

RANGE MAINTENANCE AND CARE

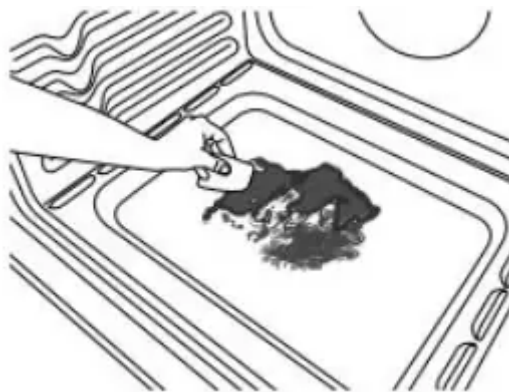
Clean Cycle



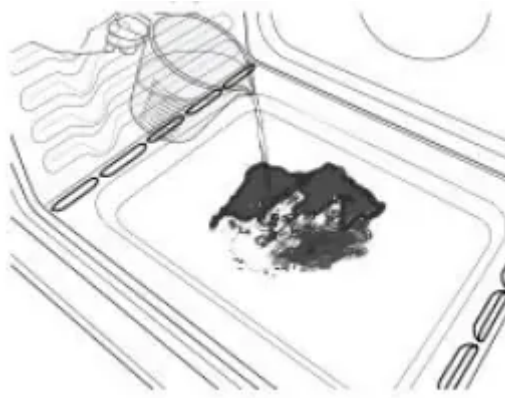
AquaLift® Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options. Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), it will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

To Clean:

1. Remove all racks and accessories from the oven cavity, and wipe excess soil. Use a plastic scraper to remove easily removed soils



2. Pour distilled or filtered water onto the bottom of the empty oven, and close the oven door.



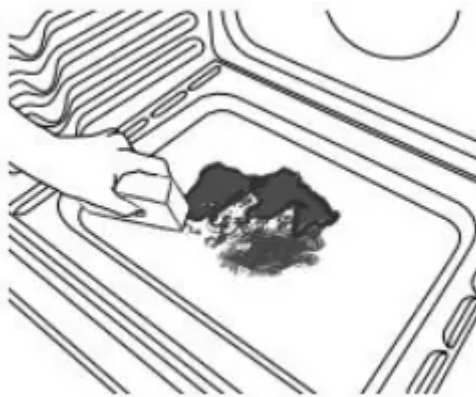
IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press CLEAN or AQUALIFT SELF CLEAN and then START on the oven control panel.

4. Allow 40 minutes for cleaning and cool down. A beep will sound when the Clean cycle is complete.

5. Press CANCEL, CANCEL UPPER or OFF at the end of the cycle. Cancel, Cancel Upper or Off may be pressed at any time to stop the Clean cycle.

6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 2 cups (16 oz [500 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a non-scratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

IMPORTANT: Do not use oven cleaners. The use of chemicals, including commercial oven cleaners or metal scouring pads, may cause permanent damage to the porcelain surface of the oven interior.

NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.

- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.
- Nonabrasive scrub sponges or eraser style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- Affresh® Kitchen Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls, and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the Quick Start Guide for ordering information.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. Refer to the Quick Start Guide for ordering information.
- For assistance with AquaLift® Technology, call 1-877-258- 0808 in the U.S.A. or 1-800-807-6777 in Canada, or visit our website

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water, and a soft cloth or sponge are suggested first, unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):

See the Quick Start Guide for contact information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels.

Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Affresh® Stainless Steel Cleaner Part Number W10355016 not included):

See the Quick Start Guide for contact information.

