

USING THE RANGE

SURFACE UNITS

WARNING

FIRE HAZARD: Never leave the range unattended with the cooktop ON above a Lo setting. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death. Throughout this manual, features and appearance may vary from your model.

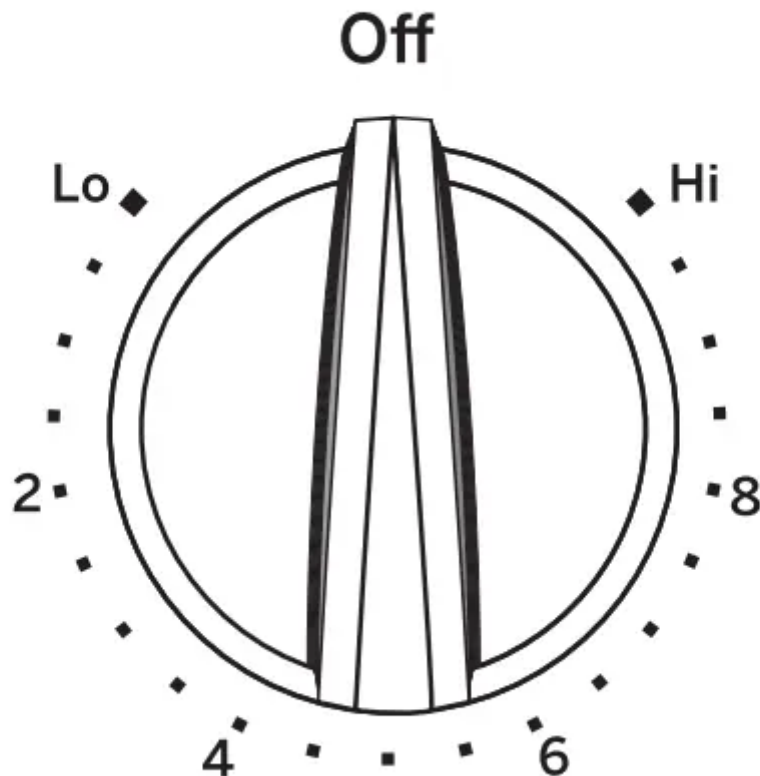
How to Set

Push the knob in and turn in either direction to the setting you want. A surface ON indicator light will glow when any surface unit is on.

For glass cooktop surfaces:

A HOT COOKTOP indicator light will:

- come on when the unit is hot to the touch.
- stay on even after the unit is turned off.
- stay on until the unit is cooled to approximately 150°F.



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

Coil Cooktops

Each coil surface unit uses "SENSI-TEMP TECHNOLOGY" to reduce the risk of cooktop oil and grease fires. This feature is located in the center of each surface unit. Power to the surface unit is temporarily interrupted when a pot or pan exceeds expected cooking temperatures. Even after the surface units are turned off, the surface unit retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

Cookware for Coil Cooktops

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

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

Recommended

Stainless Steel

Thin unclad stainless steel will give poor performance.

Aluminum

Heavy weight recommended.

Good conductivity. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom

Enamel (painted) on Cast Iron

Cast Iron

Avoid/Not Recommended

Enamel (painted) on Steel

Glass-ceramic

Poor performance.

Stoneware

Poor performance.

Radiant Glass Cooktop

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with light-colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.

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

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- Water stains (mineral deposits) are removable using the cleaning cream or full-strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this film.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



Never cook directly on the glass.
Always use cookware.



Always place the pan in the
center of the surface unit you are
cooking on.



Do not slide cookware across the cooktop because it can scratch the
glass—the glass is scratch-resistant, not scratch proof.

Temperature Limiter on Radiant Glass Cooktops

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the surface units off for a time if:

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off-center.
- there is no pan on the unit.

Cookware for Radiant Glass Cooktops

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

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

Recommended

Stainless Steel

Aluminum

Heavy weight recommended.

