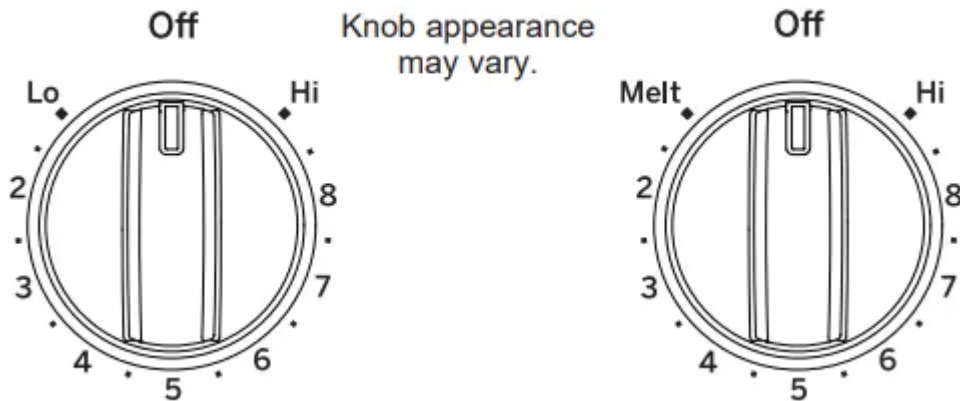


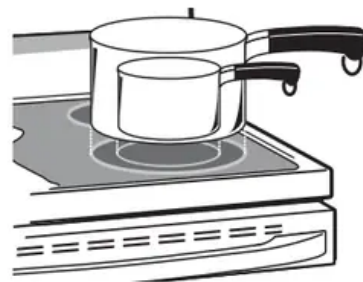
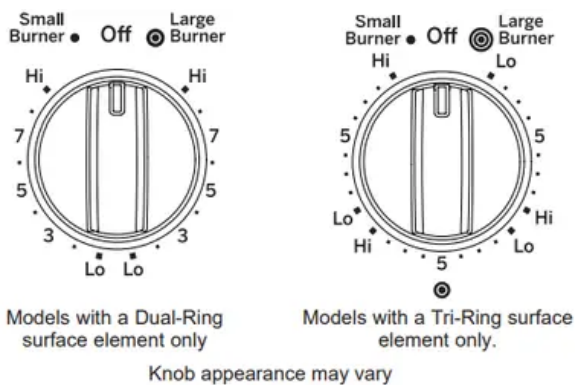
# Surface Units

## 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
- 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.
- Models with a Tri-Ring surface element only.
- Melt setting (on some models) will melt chocolate or butter.



- Dual and Triple Surface Units and Control Knobs (on some models)
- The surface unit has 2 or 3 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.



## Using the Warming Zone (on some models)

1. **WARNING FOOD POISON HAZARD:** Bacteria may grow in food at temperatures below 140°F.
2. The **WARMING ZONE**, located in the back center of the glass surface, will keep hot, cooked food at serving heat cold food. Placing uncooked or cold food on the

3. WARMING ZONE could result in foodborne illness.
4. Turn the control knob to the ON position.
5. For models using the touch pads for warming zone control,
6. For best results, all foods on the WARMING ZONE should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
7. The initial temperature, type and amount of food, type of pan, and the time held will affect the quality of the food.
8. Always use pot holders or oven mitts when removing food from the
9. WARMING ZONE, since cookware and plates will be hot.

NOTE: The surface warmer will not glow red like the cooking elements

### **Home Canning Tips**

1. Be sure the canner is centered over the surface unit.
2. Make sure the canner is flat on the bottom.
3. To prevent burns from steam or heat, use caution when canning.
4. Temperature Limiter on Radiant Glass Cooktops
5. Every radiant surface unit has a temperature limiter.
6. The temperature limiter protects the glass cooktop from getting too hot.
7. The temperature limiter may cycle the surface units off for a time if:
8. For Models With a Radiant Glass Cooktop
9. 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.



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.

