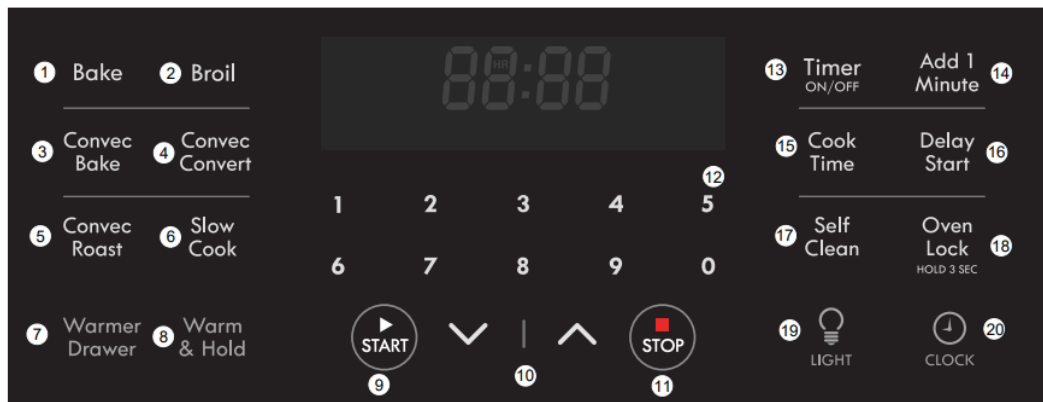


Oven Controls



1. Bake - Use to start a normal Bake function.
2. Broil - Use to select Broil function.
3. Convec Bake - Use to select Conv Bake function
4. Convec Convert - Use to select Conv Convert function.
5. Convec Roast - Use to select Conv Roast function.
6. Slow Cook - Use to select Slow Cook function.
7. Warmer Drawer (some models) - Use to select Warmer Drawer function.
8. Warm & Hold - Use to keep cooked food warm and at serving temperature for up to 3 hours.
9. START - Use to start oven functions.
10. Up / Down arrows - Use with the function keys to adjust settings and adjust temperature and times.
11. STOP - Use to cancel any oven function previously entered except clock and timer.
12. 0-9 keypad - Use to enter oven temperatures and times.
13. Timer ON/Off - Use to set and cancel the timer.
14. Add 1 Minute - Use to add one minute to the timer. This works with the kitchen timer and does not affect any cook time or start time functions.
15. Cook Time - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
16. Delay Start - Use with Bake, Conv Bake, Conv Concert, and Self Clean functions to program a delayed start time.
17. Self Clean - Use to select 2, 3, or 4 hr Self-Clean cycle.
18. Oven Lock - Use to lock oven door and oven functions.

19. LIGHT - Use to turn internal oven light on and off.

20. CLOCK - Use to set time of day



Setting Clock

When the appliance is first powered up, 12:00 will flash in the display. The time of day must first be set before operating the oven.



Figure 16: 12:00 in display before setting the clock


To set clock to 1:30:

1. Press  .
2. Enter 1 3 0 using numeric keypad or press the Up / Down arrow keys until 130 appears in the display.
3. Press 

Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 11 hours and 59 minutes.

To set timer for 5 minutes:

1. Press Timer ON/OFF.
2. Enter 5 using numeric keypad or press the Up arrow key until 5 appears in the display.
3. Press  to start the timer. When set time ends, END will show in the display and the control will sound a beep three times every 30 seconds until Timer ON/OFF key is pressed.

Setting 12 Hour or 24 Hour Display Mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:



1. Press  and hold for 6 seconds.
2. Press the Up / Down arrow keys to toggle between 12 Hr day or 24 Hr day display modes (See Figure 17).
3. Press  to accept the choice.



Figure 17: 12 Hr dAy and 24 Hr dAy settings

Changing Between Continuous Bake Setting or 12 Hour Energy Saving

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control may be programmed to override this feature to bake continuously.

To change between continuous bake or 12 hour energy saving feature:


1. Press and hold Timer ON/OFF for 6 seconds
2. Press the Up / Down arrow keys to toggle between 12 Hour OFF or Stay On feature (See Figure 18).
3. Press  to accept choice.