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Enamel (painted) on Cast Iron

Recommended if bottom of pan is coated.

Avoid/Not Recommended

Enamel (painted) on Steel

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

Glass-ceramic

Poor performance. Will scratch the surface.

Stoneware

Poor performance. May scratch the surface.

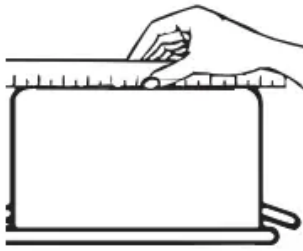
Cast Iron

Not recommended—unless designed specifically for glass cooktops.

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

More about Cookware

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to smooth surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on the cooktop.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.



Check pans for flat bottoms by using a straight edge. You should not be able to pass a US nickel coin under the straight edge.



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



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

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

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

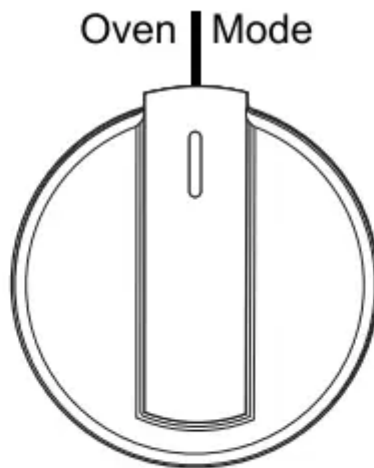
Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

OVEN CONTROLS

Oven Mode Selector Knob

Turn the Oven Mode Selector knob to the mode you want. Your oven has the following cooking modes: Bake Broil and Convection Bake. See Cooking Modes section and Steam Clean for more information.

- Bake
- Broil
- Convection Bake
- Steam Clean



Oven Mode Selector Knob (knob appearance may vary)

Oven Temperature Knob

Turn the Oven Temp knob to the setting you want until Oven/Cycle light turns off.

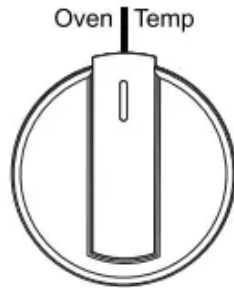
The Oven/Cycle light comes on when the burner is on. It will cycle on and off during cooking.

To Adjust the Thermostat:

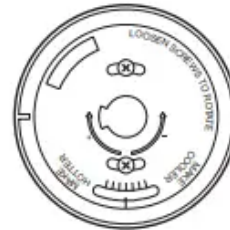
1. Pull the **Oven Temp** knob off the range and look at the back side. To make an adjustment, loosen (approximately one turn), but do not completely remove, the two screws on the back of the knob.
2. With the back of the knob facing you, hold the outer edge of the knob with one hand and turn the front of the knob with the other hand.
To increase the oven temperature, move the top screw toward the right. You'll hear a click for each notch you move the knob.
To decrease the oven temperature, move the top screw toward the left.
Each click will change the oven temperature approximately 10°F. (Range is plus or minus

30°F from the arrow.) We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

3. After the adjustment is made, retighten screws so they are snug, but be careful not to overtighten.
4. Replace the knob, matching the flat area of the knob to the shaft, and check performance.



Front of OVEN TEMP knob
(knob appearance may vary)



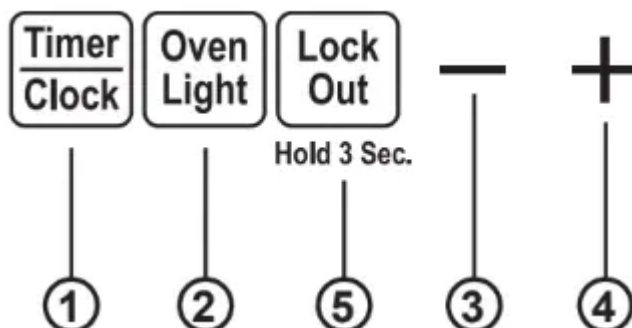
Back of OVEN TEMP knob
(knob appearance may vary)

Timer/Clock Display

1. **Timer/Clock:** Works as a countdown timer and a clock.