## Cookware for Radiant Glass Cooktop

### 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:**

1. 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.
2. Enamel (painted) on Cast Iron: recommended if bottom of pan is coated
3. Avoid/Not Recommended

### **Enamel (painted) on Steel:**

1. Heating empty pans can cause permanent damage to cooktop glass.
2. 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.

## **USING THE RANGE**

### **Connecting your WiFi Connect Enabled Oven**

- What you will need
- Your GE Appliances oven uses your existing home WiFi network to communicate between the appliance and your smart device. In order to setup your GE Appliances oven, you will need to gather some information:
- Each GE Appliances oven has a connected appliance information label that includes an Appliance Network
- Name and Password. These are the two important details that you will need to connect to the appliance.
- The label is typically located inside the door of the oven or drawer.
- Have your smart phone or tablet ready with the ability to access the internet and download apps.
- You will need to know the password of your home
- WiFi router. Have this password ready while you are setting up your GE Appliances oven.
- Connect your GE Appliances oven
- On your smart phone or tablet visit

- [GEAppliances.com/connect](http://GEAppliances.com/connect) to learn more about connected appliance features and to download the

### **SmrtHQ App.**

1. Follow the app onscreen instructions to connect your
2. GE Appliances oven.
3. Once the process is complete, the connection light located on your GE Appliances oven display will stay on solid and the app will confirm you are connected.
4. If the connection light does not turn on or is blinking, follow the instructions on the app to reconnect. If issues continue, please call the Connected Call
5. Center 1.866.626.2000 and ask for assistance regarding oven wireless connectivity.
6. To connect additional smart devices, repeat steps 1 and 2.
7. Note that any changes or modifications to the remote enable device installed on this oven that are not expressly approved by the manufacturer could void the user's authority to operate the equipment.

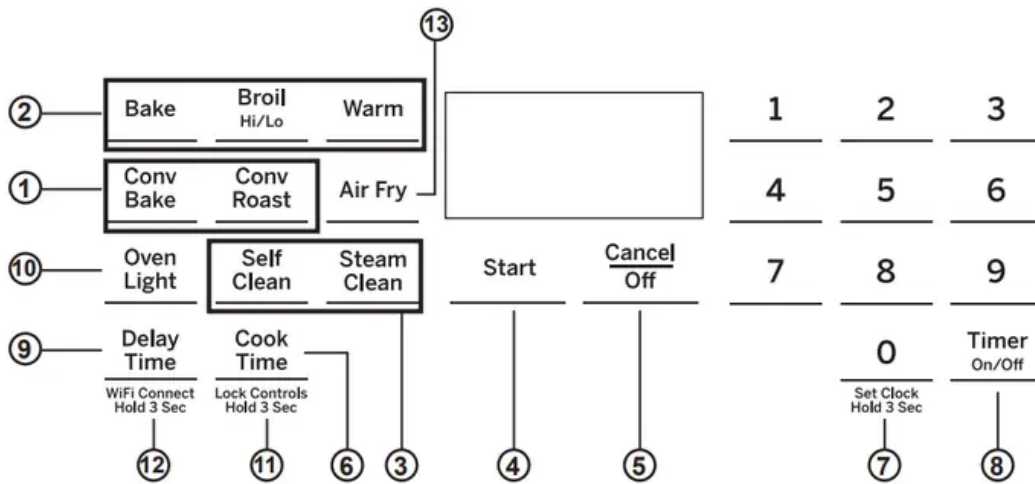
### **REMOTE STARTING YOUR OVEN**

- To be able to start the oven remotely once connected to WiFi, make sure the icon is visible in the display.
- The oven can now be remotely started with a connected device. Opening an oven door or turning off the oven will turn off the icon. The icon must be lit to start the oven remotely. The icon is not required to change the oven temperature while it is running, set a timer or to turn the oven off from the phone app while the icon shows it is

### **Wifi Connected.**

- If you do not see the icon, refer to the Remote Enable instructions in the Special Features section of this manual.