METALLIC PAINT (on some models)

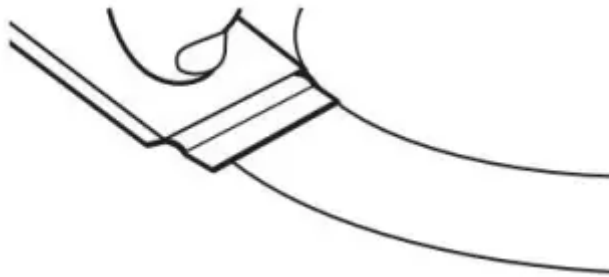
Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS COOKTOP CLEANING

Cleaning Method:

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

1. Remove food/residue with the Cooktop Scraper.

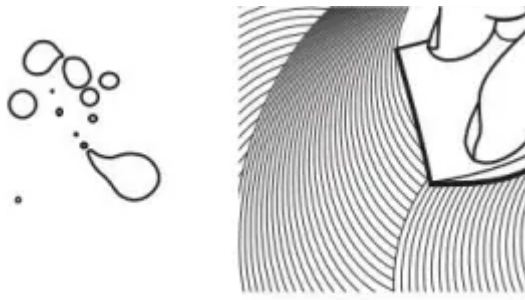


- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of Cooktop Cleaner to the affected areas.
 - Rub affresh® Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
 - Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel.





- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order including the following:

- Cooktop Scraper
- Affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the Quick Start Guide for ordering information.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):

See the Quick Start Guide for contact information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide

- Dishwasher (steam rack water reservoir only, not racks): Although the water reservoir is durable, it may lose its shine and/or discolor when washed in a dishwasher



STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage drawer or warming drawer is cool and empty before cleaning.

Cleaning Method:

- Mild detergent

BAKING DRAWER (on some models)

Check that baking drawer is cool and empty before cleaning.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

- Mild detergent

OVEN CAVITY

Depending on your model, use AquaLift® Technology or SelfClean cycle regularly to clean oven spills.

Do not use oven cleaners

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

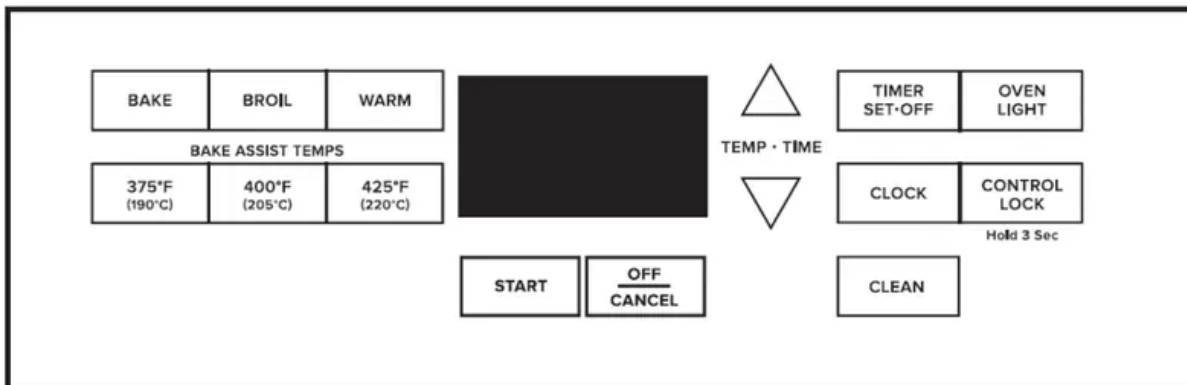
- Clean cycle: See “Clean Cycle” first.