To set the countdown timer, press the **Timer/Clock** pad and use the + and - pads to set the time in hours and minutes. After seeing the time, press the **Timer/Clock** pad again and the ":" will stop blinking indicating the timer has started. To cancel the timer, press the **Timer/ Clock** pad to ensure the ":" is blinking. Then change the time to 0:00 and press the **Timer/Clock** pad changing it back to the clock time.

To set the clock, press and hold the **Timer/Clock** pad several seconds and use the + and - pads to set the clock. After changing the time, hit the **Timer/Clock** pad to finalize the clock time.



2. **Oven Light:** Turns the oven light on or off.
3. **- Pad:** Use to decrease time for the countdown timer and clock. Short taps to this pad will decrease the time by small amounts. Holding the pad down will decrease the time by large amounts.

4. **+ Pad:** Use to increase time for the countdown timer and clock. Short taps to this pad will increase the time by small amounts. Holding the pad down will increase the time by large amounts.
5. **Lock Out:** Locks out the timer and clock display so that pressing any of the pads will be disabled. Press and hold the **Lock Out** pad for three seconds to lock or unlock the display.

SABBATH MODE

Certain models comply with the Star-K Jewish Sabbath requirements for use during the Sabbath and holidays. For the latest list of models, see star-k.org.

Start Baking

To start baking, simply turn the thermostat knob to the desired temperature. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn on the oven, this operation should take place before the Sabbath or Holidays begin.

Adjusting the Temperature

To adjust the oven temperature while in compliance with Sabbath requirements, the user must observe the oven ON indicator light:

- To adjust the oven temperature to a higher value, the user must first confirm the "OVEN ON" light is on. Only then, can the user turn the knob to a higher temperature than was previously set.
- To adjust the oven temperature to a lower value, the user must first confirm the "OVEN ON" light is off. Only then, can the user turn the knob to a lower temperature than was previously set.

Stop Baking

To stop baking, simply turn the thermostat knob to the off position. Because a thermostat model will respond with a clicking sound when the thermostat knob is used to turn off the oven, this operation should take place after the Sabbath or Holidays end.

Oven Light Operation

The oven light can be set to either on or off prior to the start of the Sabbath or the holiday. Opening and closing of the door will not change the state of the oven light.

Sabbath Mode Power Outage Note

If a power outage occurs during a Sabbath bake, the unit will return to Sabbath bake mode when power is restored and the oven will return to the same temperature as before the outage, without any intervention from the user.

COOKWARE GUIDELINES

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

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper and thicker crust. If using dark and coated cookware check food earlier than the minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.
- Air insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.

COOKING MODES

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

Bake

The bake mode is for baking and roasting. When preparing baked goods such as cakes, cookies and pastries, always preheat the oven first. To use this mode turn the thermostat knob to the desired temperature.

Convection Bake Multi Rack

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Lower the temperature 25 degrees. Always preheat when using this mode. Baking times may be slightly longer for multiple racks than what would be expected for a single rack. To use this mode turn your Oven Mode Knob to Convection Bake and Oven Temperature Knob to the recommended temperature setting.

Warm (on some models)

Warm mode is designed to keep hot foods hot. Cover foods that need to remain moist and do not cover foods that should be crisp. Preheating is not required. Do not use Warm to heat cold food. It is recommended that food not be kept warm for more than 2 hours. To use this mode turn the thermostat knob to Warm.

Convection Bake

The Convection Bake mode is intended for baking on multiple racks at the same time. This mode uses air movement from the convection fan to enhance cooking evenness. Lower the temperature 25 degrees. Always preheat when using this mode. Baking times may be slightly longer for multiple

racks than what would be expected for a single rack. To use this mode turn your Oven Mode Knob to Convection Bake and Oven Temperature Knob to the recommended temperature setting.

