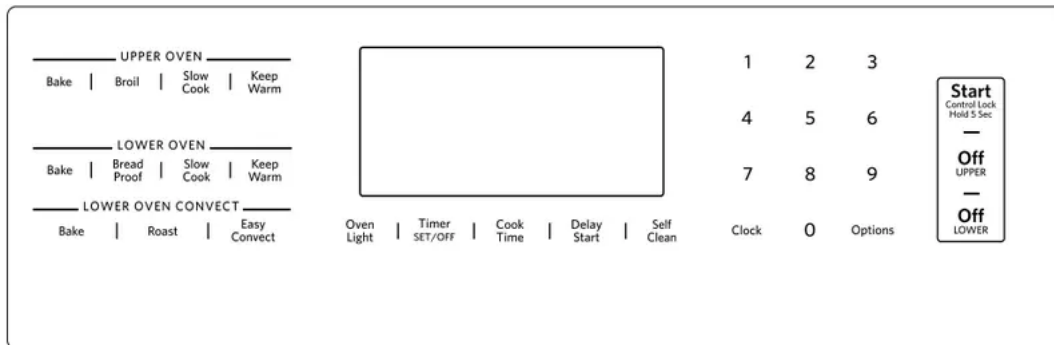


## FEATURE GUIDE



KEYPAD	FEATURE	INSTRUCTIONS
<b>CLOCK</b>	<b>Clock</b>	This clock can use a 12- or 24-hour cycle. See "Electronic Oven Controls" section. <ol style="list-style-type: none"> <li>1. Press <b>CLOCK</b></li> <li>2. Press "3" for AM or "6" for PM.</li> <li>3. Press the number keypads to set the time of day.</li> <li>4. Press <b>CLOCK</b> or <b>START</b>.</li> </ol>
<b>OVEN LIGHT</b>	<b>Oven cavity light</b>	While the oven doors are closed, press <b>OVEN LIGHT</b> to turn the lights on or off. The oven lights will come on when an oven door is opened.
<b>TIMER SET/OFF</b>	<b>Oven timer</b>	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> <li>1. Press <b>TIMER SET/OFF</b>.</li> <li>2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter "2."</li> <li>3. Press <b>TIMER SET/OFF</b> to begin the countdown. If enabled, end-of-cycle tones will sound at the end of countdown. The display will return to the time of day at end of countdown.</li> <li>4. Press <b>TIMER SET/OFF</b> to cancel the Timer and return to the time of day. Do not press the Off keypads because the oven will turn off.</li> </ol>
<b>START</b>	<b>Cooking start</b>	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
<b>OFF UPPER OFF LOWER</b>	<b>Range function</b>	The upper and lower Off keypads stop any oven function except the Clock, Timer, and Control Lock in the selected oven.
<b>BAKE UPPER BAKE LOWER</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press <b>BAKE</b> for the desired oven.</li> <li>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>3. Press <b>START</b>.</li> <li>4. To change the temperature, repeat Step 2. Press <b>START</b> for the change to take effect.</li> <li>5. Press <b>OFF</b> for the selected oven when finished.</li> </ol>

<b>BROIL</b> (upper only)	<b>Broiling</b>	<ol style="list-style-type: none"> <li>1. Press BROIL.</li> <li>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>3. Press START. No preheating is necessary.</li> <li>4. Position the cookware in the oven. Close the door.</li> <li>5. Press OFF UPPER when finished.</li> </ol>
<b>CONVECT BAKE</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT BAKE.</li> <li>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat Step 2. Press START for the change to take effect.</li> <li>5. Press OFF LOWER when finished.</li> </ol>
<b>CONVECT ROAST</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT ROAST.</li> <li>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum temperature will be displayed. Enter a temperature in the allowable range.</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat Step 2. Press START for the change to take effect.</li> <li>5. Press OFF LOWER when finished.</li> </ol>
<b>EASY CONVECT</b>	<b>Recipe conversion for convection cooking</b>	<p><b>NOTE:</b> For best results, preheat your oven to the required temperature prior to using EasyConvection™ Conversion. After preheating is complete, press the OFF LOWER key before using EasyConvection™ Conversion.</p> <ol style="list-style-type: none"> <li>1. Press EASY CONVECT until the desired EasyConvection™ option is displayed (MEATS, BAKED GOODS or OTHER).</li> <li>2. Press START.</li> <li>3. Press the number keypads to enter the standard cook temperature, and then press START.</li> <li>4. Enter the standard cook time, and then press START.</li> <li>5. Place food in the oven at the appropriate time.</li> </ol>
		<p>Check food for doneness before the stop time is reached. If food will not be done when stop time is reached, add more cooking time before time elapses. See "Cook Time" section. At the end of the stop time, the oven will automatically turn off.</p> <ol style="list-style-type: none"> <li>6. Press OFF LOWER when finished.</li> </ol> <p>Refer to the "EasyConvection™ Conversion" section for more information.</p>
<b>SLOW COOK UPPER</b> <b>SLOW COOK LOWER</b>	<b>Slow cooking</b>	<p>It is not necessary to preheat the oven.</p> <ol style="list-style-type: none"> <li>1. Place food in the upper or lower oven.</li> <li>2. Press SLOW COOK for the desired oven.</li> <li>3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>4. Press START.</li> <li>5. Press OFF for the selected oven when finished.</li> </ol>
<b>BREAD PROOF</b>	<b>Proofing bread</b>	<ol style="list-style-type: none"> <li>1. Press BREAD PROOF until the desired proof choice is displayed ("Standard Proof" or "Rapid Proof"). <b>NOTE:</b> "Rapid" operates at a slightly higher temperature for the second rise of formed dough.</li> <li>2. Press START. Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity.</li> <li>3. Press OFF LOWER when finished proofing.</li> </ol> <p>Refer to the "Proofing Bread" section for more information.</p>

