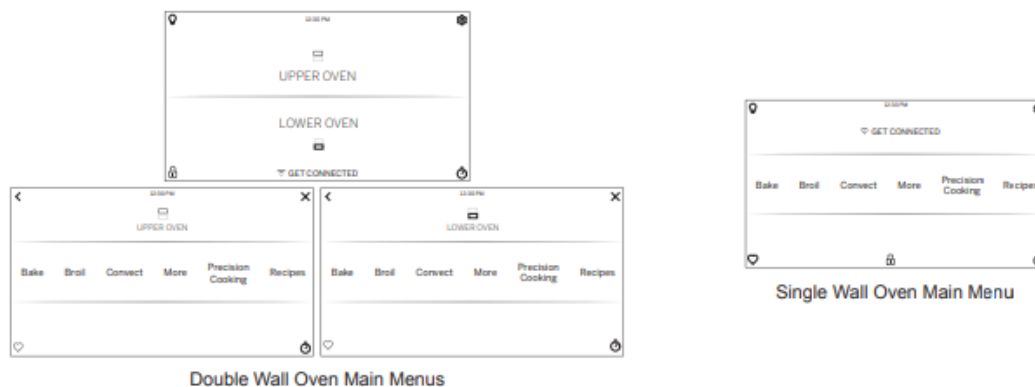


## USING THE OVEN

### OVEN CONTROLS

Control graphics are representative; your oven may have alternate graphic appearances.



### Upper Oven and Lower Oven

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

#### Bake

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

#### Broil

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

#### Convect

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

#### More

Select this option to access the Proof, Air Fry, Warm, Dehydrate (upper oven only), Self Clean, and Steam Clean options.


#### Precision Cooking

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


## Recipes

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



## Oven Light

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



## Settings

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


## Favorite

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


## Kitchen Timer

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


## Cook Time

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

## Delay Time

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

## Wi-Fi & Remote Enable

Press  get connected to connect your oven to Wi-Fi.

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

## DOUBLE WALL OVEN CONTROLS

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




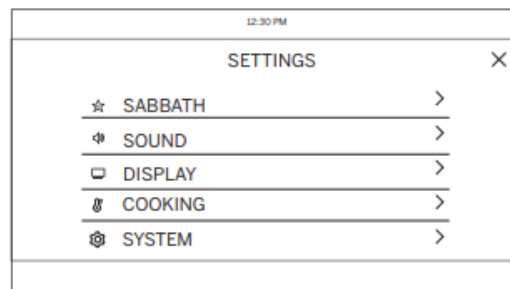
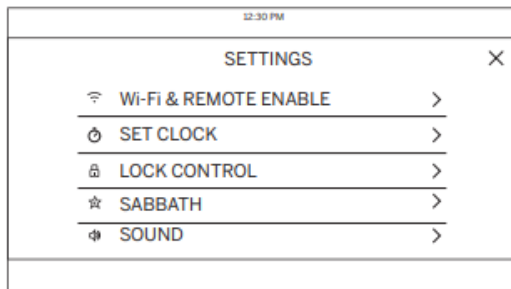
Upper Oven Bake Cycle



Lower Oven Bake Cycle

## SETTINGS


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



*Slide up and down to access all the settings*

### Wi-Fi & Remote Enable

This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside. By using the Wi-Fi Connect feature, you will be able to control essential oven operations such as temperature settings, timers and cooking modes using your smartphone or tablet.\*

Select the  then Wi-Fi & Remote Enable - follow the instructions on your oven display and phone app. It is necessary to turn on Wi-Fi before using Remote Enable on your oven.


### Connecting your Wi-Fi Connect Enabled oven

1. Have your smart phone or tablet ready with the ability to access the internet and download apps.

2. You will need to know the password of your home Wi-Fi router. Have this password ready while you are setting up your Monogram oven.
3. On your smart phone or tablet, visit [monogram.com/](http://monogram.com/) connect to learn more about connected appliance features and to download the app to connect to your oven.
4. Follow the onscreen instructions in the app to connect your Monogram oven. When connected, your oven should show that it is connected to your home Wi-Fi network.
5. If there are issues connecting wirelessly to your oven, please call 800.220.6899 and ask for assistance regarding oven wireless connectivity.