Broil

Always broil with the oven door and drawer closed. Monitor food closely while broiling. Use caution when broiling on the upper rack positions as placing food closer to the broil burner increases smoking, splattering, and the possibility of fats igniting.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil burner when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a lower rack position. To use this mode turn the thermostat knob to the Broil setting.

OVEN RACKS

Rack Positions

Your oven has four rack positions in the oven. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting the 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. This may improve cooking evenness.

Removing and Replacing Flat Racks

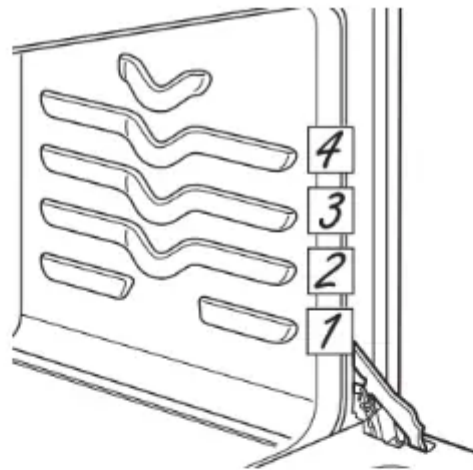
When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

To remove a rack, pull it toward you until it reaches the stop position, tilt up the front of the rack and pull it out.

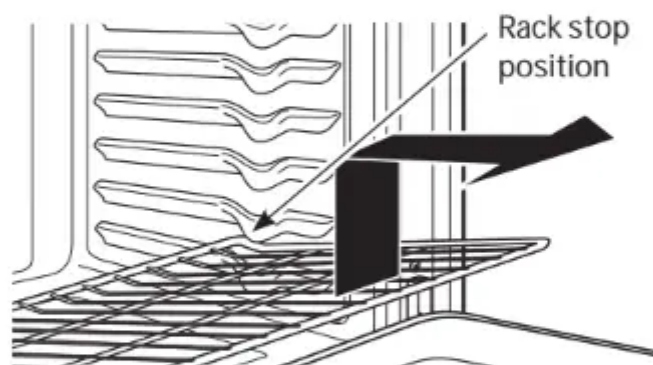
To replace a rack, place the curved end of the rack onto the rack supports. Tilt up the front of the rack and push the rack in until it stops. Then lay the rack flat and push it in until it is all the way into the oven.

Racks may become difficult to slide. To improve sliding conditions, use a soft cloth or paper towel to rub vegetable oil on the left and right edges of the racks and/or rack supports.

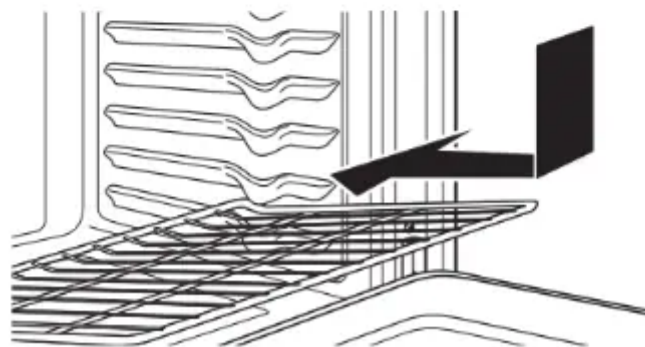
NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency, and optimal cooking performance.



