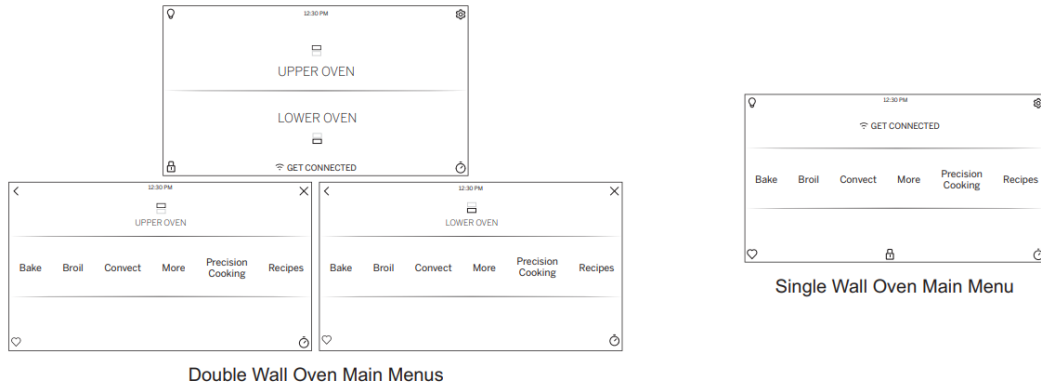


## USING THE OVEN

### Oven Controls



### Upper Oven and Lower Oven

When using a double oven you can set separate modes in each oven. The selected oven will appear above the cooking modes. NOTE: If using a single oven, there will not be an oven selection.

#### Bake

This option allows the user to access traditional the traditional bake mode.

#### Broil

Broil can be selected to access Broil Low and Broil High. See the Cooking Modes section for more information.

#### Convection

This option allows you to utilize the convection system to cook in a variety of modes. See the Cooking Modes section for more information.

#### More

Select this option to access the Proof, Probe, Warm, Self Clean, and Steam Clean options.

#### Precision Cooking (upper only on double oven models)


Precision Cooking is a suite of customized cooking cycles that have been designed for specific foods. The display will guide you through setting the oven and food appropriately for the cycle selected. Precision cooking cycles vary based on food type; see the Cooking Modes section for more detailed information.

#### Recipes (upper only on double oven models)




This option allows you to access pre-loaded recipes for certain foods. New recipes can be loaded and followed through the Café Kitchan App once your phone is connected. See the Wi-Fi Connect section for instructions on connecting your phone.



### Oven Light

To turn on or off the oven cavity lights, press the . Both cavity lights will be illuminated if using a double oven.



### Settings

Press the  to access the Settings. See the Settings section for more information.


### Favorite

This option allows the user to save their favorite cycles for easy access in the future. After selecting a cooking mode and setting the temperature and any timers, press the  to save it as a favorite for future use. After saving a cycle, press the  on the main menu to quickly access the saved mode.


### Kitchen Timer

This feature works as a countdown timer. Press the , select the amount of time for the timer to operate, and press Start. The oven will continue to operate once the timer countdown is complete. To turn off the timer, select the  and press Clear.


### Cook Time

This function counts down cooking time and turns off the oven when the cooking time is complete. Press the  during a cycle, select the amount of cooking time, and press Start.

### Delay Time

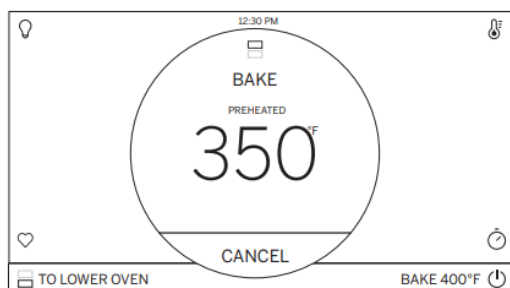
this feature to set a time when you want the oven to start. Select a cycle, then press the . Select the time of day for the oven to turn on and press Start. A cook time can also be programmed if desired.

