

USER INSTRUCTIONS BUILT-IN ELECTRIC SINGLE AND DOUBLE OVEN

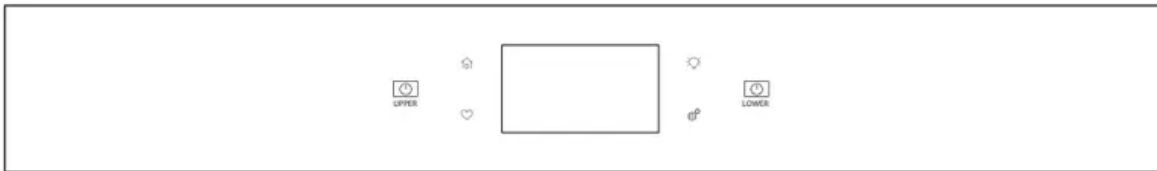
OVEN USE








Feature Guide

Single Oven



Double Oven



Keypad	Feature	Instructions
Tools 	Oven Use Functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Tools" and "More Modes" sections.
Home 	Home Screen	If pressed once, it enables the user to return to the "Cooking Methods" and "Assisted Cooking" screen. If pressed twice, the time of day is displayed.
Favorites 	Favorites	The Favorites keypad allows the user to save the cycles that they use on a frequent basis.
Oven Light 	Oven Cavity Light	The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press the Oven Light keypad to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
Oven Power (Single ovens only) 	Oven Function Power	The Oven Power keypad begins oven function and wakes it from sleep mode.
Oven Cancel (Single ovens only) 	Oven Function Cancel	The Oven Cancel keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.
Upper Lower (Double ovens only) 	Oven Function Power/Cancel	The Upper and Lower keypad turns the selected oven on and wakes it from Sleep mode. If the selected oven is already on, the Upper or Lower keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.

Touch Panel

The touch panel houses the control menu and function controls. The touch keypads are very sensitive and require only a light touch to activate. Scroll up, down, left, or right to explore the different options and features.

For more information about the individual controls, see their respective sections in this manual.



Display

The display is for both the menu and oven function controls. The touch panel allows you to scroll through the oven menus. The display is very sensitive and requires only a light touch to activate and control.

When an oven is in use, the display will show the clock, mode, oven temperature, kitchen timer, and oven timer, if set. If the oven timer is not set, you can set it from this screen.

After approximately 2 minutes of inactivity, the display will go into sleep mode and the display will dim. When the oven is in operation, the display will remain bright.

During use, the display will show menus and the appropriate selections for the options being chosen.

Display Navigation

If the oven is off, touch the Oven Power or Upper or Lower keypad for the desired oven to activate the menu. From this screen, all automatic cooking programs can be activated, all manual cooking programs can be set, options can be adjusted, and instructions, preparation, and tips can be accessed.

Setup and Demo Mode

1. Select STORE DEMO MODE to enter Demo Mode.

OR

1. Select NEXT to enter into product use.

2. Follow the prompts on the display screen to select a language, set up Wi-Fi/connect to network, accept the terms of service and set the time.

NOTE: The display screen will show the time and date (default screen/standby mode).

3. If you selected Store Demo Mode, select TRY THE PRODUCT to explore various features and options of the product.

NOTE: Select VIEW PRODUCT VIDEOS to view a video about how to navigate and interact with the product, explore Voice Control, and Scan-To-Cook.

4. Scroll and select EXPLORE.

5. Select the Tools keypad. To exit Demo Mode, see the "Tools" section.

Cooking Methods



Cooking Method	Feature	Instructions
BAKE	Baking and Roasting	<ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select BAKE. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Bake temperature into the keypad. 5. Select START to begin preheating. A tone will sound when preheating is complete. NOTE: To quickly preheat the oven, see the “Rapid Preheat” section for more information. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select BROIL. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Broil temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished.
CONVECT BAKE	Convection Baking	<ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select CONVECT BAKE 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Convect Bake temperature into the keypad.