KEYPAD	FEATURE	INSTRUCTIONS
<b>KEEP WARM UPPER KEEP WARM LOWER</b>	<b>Hold warm</b>	Food must be at serving temperature before placing it in the warmed oven. <ol style="list-style-type: none"> <li>1. Press KEEP WARM for the desired oven.</li> <li>2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperature allowed, the minimum or maximum temperature will be displayed. Enter a temperature in the allowable range.</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat steps 2 and 3.</li> <li>5. Press OFF for the selected oven when finished.</li> </ol>
<b>DELAY START</b>	<b>Delayed start</b>	The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly. To set a Cook Time or a Delayed Cook Time, see the "Cook Time" section.
<b>COOK TIME</b>	<b>Timed cooking</b>	Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. To set a Cook Time or a Delayed Cook Time, see the "Cook Time" section.
<b>SELF CLEAN</b>	<b>Self-clean cycle</b>	See the "Self-Cleaning Cycle" section.
<b>START CONTROL LOCK hold 5 sec.</b>	<b>Oven control lockout</b>	<ol style="list-style-type: none"> <li>1. Check that the ovens and timers are off.</li> <li>2. Press and hold START for 5 seconds.</li> <li>3. If enabled, a tone will sound, and "CONTROL LOCK" will be displayed.</li> <li>4. Repeat to unlock. No keypads will function with the controls locked.</li> </ol>
<b>OPTIONS</b>	<b>Oven use functions</b>	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven Use" section.

## COOKTOP USE

Electric igniters automatically light the surface burners when control knobs are turned to LITE.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

The flame should be adjusted so it does not extend beyond the edge of the pan.

### To Set:

1. Push in and turn knob counterclockwise to LITE.
  - All surface burners will click. Only the burner with the control knob turned to LITE will produce a flame.
2. Turn knob to anywhere between HIGH and LOW.

**REMEMBER:** When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot

### Power Failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to LITE. After burner lights, turn knob to desired setting.

### Sealed Surface Burners

**IMPORTANT:** Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

**Burner cap:** Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

**Gas tube opening:** Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of the gas tube by always using a burner cap.

**Burner ports:** Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

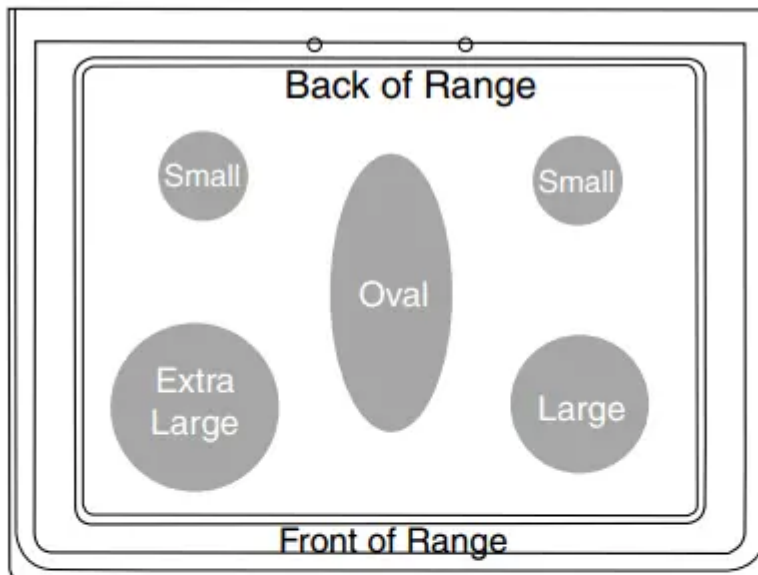
### **To Clean:**

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.
4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.
5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