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

### Remote Starting your Oven


To be able to start the oven remotely once connected to Wi-Fi, press Remote Enable on the main menu or access Wi-Fi & Remote Enable in the settings menu and turn Remote Enable on. The oven can now be started remotely using a connected device. The  icon must be active to start the oven remotely. To disconnect your phone from Remote Enable, access the Wi-Fi & Remote Enable settings and turn Remote Enable off.

**NOTE:** Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

### Set Clock

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

### Lock Control

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

### Sabbath

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

### Sound

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

## Display

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

## Cooking

- The oven is set to Fahrenheit, however, in this setting the cooking unit can be changed to Celsius.
- Auto Recipe Conversion can be turned on in order to automatically reduce the programmed cooking temperature for Convection Bake or Convection Bake Multi. Note that this will only reduce the cooking temperature, not the baking time.
- When the 12 Hour Shut Off option is turned on, it will automatically shut off the oven after 12 hours of continuous use. When dehydrate is running, the 12 hour shutoff is deactivated.
- Adjust Temperature allows the oven temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or cold and wish to change it. For double ovens, the upper and lower oven temperatures are adjusted separately. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20-40 degrees.

## System

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

## SABBATH (SAbbAtH)


Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened and the notification light bar will be disabled), all sounds (the control will not beep when a pad is pressed), Convection modes, Broil modes, Warm, Proof, and all time functions. Sabbath mode can only be used with Traditional Bake. This feature conforms to the Star-K Jewish Sabbath requirements.


**NOTE:** If a power outage occurs during when the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored.

### Enter the Sabbath Mode

Press the  on the main screen to access the Settings menu and scroll down to Sabbath.

### Start a Sabbath Bake

Use the keypad on the screen to enter the temperature that you would like to use for Sabbath Bake. Once the temperature is set, press the  to set the cook time for the cycle in hours and

minutes. If using a double oven, you can then set the temperature and time desired for the other cavity by selecting it to the left of the temperature display. If a timer is not set, the oven will start a bake cycle during Sabbath mode and continue until Sabbath mode is turned off. You can also set whether the oven light will be on or off by pressing the  on this screen. Once you have programmed the temperature and time, press Start. The next screen will display the settings that you programmed for your Sabbath Bake.

### Adjust the Temperature During a Sabbath Bake

If the temperature needs to be adjusted after programming the oven for a Sabbath Bake, press one of the temperature icons displayed on the Sabbath cycle screen and press Enter. This will allow you to adjust the temperature for the cycle. Note that the display will not show that the oven temperature has been changed.

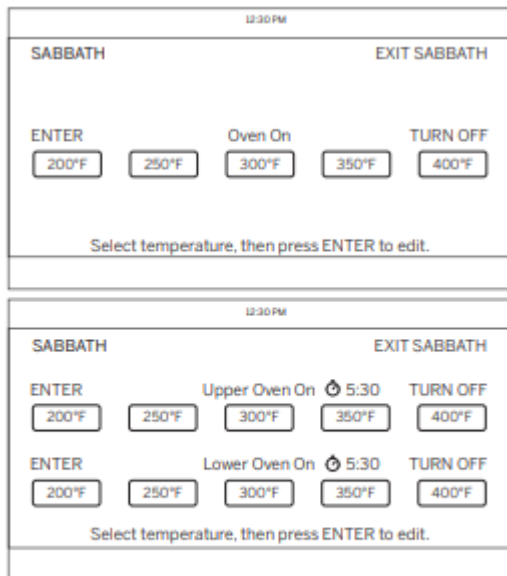
### Exit the Sabbath Mode

To exit Sabbath mode, either press the X in the upper right corner if in the programming screen, or press Exit Sabbath if in the cycle screen. There is also an option to turn off the cycle when on the cycle screen by pressing Turn Off, but your oven will still remain in Sabbath mode until you exit the mode. NOTE: If a power outage occurs while the oven is in Sabbath Mode, the unit will return to Sabbath Mode when power is restored, however the oven will return to the off state even if it was in the middle of a bake cycle when the power outage occurred.