Cooking Method	Feature	Instructions
		<ol style="list-style-type: none"> 5. Select START to begin preheating. A tone will sound when preheating is complete. OPTIONAL: To quickly preheat the oven during Convection Bake, see the “Rapid Preheat” section. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished. <p>For more information, see the “Convection Cooking” section.</p>
CONVECT BROIL	Convection Broiling	<ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select CONVECT BROIL. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Convection Broil temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished. <p>For more information, see the “Convection Cooking” section.</p>
CONVECT ROAST	Convection Roasting	<ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select CONVECT ROAST. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Convection Roast temperature into the keypad. 5. Select START to begin preheating. A tone will sound when preheating is complete. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished. <p>For more information, see the “Convection Cooking” section.</p>



Cooking Method	Feature	Instructions
KEEP WARM	Keep Warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press the Oven Power or Upper or Lower keypad for the desired oven. 2. Select COOKING METHODS. 3. Select KEEP WARM. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the desired temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or Upper or Lower keypad for the desired oven when finished.
RAPID	Rapid Oven Preheating	<p>Provides the fastest preheat time for the Bake function. Rapid Preheat is preset to off.</p> <ol style="list-style-type: none"> 1. Select RAPID to toggle between turning the rapid preheat off and on. 2. The current setting will be displayed. <p>IMPORTANT: This feature should only be used for one-rack baking. Unused racks should be removed prior to Rapid Preheat. A standard rack should be used for Rapid Preheat. If preheating for the BAKE cycle has already started, Rapid Preheat may be started by selecting Rapid.</p>
DELAY START	Delayed Start	<p>Delay Start is used to enter the ending cook time for an oven function with a delayed start. Once the cooking method is selected, input the bake temperature. Select DELAY START and follow the prompts on the screen.</p> <p>NOTE: Delay Start should not be used for foods such as breads and cakes because they may not bake properly</p>
COOK TIME	Timed Cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p>



More Modes

Temperature Calibration

IMPORTANT: Do not use a thermometer to measure the oven temperature. Elements will cycle on and off as needed to maintain a consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Opening the oven door will affect cycling of the elements and impact the temperature.

The oven provides accurate temperatures and has been thoroughly tested at the factory. However, it may cook faster or slower than your previous oven, causing baking or browning differences. If necessary, the temperature calibration can be adjusted in either Fahrenheit or Celsius.

On double ovens, the upper oven and the lower oven can each be calibrated independently.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Adjust the oven temp up to +,-30° (+,-18°C). It is recommended to make changes in 5°F (3°C) increments until desired results are achieved.

NOTE: The oven display will continue to show the original set temperature and will not reflect the calibration offset. For example, if set to 350° (177°C) and calibrated to -20, the display will continue to show 350° (177°C).

To Adjust Oven Temperature Calibration:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select TEMPERATURE CALIBRATION.
4. Scroll from left to right to increase or decrease the temperature.

NOTE: Each oven calibration can be independently set.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

When the Sabbath Mode is activated, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. 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.

For double ovens, the upper and lower oven temperatures and cook timers can be set independently.

If a cook timer is set, the countdown will appear. The timer will countdown once the timer is set.

NOTE: If a power failure happens while Sabbath Mode is running, the oven will show Sabbath Mode is on, but the Bake cycle will not be on. If the oven door is opened during this time, the oven light will not turn on.

To enable and activate Sabbath Mode:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select SABBATH MODE.
4. Press SABBATH MODE again to enable Sabbath Mode (Sabbath Mode is preset to off).
5. Select YES if you would like to have both ovens or just one oven on and baking during the Sabbath.
6. If only one oven is to be used, select that one. Once the cavity is selected, the user will be prompted to input the temperature and cook time.

If Sabbath Mode is to be used for both ovens, select each oven cavity separately. Once the cavity is selected, the user will be prompted to input the temperature and cook time for each cavity independently.

OPTIONAL: For timed cooking in Sabbath Mode, press ADD A COOK TIME for the selected oven, enter the desired cook time and then press NEXT.