### **Oven Controls**



1. Convection Cooking Modes: Convection cooking modes use increased air circulation to improve performance. The type of benefit depends on the mode. Your oven has the following convection cooking modes: Convection Bake and Convection Roast. See the Cooking Modes section for more information.
2. Traditional Cooking Modes: Your oven has the following traditional cooking modes: Bake, Broil
3. Hi/Lo, and Warm. See the Cooking Modes section for more information.
4. Clean: Your oven has two cleaning modes: Self
5. Clean and Steam Clean. See the Cleaning the Oven section for important information about using these modes.
6. Start: Must be pressed to start any cooking, cleaning, or timed function.
7. Cancel/Off: Cancels ALL oven operations except

### Cook Time:

- Counts down cooking time and turns off the oven when the cooking time is complete. Press the Cook Time pad, use the number pads to program a cooking time in hours and minutes, then press Start.
- This can only be used with Bake, Convection Bake,

### Convection Roast, Warm, and Air Fry.

1. You may use Cook Time at any point during the oven cooking cycle
2. Clock: Press and hold the 0 pad for 3 seconds to set clock.
3. Timer On/Off: Works as a countdown timer.
4. Press the Timer On/Off pad and the number pads to program the time in hours and minutes. Press the
5. Start pad. The timer countdown is complete. To turn the timer off press the Timer On/Off pad.

### Delay Time:

- this to set a time when you want the oven to start. Press the Delay Time pad and use the number pads to program the time of day for the oven to turn on then press Start.
- Press the desired cooking mode and temperature then press Start. A Cook Time may also be programmed if desired. Follow the directions under Cook Time for setting this feature. This can only be used with Bake, Convection

### Bake, Convection Roast, and Self-Clean.

Temperature (°F)					400
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>Timer</b> On/Off
170	200	250	300	325	
<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>0</b>	<b>Lock</b> <b>Controls</b>
2h	2.5h	3h	3.5h	4h	Hold 3 Sec
Time (hours)					6h

1 = 170° F, 2 = 200° F, 3 = 250° F, 4 = 300° F, 5 = 325° F, Timer = 400° F

6 = 2 hours, 7 = 2.5 hours, 8 = 3 hours, 9 = 3.5 hours,  
0 = 4 hours, Lock Controls = 6 hours

- Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

### Oven Light: Turns the oven light on or off.

**Lock Controls:** Locks out the control so that pressing the pads does not activate the controls. Press the Lock Controls pad, for three seconds to lock or unlock the control. Cancel/Off is always active, even when the control is locked.

**WiFi Connect (on some models):** For instructions on how to connect your oven, see the WiFi Connect section of this manual.

**Air Fry:** The Air Fry mode is designed to produce foods with a crispier exterior than traditional oven cooking. See the Oven Cooking Modes section for more information.

### Adjust the Oven Temperature (OFSt)

1. This feature allows the oven baking temperature to be
2. If you believe your oven temperature is too hot or too cold and wish to change it. This adjustment affects every cooking mode except broil.
3. Enter into the special features menu as outlined above.

4. Scroll through the features until "OFSt" is displayed and press 6 8VHWKH2 pad to increase the adjusted temperature or use the 8 pad to decrease the adjusted temperature. Save and exit the special features menu.

### **End of Timer Signals (End tonE)**

1. This is the tone that signals the end of a timer. The tone can be either continuous (Cont) or single (bEEp).
2. The continuous setting (Cont) will repeatedly sound a tone every few seconds until a button on the control is pressed. A single setting (bEEp) will sound just a single tone at the end of the timer. Enter into the special features menu as outlined above.
3. Scroll through the options until "End tonE" is displayed and press 6. Scroll through the options until the desired setting is displayed.
4. Press 6 to save the setting and then 4 to exit the menu.

### **Fahrenheit or Celsius Temperature**

Display (Unit dEg)

The oven control is set to use Fahrenheit temperatures

F), but you can change it to use Celsius temperatures

C). Enter into the special features menu as outlined

displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

### **Clock Display (CLoc diSP)**

1. Enter into the special features menu as outlined above. Scroll through the options until "Cloc diSP" is displayed and press 6.
2. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

### **Clock Configuration (Cloc cFg)**

- This feature specifies how the time of day will be displayed. You can select a standard 12-hour clock (12) or 24-hour military time display.
- Enter into the special features menu as outlined above. Scroll through the options until "Cloc cFg" is displayed and press 6. Scroll through the options until the desired setting is displayed.
- Press 6 to save the setting and then 4 to exit the menu.