### Wi-Fi & Remote Enable

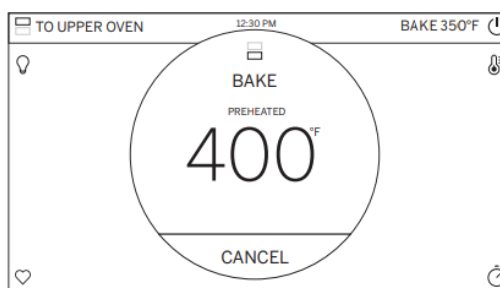
Press  **GET CONNECTED** to connect your oven to Wi-Fi. This option allows you to download content to your oven and control it remotely. The oven must be connected to Wi-Fi before Remote Enable can be activated. For instructions on how to connect your oven, see the Wi-Fi Connect/Remote Enable section under Settings in this manual.

## Double Oven

When using both cavities to cook, the control will allow you to switch back and forth between the upper and lower oven to review the cycle selection for each. When viewing the cooking mode screen you can access the alternate cavity by pressing on the banner at the top or bottom of the screen.




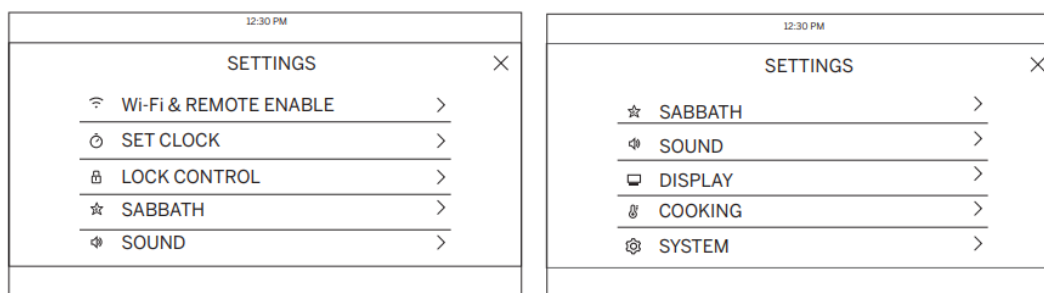
Upper Oven Bake Cycle



Lower Oven Bake Cycle


## Settings

There are numerous settings that are accessed by pressing  in the top right corner of the main screen.



Slide up and down to access all the settings

### Wi-Fi & Remote Enable

This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside. By using the Wi-Fi Connect feature, you will be able to control essential oven operations such as temperature settings, timers and cooking modes using your smartphone or tablet.\* Select the  then Wi-Fi & Remote Enable - follow the instructions on your oven display and phone app. It is necessary to turn on Wi-Fi before using Remote Enable on your oven.

#### **Connecting your Wi-Fi Connect Enabled oven**


1. Have your smart phone or tablet ready with the ability to access the internet and download apps.
2. You will need to know the password of your home Wi-Fi router. Have this password ready while you are setting up your Café oven.

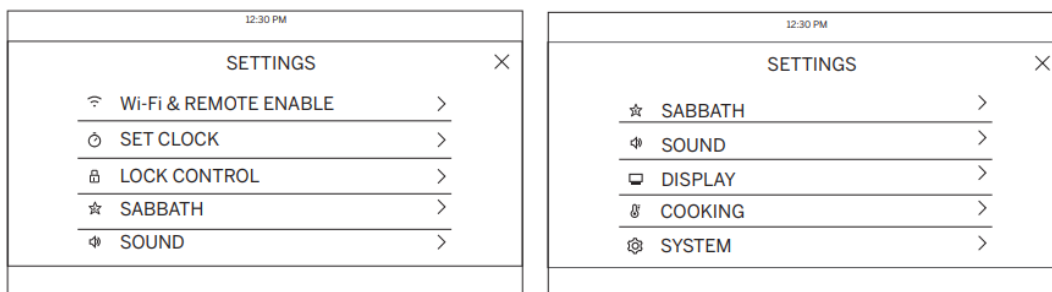
3. On your smart phone or tablet, visit [cafeappliances.com/connect](http://cafeappliances.com/connect) to learn more about connected appliance features and to download the app to connect to your oven.
4. Follow the onscreen instructions in the app to connect your Café oven. When connected, your oven should show that it is connected to your home Wi-Fi network.
5. If there are issues connecting wirelessly to your oven, please visit [cafeappliances.com/connect](http://cafeappliances.com/connect) for assistance regarding oven wireless connectivity.