Figure 18: 12 hr energy saving (L) and continuous setting (R)

Setting Oven Lockout

The control may be programmed to lock the oven door and lock the oven control keys.

To activate the oven lockout features:

1. Be sure oven door is completely closed.
2. Press and hold the Oven Lock key for 3 seconds. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door.


Allow about 15 seconds for the oven door to completely lock. Once door is locked, the word DOOR with a lock icon will appear in the display.

To cancel the oven lockout feature:

1. Press and hold the Oven Lock key for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the word DOOR with a lock icon no longer displays, the oven door may be opened, and the oven control keypad will be available for use.

Setting Self Clean

To set self clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the oven. Be sure oven door is completely closed.
2. Press Self Clean and the default 3 hour clean time will appear in the display. You may accept the default 3 hour clean time by going to step 3, or choose a different clean time. Press Self Clean and use the numeric keypad or Up / Down arrow keys to select any time between 2 hours and 4 hours. Once you have the desired clean time selected proceed to Step 3.
3. Press  to activate Self Clean.

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically. Do not attempt to open the oven door (allow 15 seconds for the lock mechanism to lock the oven).

Once the oven door has locked, CLEAN will appear in the display indicating Self Clean has started.



When Self Clean is finished:

1. CLEAN message will turn off, and Hot will appear in display window.
2. Once the oven has cooled down (about 1 hour) and Hot is no longer displayed, the oven door may be opened
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.


Setting Delay Start Self Clean

To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty, and all oven racks are removed. Be sure oven door is completely closed.

2. Press Delay Start.
3. Using numeric keypad, enter **9 0 0** or press the Up arrow key until **9 0 0** appears in the display.
4. Press  to accept
5. Press Self Clean.
6. Press .

If it becomes necessary to stop Self Clean when active:

1. Press .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool.
3. Before restarting Self Clean, be sure to read important notes below.

Steam Clean

Steam cleaning works best for spot cleaning and light soils on the oven bottom. Steam clean may also be used before manually cleaning the oven or before Self Clean to help loosen soils on the oven bottom.

To set the controls for steam clean:

1. Oven should be at room temperature. Remove all racks and oven accessories.
2. Scrape or wipe loose debris from the oven bottom.
3. Pour 8 oz (235 ml) of distilled or filtered water onto the oven bottom (See Figure 39).
Close the oven door.

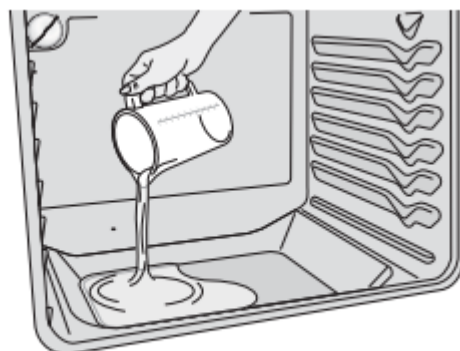



Figure 39: Pour water onto the oven bottom

4. Press Bake.
5. Enter 170°F (77°C) using the arrow keys and press START.

6. Set the minute timer for 10 minutes.
7. Allow the oven to heat. Do not open the oven door while the oven is heating.
8. An alert will sound when the timer is finished. Press Timer ON/Off to stop the timer and press to return to the clock.
9. Set the minute timer for 10 minutes to allow for a cool-down period. Do not attempt to wipe out the oven before a 10 minute cool-down period.
10. An alert will sound when the timer is finished. Press Timer ON/Off to stop the timer.
11. Stand to the side of the range out of the way of escaping vapor when opening the oven door.
12. Wipe oven cavity and bottom. Do not clean oven door gasket (See Figure 40).