### **Burner Size**

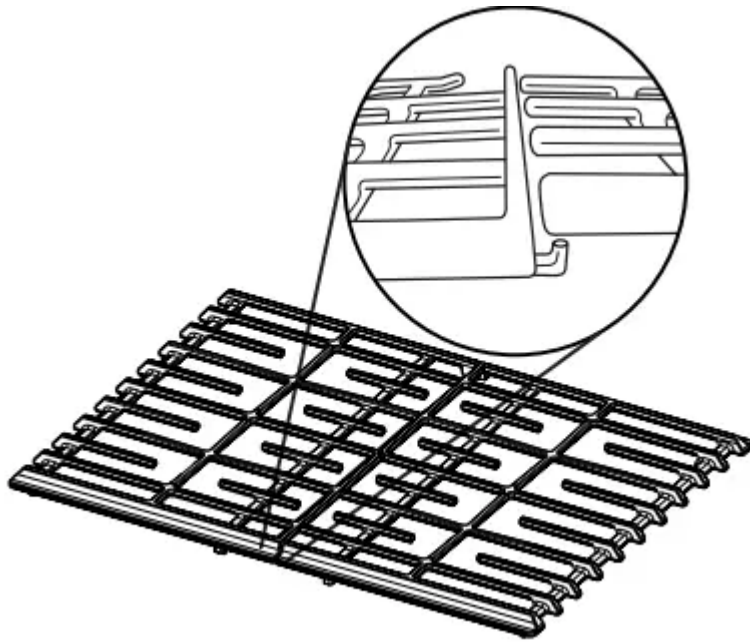
Select a burner that best fits your cookware. See the following illustration and chart.



Burner Size	Recommended Use
<b>Small</b>	<ul style="list-style-type: none"> <li>■ Low-heating cooking</li> <li>■ Melt chocolate or butter</li> </ul>
<b>Oval</b>	<ul style="list-style-type: none"> <li>■ For longer dishes</li> </ul>
<b>Large</b>	<ul style="list-style-type: none"> <li>■ For large cookware</li> </ul>
<b>Extra-Large</b>	<ul style="list-style-type: none"> <li>■ Most powerful burner</li> <li>■ For large cookware</li> </ul>

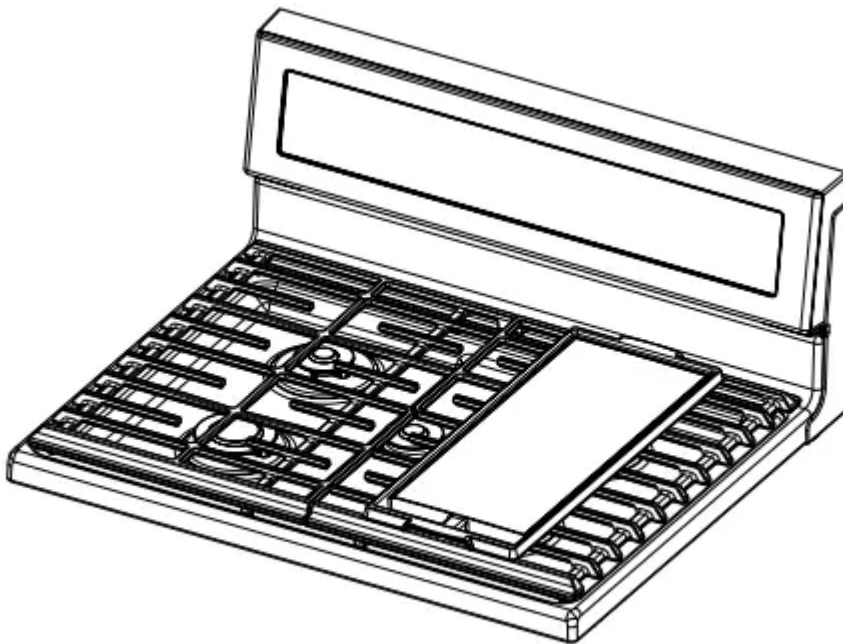
## Grates

The grates on this range cover the full width of the cooktop. The two grates may interlock (on some models), using the hook formed into one end of both grates. The flat end of one grate drops onto the hook on the other grate as shown in the following illustration.