To connect additional smart devices, repeat steps 3 and 4.

### **Remote Starting your Oven**

To be able to start the oven remotely once connected to Wi-Fi, press Remote Enable on the main menu or access Wi-Fi & Remote Enable in the settings menu and turn Remote Enable on. The oven can now be started remotely using a connected device. The Q icon must be active to start the oven remotely. To disconnect your phone from Remote Enable, access the Wi-Fi & Remote Enable settings and turn Remote Enable off. NOTE: Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

There are numerous settings that are accessed by pressing  in the top right corner of the main screen.




Slide up and down to access all the settings

### **Set Clock**

This feature allows you to set the clock and specifies how the time of day will be displayed. Options are for a standard 12-hour clock with AM and PM selections or 24-hour military time display.

### **Lock Control**

Select this option in order to lock the LCD from any undesired screen selections. To unlock the screen, press  and press Unlock on the next screen.

### **Sabbath**

Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when the screen is pressed), Convection modes, Broil modes, Warm, Proof, and all time functions. Sabbath mode can only be used with traditional Bake. This feature conforms to the Star-K Jewish Sabbath requirements. Please reference the Sabbath Mode section for more information.

## **Sound**

This setting screen allows you to change the volume, the end of cycle tone, and turn on or off the touch sound.

## **Display**

This screen shows the options for brightness, clock off, energy saver, and screen time out. Clock off will remove the clock from the display when the screen is inactive, but it will be shown after pressing the screen. The screen can be set to never time out or it can be set to shut off after 1, 5, or 10 minutes.

## **Cooking**

- The oven is set to Fahrenheit, however, in this setting the cooking unit can be changed to Celsius.
- Auto Recipe Conversion can be turned on in order to automatically reduce the programmed cooking temperature for Convection Bake or Convection Bake Multi. Note that this will only reduce the cooking temperature, not the baking time.
- When the 12 Hour Shut Off option is turned on, it will automatically shut off the oven after 12 hours of continuous use.
- Adjust Temperature allows the oven 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 cold and wish to change it. For double ovens, the upper and lower oven temperatures are adjusted separately. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20-40 degrees.

## **System**

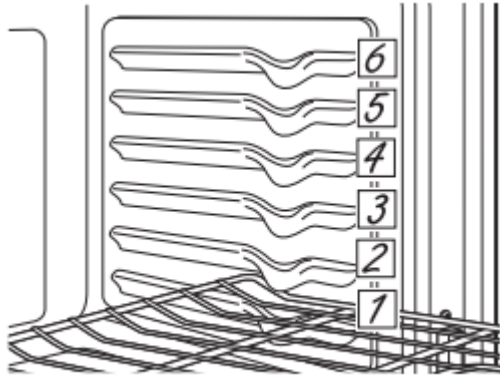
This screen allows you to clear your saved user data and shows the current software version.

## **Oven Racks**

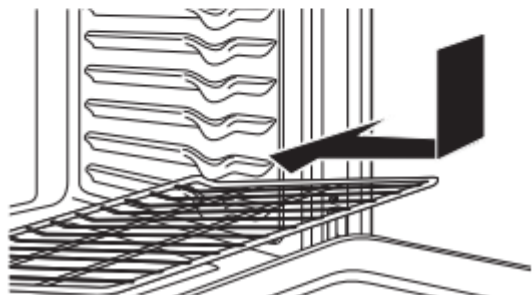
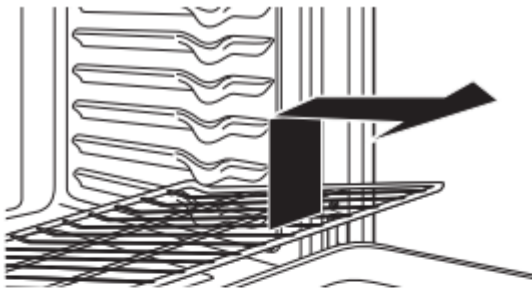
Your oven has six rack positions. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is sufficient space between pans to allow air to flow.