7. Select START.

To Disable and Exit Sabbath Mode:

1. Press the Oven Power/Cancel Keypad.
2. Press and hold the display screen for three seconds.

To Adjust Temperature for single and double oven models:

1. Press the +/- 25 on the display screen to select the new temperature.

NOTE: The temperature adjustment will not appear on the display, and no tones will sound.

Preheating and Oven Temperature

Preheating

When beginning a Bake, Convect Bake, or Convect Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you

place your food in the oven, the oven, will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Rapid Preheat

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting. The preheating cycle should be completed before placing food in the oven. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

IMPORTANT: Rapid Preheat should be used only for one-rack baking.

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.

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 CARE

Self-Cleaning Cycle

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See the “Oven Vents” section.

Do not clean, rub, damage, or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware, and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See the “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 11 1/2" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during high-temp self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This is normal and will not affect cooking performance.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Suggested clean times are 3 hours for light soil, 4 hours for medium soil, and 5 hours for heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven lights will not work during the Self-Cleaning cycle.

NOTE: The oven has a two-speed cooling fan motor. During the Self-Cleaning cycle, the fan(s) will operate at its highest speed to increase airflow to better exhaust the hotter air through the oven vent(s). An increase in noise may be noticeable during and after the Self-Cleaning cycle until the oven cools.

Before Self-Cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin. When the oven is locked, the doors of the oven cannot be opened. To avoid damage to the doors, do not force the doors open when the oven is locked.

1. Touch the Tools keypad.
2. Select the Self Clean icon. (On double-oven models) Select Upper Cavity or Lower Cavity.
3. Select type of Self-Cleaning:

Steam: 1 hour: Clean up after everyday light spills using lower heat and 11 1/4 cups (295.74 mL) of water.

High temp: 4 hours: 3 hour cycle and 1 hour cooling.

High temp: 5 hours: 4 hour cycle and 1 hour cooling.

High temp: 6 hours: 5 hour cycle and 1 hour cooling.

4. Follow the prompts on the oven display to prepare the oven.

5. Select START to begin the cleaning process.

OR

Select DELAY START to set a delayed Self-Cleaning cycle. See the “To Delay Start Self-Cleaning Cycle” Section. The oven doors will automatically lock.

NOTE: It may take a couple moments for the oven door to automatically lock after starting the Self-Clean Cycle.

When the self cleaning cycle is complete and the oven cools, the oven doors will unlock.

6. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Cleaning Cycle:

Follow steps 1 through 4 above, then:

1. Select DELAY START.
2. Select the start time of when the Self-Cleaning cycle should begin by scrolling from left to right.
3. Select START DELAY. The oven doors will automatically lock after the Delay Start countdown. When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
4. When the oven is completely cooled, remove ash with a damp cloth.

Steam Clean

The Steam Clean feature is designed for light oven cavity bottom cleaning on models that have hidden bake in both ovens.

Allow the oven to cool to room temperature before using the Steam Clean feature. If your oven cavity is above 200°F (93°C), the Steam Clean feature will not activate until it cools down.

Remove all racks and accessories from the oven cavity.

For best results, use 10 oz (295.7 mL) of distilled or filtered water. Do not use oven cleaners.

The Steam Clean feature will take approximately 1 hour. A tone will sound at the end of the cycle.

IMPORTANT: Because the water in the oven bottom is hot, do not open the oven door during the Steam Clean cycle

Touch the Oven Cancel keypad for single oven models and the Upper/Lower keypads for double oven models at any time to end the cycle. The display will return to the time of day

Helpful Hints

- Once the Steam Clean cycle is complete and the oven is completely cooled, remove all remaining water in the bottom of the oven with a sponge or cloth.
- Wipe any remaining moisture from the oven door interior, oven cavity interior sides, and cooktop.
- Use a soft brush or nylon scrubber to wipe the oven interior. This may help with more stubborn stains.
- It is recommended to use distilled or filtered water, as tap water may leave mineral deposits on the oven bottom. Use a cloth soaked with vinegar or lemon juice to remove any mineral deposits that may be left after the Steam Clean cycle.
- If the oven is heavily soiled, use the Self-Cleaning cycle. The Steam Clean cycle may be used first to eliminate most of the debris, resulting in a more effective self-cleaning.