On some models, the two grates are identical and can be used on either the left or right side of the cooktop. Grates that are designed for use on only one side of the cooktop will have either “LEFT” or “RIGHT” embossed on the bottom side of the grate.

## Griddle



*Griddle installed on right side of cooktop*

### To Use the Griddle:

1. Locate the griddle on the right side grate as shown. The locating feet on the bottom of the griddle will engage the grate tines to keep the griddle from sliding.

2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.
3. Preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
4. For preheating and cooking, set the front burner to the lowest heat setting and the rear burner to Medium-High heat for best performance.

**NOTE:** The griddle may also be used on the left side grate. For best results, the rear burner setting should be set to Medium-Low or Medium, and the front burner setting should be set to Low.

#### **To Clean the Griddle:**

1. Let the griddle cool, and then empty the drip tray.
2. See the “General Cleaning” section for cleaning instructions.
3. Store griddle in a cool dry place.

#### **Cookware**

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

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

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results.

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

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

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

#### **Aluminum**

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

#### **Cast iron**

- Heats slowly and evenly.
- Good for browning and frying.

- Maintains heat for slow cooking.

### **Ceramic or Ceramic glass**

- Follow manufacturer's instructions.
- Heats slowly, but unevenly.
- Ideal results on low to medium heat settings.

### **Copper**

- Heats very quickly and evenly.
- May leave copper residues, which may be diminished if cleaned immediately after cooking

### **Earthenware/ Stoneware**

- Follow manufacturer's instructions.
- Use on low heat settings.

### **Porcelain enamel-onsteel or cast iron**

- See stainless steel or cast iron.

### **Stainless steel**

- Heats quickly, but unevenly.
- A core or base of aluminum or copper on stainless steel provides even heating.

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.

### **Home Canning**

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

## **OVEN USE**

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

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

## Electronic Oven Controls

### Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When oven is not in use, the time of day is displayed, unless the range is in Energy Save mode. During Energy Save mode, the display will be blank. Indicator lights show functions that are in use.

### Tones

Tones are audible signals, indicating the following:

#### One tone

- Valid pad press
- Oven is preheated (long tone)
- Function has been entered
- Reminder (on some models), repeating each minute after the end-of-cycle tones

#### Three tones

Invalid pad press

#### Four tones

- End of cycle

Use the Settings key to change the tone settings.

### Options

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings key.

Use the Settings key to scroll through the features that can be changed. Each press of the Settings key will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. After the setting is saved by pressing Start, the control will exit Settings and display the time of day. Details of all of the feature changes are explained in the following sections.

Press OFF UPPER or OFF LOWER to exit Options.

### Fahrenheit and Celsius

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

1. Press OPTIONS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### Sound Volume

Sets the pitch of the tone to either high or low.

1. Press OPTIONS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **End of Cycle Tone**

Activates or turns off the tones that sound at the end of a cycle.

1. Press OPTIONS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Key Press Tones**

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

1. Press OPTIONS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Reminder Tones Disable**

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press OPTIONS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Audible Tones Disable**

Turns off all tones, including the end of cycle tone and key press tones.

1. Press OPTIONS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **12/24 Hour Clock**

1. Press OPTIONS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.

3. Press the “1” keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day

### **Demo Mode**

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

1. Press OPTIONS until “DEMO MODE” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **12 Hour Shutoff**

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function.

This will not interfere with any timed or delay cook functions.

1. Press OPTIONS until “12 HR AUTO OFF” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Languages – Scrolling Display Text**

Language options are English, Spanish, and French.

1. Press OPTIONS until “LANGUAGE” is displayed.
2. The current setting will be displayed.
3. Press the number keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Energy Save**

The Energy Save mode deactivates the display to reduce energy consumption.

1. Press OPTIONS until “ENERGY SAVE” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press OFF UPPER or OFF LOWER to exit and display the time of day.

### **Oven Temperature Offset Control**

**IMPORTANT:** Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point

in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

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

### **To Adjust Oven Temperature:**

1. Press OPTIONS until "TEMP CALIB" is displayed.
2. The current setting will be displayed. Press the "1" keypad to toggle between the upper and lower ovens.
3. Press START to select the choice displayed in Step 2. Wait 10 seconds for the display to change or press START, and then continue with Step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START.
6. Press OFF UPPER or OFF LOWER to exit and display the time of day

### **Keep Warm**

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

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

### **To Use:**

1. Press KEEP WARM for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
  - **NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START.
3. Press START.
4. Place food in the oven.
5. Press OFF for the selected oven when finished.
6. Remove food from oven.

