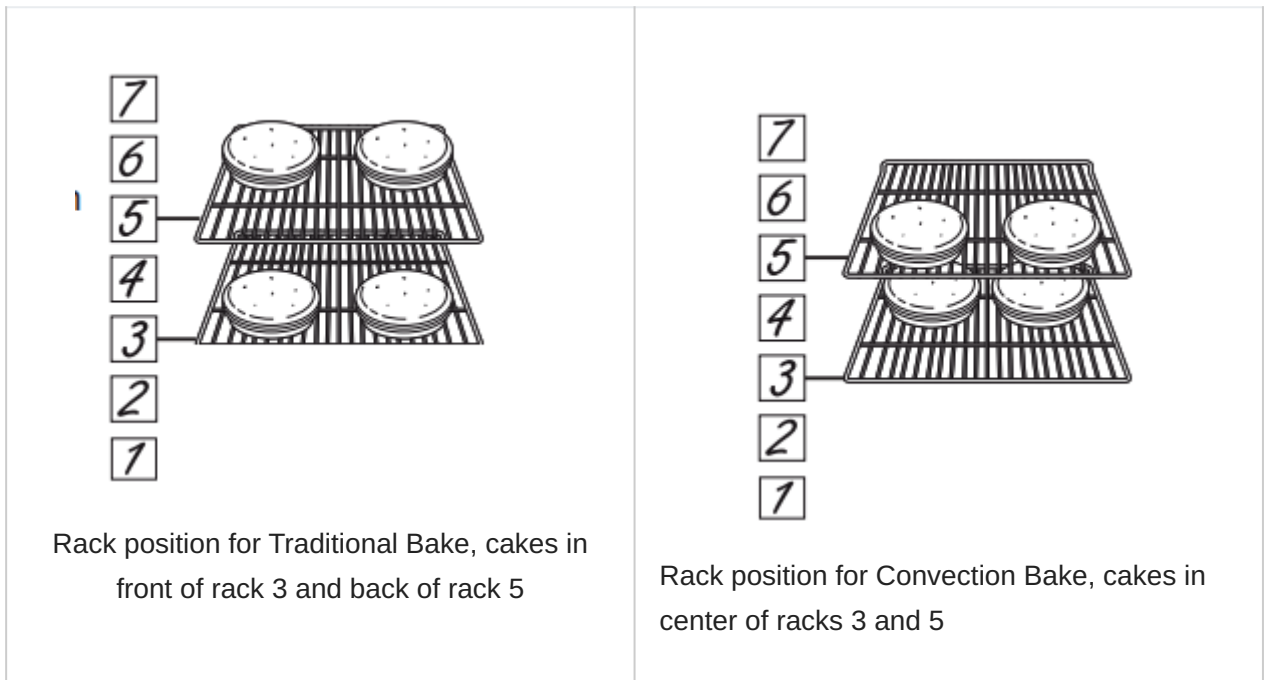
Cooking Guide

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	3	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection 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	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake	3 and 5 2, 4, and 6	Ensure adequate airflow.
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 Convection Roast	3 or 4	Use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake Convection Roast	3 or 4	Use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Hi	2	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	2 or 3	
Boneless chicken breasts	Broil Lo Bake	2 or 3	Move food down for more doneness/less searing and up for greater searing/browning when broiling. For best performance when broiling, center food below the broil heating element.
Whole turkey	Bake Convection Roast	1 or 2	Use a low sided pan such as a broil pan.
Turkey Breast	Bake Convection Roast	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, potato products, chicken nuggets, appetizers on a Single Rack	Bake	4	Use shiny cookware.
Pizza, potato products, chicken nuggets, appetizers on Multiple Racks	Bake Convection Bake	3 and 5	Use shiny cookware.

*When baking four cake layers at a time with traditional bake, use racks 3 and 5.

*When baking four cake layers at a time with convection bake, use racks 3 and 5.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at [IsItDoneYet](http://IsItDoneYet.com). Make sure to use a food thermometer to take food temperatures.



Cleaning the Range

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 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.

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 Steam Clean pad and then press Start. 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, the meat probe, 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 self-clean 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 Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press the Start pad immediately after pressing the Clean 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.

On Some Models:

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.