Your Oven may have extension racks and/or traditional flat racks. To avoid possible burns, place the racks in the desired position before you turn the oven on.



### Flat Racks



When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

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

To replace, place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push the rack in.

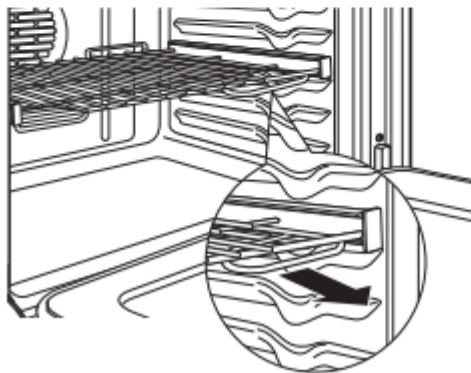
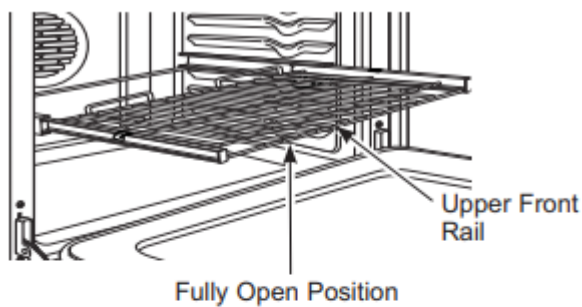
Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.

### Extension Racks

Always pull the rack out by its upper front rail to its fully open position, when placing or removing cookware. Extension racks cannot be used in the top rack position.

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 side 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 Accessories section of the manual.



### To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven so that side paddles on the rack disengage from the oven support.
2. Slide the rack toward you to the bump (stop position) on the rack support.
3. Firmly grasp both sides of the rack frame and the sliding rack, tilt the front end up and pull it out.

### To Replace An Extension Rack:

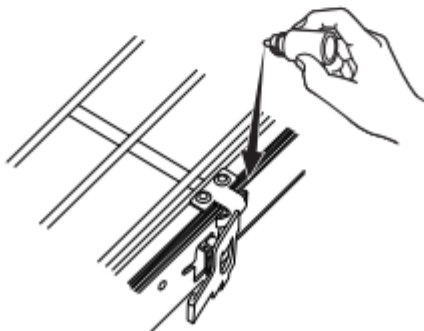
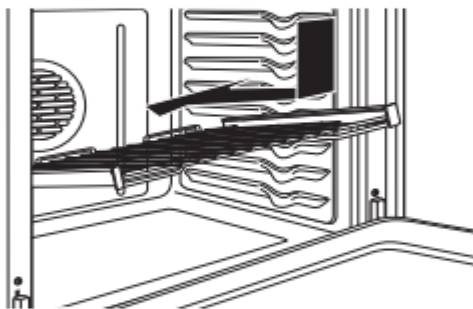
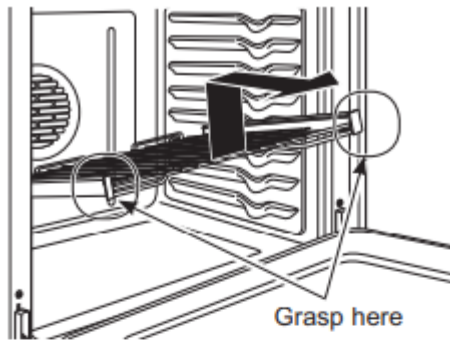
1. Firmly grasp both sides of the rack frame and the sliding rack.

2. Place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push it in as far as it will go.

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.

**To Lubricate the Paddle:**

Shake lubricant and apply to the moving parts of the paddle mechanisms as shown.