Rack positions



Removing racks



Replacing racks

ALUMINUM FOIL AND OVEN LINERS

CAUTION

Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

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

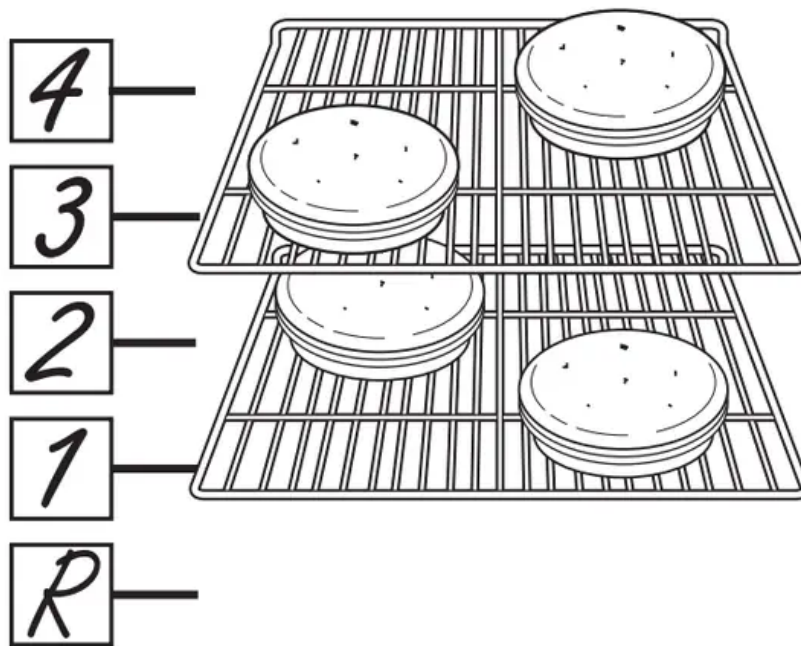
COOKING GUIDE

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads on a Single Rack	Bake	2	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Bake	1 and 3	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Bake Bake	2 and 4	Ensure adequate airflow. Switch food location partially through cooking for more even cooking results.
Beef & Pork			
Hamburgers	Broil	4	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Steaks & Chops	Broil	4	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Roasts	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake	2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Bake	1 or 2	If breaded or coated in sauce avoid Broil modes. Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Bake	1 or 2	Move food down for more doneness/less searing and up for greater searing/browning when broiling.
Whole turkey	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Fish	Broil	4	Watch food closely when broiling.
Casseroles	Bake	2 or 3	
Frozen Convenience Foods			
Pizza, potato products, chicken nuggets, appetizers on a Single Rack	Bake	3	Use shiny cookware.

When baking four cake layers at a time, stagger the pans as shown to the right so that one pan is not directly above another.

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations for food safety can be found at IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.

NOTE: Remove unused racks when using the oven for faster preheat, improved efficiency and optimal cooking performance.



Rack position for baking 4 layer cakes.

CARE AND CLEANING

OVEN

Be sure all controls are off and all surfaces are cool before cleaning any part of the oven.

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean feature. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as 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. For soils on the oven bottom and other enameled surfaces, use a gentle abrasive containing oxalic acid, such as Bar Keepers Friend®, with a non scratch sponge. Take care not to apply any abrasive cleaners or sponges to the door glass, as it will scratch the reflective coating. The oven interior and door glass may be cleaned using a soft cloth with a mild soap and water, or vinegar and water solution. After cleaning, rinse with clean water and dry with a soft cloth.

Steam Clean

The Steam Clean feature is for cleaning light soil from your oven.

To use the Steam Clean feature:

1. Start with the oven at room temperature.
2. Wipe excess grease and soils from the oven.
3. Pour 1/2 cup of water onto the bottom of the oven.
4. Close the door.
5. Turn both your Oven Mode Knob and Oven Temperature Knob to Steam Clean Setting.

Do not open the door during the Steam Cleaning cycle. At the end of the Steam Clean cycle, soak up the remaining water, and wipe the moisture-softened soil from the oven walls and door.

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 a 50/50 solution of vinegar and water. 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.

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

Oven Racks

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool.

After cleaning the racks, use a soft cloth or paper towel to rub a small amount of vegetable oil on the left and right edges of the rack. This will ensure the racks are easy to slide in and out of the oven.