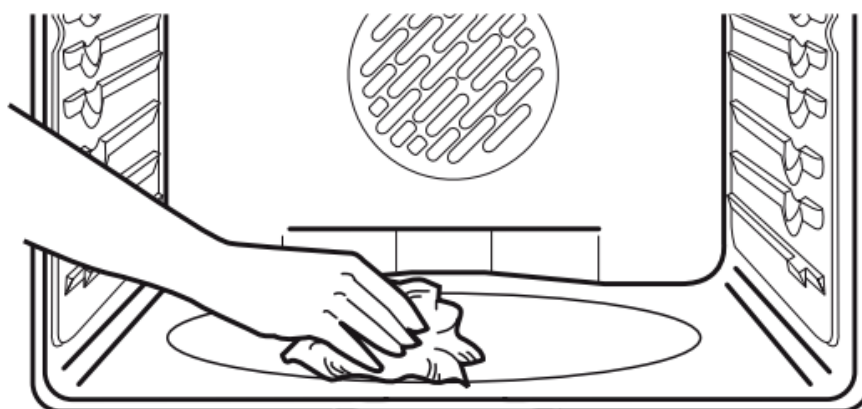
Racks

All racks can be washed with warm, soapy water. Racks may be more difficult to slide, especially after Enameled (not shiny) racks can be left in the cavity a self-clean. Put some vegetable oil on a soft cloth or during self clean. paper towel and rub onto the left and right edges.

Oven Heating Elements

Do not clean 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.

Care and cleaning

Be sure all controls are 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 reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To ensure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be washed with soap and water. Make sure the inside of the knobs are dry before replacing. Replace the knobs, in the **OFF** position to ensure proper placement.

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.

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.

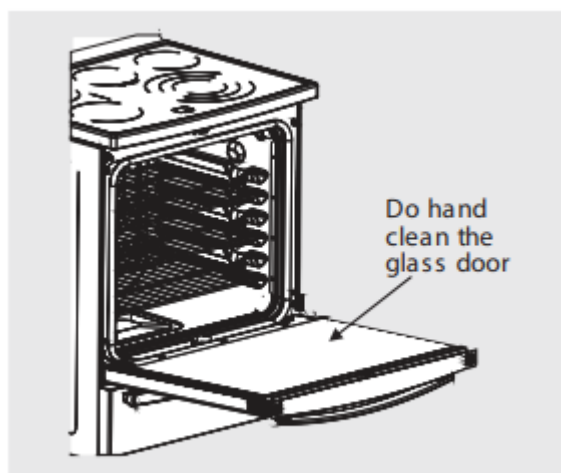
Stainless Steel Surfaces (on some models)

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. Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge. 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.

Porcelain Enamel Cooktop (on some 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.

Cleaning the Oven Door



Do not rub or clean the oven gasket—it has an extremely low resistance to abrasion. If you notice the gasket becoming worn, frayed or damaged in any way you should have it replaced.

To clean the inside of the door:

- Gently wipe off glass inner door with hot, soapy water and a sponge or soft cloth. Never use fiber, abrasive cleaners or ammonia based products.

To clean the outside of the door:

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

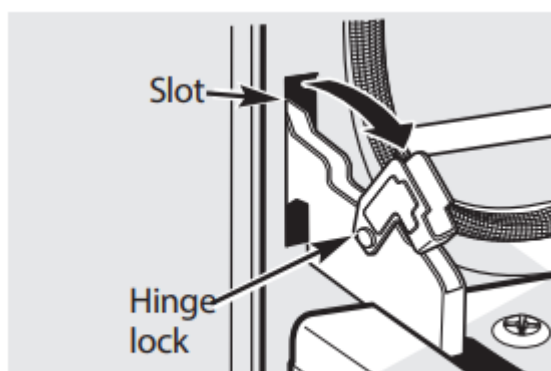
Lift-Off Oven Door (on some models)

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

Do not lift the door by the handle.

To remove the door:

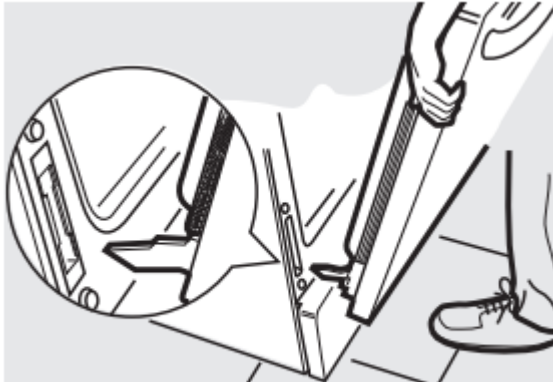
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.