## CARE AND CLEANING

### Cleaning The Oven - Exterior

#### Control Panel





To lock the controls, press  in the bottom left corner and follow instructions on the display. Instructions for unlocking are visible when the display is locked. 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.

### **Oven Exterior**

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight. If stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

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

### **Painted Surfaces and Black Stainless Steel (on some models)**

Painted surfaces may include the door and trim around the control panel. Clean these with soap and water or a vinegar and water solution.

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

### **Stainless Steel - Excluding Black Stainless Steel (on some models)**

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

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

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.

## **Cleaning The Oven - Interior**

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

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

### **Manual Cleaning**

Do not use oven cleaners, strong liquid cleansers, steel wool, or scouring pads 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 More option, then select Steam Clean, and press Start to the right of the screen. The oven door will lock. You cannot 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. **NOTE:** Water in the bottom of the oven may be hot right after finishing the cycle.

### **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. If using a double oven, select which oven you would like to clean. Select the More option, then Self Clean. Choose a 3, 4, or 5 hour cycle, and select the illuminated Start pad to the right of the screen. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press Start immediately after selecting Self Clean. The oven will show that the door has locked and display the amount of time remaining in the cycle. Press the illuminated Cancel pad to the right of the screen if you wish to stop the cycle. 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 oven 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 cleaners 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.

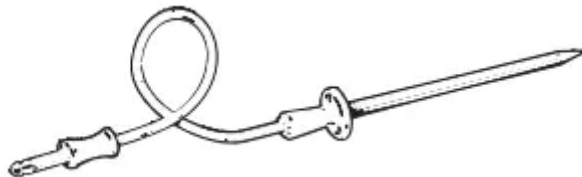
Make sure the oven light bulb cover is in place and the oven light is off. When using the Self Clean Mode in a double oven, only the upper or lower oven can utilize the cycle at one time. Additionally, no other mode may be started in the alternate oven cavity while self clean is in progress.

**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.

## Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soapfilled scouring pad, rinse and dry. To order additional temperature probes see the Accessories and Consumer Support sections at the end of this manual.

- Do not immerse the temperature probe in water.
- Do not store the temperature probe in the oven.
- Do not leave the temperature probe inside the oven during a self or steam clean cycle.



## Oven Light

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

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

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Slide a flat blade screwdriver or butter knife between the metal housing and the glass light cover. **NOTE:** on some models there is a metal clip visibly holding the glass. The tool needs inserted between the metal housing and the clip holding the glass.

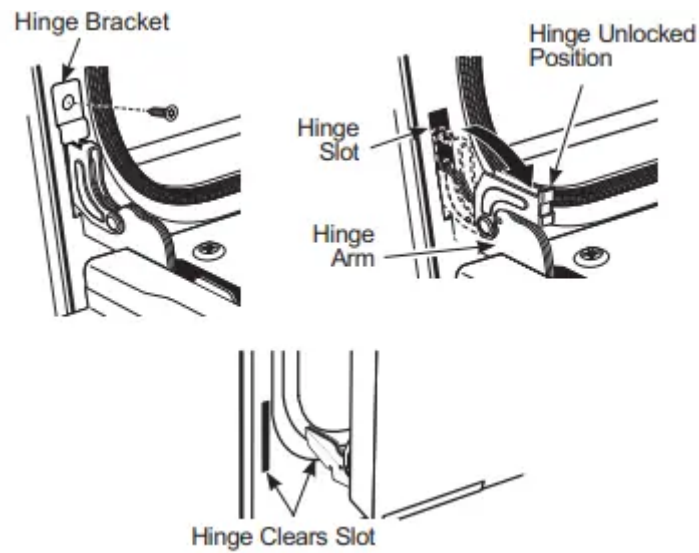
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.
5. Gently twist the screwdriver blade or butter knife to loosen the glass light cover. Be careful not to chip the oven coating.
6. Remove the glass light cover.
7. Remove the bulb by firmly grasping and sliding the bulb straight out until the two prongs have cleared the ceramic holder.
8. Do not touch the glass of the new replacement bulb with your fingers. It will cause the bulb to fail when it lights. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs in the ceramic holder, pressing gently until the bulb is securely in the ceramic socket.
9. Slide the protective lens into the holder and push until the clips snap into the housing.
10. Reconnect power.