COOKTOP

Control Panel and Knobs

Wipe the control panel after each use of the oven with a damp cloth. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water. 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.

Stainless Steel Surfaces (on some models)

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

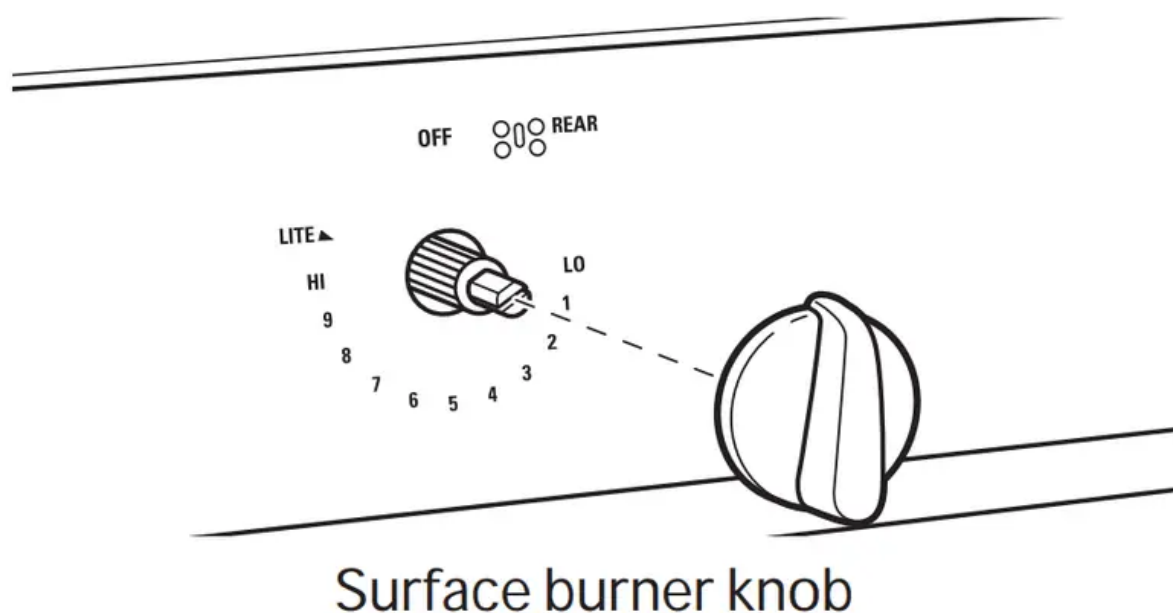
To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

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

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. When removing the tri-ring (on some models) and the dual-oval (on some models) burner knobs, remember their location. While all other knobs are interchangeable, these knobs must be placed in the same location after cleaning. See the Surface Burner section for a detailed view of these knobs. The knobs can be washed by hand with soap and water or in a dishwasher.

To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened. All knobs are interchangeable.



Cooktop Surface

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. 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.

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

If your model has a stainless steel cooktop surface, refer to the Stainless Steel Surface cleaning instructions featured in the Control Panel and Knobs section.

GLASS COOKTOP

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

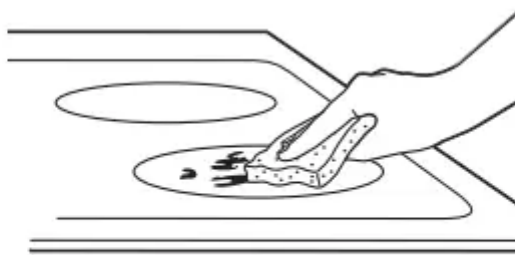


Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.
These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Damage from Sugary Spills and Melted Plastic

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

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt: a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop. b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

DOOR AND DRAWER

Cleaning the Oven Door

Cleaning the Door Interior

Do not allow excess water to run into any holes or slots in the door .

Wipe dish soap over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.

The area outside the gasket can be cleaned with a soap-filled plastic scouring pad. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Cleaning the Door Exterior

If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Do not use this method on any other surface.