### **To Cancel Keep Warm Feature:**

Press OFF for the desired oven. Remove food from oven

## Sabbath Mode

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

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

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

### To Enable Sabbath Mode Capability (one time only):

1. Press OPTIONS until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath Mode can be activated for baking.
3. Press OFF UPPER or OFF LOWER to save the setting and exit to display the time of day.
  - **NOTE:** to disable the Sabbath Mode, repeat steps through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

### To Activate Sabbath Mode:

1. Press BAKE for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START.

For the timed cooking in Sabbath Mode, press COOK TIME, and then press the number keypads to set the desired cook time. Press START

.4. (Optional) If Sabbath Mode is to be used for both ovens, repeat steps 1 through 3 for the second oven.

5. Press OPTIONS. Three tones will sound. Then press "7." "SAb" will appear in the display.

### To Adjust Temperature (when Sabbath Mode is running in only one oven):

1. Press the number keypad as instructed by the scrolling text to select the new temperature.
  - **NOTE:** The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
2. Press START.

### To Adjust Temperature (when Sabbath Mode is running in both ovens):

1. Press BAKE for the desired oven.

2. Press the number keypad as instructed by the scrolling text to select the new temperature.

- **NOTE:** The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

3. Press START.

### **To Deactivate Sabbath Mode:**

Press OPTIONS, then press "7" to return to regular baking, or press OFF UPPER or OFF LOWER to turn off the oven(s)

### **Aluminum Foil**

**IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner. For best cooking results, do not cover entire rack with foil because air must move freely

### **Positioning Racks and Bakeware**

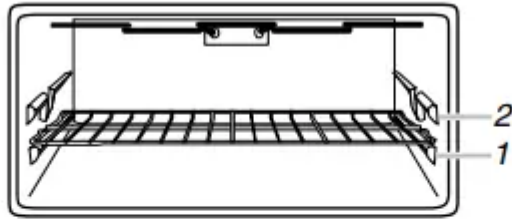
**IMPORTANT:** To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

### **Racks**

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Place food so it will not rise into the broil element. Allow at least 1/2" (1.3 cm) between pans and the broil element.

To move a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the following illustrations and charts as a guide for positioning racks.

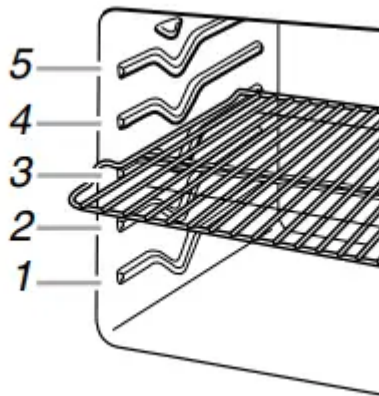
### **Rack Positions – Upper Oven**



## Baking and Broiling

Food	Rack Position
All foods	1

### Rack Positions – Lower Oven



Food	Rack Position
Large roasts or poultry	1
Roasted meats	2
Most baked goods, casseroles	3
Broiled meats, poultry, fish	4
Broiling/searing meats, hamburgers, steaks	5

For hamburger patties to have a well-seared exterior and a rare interior in the lower oven, use a flat rack in rack position 5. Side 1 should cook for approximately 21 1/2 to 31 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

### Multiple Rack Cooking

2-rack: Use rack positions 2 and 4 for regular baking with the roll-out rack in position 2.

2-rack (convection only): Use rack positions 2 and 4 for convection baking with the roll-out rack in position 2.

**NOTE:** The roll-out rack in the lower oven sits midway between adjacent rack positions. The roll-out rack should not be used in rack position 5.

### **Baking Cakes on 2 Racks**

For best results when baking cakes on 2 racks, use racks 2 and 5. For best results when convection baking cakes on 2 racks, use racks 2 and 5. Place the cakes on the racks as shown. n. If using two flat racks, use rack positions 2 and 4.