Electric Range Control Guide

FEATURE GUIDE

WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

WARNING Food Poisoning Hazard Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	<p>This clock uses a 12 hour cycle.</p> <ol style="list-style-type: none"> 1. Check that the oven is OFF. 2. Press CLOCK. 3. Press the Temp/Time “up” or “down” arrow keypad to set the hours. Press CLOCK to switch to the minutes. Press the Temp/Time “up” or “down” arrow keypad to set the minutes. 4. Press CLOCK or START
Oven LIGHT	Oven cavity light	<p>While the oven door is closed, press OVEN LIGHT to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Cleaning cycle.</p>
TIMER SET/ OFF	Oven timer	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the Temp/Time “up” or “down” arrow keypad to set the length of time. 3. Press START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER SET•OFF to cancel the Timer. Do not press OFF/CANCEL because the oven will turn off.
START	Cooking start	<p>The Start keypad begins any oven function. If Start is not pressed within 10 seconds, a tone will sound and Start will blink until pressed or canceled. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.</p>
OFF/ CANCEL	Range function	<p>The Cancel keypad stops any oven function except the Oven Control Lockout and Timer.</p>
TEMP/TIME	Temperature and time adjust	<p>The Temp/Time “up” and “down” arrow keypads are used to adjust time and temperature settings.</p>
BAKE		<ol style="list-style-type: none"> 1. Press BAKE

	<p>Baking and roasting</p>	<ol style="list-style-type: none"> 2. Press the Temp/Time “up” or “down” arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press START. 4. To change the temperature, repeat steps 2. Press START. 5. Press OFF/CANCEL when finished. <p>NOTE: On models with convection, the convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<p>BAKE ASSIST TEMPS</p>	<p>Baking and roasting</p>	<ol style="list-style-type: none"> 1. Press the desired Bake Assist Temp keypad. 2. Press the Temp/Time “up” or “down” arrow keypad to set a temperature other than the Bake Assist Temperature. A tone will sound if the minimum or maximum temperature is reached. 3. Press START. 4. Press OFF/CANCEL when finished. <p>NOTE: On models with convection, the convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down</p>
<p>BROIL</p>	<p>Broiling</p>	<ol style="list-style-type: none"> 1. Position cookware in the oven and close the oven door. 2. Press BROIL. 3. Press the Temp/Time “up” or “down” arrow keypad until the desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 4. Press START. 5. To change the temperature, repeat Step 3 and press START. 6. Press OFF/CANCEL when finished.



		<p>NOTE: On models with convection, the convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press WARM. 2. Press the Temp/Time “up” or “down” arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press START. 4. Press OFF/CANCEL when finished. <p>NOTE: On some models: The oven will automatically turn off after 60 minutes.</p> <p>NOTE: On models with convection, the convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
CLEAN (On some models)	Self-Cleaning cycle	<p>See the “Self-Cleaning Cycle” section in the Owner’s Manual.</p>
CONTROL LOCK (Hold 3 sec.)	Oven control lockout	<p>No keypads will function with the controls locked.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press and hold CONTROL LOCK keypad for 3 seconds. 3. A tone will sound and a lock will be displayed. 4. Repeat to unlock.

Cooktop Use

WARNING Fire Hazard Turn off all controls when done cooking. Failure to do so could result in death or fire.

Coil Elements and Burner Bowls

Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cookware. They also help catch spills.

Cookware should not extend more than 1/2" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

- Weight of the Cookware to be no Lighter than 1 lb.
- Discoloration of Medallion of the Coil Element is expected over time.
- Starting in June 2018 Whirlpool is equipping this product with new temperature-limiting coils pursuant to the updated standards in UL858. These new coils may vary cooking times compared to your old cooktop, e.g., a slightly longer time to boil large volumes of water.

Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel.

When any control knob/cooktop element on the console panel is turned on, the Cooktop On indicator light will glow.

Hot Surface Indicator Light

On ceramic glass models, the hot surface indicator light is located on the console panel.