Stainless Steel Surfaces (on some models)

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

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

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.

Removable Storage Drawer

The storage drawer is a good place to store cookware and bakeware. Do not store plastics or flammable material in the drawer.

The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

Your storage drawer may have plastic slides (shown to the right) or metal rails. Follow the respective removal and replacement instructions for your model's configuration.

Removing the Storage Drawer

1. Pull drawer straight out until it stops.
2. Continue to pull the drawer until it is detached from the oven.

Replacing the Storage Drawer

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

OVEN LIGHT

WARNING

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

CAUTION

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

Oven Light Replacement

Be sure to let the light cover and bulb cool completely.

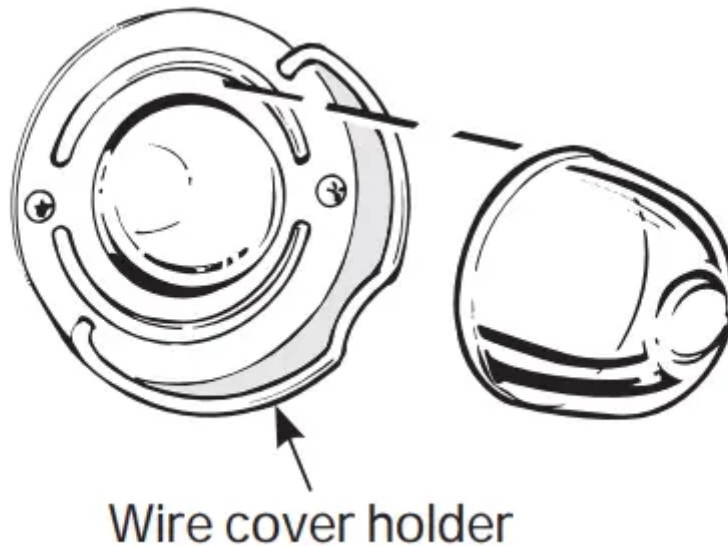
To remove the cover:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover. Do not remove any screws to remove the cover.

2. Replace bulb with a 40-watt appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
2. Connect electrical power to the range

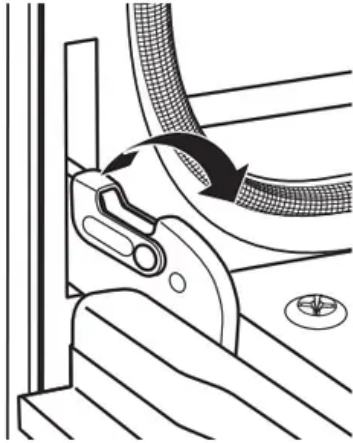


OVEN DOOR

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

To Remove the Door:

1. Fully open the door.
2. Pull the hinge locks up and away from the range frame to the unlocked position.
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



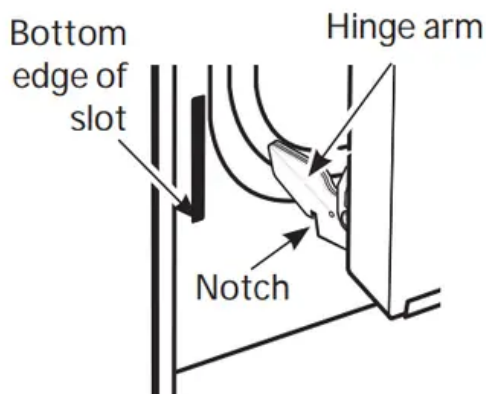
Pull hinge locks up to unlock



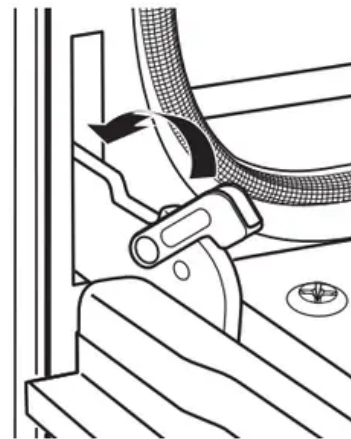
Removal position

To Replace the door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms have not seated correctly in the bottom edge of the slot. Lift the door off the range and repeat previous step.
4. Push the hinge locks toward the range cavity and down to the locked position.
5. Close the oven door.