### **Sound Volume (Snd)**

1. This feature allows the oven tone volume to be adjusted on and off (oFF). Enter into the special features menu as outlined above.

2. Scroll through the options until “sound” is displayed and press 6. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu. The selected sound option will play once 6 is pressed.

### **Auto Recipe Conversion**

- Scroll through the options until “Auto rEciPE” is displayed. Scroll through the options until the desired setting is displayed. Press 6 to save the setting and then 4 to exit the menu.

NOTE: This option does not convert baking time, only temperatures. This option does not adjust temperatures for Convection Roast mode.

### **Setting the Sabbath Mode**

- Press and hold Bake + Broil to enter special features menu.
- Starting a Continuous Bake

### **Press the Bake pad.**

1. If the desired temperature is 350F, press Start. If a different cooking temperature is desired, use the through 5 number pads or Timer pad to select a preset cooking temperature, then press Start. Refer to the graphic below to determine which pad sets the desired cooking temperature.
2. After a delay, a second bracket “] [“ will appear in the display indicating that the oven is baking.

### **Adjusting the Temperature**

- Press Bake, use the 1 through 5 number pads and the Timer pad to select a different preset cooking temperature, and press Start.
- Since no feedback is given during temperature change, an oven thermometer can be used to confirm temperature changes.

### **Starting a Timed Bake**

- Press the Bake pad.
- If the desired temperature is 350F, use the 6 through number pads or the Lock Control pad to select a cooking time. If a cooking temperature other than 350F is desired, use the 1 through 5 number pads or the Timer pad to select a preset cooking temperature, then select the cooking time. Refer to the graphic on this page to determine which pad sets the desired cooking temperature and cooking time.

### **Press Start.**

- After a delay, a second bracket “] [“ will appear in the display indicating that the oven is baking. When the cook time expires, the display will change back to a single bracket “]” indicating that the oven is no longer baking.
- No tone will sound when the cook time is complete.

## Exit the Sabbath Mode

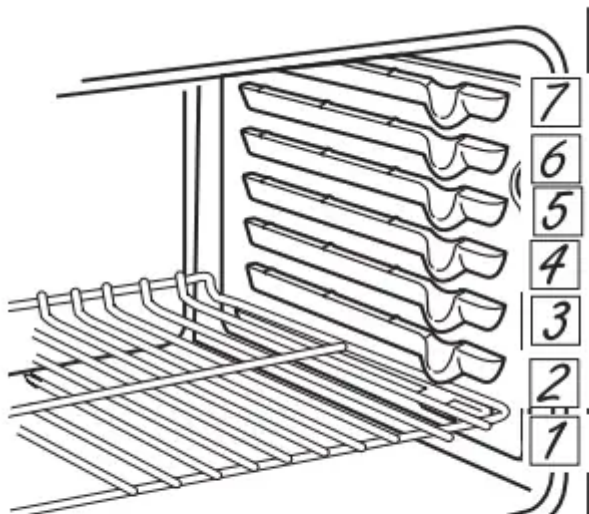
1. Exiting the Sabbath mode should be done after the
2. Sabbath is over.
3. Press Cancel/Off to end any bake mode that may be running.
4. Press and hold Bake + Broil to enter special features menu.

## Sabbath Mode Power Outage 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.

## Oven Racks

1. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results.
2. 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 number of rack positions may vary by model.

## 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 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 press the Bake pad, enter a temperature, and then press

## Start. Convection Bake

1. This mode uses air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to adjust the temperature when using this mode.
2. Always preheat 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
3. Convection Bake pad, enter a temperature, and then press Start.