Figure 40: Do not clean the oven door gasket

To stop the steam cleaning cycle at any time, press 

Care & Cleaning

Cleaning recommendations

Surface Type	Recommendation
Control knobs Painted body parts Painted decorative trim Aluminum, plastic or vinyl trim	<p>For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position. Grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft, then push knob into place.</p>
Control panel Control keypad membrane Decorative trim (some models)	<p>Before cleaning the control panel, turn all controls off, activate oven lockout (on some models), and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a cloth or sponge. Be sure to squeeze excess water from cloth or sponge before wiping control panel, especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a cloth or sponge and be sure to squeeze excess water from cloth or sponge before wiping the control panel.</p>
Porcelain enamel parts and door liner	<p>Gentle scrubbing with a soapy non-abrasive scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammoniasoaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled non-abrasive scouring pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices, or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.</p>
Oven interior	<p>For oven interior remove excessive spillovers from oven cavity bottom before starting Self Clean. Clean any soils from oven frame and door liner outside the oven door gasket. For important cleaning precautions, read all the instructions in "Self Clean" on page 32.</p>
Oven racks	<p>Remove oven racks from oven cavity before starting Self Clean. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and then replace in oven.</p>
Oven door	<p>Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven</p>



	cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
Ceramic cooktop	Do not use spray cleaners on the cooktop. See “Cooktop Maintenance” on page 36.
Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lintfree cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a cloth or sponge. Rinse and dry using clean water and a cloth.

Cooktop Maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface . Buff with a non-abrasive cloth or sponge. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

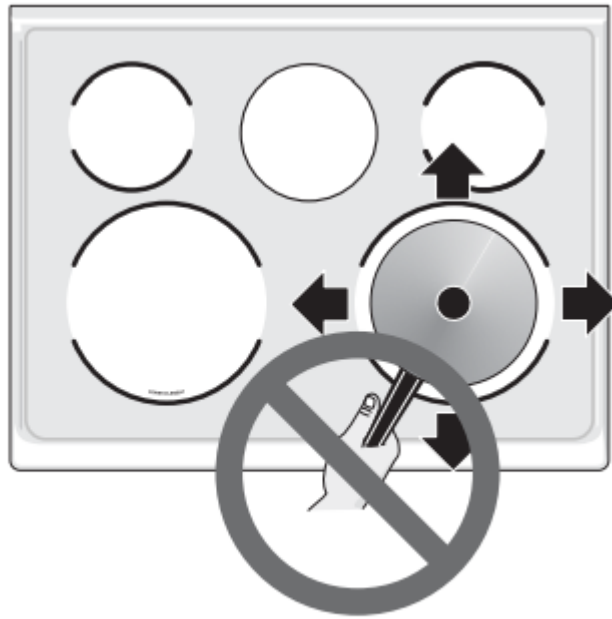


Figure 41: Cooktop care

Cooktop Cleaning

For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a non-abrasive cloth or sponge to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

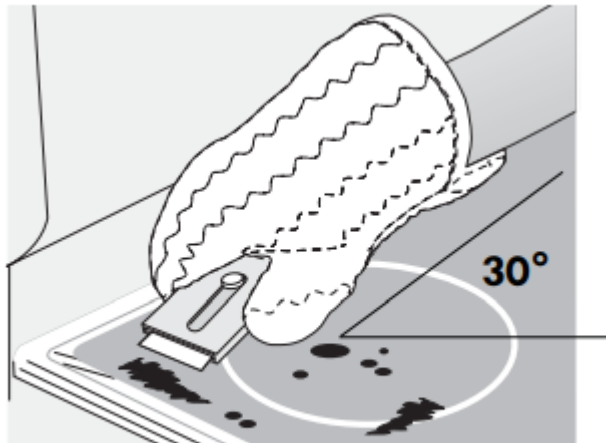


Figure 42: Cooktop cleaning

Plastic or foods with a high sugar content need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements off, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

Important note: Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.



Figure 43: Cleaning products to avoid

General Cleaning

Refer to Table 5 for more detailed information about cleaning specific parts of the range.

Aluminum foil and utensils

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break, or mark the ceramic glass surface, permanently damaging the cooktop surface.

Replacing oven light (some models)

To replace the interior oven light bulb:

The oven light is located at the rear of the oven cavity and is covered with a glass shield held by a wire holder. The glass shield protects the light bulb and must be in place whenever the oven is in use.