## Oven Door

### Oven Door Removal

**NOTE:** Door removal is not a requirement for installation of the product but is an added convenience. To remove the door:

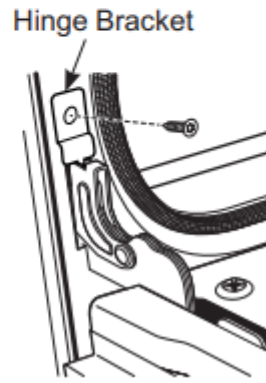
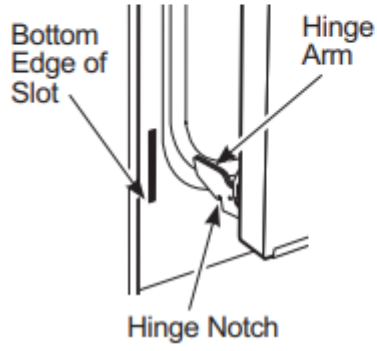
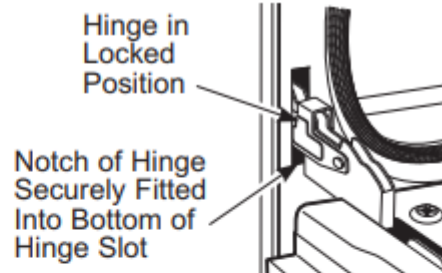
1. Open the oven door as far as it will go.
2. Remove hinge bracket (if present) from front frame and set aside. The hinge bracket must be replaced for proper door functionality when door is reinstalled.
3. Push both hinge locks down toward the door frame to the unlocked position. This may require a flat-blade screwdriver. **DO NOT LIFT THE DOOR BY THE HANDLE!**
4. Place hands on both sides of the door and close the oven door to the removal position (approximately 1"–2" [2.5 cm–5.1 cm] from the closed position). Lift the door up and out until the hinge arms clear the slots.



## Replacing the Oven Door

**NOTE:** The oven door is heavy. You may need help lifting the door high enough to slide it into the hinge slots. Do not lift the door by the handle.

1. Lift the oven door by grasping each side.
2. With the door at the same angle as the removal position (approximately 1"–2" [2.5 cm–5.1 cm] from the closed position), seat the notch of the hinge arm into the bottom edge of the hinge slot. The notch of 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. Replace hinge bracket (if present). The hinge bracket must be replaced for proper door functionality.
6. Close the oven door.



## Troubleshooting Tips

Problem	Possible Cause	What To Do
<p><b>My new oven doesn't cook like my old one. Is something wrong with the temperature settings?</b></p>	<p>Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.</p>	<p>For the first few uses, follow your recipes and times and temperatures carefully. Don't think your new oven is too hot or too cold until you can adjust the temperature yourself to meet your specific cooking preferences. See the Special Features Section to adjust the oven temperature. <b>NOTE:</b> This adjustment affects Traditional Bake, Convection Bake and Convection Bake Multi temperature. It will not affect Convection Roast, Broil, Convection Broil or Clean.</p>
<p><b>Food does not bake properly</b></p>	<p>Oven controls improperly set.</p>	<p>See the Cooking Modes section.</p>
	<p>Rack position is incorrect or rack is not level.</p>	<p>See the Cooking Modes section and the Cooking Guide.</p>
	<p>Incorrect cookware or cookware of improper size being used.</p>	<p>See the Cookware section.</p>
	<p>Oven temperature needs adjustment.</p>	<p>See the Cooking option under the Cooking Modes section.</p>
	<p>Ingredient substitution</p>	<p>Substituting ingredients can change the recipe outcome.</p>
<p><b>Food does not broil properly</b></p>	<p>Oven controls improperly set.</p>	<p>Make sure you select the appropriate broil mode.</p>
	<p>Improper rack position being used.</p>	<p>See the Cooking Guide for rack level suggestions.</p>
	<p>Food being cooked in a hot pan.</p>	<p>Make sure cookware is cool before broiling.</p>