Pull hinge locks down to unlock.

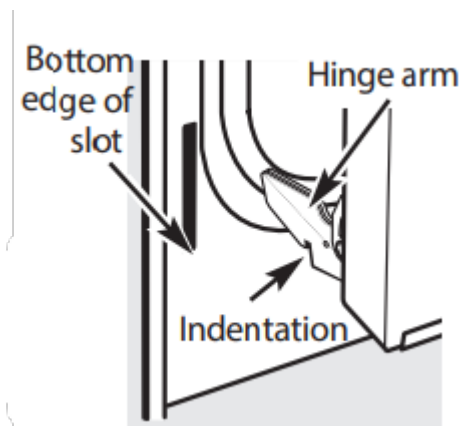
3. Firmly grasp both sides of the door at the top.

4. Close door to the door removal position, which is halfway between the broil stop position and fully closed.
5. Lift door up and out until the hinge arm is clear of the slot.



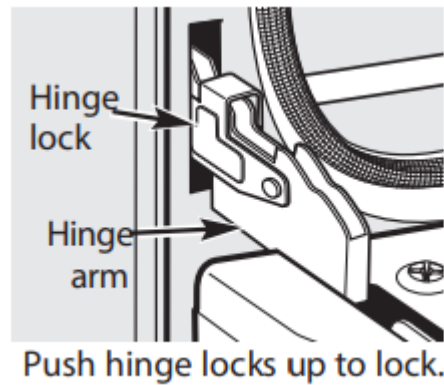
Removal position

To replace the door:



1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.

4. Push the hinge locks up against the front frame of the oven cavity to the locked position.

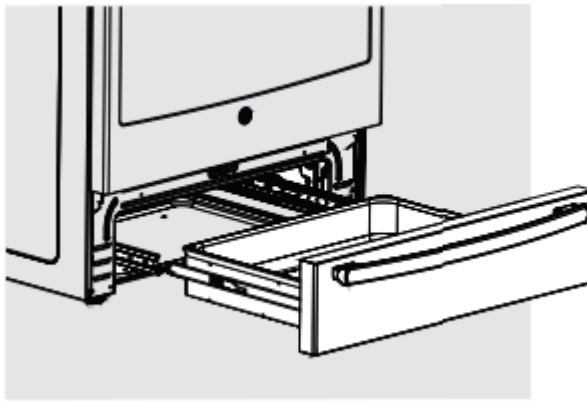
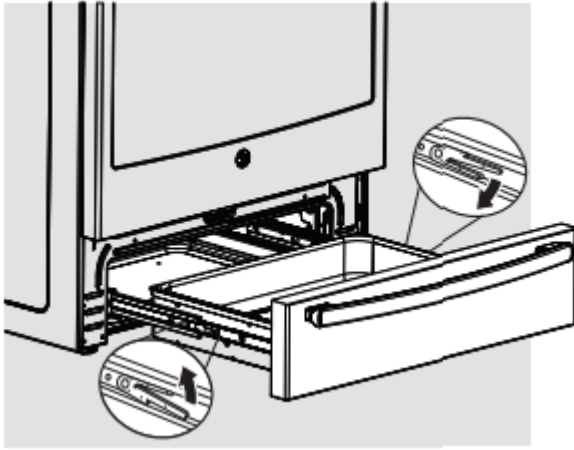


5. Close the oven door.

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 nickel-plated oven racks may remain in the oven during the self-cleaning cycle, but they will lose their luster and become hard to slide. It will be necessary to grease all oven rack side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the racks in and out of the oven.

Removable Drawer (Warming Drawer Models only)



NOTE: For models with an electric warming drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the warming drawer heating element is cool.

Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed. Use soap and warm water to clean thoroughly.