Programming Screens



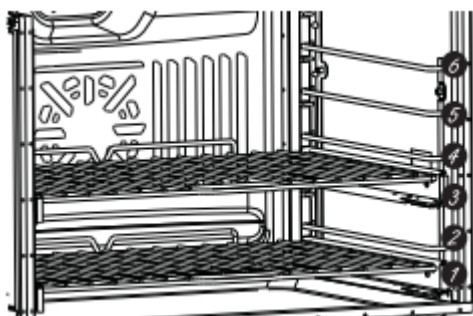


Single and Double Oven  
Sabbath Cycle Screens

## OVEN RACKS

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

When baking with multiple pans and on multiple racks, ensure there is at least 1½" between pans to allow sufficient space for air to flow.



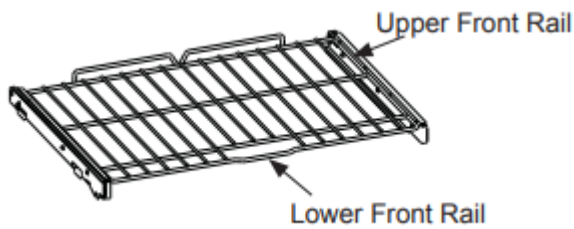
The oven  
has 6 rack  
positions

Your oven may have extension racks and/or traditional flat racks.

To avoid possible burns, place the racks in the desired position before you turn the oven on.

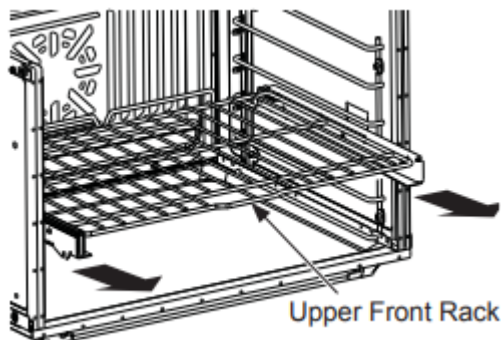
### Extension Racks

Extension racks have an install feature that locks into the rack supports (guides) on both sides. Once the install feature is locked into place, always pull the rack out, by its upper front rail, to its full extension stop position, when placing or removing cookware.

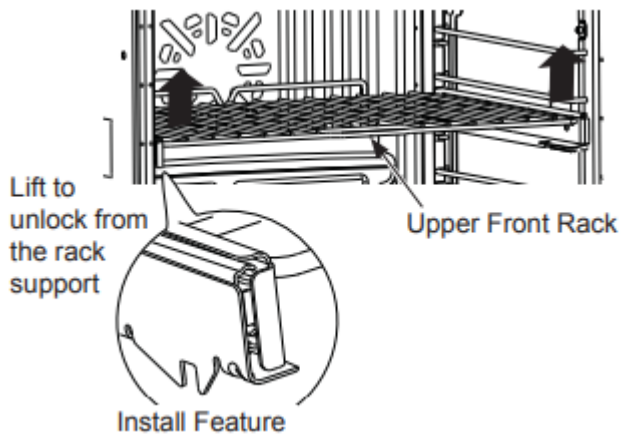


### To Remove An Extension Rack:

1. Make sure the rack is pushed all the way into the oven.
2. Grasp the rack by both its upper front rail and lower front rail and lift straight up to unlock the rack from the rack supports.



3. Firmly holding onto both the upper front rail and lower front rail, pull the rack forward. Grasp the rack on both sides if necessary. Then remove it from the oven.

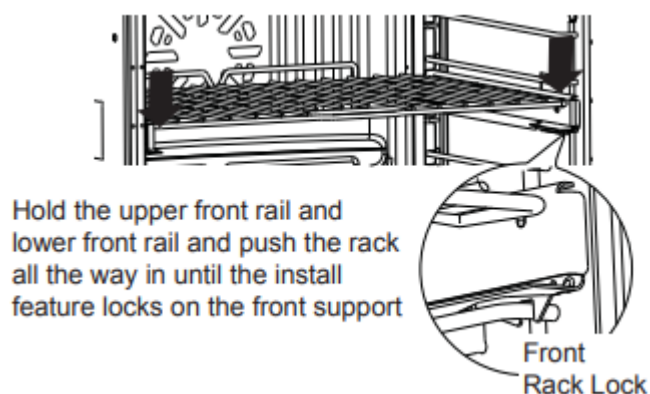


### To Replace An Extension Rack:

1. Place the rear portion of the rack onto the rack supports (guides) as shown in the picture.
2. Hold the upper front rail and lower front rail and push the rack all the way in until the install feature locks into the front rack support.