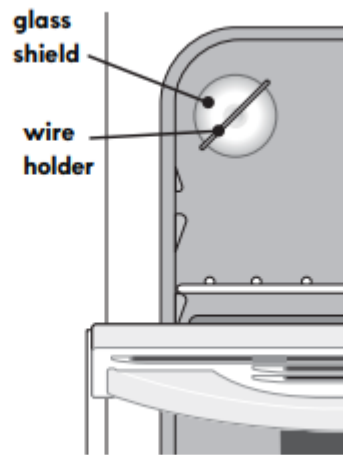


Figure 44: Replacing the oven light

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield that covers the light bulb.
3. Replace light with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power on at the main source (or plug the appliance in).
6. The clock will then need to be reset. To reset, see "Setting Clock" on page 18.

Removing and replacing the lift-off oven door

To remove the oven door:

1. Open oven door completely (horizontal with floor - Figure 45).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (Figure 46). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Figure 47).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (Figure 48).

To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Figure 47).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (Figure 48). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - Figure 45).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (Figure 46) to the locked position; then, close the oven door.

Special care instructions

Most oven doors contain glass that can break. Follow these recommendations:

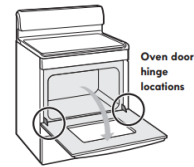


Figure 45: Oven hinge locations

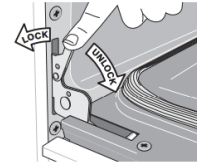


Figure 46: Hinge lock/unlock positions

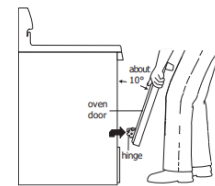


Figure 47: How to remove door

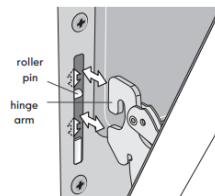


Figure 48: Hinge pin locations





- Do not close the oven door until all the oven racks are fully in place inside the oven cavity.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.


Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies, pastries, et cetera. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions		
Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> • Cookies and biscuits put into oven before the preheating time is completed. 	<ul style="list-style-type: none"> • Allow oven to preheat to desired temperature before placing food in oven.
	<ul style="list-style-type: none"> • Oven rack is overcrowded. 	<ul style="list-style-type: none"> • Choose pan sizes that will permit 2" to 4" of air space (5.1 cm to 10.2 cm) on all sides when placed in the oven.
	<ul style="list-style-type: none"> • Dark pans absorb heat too fast. 	<ul style="list-style-type: none"> • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	<ul style="list-style-type: none"> • Cakes put in oven before preheating time is completed. 	<ul style="list-style-type: none"> • Allow oven to preheat to the selected temperature before placing food in the oven.
	<ul style="list-style-type: none"> • Rack position too high or too low. 	<ul style="list-style-type: none"> • Use proper rack position for baking needs.
	<ul style="list-style-type: none"> • Oven too hot. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended
Cakes not done in center 	<ul style="list-style-type: none"> • Oven too hot. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) lower than recommended.
	<ul style="list-style-type: none"> • Incorrect pan size. 	<ul style="list-style-type: none"> • Use pan size suggested in recipe.
	<ul style="list-style-type: none"> • Pan not centered in oven. 	<ul style="list-style-type: none"> • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
	<ul style="list-style-type: none"> • Glass cookware slow heat conductor. 	<ul style="list-style-type: none"> • Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	<ul style="list-style-type: none"> • Oven not level. 	<ul style="list-style-type: none"> • Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven.

	<ul style="list-style-type: none"> • Pan too close to oven wall or rack overcrowded. 	<ul style="list-style-type: none"> • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven.
	<ul style="list-style-type: none"> • Pan warped. 	<ul style="list-style-type: none"> • Do not use pans that are dented or warped.
<p>Foods not done when cooking time is over.</p> 	<ul style="list-style-type: none"> • Oven too cool. 	<ul style="list-style-type: none"> • Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time.
	<ul style="list-style-type: none"> • Oven overcrowded. 	<ul style="list-style-type: none"> • Be sure to remove all pans from the oven except the ones to be used for baking.
	<ul style="list-style-type: none"> • Oven door opened too frequently 	<ul style="list-style-type: none"> • Open oven door only after shortest recommended baking time. • Make sure to allow 2" to 4" of clearance between all pans and racks, allowing for even air flow.