The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner

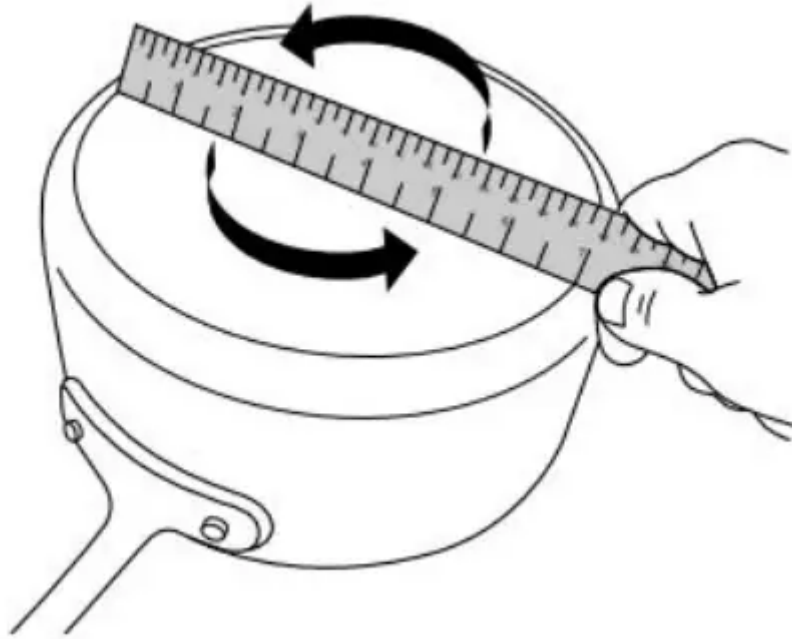
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the surfaces.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



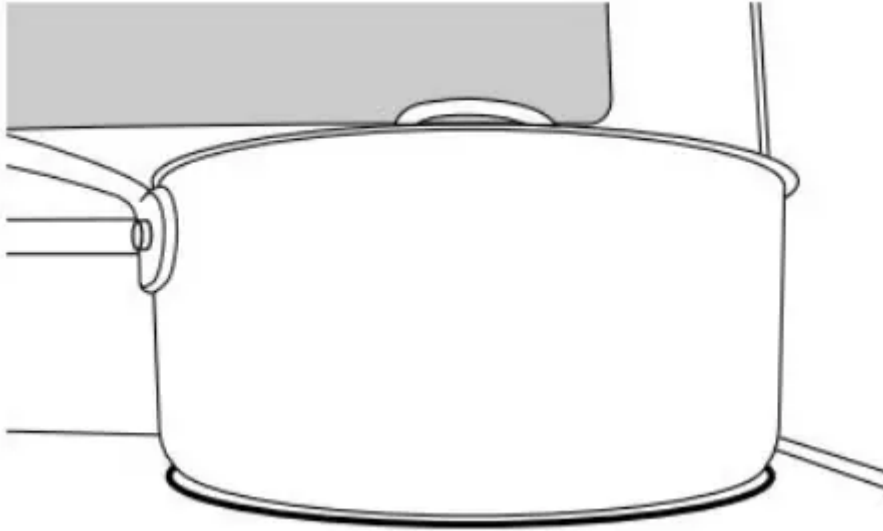
Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks. ■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly ■ Good for browning and frying. ■ Maintains heat for slow cooking. ■ Rough edges or burrs may scratch the cooktop.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings. ■ May scratch the cooktop.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues, which may be diminished if cleaned immediately after cooking. ■ Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings. ■ May scratch the cooktop.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly



- A core or base of aluminum or copper on stainless steel provides even heating.

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



Home Canning

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

Oven use

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and wellventilated room.

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss.

Press OFF/Cancel to clear. When oven is not in use, the time of day is displayed. Indicator lights show functions that are in use.

Tones

Tones are audible signals, indicating the following:

Basic Functions

One Tone

- Valid keypad press.
- Oven is preheated (long tone).
- Function has been entered.
- Reminder (on some models), repeating every 20 seconds after the end-of-cycle tones.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

To change: Press and hold the Temp/Time “up” arrow keypad for seconds. “°C” or “°F” will appear on the display. Repeat to change back.

To exit mode, press OFF/CANCEL.

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

To Change: Press and hold OVEN LIGHT for 5 seconds. Repeat to change back.

To exit mode, press OFF/CANCEL.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

To change: Press OFF/CANCEL, OFF/CANCEL, the Temp/Time up” arrow keypad, TIMER SET•OFF. Repeat to change back and end Demo mode.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press and hold the Temp/Time “down” arrow keypad for 5 seconds until the oven display shows the current setting, for example “0°F CAL” or “00”.
2. Press the Temp/Time “up” or “down” arrow keypad to increase or decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18° C).
3. Press START.