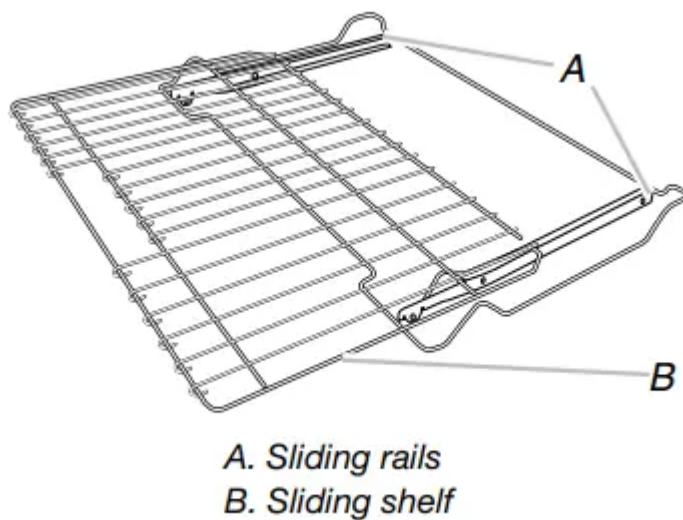
### **Baking Cookies on 2 Racks**

For best results when baking cookies on 2 racks, use rack positions 1 (roll-out rack) and 4 (flat rack) with the Bake function. If using 2 flat racks, use rack positions 2 and 4.

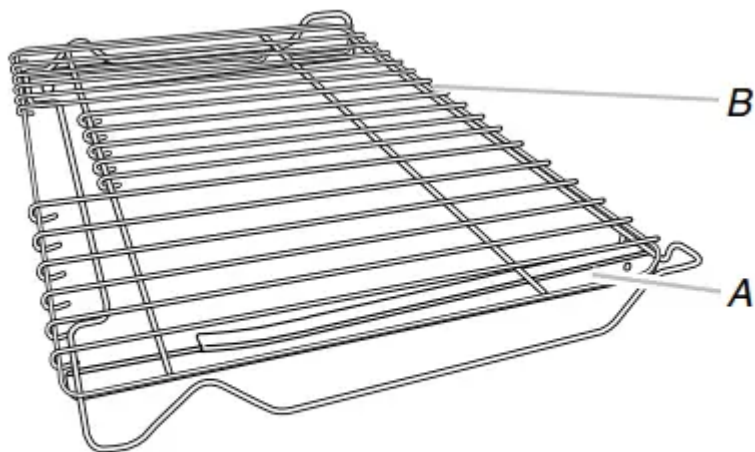
### **Roll-out Rack**

The roll-out rack allows easy access to position and remove food in the oven. The roll-out rack should not be used in rack position 5.

#### **Open Position**



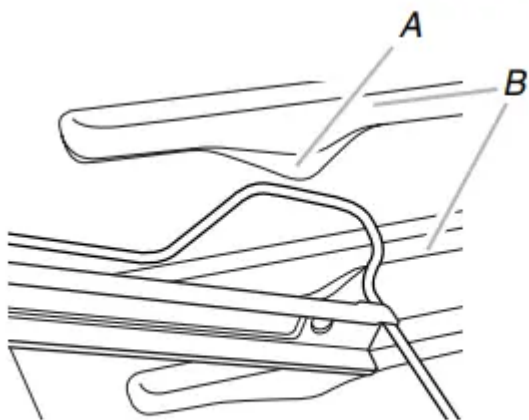
#### **Closed and Engaged Position**



*A. Slide rails  
B. Sliding Shelf*

### To Insert Roll-Out Rack

1. Angle rack assembly up, and then insert into the “V” cutout in the rack guides of the oven cavity.
2. Keep rack assembly lifted up at an angle, and then push in to bypass the lower “V” cutout.
3. Gently slide rack assembly into oven, bypassing the “V” cutouts.



*A. “V” cutout  
B. Rack guides*

### To Remove Roll-Out Rack

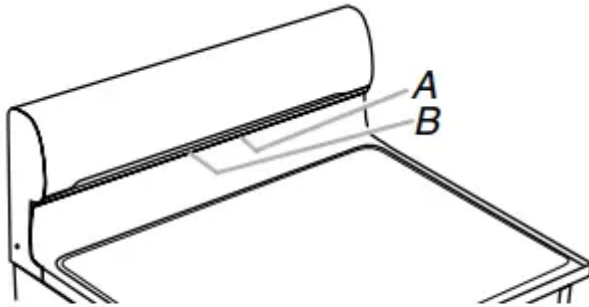
1. Push the sliding shelf in completely so that it is in the closed and engaged position.
2. Using 2 hands, gently pull the sliding shelf and the slide rails at the same time to the “V” cutout. Angle the rack so that the front is higher than the back, and then gently pull rack past “V” cutout and then out of the oven.

To avoid damage to the sliding shelves, do not place more than 25 lbs. (11.4 kg) on the rack.

Do not clean the roll-out rack in the dishwasher. It may remove the rack's lubricant and affect its ability to slide.

See the "General Cleaning" section for more information.