## Convection Roast

1. The Convection Roast mode is intended for roasting whole cuts of meat on a single rack. This mode uses air movement from the convection fan to improve browning and reduce cooking time.
2. Check food earlier than the recipe suggested time when using this mode. To use this mode press the Convection Roast pad, enter a temperature, and then press Start.

## Air Fry

- Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. The Air Fry mode is intended for single rack cooking only. Select 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 recommended for this mode. Follow traditional oven 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.

## Broiling Modes

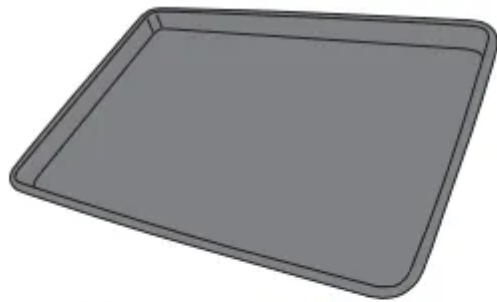
- Always broil with the oven door closed. Monitor food
- It is not necessary to preheat when using the Broil modes.

# CARE AND CLEANING

## Air Fry Cooking Guide

- Air Fry is a special, no-preheat, cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. Select Air Fry, then input the desired set temperature and press Start. The temperature can be set between 300°F and 500°F.

## Air Fry Cookware Guidelines



Primary recommended cookware



Only use broil safe cookware when using Air Fry mode.

A dark sheet pan is recommended. A dark pan promotes better browning and crisping.

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

### General Tips for Air Fry Mode

- The Air Fry mode is designed for cooking on a single rack.
- The Air Fry mode is designed to be used without preheating.
- Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- When air frying foods with sauce, it is recommended to apply the sauce at the end of cooking.
- If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- For packaged foods, use traditional oven cooking instructions for set temperature and expected cook time.
- It is not necessary to flip or stir food during cooking
- Arrange food in a single layer on the pan, do not overload the pan.
- Always check internal food temperature to confirm minimum safe temperatures have been reached.
- Minimum safe food temperatures can be found on packages and at [IsItDoneYet.gov](https://www.isitdoneyet.gov).

### Control Knobs

- The control knobs may be removed for easier cleaning.

- Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning.
- The knobs can be washed with soap and water. Make sure the inside of the knobs are dry before replacing.
- Replace the knobs, in the OFF position to ensure proper placement.

### **Control Lockout**

- If desired, the touch pads may be deactivated before cleaning.
- See Lock Controls in the Oven Controls section in this manual.
- Clean up splatters with a damp cloth.
- You may also use a glass cleaner.

### **Control Panel**

- 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.
- 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, Black Stainless Steel, and Fingerprint Resistant Stainless Steel
- Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

### **Stainless Steel - Excluding Black Stainless Steel**

- 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
- 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.

## **Porcelain Enamel Cooktop Frame**

1. The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.
2. If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.
3. For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

## **Manual Cleaning**

- 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**

1. Steam clean is intended to clean small spills using water and a lower cleaning temperature than Self-Clean.
2. 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.
3. Press the Steam Clean pad and then press Start. You can not open the door during the 30 minute steam clean as this will decrease the steam clean performance. Wipe out any excess water and any remaining soil.

## **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.

Press the Self Clean pad and a default self-clean time is displayed. The clean time can be changed to any time between 3:00 and 5:00 hours by using the number pads to enter a different time and pressing Start. For heavily soiled ovens, the maximum 5 hour clean time is recommended.

If you wish to use the default time, press the Start pad immediately after pressing the Self Clean pad. The oven will turn off automatically when the selfclean 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 range 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 cleansers such as Soft Scrub®. Rinse well with clean water and dry.

### **Cleaning the Glass Cooktop**

1. To maintain and protect the surface of your glass cooktop, follow these steps:
2. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
3. Regular use of ceramic cooktop cleaner will help keep the cooktop looking new.
4. Shake the cleaning cream well. Apply a few drops of ceramic cooktop cleaner directly to the cooktop.

### **Burned-On Residue**

- Allow the cooktop to cool.
- Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
- If any residue remains, repeat the steps listed above as needed.
- For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

### **Heavy, Burned-On Residue**

- 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.
- After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue
- For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.