If extension racks are difficult to replace or remove, wipe the oven rack supports with vegetable oil. Do not wipe oil on the rack slides.

**NOTE:** Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



## 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.

### Baking and Roasting Modes

Select a mode for baking and roasting based on the type and quantity of food you are preparing. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided, center food in the oven.

#### Traditional Bake

The traditional bake mode is intended for single rack cooking. This mode uses heat primarily from the lower element but also from the upper element to cook food.

To use this mode press the Bake pad under Traditional, enter a temperature, and then press Start. Preheating is generally recommended when using this mode.

#### Convection Bake with Direct Air

The Convection Bake mode is intended for single rack cooking. This mode uses heat from the lower element and also the upper and rear elements, along with air movement directly down from the top of the oven to enhance evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. To use this mode press the Bake pad under Convection, enter a temperature, and then press Start. Preheating is generally recommended when using this mode.

#### Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat primarily from the rear element but also heat from the upper and lower elements, along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. Baking time might be slightly longer for multiple racks than what would be expected for a single rack. To use this mode press the Bake Multi Rack pad under Convection, enter a temperature, and then press Start. Always preheat when using this mode.

### **Convection Roast with Direct Air**

The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses heat from the lower, upper, and rear elements along with air movement directly down from the top of the oven to improve browning and reduce cooking time. It is not necessary to convert temperature. Check food earlier than the recipe suggested time when using this mode, or use the probe. To use this mode press the Roast pad under Convection, enter a temperature, and then press Start. It is not necessary to preheat when using this mode.

### **Broiling Modes**

Always broil with the door closed. The broil element in this oven is very powerful. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. Broiling on rack position 6 is not recommended.

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 element when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the broiler or by using Traditional Broil Lo or Convection Broil Lo. For best performance, center food below the broil heating element.

### **Traditional Broil Hi**

The Traditional Broil Hi mode uses intense heat from the upper element to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the Broil pad once under Traditional and then press Start. It is not necessary to preheat when using this mode.

### **Traditional Broil Lo**

The Traditional Broil Lo mode uses less intense heat from the upper element to cook food thoroughly while also producing surface browning. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the Broil pad twice under Traditional and then press Start. It is not necessary to preheat when using this mode.

### **Convection Broil Hi with Direct Air**

The Convection Broil Hi mode uses intense heat from the upper element along with air movement directly down from the top of the oven for improved searing and browning. To use this mode press

the Broil pad once under Convection and then press Start. For best results preheat 5 minutes when using this mode.

### **Convection Broil Lo with Direct Air**

The Convection Broil Lo mode uses less intense heat from the upper element along with air movement directly down from the top of the oven. To use this mode press the Broil pad twice under Convection and then press Start. For best results preheat 5 minutes when using this mode.

### **Air Fry**

This mode is a special convection mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode uses hot, fast-moving air directed from above the food and is intended for single rack baking only. Select More, then Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F. Preheating is not necessary for this mode. Follow recipe or package guidelines for set temperatures and cook times; adjust cook time to achieve your desired crispness. Additional guidelines for using this mode can be found in the Cooking Guide.

### **Proof**

Proof mode is designed for rising (fermenting and proofing) bread doughs. Press the Proof pad and then press Start. Cover dough well to prevent drying out. Bread will rise more rapidly than at room temperature.



### **Warm**

Warm mode is designed to keep hot foods hot for up to 3 hours. To use this mode, press the Warm pad then press Start. 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 other than crisping crackers, chips or dry cereal. It is also recommended that food not be kept warm for more than 2 hours.

### **Precision Cooking**

These modes provide guidance or pre-set cooking algorithms to assist the user in cooking various types of food. The selection you make in the Precision Cooking menu will guide you to input the information required to help cook your food. At the end of estimated cooking time, check the food to see if it is done to your liking. Note that differences in food shape, preparation and preferences for doneness can impact the time required to cook the food.

Some cycles require the food temperature probe supplied with your oven. The target temperature for the probe is automatically set based on selections made for each food. Always check foods using a secondary food thermometer as probe placement can impact the measured temperature. See Probe section for more details on using and positioning the probe properly.