## Oven Vents



*A. Upper oven vent  
B. Lower oven vent*

The oven vents release hot air and moisture from the ovens and should not be blocked or covered. Blocking or covering the vents will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vents.

## Baking and Roasting

### Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

### Oven Temperature

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

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

### Temperature Management System

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

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

## Broiling

Close the oven door while broiling. No preheating is necessary. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

**NOTE:** Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled. Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Refer to the “Positioning Racks and Bakeware” section for more information.

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

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

## Lower Oven Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads. During the convection cooking, the bake, broil, and convection (true convection only) elements cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air. If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

**NOTE:** The oven door must be closed for convection broiling.

Position the racks according to the “Positioning Racks and Bakeware” section before starting convection cooking.

With convection cooking, most foods can be cooked at a lower temperature or for a shorter length of time. These adjustments can be made using the following chart or by using the EasyConvect™ Conversion feature on your range.

## Cook Time

### To Set a Timed Cook:

1. Press the keypad for any cooking function except Self-Clean, Bread Proof, or Keep Warm.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press COOK TIME
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically. The temperature and/or time setting can be changed at any time by repeating steps 2 through 5.
6. Press OFF for the desired oven to clear the display

### To Set a Delayed Timed Cook:

1. Press DELAY START.
2. Press the number "1" or "2" keypad to select the desired oven.
3. Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.
4. Press the keypad for any cooking function except Bread Proof or Keep Warm.
5. . Press the number keypads to choose the desired temperature. If the temperature entered is not in the range of temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
6. Press START or COOK TIME.
7. Press the number keypads to enter the length of time to cook.
8. Press START. When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7. When resetting the time and temperature, it is necessary to press Start between steps 4 and 5 to continue making changes. When the set cook time ends, the oven will shut off automatically.
9. Press OFF for the desired oven to clear the display.

## RANGE CARE

### Self-Cleaning Cycle

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

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke. Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage, or move the oven door gasket.

#### Prepare Range:

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1 1/2" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.
- Remove plastic items from the cooktop because they may melt.

**NOTE:** The cooktop burners will not function during the Self-Cleaning cycle.

#### IMPORTANT:

1. Oven temperature must be below 500°F (260°C) to program a clean cycle.
2. Only 1 oven can be cleaned at a time.
3. Both oven doors will lock when either oven is running the Self-Cleaning cycle.

#### How the Cycle Works

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

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

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool, damp cloth to the inner door glass before it has completely cooled. The oven light will not work during the Self-Cleaning cycle.

To stop the Self-Cleaning cycle at anytime, press OFF UPPER or OFF LOWER. If the temperature is too high, the oven doors will remain locked.

When “LOCK” shows in the display, the doors of the oven cannot be opened. To avoid damage to doors, do not force the doors open when “LOCK” is displayed. Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

**NOTE:** Only one oven can use the Self-Cleaning cycle at a time, and 12 hours must pass before the next Self-Cleaning cycle can begin.

The oven is preset for a 3-hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3 and 4 hours for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

#### **To Self-Clean:**

1. Close the oven doors, and then press SELF CLEAN.
2. Press the number “1” or “2” keypad to select the desired oven to clean.
3. Choose the clean level desired by pressing the appropriate number keypad.
4. Press START. The oven doors will automatically lock. When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
5. When the oven is completely cooled, remove ash with a damp cloth.

#### **To Delay Start Self-Clean:**

1. Close the oven doors, and then press DELAY START.
2. Press the number “1” or “2” keypad to select the desired oven.
3. Press the number keypads to enter the desired amount of time by which you want to delay the start.
4. Press SELF CLEAN.
5. Choose the clean level desired by pressing the appropriate number keypad.
6. Press START. The oven doors will automatically lock after delay start countdown. When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
7. When the oven is completely cooled, remove ash with a damp cloth.

### **General Cleaning**

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions section of our website at [www.kitchenaid.com](http://www.kitchenaid.com). In Canada, reference the Customer Service section at [www.kitchenaid.ca](http://www.kitchenaid.ca).

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

### **COOKTOP CONTROLS**

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner. To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the OFF position. On some models, do not remove seals under knobs.

#### **Cleaning Method:**

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

#### **GRIDDLE**

To avoid damaging the nonstick surface, do not clean the griddle in the dishwasher, or use steel wool and abrasive cleaners. **Cleaning method:**

- Mild detergent.

## **PROBLEM SOLVER**

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device

#### **Nothing will operate**

- Power supply cord is unplugged.
  - Plug into a grounded outlet.
- Household fuse is blown or a circuit breaker is tripped.
  - Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- Main or regulator gas shutoff valve is in the off position.
  - See the Installation Instructions.
- The range is improperly connected to the gas supply.
  - Contact a trained repair specialist or see Installation Instructions.