To Steam Clean:

1. Open the oven door of the selected oven and remove all racks and accessories from the oven cavity.
2. Pour 10 oz (295.7 mL) of distilled or filtered water into the oven bottom. Then close the oven door.
3. Touch the Tools keypad. (On double-oven models) Select Upper Cavity or Lower Cavity.
4. Select STEAM CLEAN.
5. Select START.
6. After approximately 1 hour, a tone will sound to signal the end of the cycle. Touch the keypad for single oven models and the keypads for double oven models to clear the display.
7. When the oven is completely cooled, remove any excess water with a sponge or cloth and wipe down oven interior. If needed, use a non-scratch copper scrubbing pad to remove stubborn soils.

TROUBLESHOOTING



Problem	Possible Causes and/or Solutions
Nothing will operate	Household fuse is blown, or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Oven will not operate	<p>Control Lock is on: "Control Lock" will display on the screen. Scroll up to unlock.</p> <p>Sabbath Mode is set: See the "Sabbath Mode" section.</p> <p>On double oven models, one oven is self-cleaning: When one oven is self-cleaning, the other oven cannot be set or turned on.</p>
Oven temperature too high or too low	Oven temperature needs adjustment: See the "Temperature Calibration" section.
Display shows messages	<p>Power failure: On some models, reset the clock if needed. See "Preferences" in the "Tools" section.</p> <p>Error code (display shows letter followed by number): Press the oven Cancel keypad to clear the display. If it reappears, call for service. See the "Warranty" section for contact information.</p> <p>Demo Mode (product is in Demo Mode): See "To Exit Demo Mode" in the "Tools" section.</p>
Clean cycle did not work on all spills	Several cooking cycles between Clean cycles or spills on oven walls and doors: Run additional Clean cycles. The affresh® Kitchen and Appliance Cleaner can be used for stubborn soils. See the "Accessories" and "Self-Cleaning Cycle" sections for more information.
Warm air coming from oven vent	<p>Warm air coming from the oven vent is normal. During a self-clean cycle, the air stream is increased.</p> <p>The cooling fan may operate both during an oven's cycle and after the cycle has ended, causing warm air to exit from the oven vent.</p>
Convection fan runs during Bake function	It is normal for the convection fan and element to operate during Bake mode to enhance performance and heat distribution.
Long preheat times	Not all cycles require preheating. See cycle instructions for preheat recommendations. Most cycles preheat to 350°F (177°C) in 12 to 17 minutes. Higher temperatures will take more time. Removing unused oven racks prior to preheating can help reduce preheat time.



Problem	Possible Causes and/or Solutions
Self-Cleaning cycle will not operate	<p>The oven door is open: Close the oven door all the way.</p> <p>The function has not been entered: See the “Self-Cleaning Cycle” section.</p> <p>A Timed Self-Clean cycle has been set: See the “Self-Cleaning Cycle” section.</p> <p>On double oven models, one oven is self-cleaning: When one oven is self-cleaning, the other oven cannot be set to self-clean.</p>
Oven cooking results not what expected	<p>The set temperature was incorrect: Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment: See “Temperature Calibration” in the “More Modes” section.</p> <p>Oven was not preheated: See the “Baking and Roasting” section.</p> <p>Racks were positioned improperly: See the “Positioning Racks and Bakeware” section.</p> <p>Not enough air circulation around bakeware: See the “Positioning Racks and Bakeware” section.</p> <p>Batter distributed unevenly in pan: Check that batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware: Lower the oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light colored bakeware: Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time was used: Adjust cooking time.</p> <p>Oven door was not closed: Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>

Warning



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