On some screens  will show up. Press  to access additional information that pertains to the cooking cycles within the category.

Additional cycles will be available through software updates. Connect your oven to have access to these updates. See the WiFi Connect section for details on how to connect your oven.

## COOKWARE

### 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 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.

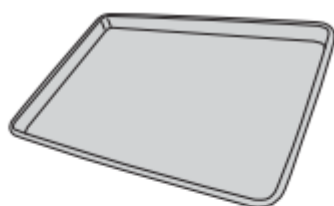
Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

### Air Fry Cookware

Only use broil safe cookware when using Air Fry mode. A dark surface, solid baking pan with low rimmed sides, such as a sheet pan, is recommended for use with Air Fry. The darker pan surface promotes better browning and crisping.

Oven baking baskets and baking grids can also be used, but a sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.



Primary recommended cookware

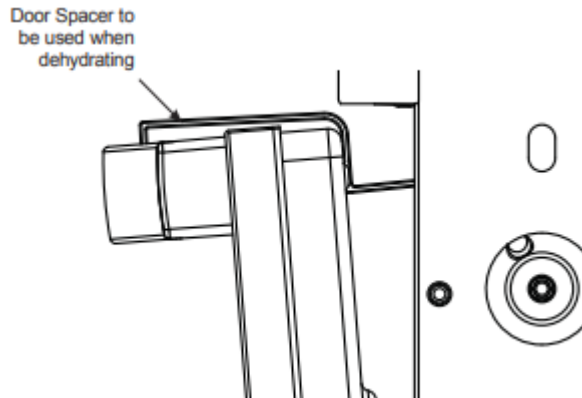


Alternate cookware options

### DEHYDRATING GUIDE (upper oven only on double oven models)

Dehydrate is a special convection mode that is designed for dehydrating foods such as fruits, vegetables or herbs, and making fruit leathers or jerkies. The dehydrate mode uses airflow and low

heat to remove moisture from foods. The door must be partially open when running the dehydrate mode. Use the door spacer provided with your oven to prop the door open to the appropriate position as shown below. Once the door prop is in place, select More, then Dehydrate, then input the desired set temperature and press Start. The temperature can be set between 105°F and 225°F. When the dehydrate mode is running, 12 hour shut-off is automatically disabled.

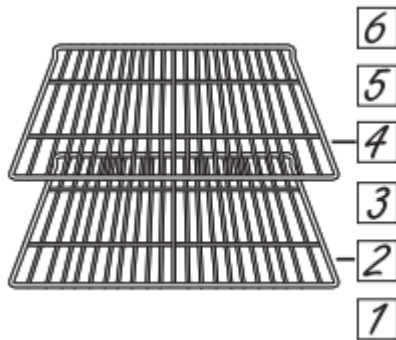


- Consult online and book references for detailed information on how to safely and properly dehydrate foods.
- Dehydrating at too high of a temperature can prevent the interior of foods from sufficiently drying.
- Dehydrating at too low of a temperature or too slowly can allow microorganisms to grow resulting in spoilage or food borne illness.
- Do not only rely on exterior appearance or texture, check food interior to ensure that foods are sufficiently dried.
- Dehydrating times are impacted by the initial condition of the food, ambient humidity, temperature setting, quantity of food, etc. Thinner, smaller pieces of foods will dehydrate more quickly than thicker or larger pieces.
- For best performance when using the dehydrate mode use grids or racks with small spacing that allow air to reach food from all sides. These can be placed directly on your oven rack. Parchment paper or silicone baking mats can be used for dehydrating purees.
- It is normal to see moisture on the interior oven surfaces when dehydrating.
- Some foods benefit from a pretreatment.
- Remove excess moisture from the exterior of foods prior to dehydrating.
- Pierce, check, or cut foods such as blueberries, cranberries or grapes prior to dehydrating.
- Periodically blot meats to remove excess fat during dehydrating.
- Dehydrating more than 4 racks at a time is not recommended.