	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to the manufacturer's instructions.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes before broiling.
<b>Oven temperature too hot or too cold</b>	Oven temperature needs adjustment.	See the Cooking option under the Oven section.
<b>Oven does not work or appears not to work</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode	Verify, that the oven is not in Sabbath Mode. See the Sabbath option under the Oven section.
<b>“Crackling” or “popping” sound</b>	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
<b>Why is my range making a "clicking" noise when using my oven?</b>	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, convection, and self-clean cycles.	This is normal.
<b>Clock and timer do not work</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.



<b>Oven light does not work</b>	Light bulb is loose or defective.	Tighten or replace bulb.
<b>Oven will not self-clean</b>	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset
	Oven controls improperly set.	See the Cleaning the Oven section
<b>Excessive smoking during clean cycle</b>	Excessive soil or grease.	Press <b>Cancel</b> on the pad to the right of the LCD screen to stop the cycle. Open the oven door to rid the room of smoke. Wait until the oven unlocks. Wipe up the excess soil before starting the clean cycle.
<b>Excessive smoking during broiling</b>	Food too close to burner element.	Lower the rack position of the food.
<b>Oven door will not open after a clean cycle</b>	Oven too hot.	Allow the oven to cool below lockout temperature.
<b>Oven not clean after a clean cycle</b>	Oven controls improperly set.	See the Cleaning the Oven section
	Oven was heavily soiled.	Clean up heavy spillovers before starting a clean cycle. Heavily soiled ovens may need to self-clean again or for a longer time.
<b>“F— and a number or letter” are displayed on LCD screen</b>	You have a function error code.	Press <b>Dismiss</b> on the LCD screen to stop the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for 30 seconds and then reconnect power. If the function error code repeats, visit <a href="http://cafeappliances.com/service">cafeappliances.com/service</a> .



<b>LCD is not functioning properly</b>	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Cooking Modes or Settings section to ensure proper use. Ensure unit is updated to the most recent software update.
	LCD screen is locked.	Unlock the screen by pressing the lock icon. If this does not correct the issue, cycle power at the circuit breaker and ensure unit is updated to the most recent software update.
	LCD is faulty.	Cycle power at the circuit breaker and ensure unit is updated to the most recent software update. If issue persists, contact service at <a href="http://cafeappliances.com/service">cafeappliances.com/service</a> .
<b>Power outage, clock resets</b>	Power outage or surge	Reset the clock. If the oven was in a cooking mode, it must reset it by pressing <b>Cancel</b> , then the clock and resetting any cooking functions.
<b>“Burning” or “oily” odor emitting from the vent</b>	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Self-Clean section of the Oven section.
<b>Strong odor</b>	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
<b>Fan noise</b>	A cooling fan may automatically turn on.	This is normal. The cooling fan will run to cool internal parts. It may run for up to 30 minutes after the oven is turned off.



<p><b>My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?</b></p>	<p>No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.</p>	<p>This is normal. Under certain light conditions you may see this tint or rainbow color.</p>
<p><b>Sometimes the oven takes longer to preheat to the same temperature</b></p>	<p>Cookware or food in oven</p>	<p>The cookware or food in the oven may cause the oven to take longer to preheat. Remove items to reduce preheat time.</p>
	<p>Number of racks in oven</p>	<p>Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.</p>
	<p>Different cooking modes</p>	<p>The different cooking modes use different preheat methods to heat the oven. Some modes use specific cooking mode. Some modes may take longer than others (i.e. convection, multi).</p>
<p><b>Oven will not work remotely</b></p>	<p>Router issues, no wireless signal, etc.</p>	<p>Please visit <a href="http://cafeappliances.com">cafeappliances.com</a> for</p>
	<p>Oven is not connected.</p>	<p>assistance regarding oven wireless connectivity.</p>

**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.