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
<p>Poor baking results</p>	<ul style="list-style-type: none"> • Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see "Adjusting Oven Temperatures" on page 28.
<p>Appliance is not level.</p>	<ul style="list-style-type: none"> • Be sure floor is level, strong, and stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation. • Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level. • Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
<p>Cannot move appliance easily. Appliance must be accessible for service.</p>	<ul style="list-style-type: none"> • Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. • Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
<p>Entire appliance does not operate.</p>	<ul style="list-style-type: none"> • Make sure power cord is plugged properly into outlet. • Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information. • Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (See back cover).
<p>Oven portion of appliance does not operate.</p>	<ul style="list-style-type: none"> • The time of day is not set. The time of day must first be set in order to operate the oven. See "Setting Clock" on page 18. • Be sure the oven controls are set properly for the desired function. See the "Oven Controls" starting on page 17 and review instructions for the desired cooking function in this



	<p>manual or see “Entire appliance does not operate” in this checklist.</p>
<p>Surface element is too hot or not hot enough.</p>	<ul style="list-style-type: none"> • Incorrect surface control setting. Adjust power level setting.
<p>Surface element does not heat or does not heat evenly.</p>	<ul style="list-style-type: none"> • Be sure the correct surface control knob is turned on for element needed. • Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily
<p>Oven light does not work.</p>	<ul style="list-style-type: none"> • Be sure the oven light is secure in the socket. Also see “Replacing oven light (some models)” on page 37.
<p>Oven smokes excessively when broiling.</p>	<ul style="list-style-type: none"> • Incorrect setting. Follow the “Setting Broil” on page 25. • Be sure oven door is opened to broil stop position when broiling. • Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat and the element. Preheat the broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. • Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
<p>Flames inside oven or smoking from oven vent.</p>	<ul style="list-style-type: none"> • Excessive spillovers in oven. For example, this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present, follow the “Setting Broil” on page 25.
	<ul style="list-style-type: none"> • Oven control has detected a fault or error condition. Press STOP to clear the error code. Try Bake or Broil function. If the



Oven control panel beeps and displays any F code error.	F code error repeats, remove power from appliance, wait 5 minutes, and then repower appliance and set clock with the correct time of day. Try Bake or Broil function again. If the fault recurs, press STOP to clear and call 1-800-4-MYHOME® for assistance (See back cover).
Self Clean does not work.	<ul style="list-style-type: none"> • Oven control not set properly. Review the “Self Clean” on page 32.
Soil not completely removed after Self Clean.	<ul style="list-style-type: none"> • Self Clean was interrupted. Review the “Self Clean” on page 32. • Excessive spillovers on oven bottom. Remove before starting Self Clean. • Failure to clean soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas are not in the selfcleaning area, but get hot enough to burn on residue. Clean these areas before the selfcleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
Oven racks discolored.	<ul style="list-style-type: none"> • Oven racks left in oven cavity during Self Clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.
Convection fan does not rotate.	<ul style="list-style-type: none"> • Oven door is open. Convection fan will turn off if oven door is opened when Convection is active. Close oven door.
Scratches or abrasions on cooktop surface.	<ul style="list-style-type: none"> • Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. • Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply the recommended CookTop® Cleaning Creme to the ceramic surface . Buff with a nonabrasive cloth or sponge. For more information see “Cooktop Maintenance” on page 36.



	<ul style="list-style-type: none"> • Cookware with rough bottom was used. Use smooth, flat-bottomed cookware.
Metal marks on the cooktop.	<ul style="list-style-type: none"> • Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Apply the recommended CookTop® Cleaning Creme to the ceramic surface (. Buff with a non-abrasive cloth or sponge. For more information, see “Cooktop Maintenance” on page 36.
Brown streaks or specks on cooktop surface.	<ul style="list-style-type: none"> • Boilovers are cooked onto surface. Use razor blade scraper to remove soil. For more information see “Cooktop Maintenance” on page 36.
Areas of discoloration with metallic sheen on cooktop surface.	<ul style="list-style-type: none"> • Mineral deposits from water and food. Remove using the recommended CookTop® Cleaning Creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.

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.