Food Type	Recommended Set Temperature (°F)	Expected Drying Time (hours)
Fruits	130-140	4 - 36
Herbs	105-115	2 - 18
Meat/Jerky*	145-165	4 - 12
Vegetables	125-130	3 - 24

\*Meat should be heated to 165°F before dehydrating.  
See [fsis.usda.gov](http://fsis.usda.gov) for more information


Number of Oven Racks Used During Dehydrate Mode	Rack Positions in Your Oven
1 rack	3 (flat or extension rack)
2 racks	2 (extension rack) and 4 (flat rack)
3 racks	2 (flat rack), 3 (extension rack) and 5 (flat rack)
4 racks	2 (flat rack), 3 (flat rack), 4 (flat rack), and 5 (flat rack)



## CARE AND CLEANING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven

### CONTROL PANEL

To lock the controls, press  in the bottom left corner and follow instructions on the display. Instructions for unlocking are visible when the display is locked. It's a good idea to wipe the control panel after each use. Clean with mild soap and water or vinegar and water, rinse with clean water and polish dry with a soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

### OVEN EXTERIOR

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water

or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

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

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

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

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

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

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

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

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

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

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

## **OVEN INTERIOR**

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

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

### **Manual Cleaning**

Do not use oven cleaners, strong liquid cleansers, steel wool, or scouring pads on the interior of the oven. Clean with a mild soap and water, or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature.

### **Steam Clean Mode**

Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.

To use the Steam Clean feature, wipe grease and soils from the oven. Pour one cup of water into the bottom of the oven. Close the door. Press the More option, then select Steam Clean, and press Start to the right of the screen. The oven door will lock. You cannot open the door during the 30 minute steam clean as this will decrease the steam clean performance. At the end of the steam clean cycle the door will unlock. Wipe out any excess water and any remaining soil. NOTE: Water in the bottom of the oven may be hot right after finishing the cycle.

### **Self Clean Mode**

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode.

Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self clean cycle, wipe up grease and soils from the oven. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self clean cycle. Close the door. If using a double oven, select which oven you would like to clean. Select the More option, then Self Clean. Choose a 3, 4, or 5 hour cycle, and select the illuminated Start pad to the right of the screen. For heavily soiled ovens, the maximum 5 hour clean time is recommended. If you wish to use the default time, press Start immediately after selecting Self Clean.

The oven will show that the door has locked and display the amount of time remaining in the cycle. Press the illuminated Cancel pad to the right of the screen if you wish to stop the cycle. The oven will turn off automatically when the self clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Soil on the front frame of the oven and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel wool pads or cleaners such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

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

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

## PROBE

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

To order additional temperature probes, see the Accessories and Consumer Support sections at the end of this manual.

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



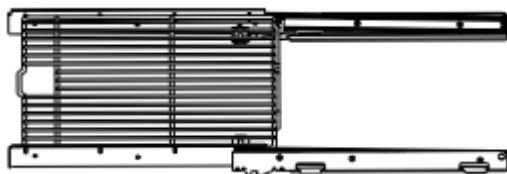
## OVEN RACKS

The racks that were provided with your oven (dark enameled racks, not shiny) may remain in the oven during the self-cleaning cycle without being damaged.

To manually clean racks, use warm, soapy water. Make sure not to wash the rack slides on an extension rack.

If racks become more difficult to remove from the oven, put some vegetable oil on a soft cloth or paper towel and rub onto the oven rack supports. Do not wipe the oil on an extension rack slide.

NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth.



## OVEN HANDLE REPLACEMENT

Some models have custom handles. Please follow the instructions with the handle for proper installation.

## OVEN DOORS

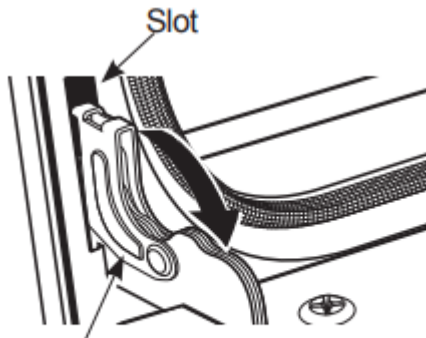
### Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

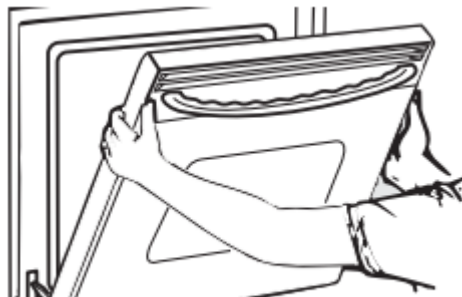
**To remove the door:**

1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flatblade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.