Sabbath Mode (on some models)

For guidance on usage and a complete list of models with Sabbath mode, visit star-k.com.

The Sabbath mode sets the oven to remain on in a Bake setting until turned off.

The Oven Control Lockout feature will be disabled during the Sabbath mode. After the Sabbath mode is set, no tones will sound, the display will not show the temperature, the Kitchen Timer mode will be canceled (if active), and only the following keypads will function:

- Temp/Time “up” and “down” arrow keypads
- Off/Cancel

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

When power is restored after a power failure, the oven will return to Sabbath mode and remain Sabbath compliant with the bake elements OFF until the OFF/CANCEL keypad is pressed.

Pressing the OFF/CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

Before entering the Sabbath mode, it must be decided if the oven light is to be ON or OFF for the entire Sabbath mode period. If the light is ON when entering Sabbath mode, it will remain ON for the entire time Sabbath mode is in use. If the light is OFF when entering Sabbath mode, it will remain OFF for the entire time Sabbath mode is in use. Opening the oven door or pressing the OVEN LIGHT will not affect the oven light once Sabbath mode has been entered.

On the Holiday, the oven temperature can be changed once the oven is in Sabbath mode by pressing the Temp/Time “up” or “down” arrow keypad. The oven temperature will change 25°F (14°C) each time the Temp/Time “up” and “down” arrow keypads are pressed. Press START to activate the new temperature. The display will not change, and there will be no sounds during this adjustment.

To Activate and Bake Using Sabbath Mode:

1. Press BAKE.
2. Press the Temp/Time “up” or “down” arrow keypad.
3. Press START.
4. Press and hold the TIMER SET•OFF keypad for 5 seconds. “SAb” will flash in the display.
5. Press START while “SAb” is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. “SAb” will stop flashing and remain ON in the display. The oven is now in Sabbath mode and is Sabbath compliant. Pressing the OFF/CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

NOTE: If “SAb” does not appear in your display, the Sabbath mode is not active. After Sabbath mode is deactivated, you must activate Sabbath mode by completing steps 1 through 5.

Warm

WARNING Food Poisoning Hazard Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm or warm function. For best results, cover food.

The Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

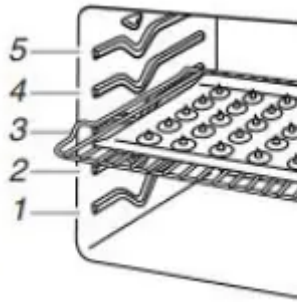
1. Press WARM.
2. Press Temp/Time “up” or “down” arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.
3. Press START.
4. Place food in the oven.

5. Press OFF/CANCEL when finished.

NOTE: The temperature may be changed at any time by pressing the Temp/Time "up" or "down" arrow keypad to reach the desired temperature and then pressing START.

Positioning Racks and Bakeware

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration as a guide.



Rack Positions

Rack 5: Toasting bread or broiling thin, non-fatty foods

Rack 4: 2-rack baking and broiling

Rack 3: Most baked goods on a cookie sheet, muffin pan, or jelly roll pan; layer cakes; broiling chicken pieces

Rack 2: Pies, casseroles, yeast bread, quick breads, frozen convenience foods, 2-rack baking

Rack 1: Roasting large and small cuts of meat and poultry

Multiple Rack Cooking

2 rack: Use rack positions 2 and 4.

Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Baking and Roasting

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

Before baking and roasting, position racks according to the " Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during bake to provide the best results. This feature is automatically activated when the oven is in use.

Preheating

When Start is pressed, the oven will begin preheating. Once 100°F (38°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound and the selected temperature will appear on the display.

Broiling

When broiling, preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. Please refer to the Quick Start Guide for contact information.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

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.

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