#### **Surface burners will not operate**

- The control knob is not set correctly.
  - Push in knob before turning to a setting.
- Air in the gas lines
  - If this is the first time the surface burners have been used, turn on any one of the surface burner knobs to release air from the gas lines.
- Clogged burner ports
  - See “Sealed Surface Burners” section.

### **Surface burner flames are uneven, yellow and/or noisy**

- Clogged burner ports
  - See “Sealed Surface Burners” section.
- Burner caps positioned improperly
  - See “Sealed Surface Burners” section.
- Range converted improperly
  - If propane gas is being used, contact a service technician or see cover for contact information.

### **Excessive heat around cookware on cooktop**

- Cookware that is not the proper size
  - The cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.

### **Cooktop cooking results not what expected**

- Improper cookware
  - Ideal cookware should have a flat bottom, straight sides and a well fitting lid, and the material should be of a medium to heavy thickness.
- Control knob set to incorrect heat level
  - See “Cooktop Use” section.
- Range is not level
  - Level the range. See the Installation Instructions.

### **Oven will not operate**

- Air in the gas lines
  - If this is the first time the oven has been used, turn on any one of the surface burner knobs to release air from the gas lines.
- Control is locked.
  - Press and hold CONTROL LOCK for 3 seconds.
- Control is in Demo Mode
  - See the “Electronic Oven Controls” section. Demo Mode is used for display models in a showroom.
- Electronic oven control set incorrectly
  - See the “Electronic Oven Controls” section

### **Oven burner flames are yellow or noisy**

- Range converted improperly
  - If propane gas is being used, contact a service technician or see cover for contact information.

### **Oven temperature too high or too low**

- Oven temperature is calibrated incorrectly.
  - See “Oven Temperature Control” in the “Electronic Oven Controls” section.

### **Convection fan not working**

- The convection cycle is in the first 5 minutes of operation
  - This is normal. The convection fan will start running approximately 5 minutes into the cycle.
- Oven door is open
  - If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

### **Display shows messages**

- Power failure (display shows flashing time)
  - Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.
- Error code (display shows letter followed by number)
  - Press CANCEL to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See cover for contact information.
- Start needs to be pressed so a cycle can begin (display shows “PRESS START”).
  - See the “Start” keypad feature in the “Feature Guide” section.

### **Clean cycle did not work on all spills**

- Several cooking cycles between Clean cycles or spills on oven walls and doors
  - Run additional Clean cycles. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” and “Self-Cleaning Cycle” sections for more information.

### **Oven cooking results not what expected**

- Range is not level.
  - Level the range. See the Installation Instructions.

- The temperature set was incorrect.
  - Double-check the recipe in a reliable cookbook.
- Oven temperature is calibrated incorrectly.
  - See “Oven Temperature Control” in the “Electronic Oven Controls” section.
- Oven was not preheated.
  - See “Baking and Roasting” section.
- Racks were positioned improperly.
  - See “Positioning Racks and Bakeware” section.
- Not enough air circulation around bakeware
  - See “Positioning Racks and Bakeware” section.
- Darker browning of food caused by dull or dark bakeware
  - Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.
- Lighter browning of food caused by shiny or light colored bakeware
  - Move rack to a lower position in the oven.
- Batter distributed unevenly in pan
  - Check that batter is level in the pan.
- Incorrect length of cooking time was used.
  - Adjust cooking time.
- Oven door was not closed.
  - Be sure that the bakeware does not keep the door from closing.
- Oven door was opened during cooking.
  - Oven peeking releases oven heat and can result in longer cooking times.
- Rack is too close to bake burner, making baked items too brown on bottom.
  - Move rack to higher position in the oven.
- Pie crusts browning too quickly
  - Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

### **Surface burner making popping noises**

- Wet burner
  - Allow it to dry.

## Gas range noises during Bake and Broil operations

The following are some normal sounds with the explanations.

- These sounds are normal operational noises that can be heard each time the Bake or Broil burners ignite during the cycle.

### Pop

- Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass.
  - This is normal.

### Click

- The igniters will click several times until the flame is detected.
- These are short clicking sounds like tapping a nail onto a piece of glass.
  - This is normal.
- Convection fan relay is cycling on and off (on some models).
  - This is normal.

### Woosh or poof

- Bake or Broil burner is igniting.
  - This is normal.

### Oven burner flames are yellow or noisy

- Range converted improperly
  - If propane gas is being used, contact a service technician or see cover for contact information.

#### 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.