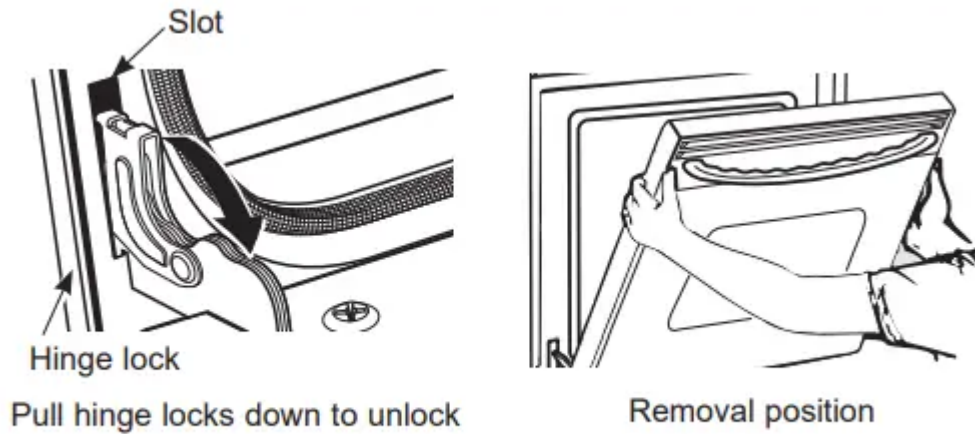
### **Metal Marks and Scratches**

- 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 ceramic cooktop cleaner with a non-scratch cleaning pad for ceramic cooktops.
- 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

**To remove the door:**



Fully open the door.

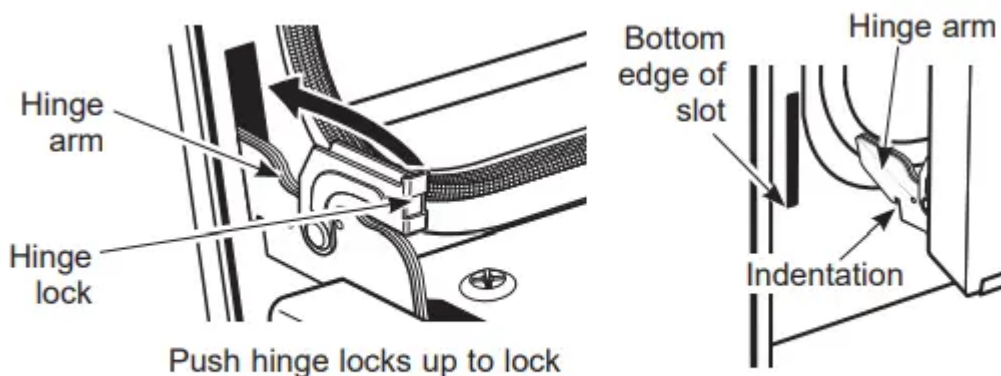
Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flatblade screwdriver, may be required.

Firmly grasp both sides of the door at the top.

Close door to the door removal position. The door should be open approximately 3" with no obstruction above the door.

Lift door up and out until both hinge arms are clear of the slots.

**To replace the door:**



- Firmly grasp both sides of the door at the top.
- 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.
- Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- Push the hinge locks up against the front frame of the oven cavity, to the locked position.
- Close the oven door.

## Troubleshooting Tips

Surface units will not maintain a rolling boil or cooking is not fast enough

- Improper cookware being used.
- In some areas, the power (voltage) may be low
  - Cover pan with a lid until desired heat is obtained.

Surface units do not work properly

- A fuse in your home may be blown or the circuit breaker tripped.
- Cooktop controls improperly set.
  - Replace the fuse or reset the circuit breaker.
  - Check to see the correct control is set for the surface unit you are using.

Scratches (may appear as cracks) on cooktop glass surface

- Incorrect cleaning methods being used.
- 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
  - Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
  - To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.