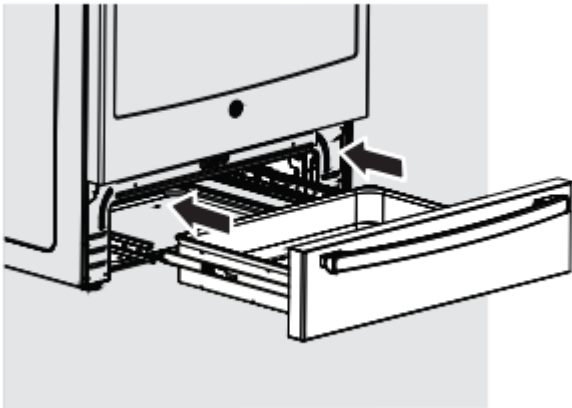
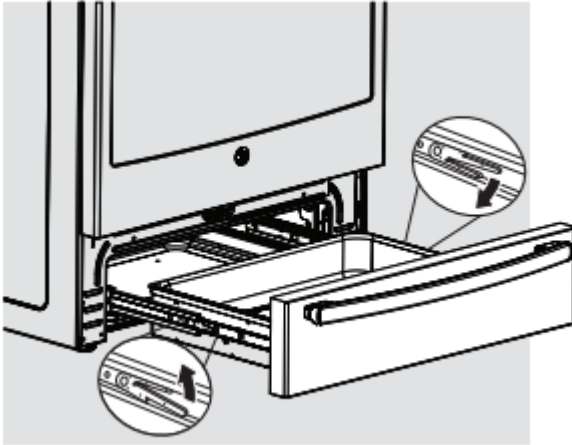
To remove the drawer:

1. Pull the drawer straight out until it stops.
2. Press the left rail release up and press the right rail release down, while pulling the drawer forward and free.

To replace the drawer:

1. Place the left drawer rail around the inner left rail guide and slide it in slightly to hook it.
2. Place the right drawer rail around the inner right rail guide and slide it in slightly to hook it.
3. Slide the drawer all the way in.

Removable Drawer (Lower Oven Drawer Models only)



NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the warming drawer heating element is cool.

Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed. Use soap and warm water to clean thoroughly.

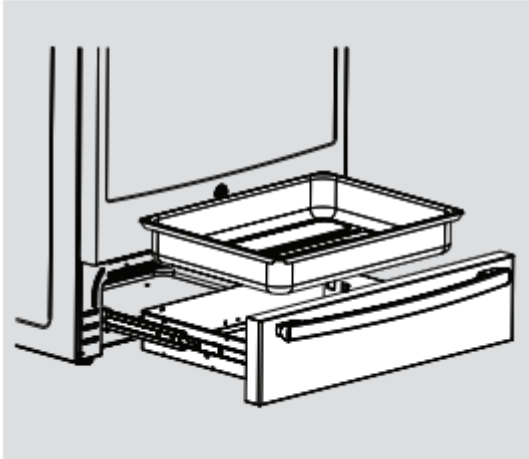
To remove the drawer:

1. Pull the drawer straight out until it stops.
2. Press the tabs on both sides in while pulling the drawer forward and free.

To replace the drawer:

1. Place the left drawer rail around the inner left rail guide and slide it in slightly to hook it.
2. Place the right drawer rail around the inner right rail guide and slide it in slightly to hook it.
3. Slide the drawer all the way in.

Removable Lower Oven Drawer Pan



NOTE: For models with an electric warming drawer or lower oven drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the drawer heating element is cool.

NOTE: Allow lower oven drawer to cool before removing pan.

NOTE: Wipe spills promptly after each use.

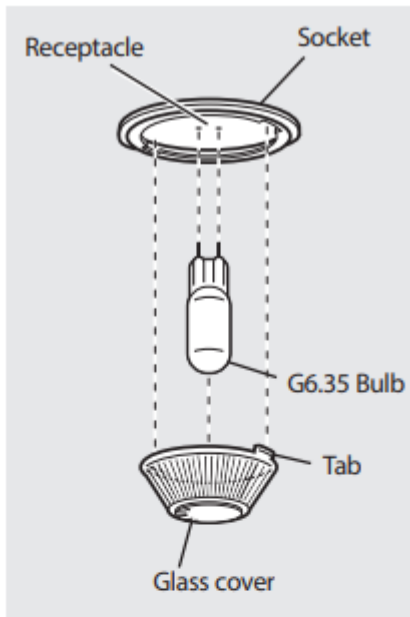
- Never place, use or self-clean the lower oven drawer pan in the upper oven.
- Lower oven drawer has a removable pan for easy cleaning. Clean with hot soapy water and a sponge or dish towel. Dry with a clean cloth. An oven cleaner, such as Easy-Off® may also be used. Be sure to follow the directions on the oven cleaner. Replace the pan in the lower oven drawer.