Rest notch on bottom edge of hinge slot



Push hinge locks down to lock

TROUBLESHOOTING TIPS

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



Problem	Possible Cause	What To Do
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven	For the first few uses, follow your recipe times and temperatures carefully and use rack positions recommended in the Cooking Guide. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference. See the Oven Controls section.
Food does not bake properly	Oven controls improperly set. Rack position is incorrect or rack is not level. Incorrect cookware or cookware of improper size being used. Oven temperature needs adjustment.	See the Cooking Modes section. See the Cooking Modes section and Cooking Guide. See the Cookware section. See the Oven Controls section.
Food does not broil properly	Oven controls improperly set. Improper rack position being used. Cookware not suited for broiling Aluminum foil on the broil pan has not been fitted properly or slit to drain grease.	Make sure you select the appropriate broil mode. See Cooking Guide for rack location suggestions. Use a pan specifically designed for broiling. If using aluminum foil on broil pan, wrap tightly and add slits conforming to those in the pan to allow grease to drain.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Oven Controls section.

Oven appears not to work	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Oven controls improperly set.</p> <p>Oven is in Sabbath Mode.</p>	<p>Replace the fuse or reset the circuit breaker</p> <p>See the Using the Oven section.</p> <p>Verify, that the oven is not in Sabbath Mode. See the Sabbath Mode section.</p>
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	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, and self-clean cycles.	This is normal.
Sometimes the oven takes longer to preheat to the same temperature	Cookware, food, and/or number of racks in oven.	Cookware, food, and racks in the oven will cause differences in preheat times. Remove excess items to reduce preheat time.
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb. See the Oven Light section for instructions on how to replace the bulb.



Problem	Possible Cause	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	<p>Improper cookware being used.</p> <p>In some areas, the power (voltage) may be low.</p>	<p>Use pans which are flat and match the diameter of the surface unit selected.</p> <p>Cover pan with a lid until desired heat is obtained.</p>
Surface units do not work properly	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Cooktop controls improperly set.</p>	<p>Replace the fuse or reset the circuit breaker.</p> <p>Check to see the correct control is set for the surface unit you are using.</p>
Surface unit stops glowing when turned to a lower setting	<p>The unit is still on and hot.</p>	<p>This is normal.</p>
Scratches (may appear as cracks) on cooktop glass surface	<p>Incorrect cleaning methods being used.</p> <p>Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.</p>	<p>Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.</p> <p>To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.</p>
Areas of discoloration on the cooktop	<p>Food spillovers not cleaned before next use.</p> <p>Hot surface on a model with a light-colored cooktop.</p>	<p>See the Cleaning the glass cooktop section.</p> <p>This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.</p>
Plastic melted to the surface	<p>Hot cooktop came into contact with plastic placed on the hot cooktop.</p>	<p>See the Glass surface—potential for permanent damage section in</p>



		the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
Frequent cycling off and on of surface units	Improper cookware being used.	Use only flat cookware to minimize cycling.
My oven door glass appears to be "tinted" or have a "rainbow" color.	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.	This is normal. Under certain light or angles, you may see this tint or rainbow color.
Drawer does not slide smoothly or drags	The drawer is out of alignment. Drawer is over-loaded or load is unbalanced.	Fully extend the drawer and push it all the way in. See the Care and Cleaning of the range section. Reduce weight or redistribute drawer contents.
Steam from the vent	When using the ovens, it is normal to see steam coming out of the oven vents. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	This is normal.

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.