**Pull hinge locks down to unlock**

4. Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.
5. Lift door up and out until both hinge arms are clear of the slots.



**Removal position**

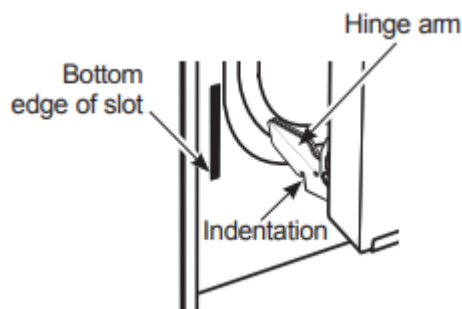
**To replace the door:**

1. Firmly grasp both sides of the door at the top.
2. Starting on the left side, with the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for right side.



Push hinge locks up to lock

3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity, to the locked position.



5. Close the oven door.

## OVEN LIGHT

### Oven Light Replacement

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

## **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 y times and temperatures caree think your new oven is too ho you can adjust the temperatur meet your specific cooking pr the Special Features Section oven temperature. NOTE: Th affects Traditional Bake, Con and Convection Bake Multi te will not affect Convection Roa Broil, Convection Broil or Cle
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes sect
	Rack position is incorrect or rack is not level.	See the Cooking Modes sect Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Cooking option unde section.
	Ingredient substitution	Substituting ingredients can c recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the app mode. NOTE: Convection cris broiling foods.
	Improper rack position being used.	See the Cooking Guide for ra suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool
	Cookware not suited for broiling.	Use a pan specifically design
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform
	In some areas the power (voltage) may be low.	Preheat the broil element for



Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Cooking option under section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode	Verify, that the oven is not in Sabbath Mode. See the Sabbath option under section.
“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, convection, and self-clean cycles.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and re
	Oven controls improperly set.	See the Cleaning the Oven section.



Excessive smoking during clean cycle	Excessive soil or grease.	Press Cancel on the pad to the screen to stop the cycle. Open windows to rid the room of smoke. Wait 15 minutes for the oven to unlock. Wipe up the excess soil or grease after the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the broiler.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below 100°F before attempting to open the door.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section of the Owner's Manual.
	Oven was heavily soiled.	Clean up heavy spillovers before starting a clean cycle. Heavily soiled ovens may need to self-clean again or for a longer time.
“F— and a number or letter” are displayed on LCD screen	You have a function error code.	Press Dismiss on the LCD screen to stop the error. Allow the oven to cool for one hour. Push the Start button to return the oven to operation.
	If the function code repeats.	Disconnect all power to the oven for 30 seconds and then reconnect. If the function error code repeats, contact a service technician.
LCD is not functioning properly	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Cooking Modes or Settings section of the Owner's Manual to ensure proper use. Ensure the oven is updated to the most recent software update.
	LCD screen is locked.	Unlock the screen by pressing the Lock icon. If this does not correct the issue, disconnect power at the circuit breaker and wait 15 minutes. Ensure the oven is updated to the most recent software update.
	LCD is faulty.	Cycle power at the circuit breaker and ensure unit is updated to the most recent software update. If issue persists, contact a service technician for service to assess the issue.

Power outage, clock resets	Power outage or surge	Reset the clock. If the oven will not reset, you must reset it by pressing Cancel, turning off the clock and resetting any cooking mode.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Self-Clean the Oven section.
Strong odor	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
Fan noise	A cooling fan may automatically turn on.	This is normal. The cooling fan will run to cool internal parts. It may run for up to 30 minutes after the oven is turned off.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain conditions, you may see this tint or rainbow color.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven may cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven may cause the oven to take longer to preheat. Remove some racks.
	Different cooking modes	The different cooking modes use different preheat methods to heat the oven. Some modes take longer than others (i.e. convection multi).
Oven will not work remotely	Router issues, no wireless signal, etc.	For assistance with oven wireless connectivity, please call 1-800-368-1313.
	Oven is not connected.	

**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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