Oven Light

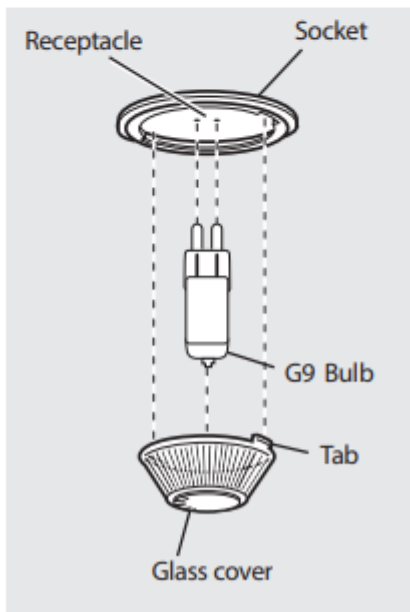
SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

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



(on some models)



(on some models)

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. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

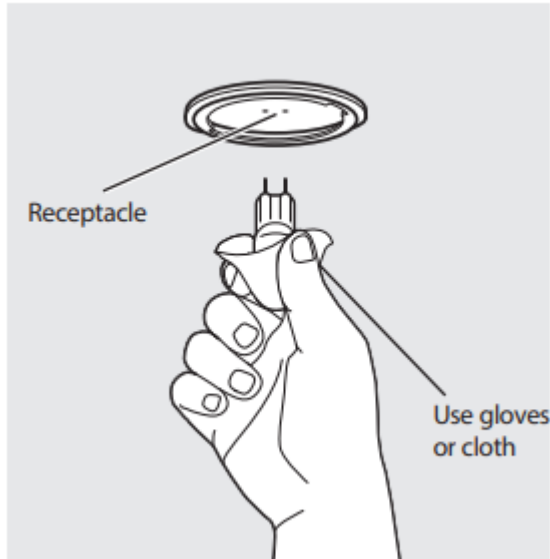
To replace:

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. Your model will have one of the two types shown on the left. To determine the correct replacement bulb, check the bulb terminals. Bulbs with 2 straight pin terminals are G6.35 bulbs. Bulbs with 2 looped terminals are G9 bulbs.



(Do not interchange.) Be sure the replacement bulb is rated 120 volts or 130 volts (NOT 12 volts)

2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers. Oil from skin will damage the bulb and shorten its life. Some models are provided with 2 lights, one at oven top and other at oven back.



3. Push the bulb straight into the receptacle all the way.
4. 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.
5. Reconnect electrical power to the oven.

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 BRYTE residue. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop Clean your cooktop after each until it has been cleaned spill. Use CERAMA BRYTE® thoroughly Ceramic Cooktop Cleaner.

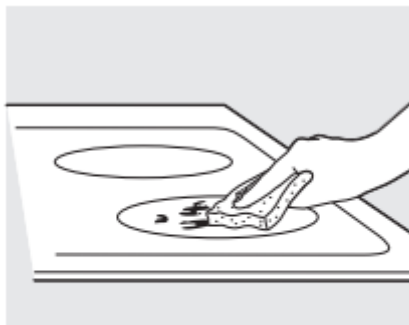


Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

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 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.

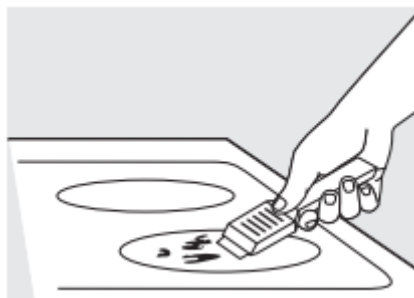


Use a CERAMA BRYTE Cleaning Pad for Ceramic Cooktops.

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 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 ceramic cooktop cleaner with a non-scratch 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.

Cooktop Seal

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



Glass surface-potential for permanent damage.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

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.*

Troubleshooting Tips ...