Areas of discoloration on the cooktop

- Food spillovers not cleaned before next use.
- Hot surface on a model with a lightcolored cooktop
  - See the Cleaning the glass cooktop section.
  - This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools

Plastic melted to the surface

- Hot cooktop came into contact with plastic placed on the hot cooktop.
  - Cleaning the glass cooktop section.

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. 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 Special Features section. NOTE: This adjustment affects Bake, and Convection Bake temperatures; it will not affect Convection Roast, Broil or Clean.

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
- Ingredient substitution
  - See the Cooking Modes section.
  - See the Cooking Modes section and Cooking Guide.
  - See the Cookware section
  - See the Special Features section.
  - Substituting ingredients can change the recipe outcome.

Food does not broil properly

- Oven controls improperly set
- Improper rack position being used
- Food being cooked in a hot pan.
- Cookware not suited for broiling
- Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.
- In some areas the power (voltage) may be low.
  - Make sure you select the appropriate broil mode.
  - See Cooking Guide for rack location suggestions.
  - Make sure cookware is cool.

- If using aluminum foil conform to pan slits.
- Preheat the broil element for 10 minutes.

#### Oven temperature too hot or too cold

- Oven temperature needs adjustment.
- See the Special Features section.

#### Oven does not work or appears not to work

- A fuse in your home may be blown or the circuit breaker tripped
- Oven controls improperly set
- Oven is in Sabbath Mode.
  - Replace the fuse or reset the circuit breaker.
  - Verify, that the oven is not in Sabbath Mode. See the Special Features section.

#### Why is my range making a "clicking" noise when using my oven?

- Your range cycles the heating elements by turning relays on and off to maintain the oven temperature.

#### Clock and timer do not work

- A fuse in your home may be blown or the circuit breaker tripped.
- Plug on range is not completely inserted in the electrical outlet.
- Oven controls improperly set.
  - Replace the fuse or reset the circuit breaker.
  - Make sure electrical plug is plugged into a live, properly grounded outlet.

#### Storage drawer won't close

- Power cord may be obstructing drawer in the lower back of the range.
- Rear drawer support is on top of the guide rail.
- The soft close mechanism may be uncoupled from the drawer.
- Reposition the drawer and power cord. See the Storage

#### Excessive smoking during clean cycle

- Excessive soil or grease
  - Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.

Oven door will not open after a clean cycle

- Oven too hot.
  - Allow the oven to cool below locking temperature.

Oven not clean after a clean cycle

- Oven controls improperly set
- Oven was heavily soiled
  - See the Cleaning the Oven section.
  - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time

DOOR LOCK light is on when you want to cook

- The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.
  - Press the Cancel/Off pad. Allow the oven to cool.

“F— and a number or letter” flash in the display

- You have a function error code
- If the function code repeats.
  - Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
  - If the function error code repeats, call for service.

Display goes blank

- A fuse in your home may be blown or the circuit breaker tripped.
- The clock is turned off.
- Oven is in Sabbath Mode.
  - Replace the fuse or reset the circuit breaker.
  - See the Special features section.
  - Verify that the oven is not in Sabbath Mode. See the Special Features section.

Power outage, clock flashes

- Power outage or surge
  - Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.

“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 Cleaning 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 (on some models)

- A convection fan may automatically turn on and off.
- A cooling fan may automatically turn on and off.
  - This is normal. The fan is designed to operate intermittently to maximize cooking evenness. The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
  - This is normal on some models. The cooling fan will turn off and on to cool internal parts. It may run 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.

Sometimes the oven takes longer to preheat to the same temperature

- Cookware or food in oven.
- Number of racks in oven.
  - The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
  - Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.
  - The different cooking modes use different preheat methods to heat the oven for the specific cooking mode. Some modes will take longer than others (i.e. convection bake).

Drawer does not slide smoothly or drags

- The drawer is out of alignment.
  - Fully extend the drawer and push it all the way in See the Care and cleaning of the range section.

- Reduce weight. Redistribute drawer contents.

Oven will not steam clean

- Oven controls improperly set.
- Oven door is not closed

### **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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