Before you call for service

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

Problem	Possible Cause
Surface units will not maintain a rolling boil or cooking is not fast enough	Improper cookware being used.
	In some areas, the power (voltage) may be low.
Surface units do not work properly	A fuse in your home may be blown or the circuit breaker tripped.
	Cooktop controls improperly set.
Surface units do not work.	There has been a main power supply surge and/or a power interruption and s
Surface unit stops glowing when turned to a lower setting	This is normal. The unit is still on and hot.
Scratches (may appear as cracks) on cooktop glass surface	Incorrect cleaning methods being used.
	<p>Cookware with rough bottoms being used or coarse particles (salt or sand) we between the cookware and the surface of the cooktop.</p> <p>Cookware has been slid across the cooktop surface.</p>
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.
	Hot surface on a model with a light-colored cooktop.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.



Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.
Frequent cycling off and on of surface units	Improper cookware being used.
Oven light does not work	Light bulb is loose.
Oven will not work	Plug on range is not completely inserted in the electrical outlet.
	A fuse in your home may be blown or the circuit breaker tripped.
	Oven controls improperly set.
	Oven too hot.
Food does not bake or roast properly	Oven controls improperly set.
	Rack position is incorrect or the rack is not level.
	Incorrect cookware or cookware of improper size being used.
	Oven thermostat needs adjustment.
Food does not broil properly	Oven controls improperly set.
	Improper rack position being used.
	Cookware not suited for broiling.
	The probe is plugged into the outlet in the oven. (on some models)
	In some areas the power (voltage) may be low.



Oven temperature too hot or too cold	Oven thermostat needs adjustment.
Oven door is crooked	The door is out of position.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.
	Plug on range is not completely inserted in the electrical outlet.
	Oven controls improperly set.
Oven will not self-clean	The temperature is too high to set a self-clean operation.
	Oven controls improperly set.
	The probe is plugged into the outlet in the oven. (on some models
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.
Excessive smoking during clean cycle	Excessive soil or grease.
Oven door will not open after a clean cycle	Oven too hot.
Oven not clean after a clean cycle	Oven controls improperly set.

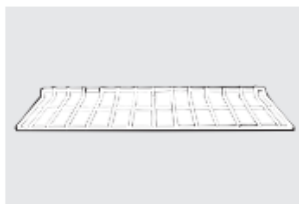


	Oven was heavily soiled.
“LOCKED” flashes in the display	The self-clean cycle has been selected but the door is not closed.
“LOCKED” light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.
“F— and a number or letter” flash in the display	You have a function error code.
Range Locked or LOC On appears in the oven display or LC appears in the surface display	The controls have been locked.
Control signals after entering cooking time or start time	You forgot to enter a bake temperature or cleaning time.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.
	The clock is in the black-out mode.
Display flashes	Power failure.
Unable to get the display to show “SF”	Oven control pads were not touched properly.
“Probe” appears in the display (on some models)	This is reminding you to enter a probe temperature after plugging in the probe.
Power outage, clock flashes	Power outage or surge

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.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.
Fan noise	A convection fan may automatically turn on and off.
"CLOSE DOOR" flashes or scrolls in the display.	This is a normal condition. The "CLOSE DOOR" is a reminder message to keep the oven door closed during broil mode.
Oven racks are difficult to slide	The shiny, silver-colored racks were cleaned in a self-clean cycle.
Drawer does not slide smoothly or drags	The drawer is out of alignment.
	Drawer is over-loaded or load is unbalanced.
Warming drawer or lower oven drawer will not work	A fuse in your home may be blown or the circuit breaker tripped.
	Controls improperly set.
	Liquid in drawer.

Excessive condensation in the drawer	Uncovered foods.
	Temperature setting too high.
Food dries out in the warming drawer	Moisture escaping.
	Drawer not fully closed.

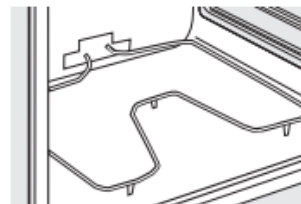
Accessories



Oven Racks



Broiler Pan



Oven Elements



Light Bulbs



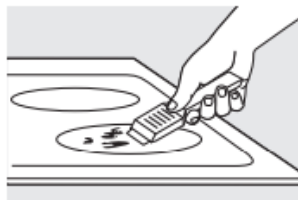
Knobs



Cleaner



Cleaning Pads



Scraper

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.